

## **.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.

## **.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.

## **.Balance.**

### **Pretzels w/ cheese dip & Pilsner**

Salt balances bitterness and carbonation balances richness. The high carbonation of the beer and the malty notes balance well with the chewy texture of the pretzels and the salty cheese dip.

## **.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.

**.Boost.**  
**French Fries & Pale Lager**

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