

Final Cut Swirl Beer Tasting Menu (June)

IPA Brined Bacon Fried Smoked Gouda Mac N Cheese (IPA Beer Pairing)

Panko Crusted, white cheddar powder and smoked paprika aioli

Paired with Great Lakes IPA

Tasting points: Lightly Filtered, citrus forward IPA that is bright and approachable.

ABV: 6.5% IBU 50

Lemon Grass Chicken w/ Boursin Golden Mash (Sessions Beer Pairing)

Pan seared airline chicken, Session beer gastrique, herb butter

Paired with Rhinegeist Swizzle Hard Cider

Tasting Point: Dry, effervescent cider with a twist. Infusion of lemongrass and ginger with subtle notes of apple and pear.

ABV: 6.0 %

Crab Salad w/ Chia Brown Vinaigrette

Warm crab louie style, pickled carrots and celery, Iceberg lettuce, Chia Brown Dressing

Paired with Earnest HCT Russells Bourbon Barrel Aged Spiced Ale

Tasting Point: A Classic, easy drinking Brown ale with a pronounced roasted and chocolate malt notes aged in a HCT's Russells Single Barrel to give this beer a robust oak and bourbon profile.

ABV: 5.5 %