

# BEER PAIRING MENU

## FIRST COURSE

CHICKEN WINGS, DRY RUBBED WITH CARROT & CELERY RIBBONS, TRIO OF SAUCES

PAIRED WITH SWEET SPOT SUPER SESSION IPA

## SECOND COURSE

RED SNAPPER & SHRIMP CEVICHE WITH SPICY TOMATO BROTH, FRIED CORN TORTILLA

PAIRED WITH FAIRWAY GOLD CREAM ALE

## THIRD COURSE

POTATO LATKE, PASTRAMI SLIDER, CREAMY SLAW, PICKLES, ROASTED RED ONION

PAIRED WITH RASPBERRY WHEAT

## FOURTH COURSE

CRAB TOSTADA ON TARO CHIP WITH PINEAPPLE CILANTRO SALSA, HUMMUS, ROMAINE AND RED ONION

PAIRED WITH WAIALAE PINEAPPLE IPA

## FIFTH COURSE

BRAISED BEEF STROGANOFF WITH HAND MADE PAPPARDELLE PASTA

PAIRED WITH GREEN JACKET IPA

## SIXTH COURSE

PEANUT BUTTER COOKIE SUNDAE WITH CHOCOLATE AND VANILLA ICE CREAM, SALTED CARAMEL, WHIP CREAM, CANDIED WALNUTS

PAIRED WITH BARREL AGED PORTER



**\$69 Per Person**

tax & tip not included

**Reservations Required**

**925-735-6224**