



Liquid Aloha Brewers Dinner

Friday, September 24, 2010

6:00 pm - 9:00 pm

North Point Lawn



Cheddar-Big Wave Kona Ale Soup, Parmesan Toast, Truffle Oil

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(Coco Loco)

*A coconut brown ale, with toasted coconut, toffee and nutty flavors and aroma.*

### **Kalua Pig "Mauna Kea", Bao Bun, Green Onion, Hoisin BBQ Sauce**

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(Pipeline Porter)

Dark and roasty, with mocha and bittersweet chocolate notes

Fried Green Tomato Slider, Smoked Mozzarella, Salsa Verde

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(Oceanic Organic Saison)

*Delicately earthy, spicy, light citrus and fruity aromatics - certified organic!*

### **Crispy Shrimp Dynamite, Macadamia Nut, Hawaiian Chili Pepper**

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(Big Wave Golden Ale)

Mildly sweet to cool the heat, brewed with a touch of honey malt.

Grilled Flatbread, Ahi Sashimi, Caramelized Onion, Wasabi Crème Fraiche, Kabayaki, Ikura

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(Big Island Ginger)

*Local ginger used to brew this mildly sweet light brown ale,  
with gingersnap flavors and fresh ginger aroma*

*Monette's Restaurant*

### **Coco Loco Braised Short Rib**

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(Lavaman Red Ale)

A slightly sweet, red ale with caramel notes balanced by citrusy Pac NW hops.

Artisan Petite Desserts

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(Wailua Wheat & Pipeline Porter)

*Lighty, citrusy, mildly tart & quenching wheat ale accented with tropical passion fruit.*

*Dark and roasty, with mocha and bittersweet chocolate notes.*



**\$40.00 (Inclusive)**

Reservations please call ext. 5810