



# "CAN'T MISS" BEER LIST

<b>1</b>	Port City <b>COLOSSAL SIX</b> - <i>RUSSIAN IMPERIAL STOUT</i>	
<b>4</b>	4 Hands <b>KRIEK</b> - <i>WOOD-AGED SOUR</i>	
<b>6</b>	Allagash <b>UNCOMMON CROW</b> - <i>FRUITED AMERICAN SOUR ALE</i>	
<b>10</b>	Deschutes <b>THE ABYSS BRANDY</b> - <i>WOOD-AGED STRONG STOUT</i>	
<b>13</b>	Roadhouse <b>AVARICE &amp; GREED</b> - <i>BIERE DE GARDE</i>	
<b>18</b>	pFriem Family Brewers <b>PILSNER</b> - <i>GERMAN PILSENER</i>	
<b>19</b>	La Cumbre <b>ELEVATED IPA</b> - <i>AMERICAN IPA</i>	
	Urban Chestnut <b>STAMMTISCH</b> - <i>GERMAN PILSENER</i>	<b>20</b>
	The Lost Abbey <b>VERITAS 018</b> - <i>AMERICAN SOUR ALE</i>	<b>22</b>
	Saucony Creek <b>XRESERVE PEACH/GINGER SAISON</b> - <i>BELGIAN FRUIT BEER</i>	<b>23</b>
	Band of Bohemia <b>PEONY BORAGE</b> - <i>HERB AND SPICE BEER</i>	<b>30</b>
	Half Acre <b>ORIN</b> - <i>WOOD-AGED STRONG BEER</i>	<b>31</b>
	Propolis <b>BELTANE</b> - <i>BRETT BEER</i>	<b>33</b>
	Alesong <b>SHAKE YOUR TREE</b> - <i>WOOD-AGED SOUR</i>	<b>35</b>
<b>50</b>	New Holland <b>DRAGON'S MILK RESERVE TRIPLE MASH</b> - <i>WOOD-AGED STOUT</i>	
<b>56</b>	Crux Fermentation Project <b>BETTER OFF RED</b> - <i>FLANDERS RED</i>	
	Melvin * <b>(ASTERISK)</b> - <i>IMPERIAL IPA</i>	<b>62</b>
	Odell <b>DARK THEORY</b> - <i>BELGIAN SOUR</i>	<b>64</b>
	Track 7 <b>CULTURAL APPROPRIATION</b> - <i>FIELD BEER</i>	<b>66</b>
	The Bruery & Bruery Terreux <b>VINDICTIVE</b> - <i>WOOD-AGED STRONG BEER</i>	<b>72</b>
	Prison City <b>GUAVATANAMO BAY</b> - <i>AMERICAN SOUR ALE</i>	<b>73</b>
	Two Roads <b>ROAD JAM</b> - <i>AMERICAN FRUIT BEER</i>	<b>75</b>
<b>81</b>	Wolverine State <b>RAUCHER SMOKED LAGER</b> - <i>SMOKE BEER</i>	
<b>86</b>	FATE <b>PINO BARREL-AGED UROR</b> - <i>LEIPZIG GOSE (2ND LEVEL)</i>	
<b>86</b>	FATE <b>NORNS</b> - <i>GERMAN RYE ALE (2ND LEVEL)</i>	



# "CAN'T MISS" PAIRINGS

<b>1</b>	Port City	<b>ESSENTIAL</b>	- <i>AMERICAN PALE ALE</i>	duck fat grilled cheese   brie   peach	
<b>4</b>	4 Hands	<b>KRIEK</b>	- <i>WOOD-AGED SOUR</i>	fennel tart   currant mostarda	
<b>11</b>	Samuel Adams	<b>RASPBERRY LEMON GOSE</b>	- <i>CONTEMPORARY GOSE</i>	meringue   rhubarb royale	
<b>12</b>	Brooklyn	<b>SERPENT</b>	- <i>BELGIAN PALE ALE</i>	fried chicken   pickled brussels sprout slaw	
<b>13</b>	Roadhouse	<b>PRIMAL ROUGE</b>	- <i>FLANDERS RED</i>	rabbit rilette   apple pecan gremolata	
	Yards	<b>PHILADELPHIA PALE ALE</b>	- <i>AMERICAN PALE ALE</i>	pastrami cured salmon   potato blini   creme fraiche	<b>27</b>
	Yards	<b>POOR RICHARDS TAVERN SPRUCE</b>	- <i>HERB AND SPICE BEER</i>	pheasant   caramelized corn puree   pickled cherry	<b>27</b>
	Great Lakes	<b>TURNTABLE</b>	- <i>BOHEMIAN PILSENER</i>	smoked bluefish   everything bagel   cream cheese	<b>29</b>
	Band of Bohemia	<b>PEONY BORAGE</b>	- <i>HERB AND SPICE BEER</i>	oil-poached halibut   fennel   green olive   lemon	<b>30</b>
	Dogfish Head	<b>SEAQUENCH ALE</b>	- <i>SESSION SOUR</i>	crab   grapefruit   avocado   pea tendrils	<b>32</b>
	Propolis	<b>GARDIN</b>	- <i>BRETT BEER</i>	honeycomb (seafoam)   almond	<b>33</b>
	Propolis	<b>BELTANE</b>	- <i>BRETT BEER</i>	seared scallop   celery root puree   brown butter	<b>33</b>
	Mauie	<b>LIQUID BREADFRUIT</b>	- <i>GOLDEN/BLONDE ALE</i>	carnitas tamal   ancho   radish	<b>34</b>
	Summit	<b>KELLER PILS</b>	- <i>GERMAN PILSENER</i>	pastrami cured salmon   potato blini   creme fraiche	<b>40</b>
<b>46</b>	Troegs	<b>CRIMSON PISTIL</b>	- <i>AMERICAN IPA</i>	carnitas tamal   ancho   radish	
<b>48</b>	Lord Hobo	<b>GLORIOUS</b>	- <i>AMERICAN PALE ALE</i>	green coconut curry   papaya salad   thai basil	
<b>56</b>	Crux	<b>BETTER OFF RED</b>	- <i>FLANDERS RED</i>	elk   pepitas   cacao   mole	
<b>58</b>	Revolution	<b>STRAIGHT JACKET</b>	- <i>WOOD-AGED STRONG BEER</i>	pain perdu   burnt caramel   pecan	
	Odell	<b>DARK THEORY</b>	- <i>BELGIAN SOUR</i>	duck breast   candied orange   farro	<b>64</b>
	Right Proper	<b>BARON CORVO</b>	- <i>BIERE DE GARDE</i>	duck sausage   fig   sage   parsley & celery salad	<b>67</b>
	River Horse	<b>BERRY LEMONHEAD</b>	- <i>WOOD-AGED SOUR</i>	panna cotta   rhubarb   malted oat crumble	<b>68</b>
<b>86</b>	FATE	<b>NORNS</b>	- <i>GERMAN RYE ALE</i>	Red Apron, charcuterie (2nd level)	