



BEER DINNER

Spice Crusted **AHI TUNA SASHIMI**, Fried Oyster

CENTENNIAL IPA

Relish the citrus accents from the abundance of dry hopping. Sweet, yet balanced. Malty undertones shake hands with the hop character for a finish that never turns too bitter

Slow **POACHED EGG**, Basil, Puffed Quinoa, Imberico Ham,
Comte Espuma, Truffle Essence

PORTER

Pours silky black with a creamy tan head. The nose is sweet with strong chocolate and caramel malt presence. No absence of hops gives Founders' robust porter full flavor.

Smoked **DUCK BREAST**, Poblano Mole, Cilantro Oil, Cotija Cheese

BREAKFAST STOUT

Coffee Lover's consummate beer. Brewed with oats, chocolates, and coffee, it has a fresh-roasted Java nose and a frothy, cinnamon-colored head.

Dry Aged **SHORT RIB**, Kimchee Soup Dumpling, Kohlrabi

DIRTY BASTARD SCOTCH ALE

Dark ruby in color and brewed with seven varieties of imported malts. Complex in finish, with hints of smoke and peat, paired with a malty richness and a right hook of hop power.

WHITE CHOCOLATE MOUSSE, Sable Breton, Raspberry,
Yogurt Sponge, Raspberry Sorbet

RÛBAEUS, RASPBERRY ALE

Optimizing the flavor of fresh raspberries added at multiple stages during fermentation, this stunning berry red masterpiece is the perfect balance of sweet and tart.

Austin Simmons
Executive Chef

BISTRO
by
HUBBELL & HUDSON

Erica Lucio
Pastry Chef