



BEER DINNER

AUGUST 24TH AT 6PM

ZARD-ALU - SOUR APRICOT

paired with

TUNA POKE, GINGER, APRICOT PONZU, CURRY
CUCUMBER CRÈME

LOOSE LEAF - SESSION ALE

paired with

SMOKED PORK BRISKET, LOCAL TORTILLA,
RANCHERO PINTO BEANS

IPA

paired with

CAMBOZOLA CHEESE FRITTER, RASPBERRY
JALAPEÑO SAUCE

OKTOBERFEST- MARZEN STYLE LAGER

paired with

CHICKEN FRIED STEAK, ANDOUILLE
SAUSAGE GRAVY, QUAIL EGG

\$30/person

