

# THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010 BREWERY PROFILE

## Round Table Brewing Co.

*Type: Domestic Brewery (Contract)*

[Contract brewed at Lion, Wilkes-Barre, PA]

No central address given.

Available in cask? – No.

Available in keg? – No.

Available in bottle or can? – Yes.

Notes: Little is known about this recent entry to the NYC market, other than their marketing follows the strategies of mass-producers – for instance their website is flashy and high profile, featuring an attractive female model. Their beer range also seems to follow a mass-producer's strategy regarding styles. Beer being sold through sex rather than merits is highly questionable.



## Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

\* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.

\*\* Nothing special but may be worth trying if nothing better is available.

\*\*\* Good, recommended.

\*\*\*\* Great, highly recommended.

\*\*\*\*\* Exceptionally good, very highly recommended.

*Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.*

{S} after the beer name denotes seasonal availability.

**Knights Head Light** (4.0% estimated) \*\* < - LIGHT LAGER - >

**Knights Head Lager** (5.0%) \*\*\* < - CLASSIC AMERICAN PILSNER - > – Crisp and golden with a hint of honey. Simple but refreshing.

**Knights Head Pale Ale** (5.0% estimated) \*\*\* < - AMERICAN PALE ALE - > – Pleasant but undemanding pale amber beer.

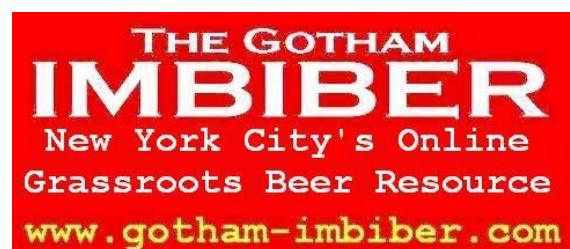
**Knights Head White Ale** (5.0% estimated) \*\* < - BELGIAN WITBIER - > – Unbalanced witbier brewed with coriander, sweet orange peel, and curacao.

## SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

(No entry as at 8/2009)

*Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).*

*This page is written by Alex Hall, and is updated to June 2008.*



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