

BREWER'S DINNER PAIRING

from Chef James Daw of The Perfect Bite

Menu

Bacon and Leek Tartlet

paired with

Kiss My Boots '24 - Belgian Pale

House Made Chicken Sausage, Squaw Bread and Raspberry Ketchup

paired with

Hippo Kisses - Raspberry Golden Ale

Pork Schnitzel, Braised Red Cabbage, Cherry Spaetzle and Cognac Gravy

paired with

Bock This Way - Rum Soaked Cherry Doppelbock

Ambarana Smoked Brisket Tacos, Maple Slaw and Vanilla Lime Aioli

paired with

Bier De Garde

Bananas Foster, Banana Cake and House Made Vanilla Ice Cream

paired with

Absobloodylutely - ESB



WEEKEND BEER COMPANY

Brewer's Dinner pairing with Weekend and Chef James Daw

**You're cordially invited to join us for a delightful evening
of exceptional craft beer and delectable cuisine!**

**Indulge in a five-course dinner carefully curated to
complement a selection of Weekend craft beers.**

*Sunday, April 14th
Seating opens at 4:30pm
First course served at 5:00pm
At Weekend Beer Company
\$65 per person*

**Join Chef James Daw of The Perfect Bite and Weekend's
Brewmaster/Co-Owner Brandon, as we explore the
intricate flavors of our handcrafted beers, expertly
matched with culinary delights, all while enjoying the
camaraderie of fellow craft beer enthusiasts.**

We look forward to raising a glass with you!

Limited seating | 21+ event | [Purchase tickets here](#)



WEEKEND BEER COMPANY