TASTE OF FORT WORTH BEER DINNER

Thursday, November 19, 2015 6:30 p.m.

PANTHER ISLAND BREWING IP f'nA Imperial Indian Pale Ale Allergeez American Wheat Ale

CRAB GUACAMOLE fried plantains TUNA CEVICHE TACO

RAHR & SONS BREWING COMPANY Texas Red Amber Lager Ugly Pug Black Lager

BACON WRAPPED QUAIL braised brussel sprouts THE PUGLY DUCKLING pulled duck tamales, green tomato salsa

MARTIN HOUSE BREWING COMPANY River House Texas Saison Imperial Texan Double Red IPA

SMOKED CHEDDAR BEER CHEESE SOUP BEER BRAISED PORK BELLY parsnips, celery root hash

DESSERTS

Martin House Pretzel Stout "The Original"

MOCHA STOUT CHURRO espresso cream dip

Rahr & Sons Brewing Company Pumpkin Brown Ale

PUMPKIN BREAD PUDDING pumpkin spice crème MANGO FLAN beer foam

Panther Island Brewing Real Good American Cream Ale

AMERICAN CREAM ALE POACHED PEAR FRITTER

\$42++ per person