

M^CARTHUR'S

BREWERS *DINNER*

FEATURING

WREN HOUSE BREWING CO.

AMUSE

CRUDO

Scallop, caviar, shisho, lemon grass oil, passion fruit seeds, and micro chef blends

Valley Beer

Lager - American • 4.6% ABV • N/A IBU

FIRST

FRENCH FRIES

Bleu cheese, bacon jam, spicy aioli

Wrenovation

IPA - American • 6% ABV • 65 IBU

INTERMEZZO

CANTALOUPE GELATO

SECOND

BABY ARUGULA SALAD

Goat cheese, pistachio, pickled red onion, grilled toast, broken citrus grain mustard vinaigrette

Lady Banks

Sour - Traditional Gose • 4% ABV • 10 IBU

THIRD

SMOKED BABY BACK RIBS

Whistle Pig bourbon glaze, apple cider slaw

Spellbinder

IPA - New England • 7% ABV • N/A IBU

DESSERT

IPA BUTTERMILK TART

Blackberry jam

JOMAX

Stout - Coffee • 6.9% ABV • 25 IBU

Wren House
BREWING CO.