



Old-school values, new-world sensibilities.

Born in a barn, Blue Toad Cider honors the tradition and legacy of America's first preferred beverage by brewing an all-natural and eminently drinkable hard cider using only locally grown Western New York and Blue Ridge Mountain Virginia apples. Rather than solely using European-style tart and bitter apples, Blue Toad Hard Cider uses a cider blend of three to four different apples (replete with natural seasonal variation) grown in areas near Rochester, New York and Tyro, VA. Our production takes place at our Cideries located in the Genesee Regional Market in Rochester and at the base of Wintergreen Resort in Roseland, VA. We believe our cider is different – more authentic, more drinkable, more responsibly produced, more of an experience – than the more mass-produced ciders that may use imported concentrates. We hope you'll treat yourself to a bottle or glass of our hard cider soon to savor that difference.

We think you'll be back for another.