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**SALT & STRAW TO LAUNCH THE BREWERS SERIES IN
COLLABORATION WITH LOCAL BREWERIES STARTING
FRIDAY, MAY 31**

*Join Salt & Straw at Portland Beer Week, June 15-23, for One-of-a-Kind
Beer and Ice Cream Events*



Photos (credit Salt & Straw) available [here](#)

PORTLAND, OR. (May 29, 2024) - [Salt & Straw Ice Cream](#) will launch a new, first-of-its-kind Brewers Series Menu starting on Friday, May 31. The brand has created beer-inspired ice creams throughout the years, including a full monthly menu early on with Portland breweries, but this is the first menu available nationally that collaborates with top breweries in the country.

When Co-Founder and Head Ice Cream Maker Tyler Malek first started exploring a beer ice cream, he thought it would be simple, but he quickly learned that wasn't the case.

"You can't just combine beer and cream." says Malek, "Beer is delicious, but its flavor just isn't concentrated enough to stand up to the ice cream's high fat content. And if you try to cook off some of the water in order to intensify the flavor, you distort the character of the very beer you were trying to feature in the first place. Celebrating different beers in ice cream – that is, figuring out how to deconstruct each one and put it back together in sweet, creamy form so the brewer's original creation is accurately reflected in each scoop – has become one of my favorite ice cream-making puzzles."

To celebrate the menu and its partnership with local brewery, Breakside, Salt & Straw will also participate in the following Portland Beer Week events:

- **Saturday, June 15 from 11am-12pm:** Make Your Own IPA Ice Cream | Join Salt & Straw's Head Ice Cream Maker Tyler Malek and Breakside's Head Brewer Ben Edmunds at Breakside Dekum to churn your very own beer-infused ice cream.
- **Saturday, June 15:** Breakside's Woodlawn Block Party at Breakside Dekum | Salt & Straw's will be scooping their custom flavor made in collaboration with Breakside + their beloved Classics
- **Sunday, Jun 18 from 1-3:30pm at Loyal Legion:** SNACKDOWN VI: SNACKING NEVER DIES! | Salt & Straw teamed up with Breakside Brewery to create a one-of-a-kind beer-infused push pop parfait. Who will take home the championship belt?
- **Sunday, June 23:** Beer & Cheese Festival | Salt & Straw will be serving their limited edition Russian River's Supplication Sour Brown Ale w/ Manchego ice cream

The Brewers Series:

Heady news, beer lovers: Salt & Straw is tapping five of the most amazing microbrewers in America for one incredible flight of delicious beer-based ice creams. From Seattle to Portland to Santa Rosa—and Miami to LA—these brewers keep their hometowns

double- and triple-hopping with the best beers you've ever tasted. Transforming their artistry into ice cream is one of Salt & Straw's favorite pastimes. So whatever your pleasure—porter, stout, lager, ale or hazy IPA—you're in for a pint to remember. Take one down and pass it around.

- **Métier's Black Stripe Porter & Bread Pudding**
- Métier Brewing in Seattle is one of the country's only Black-owned breweries and has become the archetype of how breweries can build community through beer. We combine this celebration of their silky-smooth Black Stripe Coconut Porter with a secret recipe for bread pudding from Marjorie's, our favorite restaurant in Seattle. Cooking the porter into heavy cream—and pouring in an extra splash—we add little bites of crispy brioche toffee on top of the gooey bread pudding for an unforgettable finish.
- *Made with Seattle's Métier Black Stripe Porter*
- **Breakside's Barrel-Aged Chocolate Stout**
- Portland's Breakside Brewery is arguably one of the most decorated, award-winning breweries in the history of microbrewing. In this case, we're highlighting their first-of-its-kind barrel-aged stout program to make our ice cream. We start by steeping cocoa nibs in stout for a couple days, then coat the nibs in chocolate, add the leftover beer with cream and sugar, and swirl in rich tres leches cake—replacing one of the leches with, you guessed it, more stout. Added all together, you get this unique chocolate malty taste that's just, like, triple intense.
- *Made with Portland's Breakside Barrel-Aged Stout*
- **Russian River's Supplication Ale w/ Manchego**
- In our humble beer nerd community, Russian River Brewing is considered the best brewery in the world. It seems impossible that we even got to work with them, let alone make frozen yogurt with this particular beer. Supplication Ale is aged 12 months with dried cherries in Pinot Noir barrels, and when it comes out—once a year—we chase the beer truck down the street. That's why we're so excited to blend the taste of Supplication into a really light fudge, swirl it with a touch of manchego cheese, and add a ribbon of marmalade made with those same tart cherries. It's fresh, tangy, and calm-tasting—all things considered—and that beer fudge is the star of the show.
- *Made with Santa Rosa's Russian River Supplication Ale*
- **Monkish's Space Cookies & Cream Hazy IPA**
- Let's be perfectly clear-ish: Monkish Brewing is *the* West Coast pioneer in hazy IPAs, and Henry Nguyen's Monkish Space Cookies is one cool beer, triple-dry-hopped to taste like 'nilla wafers in a super dank IPA. It gets its iconic hazy profile from a sharp use of English yeast, and we nailed the unique hop flavor with our own proprietary pastry techniques. Pitch in a decent amount of beer with some fresh grapefruit zest and a swirl of 'nilla cookie butter. You'll be a Monkish space case, too.
- *Made with SoCal's Monkish Space Cookies & Cream Hazy IPA*

- **La Tropical's La Original Lager w/ Guava**
- Originally born in Cuba 150 years ago, La Tropical's La Original Ambar Lager is proudly being brewed again in Miami. The bread, graham-cracker-like flavor profile of this amazing beer inspired us to toast its ancient recipe with the taste of homemade flan and a lightly sweet guava drizzle. Underlying notes of honey, perfectly balanced with noble hops, will make you raise your cone and cry "Viva La Tropical!"
- *Made with Miami's La Tropical La Original Lager*

All flavors are available at Salt & Straw scoop shops as scoops, pints and milkshakes; as well as available for nationwide shipping through the company's "[Pints of the Month](#)" pack or as a "[Pick Your Pints](#)" bundle.

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About Salt & Straw Ice Cream:

Co-founded by cousins Kim and Tyler Malek, Salt & Straw is a Portland-based, family-run company making award-winning ice cream that tells the story of artisans, farmers and meaningful food moments. Head Ice Cream Innovator Tyler Malek, whose recipes have been published in numerous national food magazines, creates a menu of 13 classic flavors, alongside monthly rotating menus that reflect culinary trends, seasonality of ingredients and relevant cultural moments. From their humble beginnings as a single ice cream cart, Salt & Straw now has three scoop shops in Portland, as well as locations in Lake Oswego, Eugene, Beaverton and Vancouver; plus three scoop shops in the Seattle area, including Ballard, Capitol Hill and Totem Lake. An additional scoop shop in Bellevue, Washington, will open in 2024. Salt & Straw maintains their commitment to craft and artisanship with all flavors being made in their kitchen headquarters in Portland, Oregon. Pint packs are available for online purchase, and can be shipped nationwide as well as through the Salt & Straw Pints Club. For more information, visit www.saltandstraw.com or on [Facebook](#), [Twitter](#) and [Instagram](#).