

THORN STREET BREWERY BREWMASTER DINNER

Reception

Barrio Lager – Baja Lager
Carneros Crush – Sour

Black Bean Sopes, Green Onions, Radish
Smoked Corn and Cactus Tacos, Cotija Cheese, Red Onions, Cilantro
Chips and Salsa

First

Hipsters Wit – Belgian Wit

Roasted Anaheim Chilies and Crab Gazpacho

Second

Smugglers Cover – Agave Amber Ale

Tequila Lime Shrimp
Cilantro Rice, Guajillo Chili Salsa

Third

El Chilicabra – Pale Ale

Braised Statler Chicken Chili Mole
Toasted Pepitas, Smoked Corn

Dessert

Cocomotive – Coconut Porter

Coconut Flan
Toasted Coconut, Mint, Fresh Berries