



Featuring  
**Ballast Point Brewing**

WEDNESDAY, JUNE 28, 2017

**APRICOT CHICKEN WINGS**

housemade peach rings, habañero glaze  
*Tart Peach Kölsch, 5.2% abv*

**BLUE CRAB STUFFED PRAWNS**

prosciutto, smoked blue cheese, coconut chili glaze  
*Sculpin IPA, 7% abv*

**ELK OSSO BUCO**

fried pearl pasta, pickled red onions, Madeira reduction  
*Californian Amber ESB, 5.5% abv*

**MACADAMIA CHEESECAKE**

candied lemon  
*Mango Even Keel IPA, 3.8% abv*

**\$60 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.*