Come Celebrate the Winning Beers

Pariah-Lil’ Green Bartlett Belgian Style Blonde
  Carmelized Bartlett Pear and Herbed Goat Cheese Wonton

Burning Beard-Banksy ESB
  Sausage Stuffed Medjool Dates wrapped in Prosciutto with Balsamic Reduction

Societe-The Statesman Pale Ale
  Roasted Beet Salad, Dill Crème Fraiche, Smoked Salmon, Radicchio Chorizo, Arugula, Fraise, Kumquats, Citrus

Eppig-10:45 to Denver IPA
  Lobster Taco, Poblano Crema, Jicama Slaw, Avocado, Micro Cilantro

Benchmark-Oatmeal Stout
  Slow Cooker Short Rib, Port Wine Reduction, Stilton Mashed Potatoes, Chive Oil

Rip Current-Java Storm Coffee Imperial Porter
  Beer Float with Vanilla Bean Ice Cream, Carmel Sugar Lace

October 27th
5:30pm to 9ish
$50 per person*
$40 designated driver*
* Service charge applies

We will be celebrating with a reception and 4 course pairing dinner with all the new beers.

Buy tickets at: https://bpt.me/3116069