



# SHORE LINE

B R E W I N G C o .

## Welcomes you to Dine Around 2022

Three Courses, \$30 per person; add \$11 for suggested pairings\*

Select one from each course

### FIRST COURSE

#### Stuffed Mushrooms

Pesto Cream Cheese, Crusted Panko and Grana Padano (Vegt)

Suggested Pairing: 50th Parallel Pinot Noir (3oz) or Shore Line Embers Amber Ale (10oz)

or

#### Roasted Butternut Squash Soup with Coconut (V)

Suggested Pairing: Cedar Creek Chardonnay (3oz) or Shore Line Lochy Lager (10oz)

### SECOND COURSE

#### Seared Tuna Sandwich

Ahi Tuna, Beer glazed Pork Belly, Avocado, Pickled Onions, Arugula, Dijon Aioli, sourdough; with fries or side greens

Suggested Pairing: Cedar Creek Cab Merlot, (3oz) or Shore Line SmokeShow Hazy IPA (10oz)

or

#### Kelownafornia Crispy Chicken Sandwich

Smoked Bacon, Avocado, American Cheddar, Chipotle Lime Aioli, Lettuce; with fries or side greens

Suggested Pairing: 50th Parallel Pinot Gris (3oz) or Shore Line Breaker Brut IPA (10oz)

or

#### Sunset Pasta

Cavatappi Pasta with Sun Dried Tomato Rose Sauce and Cashew Gremolata; Garlic Toast. (Vegt)

Suggested Pairing: 50th Parallel Rose (3oz) or Shore Line 'Ol Guard Pilsner (10oz)

### THIRD COURSE

#### Chocolate Lava Cake

Warm Chocolate Cake and Rich Mousse served with Vanilla ice Cream

Suggested Pairing: Cedar Creek Cab Merlot (3oz) or Shore Line Dead Calm Oatmeal Stout (10oz)

or

#### Pumpkin Cheesecake

House baked cheesecake served with Whipped Cream

Suggested Pairing: 50th Parallel Gewurztraminer (3oz) or Shore Line Find Your Peach Wheat Ale (10oz)

\*prices do not include taxes or gratuity