

Wachusett Brewing Company

Craft Beer Dinner

Wednesday, March 22, 2017 at 6:30pm
Featuring TJ Morse, Wachusett Beer Expert

Reception

Pretzels: ale cheddar, smoked salt, pickled mustard seed
POPCORN! PEANUTS!: kettle corn, thai peanuts, scallion butter
The Sausage Guy: grilled banger, cherry peppers, whiskey onions

Wachusett Summer Ale



5 Rings Onion Ring Flight

*st. louis style bbq, north carolina green tomato, philly cheese steak,
seattle coffee battered atlanta chicken fried*

Wachusett Bella Czech Pils



Oops We Missed St. Paddy's
braised corned beef, caramelized cabbage,
smashed fingerling, carrot chips

Wachusett Quinns Amber Ale



Mako Shark Picatta
IPA batter, lemon sea beans, caperberries

Wachusett New England I.P.A.



I.C.B Trifle
milk stout chocolate cake, baileys crème, jameson caramel

Wachusett Nitro Milk Stout



\$65.00⁺⁺ per person