



Quarterly Beer Pairing Dinner!

Beer Braised German Sausage w/ caramelized sweet onions and Michigan apples, triple mustard German potato salad

Hefeweizen Traditional unfiltered German style wheat beer is medium bodied with a hint of banana and clove

Wilted spinach salad w/ honey-Chile glazed chicken, grilled pears, peppered brie and balsamic Amber Ale vinaigrette

Amber Ale A malt dominated brew with a bread-like cleanliness. A nice mild Hallertau noble flavor fills in the background.

Creamy Pale Ale shrimp & scallop Risotto w/ grilled fennel, butternut squash & mushrooms served w/ roasted garlic parmesan pesto toast

Pale Ale This American Pale Ale is a Great American Beer Fest Silver Medal Winner! Cascade and Centennial Hops combined with a medium bodied malty backbone.

Homemade Chocolate cream puff with a Nut Brown Ale Caramel Sauce and Fresh Berries!

Nut Brown Ale Clean, nutty malt forward ale was a Gold and Bronze medal winner at the North American Brewers Association Competition!



Wed. Jan. 25th 6:30 pm at Flancer's Mesa. Sign up today! \$35