

Odd | Side
ales

Beer Dinner

Tuesday, June 12, 2012
@ 6:30pm in our back dining room

\$39 per person
plus tax and 18% gratuity



Course One

Derelict Pineapple IPA (6% abv)

Paired with Pineapple Curry Soup

Thai Red Curry with Coconut and Vegetables; served with Rice and Cashew dust

Course Two

Peach Tea Blonde (4% abv)

Paired with Baked Brie

Dried Apricot-Clove Compote, Little Rooster Flat Breads

Course Three

Citra Pale Ale (5.7% abv)

Paired with Mini Banh Mi

Petite Vietnamese Chicken Sandwich with Pickled Vegetable Slaw, Green Chilies, Aioli, and Cilantro; served on a local Baguette

Course Four

Grapefruit Wheat (4.25% abv)

Paired with Housemade Chorizo Tamales

Fennel-Jalapeno-Red Onion Hash, Crumbled Queso Fresca, Spicy Red Sauce

Course Five

Dutch Chocolate Coffee Stout (6.25% abv)

Paired with Pop's Banket

Authentic Flaky Dutch Pastry with Almond Paste & Raspberry-Citrus Sauce