



Featuring
21st Amendment Brewing

WEDNESDAY, JULY 26, 2017

PORK RIND NACHOS

stone-ground avocado salsa, preserved lemon, Mexican crema
El Sully Mexican-Style Lager 4.8% abv

SPICY DUCK BREAST

forbidden rice, grapefruit, apricot preserves, basil, Thai chili oil
Hell or High Watermelon Wheat Beer 4.9% abv

CHARBROILED BEEF RIBS

kohlrabi slaw, pickled serrano, caramel BBQ sauce
Blah, Blah, Blah Double IPA 8.0% abv

CRISPY BRIE BOATS

cocoa nibs, sweet orange marmalade
Brew Free! Or Die IPA 7.0% 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.