

DRAFT
MAGAZINE
DINNER
SERIES

Flying Dog Brewery

Appetizer

CORNED BEEF WELLINGTON

Corned beef brisket simmered in Tire Bite
finished with a spicy Hefeweizen mustard
Wood Oven House Baked Bread

PAIRED WITH FLYING DOG IN-HEAT WHEAT HEFEWEIZEN

Soup

SOUP PAYSANNE

A lamb mushroom barley soup
infused with a barley wine

PAIRED WITH FLYING DOG HORN DOG BARLEY WINE

Salad

BRAUN'S WEDGE

A wedge of crisp iceberg dressed with balsamic
blue cheese dressing, candied walnuts, diced tomatoes,
bacon bits and crumbles of blue cheese

PAIRED WITH FLYING DOG TIRE BITE GOLDEN ALE

Entree

GRILLED COULOTTE

The top cap of the sirloin
served with a bourbon beer-blanc
sharp white cheddar mash and roasted acorn squash

PAIRED WITH FLYING DOG OLD SCRATCH AMBER LAGER

Dessert

GONZO IMPERIAL PORTER CREPE

Stuffed with a light filling of mascarpone cheese
topped with a black cherry tripel sauce

PAIRED WITH FLYING DOG KERBEROS TRIPEL



www.flyingdogales.com



www.braunsbarandgrill.com

Saturday, October 11th

Reception starts at 6PM, dinner starts at 6:30PM

Located at Braun's Bar & Grill

1055 Auraria Parkway • Denver • 720-932-0707

Cost is \$50 • For Tickets: www.draftmag.com/dinnerseries