



FOOD & BREW

July 25, 2015

2 to 9 p.m.

Bleu cheese stuffed Buffalo chicken meatball
with 3rd Wave hot sauce, bleu cheese dressing, and celery salad \$5

Meyer lemon basil ale shrimp ceviche with sweet potato chips \$6

Roasted duck salad slider with dehydrated citrus and toasted sunflower seed
with Delice di Bourgogne cheese \$5

Grilled chorizo sloppy joe slider with fig and apple jam \$5

Corn Bread, peach, and strawberry shortcake with burnt corn bread Creme Anglaise \$5

3rd Wave Brewing Company

\$2 per 4 ounce pour

Bombora Double IPA (8.5% ABV)

Intense hop bitterness, flavor and aroma. Has a malty backbone with spicy, citrus flavor with notes of grapefruit. Perfect with the Buffalo chicken meatball

JPA Session IPA (5% ABV)

Pairs well with the shrimp ceviche. Five different hop varieties give this malty amber ale a great citrus flavor and aroma. A portion of the proceeds from this beer is donated to prostate cancer research

Beach Juice, Berliner Weisse (2.8% ABV)

Pale golden color with a tart, acidic, lemony-citrus fruit sharpness and almost no hop bitterness. A good intro into sour beers and a match for the duck salad slider

Sour Lime Saison

Compliments the chorizo sloppy joe slider

Big Reed Porter (5.5% ABV)

Dark and smooth, medium-bodied brown porter. Brewed with chocolate and roasted malts to give the beer a malty, slightly caramelized finish. An excellent dessert brew

