

# Craft Beer Bodega

Tuesday, August 10<sup>th</sup> - 6:00 P.M.

## Featured Food:

- Bacon Wrapped Dates ▫
- Chistora wrapped in Crispy Shell with Red Wine Date Puree ▫
  - Fresh Spanish Tortilla with Lemon Alioli and Radish ▫
  - Scotch Olives (Olives Stuffed with House-made Chorizo) ▫
    - Crispy Spiced Pork Rinds ▫
- Stuffed Potato Skins with Manchego Cheese ▫
  - Cauliflower Toast with Smoked Trout ▫
  - Tuna Melt with Mahon, Tomato and Arugula ▫
- Action Station-Beef Short Rib Sand with Horseradish Cream ▫

## Featured Beers:

- Sam Adams Boston Lager ▫
- Sam Adams Imperial White Ale ▫
- Sam Adams Imperial Double Bock ▫
- Sam Adams Imperial Stout ▫
  - Sierra Nevada Pale Ale ▫
- Sierra Nevada Tumbler Autumn Brown Ale ▫
- Sierra Nevada Torpedo Ale ▫
- Sierra Nevada Kellerweis ▫
  - Alhambra Especial ▫
  - Alhambra Negra ▫
    - Mexicali ▫
  - Red Pig Mexican Ale ▫
  - Harpoon Oktoberfest ▫
    - Magic Hat #9 ▫
    - Peak Organic IPA ▫
- Hacker-Pschorr Oktoberfest ▫
  - Abita Turbo Dog ▫
- Southern Tier - Phin & Matt's ▫
  - Fat Tire ▫
- Blue Paddle Pilsener Lager ▫
  - Ranger IPA ▫
- 1554 Enlightened Black Ale ▫
  - Abbey Belgian Style Ale ▫
- Summer Seasonal Skinny Dip ▫
  - Goose Island Matilda ▫
- Goose Island Pere Jacques ▫
  - Goose Island Sofie ▫
- Goose Island Demolition ▫
  - Goose Island Fleur ▫
    - Estrella Damm ▫
  - Estrella Damm Inedit ▫
  - Estrella Damm Daura ▫

*\$25 plus tax & gratuity*