



FIRESTONE WALKER BEER DINNER

Special Guest Speaker – Chris Barnaba
Wednesday, March 29, 2017
6:30 pm

Featured Menu

Sopes De Camarone
Masa, Black Beans, Salsa Fresca, Chilled Shrimp, Crema
Firestone Walker Pivo Hoppy Pils

Chicken Tortilla Soup
Ancho Roasted Chicken, Corn, Pablano, Toasted Chili Pascilla, Tortilla, Queso Oaxaca
Firestone Walker Krieky Bones

Ceviche Mixote
Northern Snakehead, Maryland Crab, Citrus, Malanga chip
Firestone Walker Luponic Distortion No.005

Enchalada Suizas Con Lechone
Slow Roasted Heritage Pork, Salsa Suisa, Crema, Epizote, Cilantro, Queso Chihuahua
Firestone Walker Union Jack

Ropa Vieja
Braised Flank Steak, Sofrito Peppers, Tomato Sauce, Black Beans, Rice
Firestone Walker Double Barrel Ale

Tres Leches Cake
Firestone Walker XX Anniversary

Tasting Notes

Firestone Walker Pivo Hoppy Pils

Style: Pilsner (5.3% ABV)

Notes: This pils is a bright straw colored lager beer with playful carbonation topped with beautiful white foam lace. Delicate lightly toasted malt flavors underscore noble German hop character. Hallertau-grown Magnum hops deliver the lupulin foundation while generous amounts of Spalter select hops bring floral aromatic and spicy herbal notes. As a twist on the traditional pils, they dry hop with German Saphir for a touch of bergamot zest and lemongrass. This is a refreshing, light-bodied and hop-driven pils.

Firestone Walker Krieky Bones

Style: American Wild Ale (5.7% ABV)

Notes: This beer begins its life as a Flanders Red style beer aged eight months in a 2200-gallon French Oak Foeder, sour cherries were added and allowed a secondary fermentation. The aroma is of cherry pie complete with flavors of piecrust and spicy notes. Vienna malt notes give way to assertive acidity and firm carbonation to finish.

Firestone Walker Luponic Distortion No.005

Style: American IPA (5.9% ABV)

Notes: This beer is part of a brand new rotating experimental hop series. The hop combo used in this particular brew has been described as displaying notes of passion fruit, citrus with a subtle hint of pine. The goal from this series is to allow the hops to truly shine without an overpowering malt profile.

Firestone Walker Union Jack

Style: American IPA (7.5% ABV)

Notes: This well balanced, west coast IPA is dry hopped three separate times, with each lot giving it more and more of the grapefruit citrus hop aroma and flavor it is known for. Overall, it utilizes over four pounds of Pacific Northwest hops per barrel making it one of the finest IPAs in the country.

Firestone Walker Double Barrel Ale

Style: ESB (5% ABV)

Notes: A British Pale Ale never tasted so fresh. Firestone honored the traditions of the great British Pale brewers of Burton-on-Trent by using their patented Firestone Union oak barrels. 100% of this version was fermented in American oak barrels and unfiltered. You're left with a mild blend of vanilla and toasted oak flavor touched with an elegant hint of English noble hops.

Firestone Walker XX Anniversary

Style: American Strong Ale (13% ABV)

Notes: As a finished blend, XX is a beautifully textured and complex brew, with layers that unfold as the beer opens up. At first there is a burst of brandy soaked cherries, then chocolate cake combined with distinct boozy new American oak notes. The flavor develops full of molasses rich brown sugar and fruitcake with a touch of caramel and cinnamon spice. Overall, the beer is silky smooth, incredibly balanced and finishes with a touch of kirsch filled truffle – a perfect blend of everything we love about our vintage barrel program!