

AN EVENING WITH LONE PINE BREWING CO.

*NOVEMBER 9<sup>TH</sup> 2018*

~~-RECEPTION HOUR-~~

A VARIETY OF SAUSAGES, FRUIT COMPOTE, SHARP CHEESE, NUTS,  
CROSTINI

PORTLAND PALE ALE- AMERICAN PALE ALE 5.2% ABV

~~-APPETIZER-~~

HONEY KISSED CHICKEN WINGS, APRICOT MOSTARDA, PICKLED CHILI

BRIGHTSIDE- IPA 7.1% ABV

~~-SALAD-~~

CURLY ENDIVE, DRIED MANGO, ONION, GOAT CHEDDAR, PISTACHIO,  
BLUEBERRY VINAIGRETTE

TESSELLATION- DOUBLE IPA 8.1% ABV

~~-MAIN-~~

SEARED SCALLOP, HOISIN-ORANGE GLAZED PORK BELLY, BRUSSELS  
SPROUT "SLAW", GRITS

OH-J- DOUBLE IPA 8.1% ABV

~~-DESSERT-~~

ABUELITA COOKIE, VANILLA MALT FROSTING, BLACKBERRY COULIS,  
CHOCOLATE MINT

CHAGA STOUT- DRY AMERICAN STOUT 8% ABV