

# A BEER DINNER

*With*



## Our Annual Harvest Celebration

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### 12th of never

Tropically Hoppy. Light, Full-Bodied. Bright and Citrusy.

*Mini Pumpkin and Currant Empanada  
with Caramelized Onion Relish*

### Wilco Tango Foxtrot

WTF... Rich, Smooth, Dangerous, and Chocolatey.

*Arugula Salad, Grapes, Beets, Burrata, Spicy  
Pecans, Orange "Marmalade" Vinaigrette*

### Eroica

A Lagunitas-ified version of a Flemish Farmhouse ale.

*"Duck au Vin" Piopini Mushrooms,  
Cippolini Onions, Lardon Butternut Squash  
Gnocchi, Eroica Braising Jus*

### Sumpin Extra

Light in color, but huge in flavor and satisfaction.

*Smoked Pork Loin, House Made  
Sauerkraut, Poached Apples*

### Hop Stoopid

A Double-Barrel Dose of Malt and Hops

*Beef Sirloin "Fiorentina", Chili & Anchovy  
Broccoli Rabe, Sweet Potato Hash Browns,  
Charred Lemon and Herb Oil*

### High West-i-fied 2016

Ale with Coffee and Aged in High West Whiskey Barrels

*Carrot Cake, Whiskey Caramel*

