



BEER DINNER NO. 2 MENU

Tickets Available ▪ IndustryAles.com

FIRST COURSE

Burnt Ends, Hot Link, Cheddar Jalapeno Muffin, Georgia Gold BBQ Sauce

Beer Pairing: Pre-Prohibition Style Lager (NEW RELEASE!)

SECOND COURSE

Watermelon Tuna Crudo, Cucumber, Avocado, Wonton Chips

Beer Pairing: Zeal for Zielke, New Zealand Pale Ale

THIRD COURSE

**Lightly Grilled Zucchini Tossed in Mojo Vinaigrette, Gochujang Confit
Tomatoes, Black Eyed Pea Hummus, Biscuit Streusel**

Beer Pairing: Water Over White Stones, Belgian-Style Witbier

FOURTH COURSE

**Butter Aged NY Strips: Aged 21 Days in Malt Butter, Served with Grilled
Pickled Apricot and Spring Onion, Red Chimichurri Potatoes**

Beer Pairing: Buckingham Blonde, English-Style Summer Ale

JULY 15 ▪ 6-9PM

