



MID-SIZED GATHERING

12-15 PEOPLE

BEERS

• **Two Roads Ol' Factory Pils (5.0% ABV)** •

Made in Connecticut, traditional in concept but with a twist - dry hops

• **Founder's All-Day IPA (4.7% ABV)** •

Satisfying session beer that is low proof but high in flavor

• **Lagunitas Censored (6.75% ABV)** •

Great copper ale with a hoppy profile, molasses and maple flavors

• **Foolproof Raincloud Porter (6.5% ABV)** •

Drink local! Rich and flavorful, porters are great for lengthy meals & gatherings

WINES

• **L'Argentier Cinsault** •

A great value from Languedoc with dark cherry and raspberry flavors and a soft finish

• **In Situ Pinot Noir** •

A stellar Pinot Noir from Chile! Dark fruit flavors are met with super soft tannins and a smooth finish

• **Dr. Pauly Dry Riesling** •

Dry and zippy German Riesling with refreshing acidity to balance the savory meal

APERITIF

POMEGRANATE CARDAMOM ROYALE

2 oz Royal Rose's Cardamom & Clove Syrup

16 oz pomegranate Juice

2 bottles Ca'Furlan Prosecco

Makes 15 cocktails

Ahead of time mix together Cardamom and Clove syrup and pomegranate juice, shake well and place in a pitcher for guests to mix with Prosecco.

DINNER FEATURE

BASQUE CIDER & RYE COCKTAIL

INDIVIDUAL

1 oz Redemption High-Rye Bourbon

3 oz Doc's Draft Original Apple Cider

1 oz fresh pressed apple cider

A dash of Angostura bitters

Serve on the rocks

PITCHER (makes 15 servings)

Lil more than 1/2 bottle Redemption High Rye Bourbon

2 bottles Doc's Draft Original Apple Cider

1 quart fresh pressed apple cider

15 dashes Angostura bitters

Serve on the rocks

We've found a cocktail that can be geared towards whiskey lovers that love a well-balanced, no frills cocktail and please guests who like cocktails a little on the sweet side.

POST FEAST

GONZALES BYASS' NECTAR PEDRO XIMENEZ SHERRY

Serve neat

Sherry is a heavenly overlooked wine, done well it's not only sweet but complex with luscious flavors of caramel, dried figs and raisins.