

~HENNIKER BREWING COMPANY BEER DINNER~
FRIDAY, JANUARY 12TH 2018
6 PM IN THE GRILL



RECEPTION—SAUSAGES, GOUGERES, PRETZELS & SAUCES
MILES & MILES—DRY HOPPED PALE ALE

1ST COURSE—MAINE PEEKYTOE CRAB FRITTER, AVOCADO PUREE,
GRILLED PEACHES, ARUGULA
HOP SLINGER—INDIA PALE ALE

2ND COURSE—FRIED OYSTER & PORK BELLY STEAM BUN, CABBAGE,
PICKLED ONION, CHILIES
WORKING MAN'S PORTER—ENGLISH PORTER

3RD COURSE—HOISIN-WHISKEY GLAZED BEEF SHORT RIBS, BABY BOK
CHOY, ROASTED SWEET POTATOES
KING MISANTHROPE—RUSSIAN IMPERIAL STOUT

4TH COURSE—CHOCOLATE STOUT CAKE, COFFEE ICE CREAM, PRETZEL
BRITTLE, RASPBERRY COMPOTE, MINT
THE ROAST—COFFEE STOUT