



JOIN US FOR OUR FIRST BEER BRUNCH

Featuring Flying Dog Brewery

Saturday, August 21, 2010

Offered Between 10am – 2pm

Prix Fixe Menu Includes 2 Courses & 5 ½ oz. tastings of 3 Flying Dog Beers
Woody Creek White “Beermosa”, Dog Schwarz Smoked Double Lager, Wild Dog Coffee Stout
\$24 per person

Advance ticket purchases are not required, but make your reservation today!

Featured Menu

Please choose one option from each course. NO substitutions.

1st Course

ASPARAGUS FRIES
Red Pepper Remoullade

MARY'S BUTTERMILK BISCUITS and
ANSON MILL FARMS JALAPENO & CHEDDAR GRITS

PARFAIT

Vanilla Bean Yogurt, House Made Granola, Berries, Banana

2nd Course

ENGLISH BREAKFAST

Two Scrambled Eggs, Maple Sausage, Apple Wood Smoked Bacon,
Chipotle & Guinness Baked Beans, Challah Toast

SALMON ROSTI

Smoked Salmon, Scrambled Eggs,
Gruyere Potato Cake, Dill Crème Fraiche

BAKED EGGS

Fontina, Green Onion, Prosciutto, Parmesan

CUBAN PANINI

Pulled Pork, Mango Salsa, Black Forest Ham, Gruyere
With Fresh Fruit

TASTING NOTES

Flying Dog Woody Creek White “Beermosa”

Style: Witbier (4.8% ABV)

Notes: A refreshing, satisfyingly flavorful display of the popular witbier. The Woody Creek will pour a hazy, vibrant yellow which is topped by a fluffy white head. Aromas and flavors of bready malt, coriander, acidic lemon and orange zest are present. This will be served a bit differently, meaning a splash of orange juice will be added to each pour, offering an alternative way of serving a mimosa. Hence the term, “Beermosa”.

Flying Dog Dog Schwarz Smoked Double Lager

Style: Rauchbier (7.1% ABV)

Notes: A deep black is outlined with a hint of brown, topped with a well retained khaki toned head. Aromas of mild dark fruit and smoke are present, followed by flavors of maple syrup, vanilla bean, oak, smoked malt and coal.

Flying Dog Wild Dog Coffee Stout

Style: Imperial Stout (9.2% ABV)

Notes: These boys don't shy away from a big beer and the Coffee Stout shows why. Big, full, freshly roasted coffee mixed with the aggressive flavors of an imperial stout make such an incredible pair. Other flavors of creamy vanilla, dark chocolate, caramel, oak and hints of whiskey come through in the finish alongside the bold java flavors.