

Events & Beer's Coming Soon!

Draft Beer

Stone 'Old Guardian '10'

Cask's On the way:

Clipper City 'Holy Sheet!'

Rattle N Hum 'Cask Fest' Feb 25th - 27th

Bottle List:

Please check our back wall

New Bottle Menu Books are in the works!!

Events

Feb 15th ~ Geary's Brewery

Feb 25th - 27th - RNFH Cask Fest (10 Casks)

Growlers Now Available at the Bar

T-Shirts for Sale - check styles on front wall

RNFH BlackBerry & Iphone skins for sale \$15

RNFH Trucker hats \$15

RNFH Sweaters - \$45

Please ask your Bartender for info on events or parties.

info@RattleNHumBarNYC.com

Welcome To

Rattle 'N' Hum

Craft Beer Bar & Kitchen

Here at Rattle 'N' Hum we try to encourage people to drink craft beer instead of the usual mass produced beer (Bud, Coors, Stella, Guinness, Corona, Newcastle, Hoegaarden and Blue Moon etc...)

"Craft beer is lovingly produced in small batches by small businesses which have passion and commitment to quality. Most craft brewers started as home brewers, boiling up to 5gallon batches of wort on the kitchen stove for home consumption. Their dedication to the skill of brewing -and the enjoyment of the finished result -forms the basis of the craft beer movement today."

How to taste a beer

Look

Take pause and marvel at its greatness before you partake of it. Raise the beer in front of you, but don't hold your beer to direct light as this will dilute its true color. Describe its color, its head and its consistency

Agitate

Swirl your beer, gently in the glass. This will pull out aromas, slight nuances, loosen & stimulate carbonation and test head retention.

Smell

90-95% of what you experience is through your sense of smell. Breathe thru your nose with two quick sniffs, then with your mouth open, then thru your mouth only (nose and mouth are connected in the experience). Let olfaction guide you. Agitate again if need be, and ensure that you are in an area that has no overpowering aromas. Enjoy its bouquet.

Taste

Now sip the beer. Resist swallowing immediately. Let it wander and explore your entire palate. Let your taste buds speak. Note the mouth feel, the consistency of the liquid's body, and breathe out during the process of tasting. This process of exhaling is called "retro-olfaction" and will release retained stimulations at the mucus and mouthfeel level, but at a higher temperature. At times this will be the same as the olfactory process if not different and complimentary. Try to detect any sweetness, salty flavors, acids and general bitterness. Explain what they are, or what they are similar to. Also, try tasting the beer after it warms a bit (just a bit mind you). Really cold beer tends to mask some of the flavors. As a beer warms, its true flavors will pull through, become more pronounced.

Links:

www.gotham-imbiber.com www.BeerMenus.com www.BeerAdvocate.com

www.RateBeer.com www.LadiesOCB.com www.Hoptopia.com

Cory is your day bartender - Dave is your night time bartender! Wait Staff: Heather & Liz are on the floor!

Brian is your man on the floor! Welcome everyone to Rattle N Hum, enjoy your beer!