



BREWERY ▪ TO-GO BAR ▪ LOFT

welcomes you to a wonderful evening with friends,
showcasing delicious pairings of food and beer.

Mingle, sit down, relax and enjoy the evening.

This 6x6 Beer Dinner features six 6-oz pours of:

2009 CREW BREWS

Cosmic Black Witbier

spiced with coriander, orange peel and chamomile
6.2% ABV ▪ 17 IBUs

Alder wood-roasted Alaskan Oysters

*Served with Pistachio Arugula Pesto
and Serrano Tomatillo Hot Sauce*

Bathtub Gin Gruit Ale

spiced with juniper berries, angelica root, orris root,
lemon peel, orange peel, grains of paradise, coriander
8.0% ABV ▪ 00 IBUs

Kabucha Squash Soup

Served with a Ginger-Lime Crème Fraiche

Anchor Witbier

spiced with orange peel and coriander
conditioned with Brettanomyces
6.25% ABV ▪ 20 IBUs

Field of Hops Salad

*Arugula with hop-infused Orange-Cumin Vinaigrette
Topped with Coppa and Parmesan*

Rumbah Double Rum Bock

aged in pirated rum barrels
10% ABV ▪ 30 IBUs

Alaskan Elk & Root Vegetables

Locally raised elk and veggies braised in a RUMBAH glaze

Big Slick Barley Wine

lots of big juicy American hops
11.9% ABV ▪ 100 IBUs

Farmstead Cheese Plate

*Various amazing cheeses
Accompanied by caramelized nuts and dried fruit*

Descent Imperial Abbey Ale

brewed with raisins and grains of paradise
8.3% ABV ▪ 25 IBUs

Creme Brulee

Garnet Yam Crème Brulee

Enjoy responsibly.

Please get home safely via designated driver or cab.



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