

Jackie O's Off the Beaten Path 3

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Saison brewed with chamomile, white peppercorn, & citrus pith and aged in oak barrels.

Off The Beaten Path 3 was inspired by the surprising balance found in both mixology and gastronomy. The act of marrying contrasting or unusual ingredients to create a new and exciting experience. A balanced blend of bitter citrus pith, the soft sweetness of chamomile, and an earthy spire from white peppercorns. The tannic and lactic edge make for a dynamic and enjoyable experience.

Specifications

Availability	Limited Release
Style	Sour
ABV	6.1
Serving Temp.	45-55 °F;
Packaging	bottles & draft

