

# The Drink Menu New Year's

2 0 1 5

## The Cocktail



### Tom Collins with Elderflower & Hops

1 part St. George High Rye Gin  
1 part Bittermilk No. 2 -  
(Tom Collins with Elderflower & Hops)  
1 part soda water

#### Directions:

Combine all ingredients in a tall glass filled with ice. Stir, and garnish with a cucumber.

## The Beer

### Houblon Chouffe Belgian Tripel IPA

A whimsical Belgian tripel with banana esters and a backbone of hops, the slightly bitter finish, perfect for all your hop head friends.

### Brasserie Dupont Monk's Stout

An enjoyable dry, light, and low ABV stout to pair with the last of the holiday cookies and pies.

### De Glazen Toren Saison d'Erpe Mere

A Belgian beer to the core, saisons are my favorite because of their effervescence, malt and spice notes.

### Allagash Curieux

A fantastic tripel with caramel and vanilla notes, aged for eight weeks in Jim Beam casks and blended with fresh tripel.

## The Champagne

### Moët & Chandon Imperial

What's New Year's Eve without Champagne? At midnight, or 11:30 pm, I'll be cracking open a bottle of Moët & Chandon Imperial to toast to 2015!



Cheers!