.Boost.

Tacos & Session IPA

Beef, tortilla, salsa, cheese, guacamole and sour cream - that is a typical taco. While the avocado and sour cream will balance the bitterness of the IPA; the smooth alcohol warmth, citrusy aroma and medium carbonation will boost the salsa spiciness.

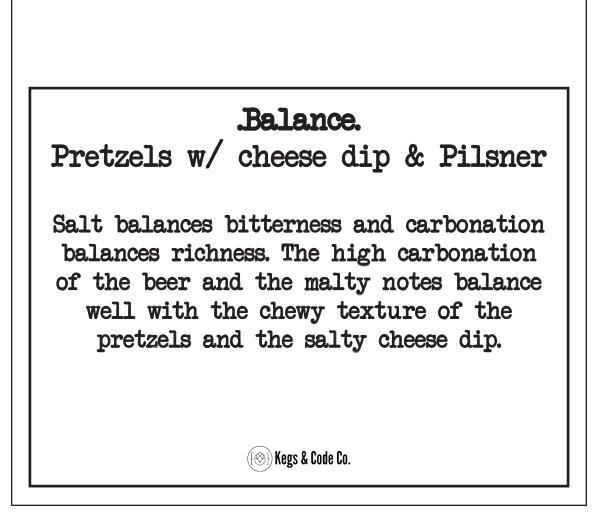
(⊗) Kegs & Code Co.

.Bridge.

Lemon Chicken & Belgian Wheat

To bridge is to find similarities between the food and the beer. There are numerous aromatic and flavor cross overs between this dish and the beer style. The orange peel and coriander aromas, with slight spicy notes from the Belgian yeast bridges really well with the chicken and lemon sauce.

([�)) Kegs & Code Co.



.Balance.

Caesar Salad & Blonde Ale

Blonde Ales are refreshing and Caesar Salad is a light dish. That makes this pairing a well balanced option. The initial soft malty sweetness from the beer balances well the salty parmesan cheese from the salad, while the low hop aroma harmonizes well with the freshness of the lettuce.

(Kegs & Code Co.

.Boost.

French Fries & Pale Lager

The crisp and dry bitterness of this brew brings forwards the saltness and richness of the french fries. The refreshing low citrus hop aroma calls for warm and fresh french fries topped with cheese and salt.

(⊗) Kegs & Code Co.