

BNA BREWING CO

welcomes guests for dine around 2021

\$35 (add \$12 for suggested pairings)

FIRST COURSE

MEXICAN SOPEES (vegan)

chorizo-spiced cauliflower and mushroom, crispy thick tortilla, black bean purée, avocado lime cashew crema, vegan cotija cheese, tomato, red onion, cilantro

suggested pairing: frind rosé (3oz) or BNA brewing "brilliant idiot" NE IPA (10oz)

OR

CHICKEN WINGS

vietnamese-style, red chillies, mint and basil, fried garlic, scallions

suggested pairing: frind rosé (3oz) or BNA brewing "lil' pip" blonde ale (10oz)

SECOND COURSE

PORK PAPPARDELLE

smoked pork hock, wild mushrooms, balsamic shallots, pea purée, dijon thyme cream, grana padano, egg yolk

suggested pairing:

mount bucherie pinot noir (3oz) or BNA brewing "ace" pale ale (10oz)

OR

KHAO SOI NOODLE BOWL (vegan)

handmade ramen noodles, thai coconut curry broth, crispy tofu, bean sprouts, cilantro, red onion, cabbage, house sambal

suggested pairing:

50th parallel gewurztraminer (3oz) or BNA brewing "big mario" IPA (10oz)

THIRD COURSE

AFTER L8 CHOCOLATE CAKE (vegan)

mint coconut cream, raspberry coulis, chocolate shell, maldon salt, chocolate crumb

suggested pairing: BNA brewing "rum cake" porter (10oz)