



Featuring
Magnolia Brewing Co.

WEDNESDAY, APRIL 26, 2017

GRILLED SHRIMP SKEWERS

pineapple, prosciutto, blood orange reduction
Saison of the Witch 6.4% abv.

SMOKED BRISKET SLIDERS

bacon-almond jam, jalapeños, pretzel bun
Blue Bell Bitter English Ale 4.7% abv.

ROASTED PORK TENDERLOIN

porcini mushrooms, celery root purée, grilled green garlic, maderira sauce
Ashbury Alt Dusseldorf Altbier 4.2% abv.

CAMPFIRE S'MORES

housemade marshmallow, smoked graham cracker crust,
chocolate-espresso drizzle
Cole Porter English Ale 4.8% abv.

\$50 per person

(excluding tax and gratuity)

Menu created by Executive Chef Mike Furness

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.