

3 Reasons to Drink Beer with Pecans



#3

No more dry mouth!
Tannins in beer dry your mouth. Pecans, especially our savory Rosemary Black Pepper, relubricate your mouth, so you can enjoy drinking without feeling dehydrated.

#2

Pecans are good for you! True. They boost your “good” cholesterol and lower your “bad” cholesterol. Any of our fantastic flavors will do, and we favor Memphis BBQ.

#1

Pecans make beer taste better! Especially salty pecans like our Butter & Sea Salt. The salt counters the bitterness of the hops.

While you need just *one ounce* of Pecans for all these benefits, surely you need a *full pint* of beer.