



CHEF RYAN OLMOS

NOVEMBER 30th BEER DINNER EVENT

featuring

TEXAS ALE PROJECT

PAYNE PILS

~ citrus pilsner ~

*Laurel Leaf shrimp crudo with
lime infused cream*

GOOD TO GO

~ pale ale ~

Prosciutto burger on pizza dough bun

IMPERIAL FIRE ANT FUNERAL

~ imperial amber ~

Beechers Cheddar Brisket

TEXAS BLOOD

~ blood orange IPA ~

*Peperoncini curried couscous
and candied orange*

SOMETHIN' SHADY

~ porter ~

Chocolate covered 44 Farms beef bacon

100 MILLION ANGELS SINGING

~ double IPA ~

House salame and fermented pineapple
