

Geek Out Session: 04

Topic: BEER+SUPERfoods

SUN JAN 15.2011 5:30 pm

WELCOME

to our SUPER-charged beer dinner. AMP uP!

Anchorage Ice Bock

caramel malt goodness with a smooth kick.

10.9% ABV @ 14 IBUs

Purple Haze Goat Cheese

accompanied by Marko's "roof-top" honey, toasted almonds, pomegranate seeds and seedy "raincoast crisps"

SURVIVORWitbier

very pale malts. pomegranate-blueberry juice. orange peel. coriander. hibiscus flower. Belgian yeast. TO BENEFIT SURVIVORS OF CANCER

4.0 ABV @ 20 IBUs

Sweet Potato-Chorizo Empanada

accented with Rogue Blue Cheese from Oregon and served with a Honey-Chipotle Crema

CoHoHo Imperia IPA

lots of malt. Pacific Northwest hops. festivity contributors--brown sugar, honey and juniper berries

8.5% ABV @ 80 IBUs

Spinach-Bacon Salad

a mix of Romaine and spinach topped with SUPER bacon and toasted sliced almonds then drizzled with creamy Feta-black pepper dressing.

Midnight Sunshine

Imperial West Coast Lager

pale and dark malts. oak-aged with Brettanomyces. brewed by Ben Johnson (MSBC) and Ben Millstein (Kodiak Island Brewing)

8.8% ABV @ 87 IBUs

Alaskan Sockeye Salmon

delectable Omega 3-rich salmon fillet marinated in ginger-soy sauce topped with blueberry-orange-coriander chutney

Panty Peeler Tripel

pale malts. orange peel. Indian coriander. Belgian yeast.

8.0% ABV @ 15 IBUs

TREAT CheeseCaKe

creamy tuffed with chocolate, graham, pumpkin seed crust served w/ a raspberry-cayenne couli

TREAT Imperial Chocolate

Pumpkin Porter

cocoa nibs, cinnamon, cloves, nutmeg, pumpkin.

7.8% ABV @ 30 IBUs

Arctic Devil Barley Wine 2011

English-style Barley Wine, aged in BRANDY barrels

13.2% ABV @ 20 IBUs

VERY SPECIAL POUR OF **BRANDY BARREL-AGED** VERSION

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