



TASTE TRI-VALLEY MENU, Sat Feb 19th

In collaboration with Shadow Puppet Brewing using Shadow Puppet beers in the recipes, we present:

Beer Braised Pork Nachos: \$16

Pipe Down Pilsner Braised Pork, Livermoron IPA Cheese Sauce, Grilled Onions, Smoked Pickled Jalapeños served on homemade Tortilla Chips.

Smoked Oxtail Sandwich: \$16

Smoked & Shredded Beef Oxtail, Pickled Red Onions, Point Reyes Bay Bleu Cheese, Arugula, Liquid Midnight Imperial Stout Reduction on a Ciabatta Roll.

Beer Braised Pork Sandwich: \$14

Pipe Down Pilsner Braised Pork, Grilled Onions, Smoked Pickled Jalapeños, I'll Take Another Pale Ale Mustard BBQ Sauce, served on a homemade Brioche Bun.

Mesquite Grilled Chicken Sandwich: \$15

Marinated Grilled Chicken, Green Onion & Jalapeño Slaw, Tartbreak Guava Berliner Weisse Glaze on a homemade Brioche Bun.

Smoked Portobello Sandwich: \$16

Smoked Portobello, Pickled Red Onions, Point Reyes Bay Bleu Cheese, Arugula, Liquid Midnight Imperial Stout Reduction on a Ciabatta Roll.

Smoked Sausage Beer Cheese Soup: \$9

Smoked Andouille Sausage in a Kentucky Uncommon Beer Cheese Broth.

Kids Menu:

Grilled Cheese: \$8

Mac & Cheese: \$8