

Pizza & Craft Beer Pairing

4 Courses ~ each course includes an 8 oz craft brew, and a slice of our chef's specialty pizzas.

Sat. Feb. 17th at 4:00 pm \$28 per person

1. Blackened Chicken

pico de gallo, salsa verde, cheddar-jack cheese, cilantro-lime cream Paired with **Wormtown** Be Hoppy American IPA 6.5% abv

2. Quattro Formaggi

roasted garlic, herb infused olive oil, pecorino romano, mozzarella, ricotta, fontina, roasted cherry tomatoes, fresh basil Paired with **Cisco** Whale's tail 5.6% abv

3. General Tso Cauliflower

monterey jack cheese, sweet & sour hoisin glaze, tempura cauliflower, sesame seed, grilled pineapple, scallion, pickled ginger Paired with **Devil's Purse** Kolsch 5% abv

4. Philly Cheesesteak

shaved ribeye, sauteed onion and bell peppers american cheese sauce Paired with **Spoetzl Brewery** Shiner Bock 4.5% abv

\$28 per person +tax and gratuity (automatically added).