

Denver Beer Co. Dinner

A SPECIAL CHEF'S TASTING MENU FEATURING CUSTOM
PAIRINGS FROM DENVER BEER CO.

\$195 PER PERSON (WITH PAIRING)

\$175 PER PERSON (WITHOUT PAIRING)



AMUSE BOUCHE

SPICY RASPBERRY BRUSCHETTA

Paired with: Princess Yum Yum

DINNER

FARMER'S MARKET BEET SALAD

Paired with: Rocky Mtn Lager

NEW ENGLAND STYLE TROUT CHOWDER

Paired with: Juicy Freak Juicy IPA

DUCK MACHACA TACOS

Paired with: Incredible Pedal IPA

SMOKED RABBIT AND RATTLESNAKE

with Blueberry Sage Gastrique

Paired with: Polish Tiger Smoked Wheat



DESSERT

SPICED PECAN PEACH COBLER

Served in a mini pumpkin

Paired with: Hey! Pumpkin

**AFTER DINNER, JOIN US AROUND THE CAMPFIRE FOR S'MORES
PAIRED WITH GRAHAM CRACKER PORTER**

Collective
Retreats

MENUS MAY CHANGE DUE TO INGREDIENT SEASONALITY. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.