

**CREAMY DESSERTS**



VARIES



Belgian-Style Fruit Lambic  
British-Style Barley Wine

**PORK**




HOPPY & BITTER | FRUITY & SWEET




Belgian-Style Dubbel  
Imperial India Pale Ale

**BRAISED MEATS & CHOCOLATES**

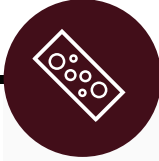


MALTY & SWEET | DARK & ROASTY




Belgian-Style Porter  
German-Style Bock

**CHEESE**




VARIES




English-Style Pale Ale  
Belgian-Style Tripel

**VEGETABLES (GRILLED)**




DARK & ROASTY



German-Style Schwarzbier  
Irish-Style Dry Stout

**FATS**




HOPPY & BITTER | DARK & ROASTY




English-Style Brown Porter  
American Black Ale

**GAME BIRDS & GRAIN**



HOPPY & BITTER



America Brown Ale  
American Pale Ale

**RICH MEATS & ROOT VEGETABLES**




SOUR TART & FUNKY




Belgian-Style Flanders  
American Pale Ale

**SHELLFISH**



FRUITY & SPICY



Belgian-Style Saison  
German-Style Hefeweizen

**BEANS AND LEGUMES**

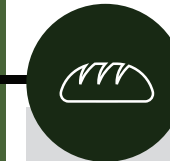


MALTY & SWEET




German-Style Hefeweizen  
Englis-Style Brown Ale

**GRAIN**



CLEAN & CRISP



Bohemian-Style Pilsner  
American Amber Lager

Highlights the roasted character (Mallard reaction)

Butterscotch Mouse with Dark Chocolate

The intensity of the pork fat stands up to the strong beer characteristics.

Pork Chops & Apple Relish

Highlights the roasted character (Mallard reaction)

Milk Chocolate Bread Pudding

Beer complements the natural flavors and textures while cutting through fat, cleansing the palate.

Brie and Fruit

Brings out umami and balances sweetness and richness.

Green Chili-Stuffed Portobello

Beer cuts through, balances strong flavors and allows for a complex finish

Cashew Butter & Red Pepper Jelly On Toast

Complements roastiness (Mallard reaction) while fat coats to neutralize hop bitterness.

Roasted Quail with Farrotto

Combining these flavors brings out umami and adds earthy notes that rest on the center of the palate.

Grilled Ribeye & Root Vegetables

Beer brings out salinity and natural sweetness while cleansing the palate

Mussels with Garlic Parsley & Butter

Food adds richness to the beer while balancing salt and acidity.

Grilled Halibut with Pole Beans

Complimentary grain flavors balance hops while remaining light on the palate.

Creamy Risotto