Just a friendly reminder on how to best present our beer to our guests.

* A perfect pint starts with a beer clean glass.
* Hold a clean glass at a 45 degree angle a couple inches below the faucet.
	+ Pro tip - it takes 2 hands to pour a perfect pint
* Open the faucet completely, filling the glass about 2/3 full
* Turn to glass to 90 degrees and hold under the faucet to create the proper amount of head
* Stop pouring right before the beer level reaches the top of the glass. Carbonation will release as the beer settles to create the perfect pint with a 'nickel' head (just above the artwork on the glass)
	+ Our glassware has custom etched nucleation sites at the bottom of the glass that continue to release co2 into the beer

Points of Performance for pouring a perfect pint

* Glassware needs to be completely dry before placing in the cooler. The sanitizer we use needs to dry complete or will leave residue in the glass that affects beer flavor (soapy/bitter) & head retention (the foam will disappear quickly)
* One handed pours are not our standard, your hands should never touch the rim of the glass.
* Signs of a dirty glass
	+ CO2 bubbles sticking to the inside of the glass, bubbles should rise through the middle of the glass
	+ No head retention (foam disappears quickly)
	+ No lacing on glassware as beer is drank. Lacing is the residue of the foam that clings to the side of a clean glass
	+ Lipstick - seems simple but I still see this on glassware that has been 'washed'