



Featuring
Ale Industries

WEDNESDAY, MAY 31, 2017

THE PIG AND THE PINEAPPLE

spit-roasted pork shoulder, pineapple relish, sambal glaze
La Niña Fresa Wild Ale 4.8% abv

WILD PHEASANT CONFIT

caramelized onions, pickled mustard seeds, Saint-André cheese,
marble rye toast points
Beast Oakland Kölsch 4.5% abv

OAK-GRILLED WAGYU SKIRT STEAK

brown-sugar almond rub, potatoes Dauphinoise, saffron cream
East Bay IPA 7.8% abv

BLACK FOREST BOMB

chocolate ganache, smoked cookie crust, Chantilly cream
Cherry Kush Tea Beer, 4.4% abv

\$55 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.