



Featuring
Bear Republic Brewery

WEDNESDAY, AUGUST 30, 2017

DUCK SAUSAGE

spent grain pretzel, sauerkraut, gouda cheese whizz
Double Aught Pilsner, 5.0% abv

AHI TUNA

forbidden rice, daikon ramen, miso, ikura
Peter Brown Tribute Brown Ale, 6.3% abv

COAL-GRILLED FLAT-IRON STEAK

charred shishito peppers, corn purée, hops chermoula,
fried grapefruit, chili oil
Hop Shovel IPA, 7.5% abv

BLACKBERRY GALETTE

roasted walnuts, molasses Chantilly cream
Big Bear Black Stout, 8.1% abv

\$55 per person

(excluding tax and gratuity)

Join us next month for another beer or wine-pairing dinner, featuring carefully crafted and quintessentially Californian dishes inspired by our brewmaster's and winemaker's seasonal selections. Ask your server for details.

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.