

IT'S BEERMUNCH

BEER PAIRING GUIDE

IRISH STOUT

Goes well with:
Mac 'N' Jack
The Nostalgic One



A combo of Monterey Jack cheese and macaroni pasta, all wrapped up in a crispy IPA beer batter coating

Allergen info: Milk & Wheat

BROWN ALE

Goes well with
Fiery Jalapeño Slices
The Daring One



Small but mighty slices of red and green jalapeños in a tempura batter. Some are hot; some are not – great for drinkers who are up for a challenge

Allergen info: Wheat

BLONDE BEER

Goes well with: **Frickles**
The Quirky One



Dill pickle fries in a mustard coating – a big flavour hit that pairs brilliantly with craft and premium beer

Allergen info: Milk & Wheat

Goes well with: **Onion Straws**
The Moreish Onion One



A twist on a favourite – easy-to-eat strips of onion coated in a crunchy black pepper crumb

Allergen info: Wheat

WHITBIER

Goes well with: **Herby Tomato Mozzarella Arancini Bites**
The Familiar Tomato One



A blend of risotto rice, tomato and mozzarella in a crispy herb coating

Allergen info: Milk & Wheat

PILSNER

Goes well with: **Potato Pops**
The Soaker-Upper



Mini barrels of crispy shredded potato

Allergen info: N/A

RED IPA

Goes well with: **Gouda & Mozzarella Bites**
The Authentic Cheese One



A deliciously melting combination of Gouda & mozzarella cheese in a crispy IPA beer batter

Allergen info: Milk & Wheat

AMERICAN IPA

Goes well with: **IPA Fries**
The Perfect Drinking Partner



Thin-cut, skin-on fries with a classic IPA batter

Allergen info: N/A and Gluten Free

(if cooked in a fryer where other gluten-free foods are prepared)



FOODSERVICE SOLUTIONS

IT'S BEERMUNCH

THE QUIRKY ONE FRICKLES



BLONDE BEER

The peppery notes in this style complement well the mustard flavours while its dry and slightly tart finish works wonders with the dill pickles. All of this together with an explosive carbonation that cuts the richness of the batter makes this an unusual but wonderful pairing.

THE MORE—ISH ONION ONE ONION STRAWS



FRIES & BEER — A PERFECT PAIRING IPA FRIES



AMERICAN IPA

The hoppy flavours found on the beer will bring up the notes in the fries and the high carbonation will cut through the richness to clean the palate. This here is what's called a classic, no-brainer pairing.

THE SOAKER—UPPER SALT AND PEPPER POTATO POPS



PILSNER

As this is a simple and lightly seasoned dish we need a beer that does not overshadow it. A traditional Pilsner lager style is smooth and clean, which helps cut the richness of the potato and makes it an ideal partner. Nothing beats a classic.

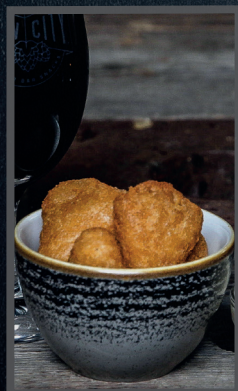
THE DARING ONE FIERY JALAPEÑO SLICES



BROWN ALE

This beer has enough bitterness power to boost up the spiciness in the dish and at the same time it is sweet enough to calm down the palate. In one sip it brings up and down the spiciness, like a rollercoaster in your mouth.

THE NOSTALGIC ONE MAC 'N' CHEESE



IRISH STOUT

Here we find a crash and deep contrast between the sweet and creamy texture of the pasta and cheese sauce; and the bitter, intense roast flavours and dry finish of the beer. It shouldn't work but surprisingly it does, a heavenly combination. It's one of those extreme, opposites attract situations.

FAMILIAR TOMATO ONE HERBY TOMATO & MOZZARELLA ARANCINI



IPA AMERICAN PALE ALE

The citrus and fruity notes from the American hops make this a refreshing yet complex beer. It is perfect to add a layer of flavour to the pops while keeping it simple. A classic pair with a twist.

AUTHENTIC CHEESE ONE GOUDA & MOZZARELLA BITES



RED IPA

This IPA style is hoppy enough to complement the Gouda caramel notes and balances nicely the mozzarella's light acidity.

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