





Cape May White		
<b>STYLE</b> Witbier	<b>ABV</b> 5.20%	
<b>FOOD PARINGS</b> Mango Salsa, Vanilla Ice Cream		
Cape May White is brewed with orange and lemon peels, coriander, grains of paradise and the brewery's favorite Belgian witbier yeast. Fruity esters up-front, with an easy-drinking finish, yields a traditional Belgian-style wheat ale brewed in the heart of the East Coast.		
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