



**MEXICAN FLAVOR.
CHICAGO STYLE.**

What do you get when you
combine the flavor expertise of

**AWARD-WINNING
CHEF RICK BAYLESS,**

the talents of Chicago-area craft
brewers and the brand-building power of
Constellation Brands, the leading producer
of iconic Mexican beers? A new local
brewing company with some seriously
stand-out cervezas.

HOMINY WHITE ALE

TASTE PROFILE

Tocayo Hominy White Ale, our first release, is an exceptionally food-friendly, Mexican-inspired riff on a classic Belgian White Ale, subtly spiced with coriander and sweet orange peel. The addition of **HOMINY ADDS A DELICATE TOAST THAT BRIGHTENS THE FLAVOR** of this uniquely sessionable ale. Now available in bottles, cans and draft.



“SALES PER SKU” FOR WHITE ALES IS
**5X HIGHER
THAN IPAS¹**

STYLE: MEXICAN-INSPIRED
BELGIAN WHITE ALE

ABV: 5.5%

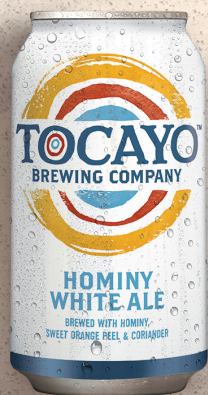
IBU: 14

INGREDIENTS:

HOPS: Mount Hood, Northern Brewer

MALT/GRAINS: U.S. Pale Malt,
German Malted Wheat, German Pale
Caramel Malt, U.S. Unmalted Wheat,
Flaked Oats, Hominy

SPICES: Indian Coriander, Sweet
Orange Peel



6-Pack, Cans



6-Pack, Bottles



**NOW AVAILABLE
IN BOTTLES,
CANS & DRAFT**

Drink responsibly. Tocayo™ Hominy White Ale. Tocayo Brewing Company, Warrentonville, IL.
Ale brewed with hominy, sweet orange peel, and coriander.
1.1% Alc./Vol. (22.0° Plato) (W/B) Latest 52 weeks ending 1/31/16