

The Bier Garden March 1 Beer Dinner Menu

GREETING BEVERAGE: Steinwalder Hausbrennerei Schraml Met

Dry mead matured in plum brandy barrels

APPETIZER: Picobrouweru Alvinne Melchior

Golden ale brewed with mustard seeds

Mustard seed battered pickles, onion rings, and three cheese cheese sticks served with specialty dipping sauce

SALAD: Dr. Fritz Briem Grut Bier

Ale spiced with ginger, caraway, anise, Rosemarie, and gentian

Mescaline greens with select vegetables and pretzel croutons bathed in a Grut Bier vinaigrette

ENTRÉE: Brauerei Hofstetten Granitbock

Lager beer brewed according to the historic stone beer style

Granitbock braised pork rouladen stuffed with caramelized shallots, onions, and garlic cloves served over a bed of granitbock spatzle sautéed with mushrooms and onions. Accompanied by a side of traditional German red cabbage

DESSERT WILL FOLLOW THE TAPPING OF A WOODEN GRAVITY FED BARREL OF SCHNEIDER AVENTINUS EISBOCK

DESSERT: Schneider Aventinus Eisbock

Aventinus Eisbock is derived by freezing Aventinus and removing the ice; thus leaving us with a more concentrated version of our beloved beverage

Eisbock ice cream served with a ginger spice cake