

Elliott Bay

BREWING CO.

PAIRING SPECIALS

APPETIZER: TARTE FLAMBÉE / \$12.50

Crème fraiche spread over 12in wheat flatbread topped with caramelized onions and crispy diced honey-cured bacon. Garnished with green onion.

PAIRS NICELY WITH MY FAVORITE MARZEN

SALAD: OKTOBER FEST SALAD / \$13.50

Romaine tossed in Lemon vinaigrette topped with roasted prosciutto, fresh sliced granny smith apples, white bean, croutons, queso fresco and toasted sunflower seeds. Served with warm pita.

PAIRS NICELY WITH LUNA WEIZEN

SANDWICH: NO DOUBT STOUT PRETZEL BRATWICH / \$15.95

Pretzel bun topped with No Doubt Stout braised brats, caramelized onions and beer cheese sauce. Sandwich served with sweet potato gaufrettes.

PAIRS NICELY WITH ORGANIC NO DOUBT STOUT

ENTRÉE: BRATS AND MASH / \$16.50

No Doubt Stout braised bratwursts with caramelized onions and sauerkraut. Served with German potato salad, braised red cabbage and honey mustard ale sauce.

PAIRS NICELY WITH ORGANIC MASHING PUMPKIN ALE

DESSERT: HARVEST FLATBREAD PIE / \$10.50

Cinnamon-infused apple slices on toasted flatbread, topped with crunchy oat crumble and vanilla icing.

PAIRS NICELY WITH ORGANIC ELLIOTT BAY PILSNER

