



Father's Day Beer Dinner

Pig and Fig Cafe | Sunday, June 18, 2023, 5pm | \$95 per person
Featuring *Piedra Blanca Brewing, White Rock, New Mexico*



Menu

Brewer's Notes

Reception Beer

Piedra Blanca Hefeweizen

Hefeweizen, 6.0% ABV, 18 IBU

Hops: Hallertauer Mittelfrueh
Malt: German Wheat, German Pilsner

Classic Bavarian wheat beer with banana and clove nose and palate. Crisp and refreshing.
Perfect summer beverage.

First Plate

Warm fondue of lump crab meat, white cheddar and spring onions; blue corn tortilla chips

Piedra Blanca Pilsner

Pilsner, 5.3% ABV, 43 IBU

Hops: Hallertauer Mittelfrueh
Malt: German Pilsner, German Munich

Bohemian pilsner; slightly more hopped than an American pilsner. Clean, malty, slightly sweet supported by a bitter backbone

Second Plate

Jalapeno and roasted corn chowder; brochettes of candied pork belly "croutons"

Piedra Blanca "Pig Tail" Ale

Pig Tail Ale, 5.9% ABV, 45 IBU

Hops: German Northern Brewer
Malt: British Pale, British Crystal

Brewed especially for us at Pig and Fig, this classic English northern brown ale is reminiscent of the taste of Newcastle

Third Plate

Panko-crust chicken cutlets, lemon beurre blanc, garlic sauteed green beans

Piedra Blanca "Hoppy Hog" IPA

Hoppy Hog IPA, 6.2% ABV, 73 IBU

Hops: Cascade, Centennial, Chinook, Columbus
Malt: American Two-Row, American Pale, German Munich, British Crystal

Brewed especially for us at Pig and Fig, this old school India Pale Ale has citrus and pine on the nose and the palate, with enough malt to balance the solid bitter backbone.

Fourth Plate

Green chile pimento cheese, fresh fruit and honey buttered-wheat loaf

Piedra Blanca Bock

Bock, 6.6% ABV, 28 IBU

Hops: Hallertauer Mittelfrueh
Malt: German Pilsner, German Munich, German Roast

Strong German lager with notes of caramel. This beer is all about the malt with just enough hops for balance. Smooth drinking and luscious.

Fifth Plate

Chunks of yeast dough tossed in butter, cinnamon and brown sugar and baked into a pecan caramel

Piedra Blanca Winter Ale

Winter Ale, 9.0% ABV, 36 IBU

Hops: German Northern Brewer
Malt: British Pale, German Munich, British Crystal, American Chocolate

Belgian Dubbel - a reddish dark brown beer accented with cinnamon, nutmeg, coriander and orange peel. Mild hoppiness with fruity esters. Aged in a Tom Cat Gin barrel from Caledonia Spirits Distillery in Vermont. This beer smells like Christmas.