

BEER DINNER MENU

\$80 per person

friday, june 16th, 6-9PM

"bacon & eggs"

house cured tempura bacon / maple komucha pickled farm egg

Summer Full Blast Ale

"fish & chips"

herb marinated northwest halibut / pretzel spätzle / warm tartar sauce

Private Label Battlebrook Saison

"chicken & waffles"

chicken confit / washington amaretto cherry waffles / cherry gastrique

Mud Shark Porter

"hot dog & fries"

northwest wagyu & foie gras hot dog / brioche bun / pickled fries

Hodgsons Bitter End IPA

"peanut butter & jelly"

spooner farms berries / summer hill farms hazelnut butter

house made "wonder" bread

Blackberry Pear Cider