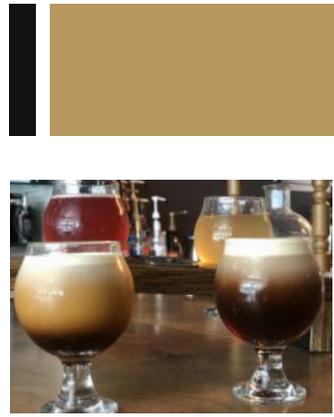


KING^{of} CLUBS BREWING CO.

WILLIAMSBURG, VIRGINIA



KING OF CLUBS

is a specialty brewing company and coffee roaster located in Virginia. Our mission is to be the premier supplier of innovative coffee and beverage products. We aim to provide unrivaled value for our clients by delighting customers. All ingredients are 100% organic and produced locally in our production facility.

King of Clubs is ideal for locations looking to offer their guests something new and delicious. We hope you'll join us to tour the production facility and meet the staff, which allows us to deliver delicious, innovative products at unrivaled quality and prices. CBD/Hemp infused products are now available.

PRODUCTS

KOMBUCHA (5 GAL KEG)	\$99
NITRO OR COLD BREW COFFEE (5 GAL KEG)	\$85
JUN (5 GAL KEG)	\$110
PREMIUM & BARREL AGED COFFEE	\$0.5 - \$1/ounce
BOTTLED COLD BREW / KOMBUCHA	\$3.5
CBD COLD BREW (5 GAL KEG)	\$115
CBD KOMBUCHA (5 GAL KEG)	\$115

LOCATIONS

PRODUCTION FACILITY:
113 Palace Ln Unit D
Williamsburg, VA 23185

TAPROOM & TASTING CENTER:
5711 Richmond Rd, Ste 32
Williamsburg, VA 23188

KOMBUCHA

This carbonated, fizzy, tangy drink has soared in popularity across the nation. It's great by itself, and as a drink mixer in cocktails. Kombucha is a drink made with organic tea, organic cane sugar, and healthy pro-biotic bacteria, fermented to perfection over one to two weeks. We use a variety of juices and sugar free syrups to produce different flavors.

JUN

Regarded as the champagne of kombucha, Jun is the lesser known cousin of kombucha. This premium beverage is made by fermenting raw honey, green tea, and pro-biotics, giving the refreshing fizzy beverage a lighter taste distinctly different from kombucha. Our most popular Jun is flavored with raspberry lemonade, but we offer a variety of sugar free syrups and organic juices in our flavoring process.

BOTTLED PRODUCTS

Take one to go! Cold brew, kombucha, jun, and CBD cold brew are currently offered in 16oz boston round bottles. Bottles have a shelf life of six months. Bottles should be refrigerated as we do not pasteurize any product, as the process removes the quality, flavor, and benefits of the beverages.

NITRO COLD BREW COFFEE

Cold brew is best when infused with nitrogen. Nitro cold brew is only available on draft using nitrogen compression. The nitrogen creates a different texture, natural creaminess, and an overall slightly sweeter and smoother tasting coffee with a "cascading" effect of the nitrogen. This requires a nitrogen tap, which we can supply for select clients.



I. KEGERATOR PROGRAM

No taps, no problem. We'll supply a branded kegerator and all necessary equipment. Kegerators can hold up to three taps.



Keg Provided for Busch Gardens.



Kegerator Serving Nitro Cold Brew and Kombucha at Ipsy Bean.

II. ON TAP

All of our beverages are available for consumption on tap. We include a tap handle and labeling. All kegs are supplied in five gallon (1/6 bbl) sanky kegs.



III. COMPACT

No room for a kegerator and no tap? No problem. We have a solution. Our jackets and portable delivery system offers an ideal solution.



IV. BOTTLED

Not feeling the kegs? That's ok! You can stock 16oz bottled cold brew and kombucha.



FAQ

What size kegs do you offer?

5 gallon Sanky Kegs.

Do you deliver the nitro or CO2 gas if needed?

Yes, in a kegerator setup.

Do you deliver the kegerator and setup?

Yes, we deliver the kegerator and set it up.

Which produce uses CO2 vs Nitrogen?

Kombucha is served with CO2; While cold brew coffee may be served with CO2, nitrogen is the best option, and is the only choice to create nitro coffee.

Additional questions?

Let us know at contact@kocbrewing.com