



BEER  
PAIRING



Back when water was unsafe for drinking, beer was the beverage of choice for the common family who could not afford wine. *This was the beginning of pairing beer with food.* With the more recent craft beer movement, beers are making their way back onto menus and are getting paired with new dishes and even more sophisticated foods. Beer can be made with a wide range of ingredients that gives it more flexibility and variety than wine pairing. *Join us in tasting how beer can compliment any meal.*



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### SPICY CUBAN SANDWICH

Toasted ciabatta spread with whole grain mustard and topped with seasoned carnitas, sliced ham, Swiss cheese and **Intros Spicy Breaded Pickle Chips**, served with a hefeweizen.



HEFEWEIZEN

Hefeweizen is a southern style German beer made with 50% or more of wheat, giving it a cloudy appearance. The taste often takes on notes of banana and cloves with a dry tart spiciness. Hefeweizen contrasts with pungent, intense aromatics such as mustard flavors, pickles, horseradish and cured meats.



### SPINACH & MUSHROOM SALAD

Fresh spinach topped with **Intros Battered Whole Mushrooms**, bacon, hard-boiled egg, bleu cheese, red onion and cherry tomatoes, served with honey mustard dressing and an American IPA.



IPA has changed over the years and American IPA is very different from its cousin, English IPA. The color varies from pale golden to a reddish amber. The taste is hoppy with herbal and/or citric notes and usually quite bitter. The medium body and bitterness pairs well with spicy foods.



BEER MAY NOT SOLVE YOUR PROBLEMS BUT NEITHER WILL WATER AND MILK. -WILEY

## CHICKEN & CORN BURRITO BOWL

Warm rice topped with **Intros Battered Corn Nuggets**, grilled chicken, cheddar cheese, pico de gallo, black beans and sliced avocado, served with a milk stout.

## MILK STOUT



Milk stouts - also sometimes called "cream" stouts - are dark beers brewed with lactose, a type of milk sugar. Lactose does not ferment when exposed to beer yeast, and so it lends this style of brew a subtle sweetness.



IT WAS AS NATURAL AS EATING AND TO ME AS NECESSARY AND I WOULD NOT HAVE THOUGHT OF EATING A MEAL WITHOUT DRINKING BEER.  
-ERNEST HEMINGWAY



## CRISPY CHICAGO STYLE HOT DOG

A poppy seed bun topped with a hot dog, celery salt, Chicago style relish, white onion, tomato, sport peppers, cucumber, yellow mustard and a **Intros Breaded Pickle Spear**, served with a Vienna lager.

## VIENNA LAGER



Vienna Lager, named after the city in which it originated, ranges from copper to reddish brown in color. The beer is characterized by malty aroma and slight malt sweetness. Pairs great with hearty and spicy foods.



## SESAME- GINGER PORK POTSTICKERS

Pan-seared **Intros Pork Potstickers** served on a sesame-ginger slaw made with shredded carrots, red bell pepper, green and red cabbages, served with a Bohemian pilsner.

## BOHEMIAN PILSNER



Pilsner is a type of pale lager, taking its name from the Czech city of Pilsen, where it was first produced in 1842. They are characterized by slightly sweet, aromas and flavors and pair well with pork and a bit of spice or richness.

## ZUCCHINI & FETA CHICKEN FLATBREAD

A warm flatbread spread with herbed goat cheese and topped with roasted chicken, mozzarella cheese, roasted red peppers, red onion, fresh spinach and crispy **Intros Battered Zucchini Circles**, served with an English IPA.



## ENGLISH IPA

The English-style IPA is a stronger version of a pale ale. It is characterized by a hearty helping of English hop character (earthy, floral) and increased alcohol content. English yeast lends a fruity character to the flavor and aroma. This style strikes a balance between malt and hops for a well rounded flavor. Complements intensely flavorful, highly spiced dishes.



## SWEET ONION PORK SANDWICH

A toasted brioche bun topped with tangy BBQ pulled pork, crispy **Intros Beer Battered Onion Rings**, dill pickles and creamy coleslaw, served with a Belgian quadrupel.

## BELGIAN QUADRUPEL



Quadrupel is a Belgian-style ale of great strength with even bolder flavor. It is a full bodied beer with a rich, malty palate and spicy phenols. Belgian Quadrupels pair well with smoked meat and BBQ sauce.

I THINK THIS WOULD BE A GOOD TIME FOR A BEER. (UPON SIGNING THE NEW DEAL PAVING THE WAY FOR THE REPEAL OF PROHIBITION)  
-FRANKLIN D. ROOSEVELT

## ZUCCHINI GYRO

Warm pita bread filled with seasoned lamb, sliced tomato, red onion, cucumber, tzatziki sauce and **Intros Battered Zucchini Sticks**, garnished with feta cheese and served with a German helles.

## GERMAN HELLES



Helles or Hell is a traditional German pale lager beer, produced chiefly in Southern Germany, particularly Munich. The German word *hell* can be translated as "bright", "light", or "pale". Helles is a crisp, clean beer that refreshes the palate.

