



MYSTERY BREWING BEER DINNER

February 13th, 2018

FIRST COURSE:

Barbecue Shrimp with garlic butter & French bread

Paired with: THE ORBITER, Belgian White Ale, 5%

SECOND COURSE:

Crawfish Monica made with garlic, green onion & penne pasta

Paired with: OLDE WEST END, Extra Special Bitter, 5.1%

THIRD COURSE:

Alligator Cheesecake with sausage gravy

Paired with: 20 PACES, Dry-Hopped Saison, 4.7%

FOURTH COURSE:

Pecan-crusted Drum with Creole Menuaire & stewed tomatoes & okra

Paired with: THORNFIELD'S END, Smoked Rye Stout, 6%

FIFTH COURSE:

Creamcheese-filled King Cake

Paired with: THREE RINGS, Golden Hazelnut Tripel, 8.5%

For more information about Mystery Brewing Company, check out our website: mysterybrewing.com

Follow us on Facebook, Twitter & Instagram: @mysterybrewing

