



BEER PAIRING DINNER

Take the guesswork out of meal planning and let us create something special for you. Our chef will create a custom menu for your guests up to five courses, each thoughtfully paired with 5 ounces of one of our current tap beers. We create special menus for your event and time courses to be delivered to your guests for a perfect Lone Girl exBEERience.

Pairs phenomenally well with a tour of our brewery!

Prices and menus vary. Please notify us of any allergies or dietary restrictions.

SAMPLE PAIRINGS

Yes Please! Pale Ale paired with arugula salad tossed with shaved parmesan, shredded carrots, shaved radish, and a lemon, honey, thyme citronette. Served with crostini smeared with goat cheese and drizzled with honey.

Towhead Belgian Blonde Ale paired with a roasted root vegetable salad, winter greens, and heirloom cherry tomatoes dressed in a champagne vinaigrette.

SpeaKEEeasy Light paired with beer cheese brat soup with aged cheddar, baby leeks, and *SpeaKEEeasy Ale*, garnished with a sliced beer brat, scallions, and cheddar popcorn.

Pipe Dreams Wheat paired with half a roasted Cornish game hen with roasted yukon gold potatoes and grilled broccolini. Topped with a Pipe Dreams veloute.

Off the Rails IPA paired with sesame crusted ahi tuna seared medium rare over shiitake mushrooms and cool soba noodles. Finished with citrus soy ponzu sauce and scallions.

Dark Hondo Porter paired with marinated & grilled beef tenderloin sliced & tossed with corkscrew pasta in a roasted garlic-fontina cheese sauce. Topped with crispy onion straws and drizzled with house made steak sauce and horseradish cream.

Ham the Astrochimp IIPA paired with sautéed gulf shrimp and glazed pork belly over roasted red bell pepper, jalapeno and garlic grits. Finished with lemon citronette and fresh herbs.

Yes Please! Pale Ale paired with a chilled limoncello infused custard topped with shortbread cookie and chantilly.

Right On Rye Pale Ale paired with roasted tomato bisque garnished with goat cheese.

Yes Please! Pale Ale paired with a spring green salad with red and golden beets, goat cheese, and candied pecans. Dressed with Yes Please! Vinaigrette.

Towhead Belgian Blonde paired with Chicken Picatta.

Sweet Baby Stout paired with Pot Roast

Quadnado Belgian Quad Belgian Alexander. Our twist on a Brandy Alexander ice cream drink made with Quadnado.