



TILTED BARN BEER DINNER

TUESDAY, FEBRUARY 18TH | \$105 PER PERSON

WELCOME

CHOSEN ONE DOUBLE IPA | MIMOSA

STATIONARY HORS D'OEUVRES

CRAB RANGOON

crispy wonton | red crab | green onion

TATERTOTS

pomme paillison | crème fraiche | american caviar

NASHVILLE HOT CHICKEN

hot honey | dill pickle | white bread

BAR SNACKS

CRIMSON KETTLE CORN

newport sea salt | belgian rock sugar

LIME PEANUTS

makrut lime leaf | cilantro

HOUSE GIARDINIERA



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I

LAWN BOY BARN LAGER | STUFFED DUCK WING

confit duck, scallop mousse, lobster claw

II

LITTLE FIELD AMERICAN IPA | BAVARIAN PRETZLE

littlefield beer cheese, grainy mustard, hopped sea salt

CHEF'S INTERLUDE

BLEEDING HEART FRUITED KETTLE SOUR

KUMAMOTO OYSTER | OAKLAND, WA

bleeding heart granita | finger lime

III

EVOLVE MIXED FERMENTATION ALE

LOBSTER & CHOURICO CRUNCHWRAP

potato gaufrettes | black garlic ketchup

IV

BOREAL BOURBON BARREL AGED IMPERIAL STOUT

| ICE CREAM FLOAT |

cold fusion gelato | heath bar | rock sugar
peanut butter whipped cream