

FIELD OF BEERS

Scotch Egg

Spicy sausage, buttery toasted brioche crumbs, Sauce Mornay with Gruyere and hint of cayenne
with

Heirloom Pale Ale

Style: ???

Brewed with all heirloom hops and barley with a nutty flavor and clean finish.

A simple, quaffable Pale Ale

O.G. 14.8 Plato IBU 36

Orange Blossom Pilsner, Orlando, Florida



FIELD OF BEERS

Monkfish & Maple Bacon "Corn Dog"

Accompanied with chipotle aioli, sweet corn meal coating and spicy, smokey maple bacon
with

Ginger Lemongrass IPA

Style: ???

Cask conditioned American IPA pours copper in color with notes of citrus and tropical fruit in the aroma. A hint of caramel and far eastern spices in the finish.

O.G. 18 Plato IBU 70

Cigar City Brewing, Tampa, FL



FIELD OF BEERS

La Caja China

Beer and Rincon Heat marinated slow roasted carved pork shoulder, over mango slaw
with



Boss Hog Double IPA

Style: ???



A big, bold American Double IPA. Full bodied and well balanced with an assertive hop character. Aggressively dry hopped with Citra, Simcoe & Chinook hops.

O.G. 20.5 Plato 85 IBU

Big Bear Brewing Company, Coral Springs, Florida



FIELD OF BEERS

Smoked Duck Meatballs

With juniper, lemon, and horseradish aioli
with



Nut Brown Ale

Style: ???



Medium bodied English Ale with nutty, caramel and toffee accents balanced with European Target and Tettnang hops

O.G. 13.5 IBU 35

Brewzzi West Palm Beach/Boca Raton



FIELD OF BEERS

Homemade Fried Bologna Sandwich

Perfect bite of bologna, horseradish and a spicy mustard pickle on Pumpernickel

with

Monk IPA

Style: India Pale Ale



Hop forward, Belgian inspired IPA.

Fresh American hops deliver an array of citrus, pine and tropical flavors and aromas melded with a distinctive Belgian yeast.

O.G. 15.3 IBU 75

Inlet Brewing Company, Jupiter, Florida



FIELD OF BEERS

Wagu Slider "Blue Burgers"

with caramelized balsamic onions and aged blue cheese on a homemade Parkerhouse roll

with

Red Thunder

Style: ???



Baltic Porter with burnished cocoa creaminess accented with tannic dryness from three months aging in Cabernet Sauvignon barrels

O.G. 19.3 Plato 35 IBU

Victory Brewing Company, Downingtown, Pennsylvania



FIELD OF BEERS

Veal Paprikash Shittake Risotto

Touch of sour cream, caramelized onions,
mushroom, fresh thyme
with

Quetzalcoatl Imperial Mayan Red

Style: ???

*Brewed with Cassava root, Poblano
and Serrano Peppers. Aged on
chocolate and vanilla beans.*

O.G. 24 Plato IBU 45

Green Room Brewing, Jacksonville, Florida



FIELD OF BEERS

Smoked Salmon Pizza "ala Wolfgang"

Flavored with cream cheese, capers, lemon, & dill
with

Lloyd's Holiday Ale

Style: ???

*Flavors of freshly harvested spruce tips.
Resiny, piney with a bold malt backbone
that balances this beer out beautifully.*

O.G. 14 Plato IBU 31.8

Swamp Head Brewery, Gainesville, Florida



FIELD OF BEERS

Japanese Eggplant & Pepper Flatbread

Roasted caramelized eggplant,
sweet fig, and salty Gorgonzola
with

Key West Southernmost Wheat

Style: ???

*Refreshing Belgian Style Wheat with distinct
aromas of Key Lime, citrus and subtle wheat*

O.G. 13.9 Plato IBU 16

Florida Brewing Company, Melbourne, Florida



FIELD OF BEERS

MVC Roy Villacrusis-Aah Loi Fermented Thai Sausage

Smokey, sour and spicy with traditional sides
of diced red onion, ginger, lime and cashews.
with

Ama Bionda

Style: ???

*A collaboration ale with soft but complex floral and
fruity character, born of aromatic malts, three types
of hops, Italian Orange Blossom honey from Sicily,
and water from springs that date to Roman times.*

O.G. 15.7 Plato IBU 20

**Brooklyn Brewery, Brooklyn, New York/
Amacord Brewery, Apecchio, Italy**



FIELD OF BEERS

Tiramisu in a Cup (Oceana Espresso Reduction)

Traditional "Pick Me up" with espresso,
rum, chocolate, & Mascarpone
with

Black Walnut Stout

Style: Stout

*English style Stout with notes of chocolate,
licorice and espresso, mingled with fresh
roasted Missouri black walnuts*

O.G. 18.4 IBU 47

Tequesta Brewing Company, Tequesta, Florida

FIELD OF BEERS

"Bell & Evans"

Organic Chicken Chili (no beans)

Roasted chili pepper spice, tender chicken
on a buttery sharp cheddar biscuit
with

Mad Manatee IPA

Style: India Pale Ale

*Woodford Reserve barrel aged IPA with
four different hops. Slightly sweet with
floral aroma and crisp citrus finish.*

O.G. 15.7 Plato IBU 80

THE Bold City Brewery, Jacksonville, Florida

FIELD OF BEERS

Voodoo Crawfish Etouffee

*New Orleans traditional spicy crawfish,
with toasted pecans atop a sweet corn bread pudding
with*

Pole Star Pilsner

Style: German Pilsner

*Light, crisp and elegant lager hopped with
Magnum, Mt. Hood and Sterling hops.*

Less is more.

O.G. 12 Plato IBU 33

Lefthand Brewing Company, Longmont, Colorado



FIELD OF BEERS

Asian "Pearl Balls" with plum sauce and home fermented kimch

*Steamed pork, ginger, garlic, scallion,
and sweet & sour sauce*

with

Soleil Reverie

Style: ???

*Belgian Saison Ale collaboratively brewed with
Intangible Ales. Inspired by flavors of
Florida kumquats, sage, ginger and black pepper*

O.G. 13.2 Plato 16 IBU

Saint Somewhere Brewery, Tarpon Springs, Florida



FIELD OF BEERS

Honey Glazed Corned Beef Brisket "Open Faced Reuben"

Tender and juicy cured brisket,
salty brine, sauerkraut on a rye crisp.

with

Maple Bacon Coffee Porter

Style: ???

*Evoking a diner-style breakfast in a glass.
A complex beer with a multitude of flavors at play:
sticky maple syrup, coffee, and cream with layers of
sweet malt, toffee, and roast giving way to
waves of smoke, coffee, and salted chocolate.*

O.G. 13.5 Plato IBU 55

Funky Buddha Brewery, Oakland Park



FIELD OF BEERS

HAND CRAFTED COFFEE

Small batch, roasted daily, utilizing the best coffee beans on the planet.

Indian Monsooned Malabar AA

Monsooned Malabar is farmed in the highlands of southern India. It is low in acid, high in body, and long in history with a mellow, pleasant, earthy flavor. 'Monsooning' is an age old process of allowing moist tropical air from the monsoon winds to blow through the bean storage area.

Bolivia Fair Trade Organic

Our Bolivian typically presents a clean cup, rich in body with notes of semi-sweet chocolate, cranberry, and a smooth, creamy finish. Along with flavor of toasty hazelnut, the discerning palate will pick up hints of mango, dried cherry, & honey in this dynamic brew.

Mayan Decaf

(Swiss Water Processed - Rainforest Certified)

Our decaf is Swiss Water processed, which means NO chemicals used in the decaffeination process and it's certified grown using methods safe and acceptable within a rainforest environment. This delicious coffee is out of Honduras, so you can still have a great cup of coffee without the buzz.

Oceana Coffee. Tequesta, FL



FIELD OF BEERS

Fresh Cider Doughnuts (All hail Mr. Doughnut!)

Sugar coated with salty cinnamon caramel dipping sauce
with



2008 (From the Cellar) Bitter Chocolate Oatmeal Stout



Style: ???

The aroma is dominated by roast malt and cocoa with a deep chocolate flavor and a long lasting bitter finish. The roasted grains add coffee and licorice accents to a rich, silky, creamy texture.

O.G. 23.5 Plato IBU 87

Stone Brewing Co. Escondido, California

