

March Beer Dinner
with South Street Brewery
Saturday, March 19th
5:00-8:00 pm
4 Beers, 4 Courses, \$30 per person.

Appetizer Course : Bruschetta Trio.

Served with Virginia Lager.

Amber Lager. Light-medium body, smooth, light toast. Light amber. Pils, Vienna, dark Munich, caramel Vienna and caramel Munich malts. Northern Brewer and Saaz hops. Augustiner Bräu lager yeast. 5.0% alc/vol. 18 IBUs.

Salad Course: Spinach Salad with Bacon and Blue Cheese.

Served with Satan's Pony.

Amber Ale. Medium body, light caramel, malt-forward. Deep amber. Special pale, cara-red, Vienna, caramel 60, dark crystal, wheat and chocolate malts. Centennial hops. Scottish ale yeast. 5.3% alc/vol. 12 IBUs.

Entree' Course: Chicken Noodle Casserole with Bar Hopper Cheese Sauce.

Served with Bar Hopper IPA.

IPA. Medium body, medium caramel, hop forward. Pale amber. Pils, wheat, caramel Vienna and caramel Munich malts and torrefied wheat. Simcoe, Cascade, Centennial Azacca, and Falconer's Flight hops. California ale yeast. 6.8% alc/vol. 60 IBUs.

Dessert Course: Chocolate Ice Cream Float with Cookie.

Made with Soft Serve Porter.

Ice Cream Porter. Full body; chocolate, milk sugar and vanilla flavors. Opaque dark brown. Pilsener, mild ale, cara 8, carafa spezial II malts and flaked oats. Simcoe hops. Spiced-rum-soaked Madagascan vanilla beans. Ghanian cocoa nibs. Scottish ale yeast. 9.05% alc/vol. 20 IBUs.

Reservations are \$30 pre-paid and include a four course meal and a six ounce pour of each accompanying beer.

Additional beverages may be purchased at the dinner.