

FOOD PAIRING WITH YOUR CRAFT BEER

<u>BEER STYLE</u>	<u>SUGGESTED FOODS</u>	<u>CHEESES</u>	<u>DESSERTS</u>
Kolsch, Cream Ale, Blonde Ale	Chicken, salads, salmon, Bratwurst	Monterey Jack, brick or nutty cheese	Apricot & lemon custard tart
British-Style Bitter	Roast chicken or pork, fish & chips	Mild English cheese	Oatmeal cookies
Pale Ale	Wide range of food; meat pie, Burgers	Cheddar or Derby with sage	Pumpkin flan, maple bread pudding
India Pale Ale	Strong spicy food; great with Curry	Mild blue, Gorgonzola, Cambozola	Carrot cake, caramel-apple tart
Double / Imperial IPA	Smoked beef brisket, grilled lamb, chicken fried steak	Sharp & rich American artisanal blue	Carrot cake, crème brûlée, cheesecake
Amber / Red Ale	Chicken, seafood, burgers, spicy food	Lightly tangy cheese	Banana pound cake
Scotch Ale	Roasted or grilled beef, lamb, game, or smoked salmon	Aged sheep cheese, smoked cheeses	Toffee pudding, chocolate chip shortbread
Brown Ale / Altbier	Hearty foods, roast pork, smoked sausage, grilled salmon	Aged Gouda, crumbly Cheshire	Almond or maple-walnut cake
Abbey Dubbel	Barbecue, meat stews, steak, smoked rib roast	Abbey-type cheese, French Morbier	Chocolate bread pudding, butter truffles
Abbey Tripel, Strong Golden Ale	Spicy Cajun foods, crab cakes, pheasant or roast turkey	Triple-crème such as St. André	Apricot-amaretto tart, baklava, Linzer torte
Old or Strong Ale	Roast beef, lamb, grilled or roasted, intense dishes	Double Gloucester or rich, moderately aged	Cannoli, toffee apple crisp, walnut tart
Barley Wine	Overpowers most main dishes, best with strong cheese or dessert.	Stilton & walnuts is a classic	Rich sweet desserts; chocolate torte
Porter	Roasted or smoked foods: barbecue sausage, blackened fish	Tilsit or Gruyere.	Toasted coconut bars, peanut butter cookies
Dry Stout	Hearty, rich foods: steak, meat pie, raw oysters	Irish cheeses: Dubliner cheddar	Chocolate soufflé, Tiramisu
Sweet or Oatmeal Stout	Spicy foods: barbecued beef or Szechuan dishes	Very buttery, well-aged cheddar	Chocolate espresso cake, cream puffs
Imperial Stout	Overpowers most main dishes but stands up to smoked goose	Gouda, Parmesan or cheddar	Chocolate raspberry mouse cake
Hefeweizen	Salads, seafood, sushi, or Weisswurst	Goat cheese or herbed Boursin	Strawberry shortcake, key lime pie
American Wheat Ale	Very light foods: salads, sushi, vegetable dishes	Wisconsin brick or buffalo mozzarella	Fresh berries or fruit
Witbier	Lighter seafood dishes, steamed Mussels	Mascarpone or herbed spread with crackers	Blood orange sorbet, banana orange crepes
Dunkelweizen	Roast chicken or pork, hearty sausage or substantial salads	Soft-ripened goat or smoked Gouda	Banana cream pie, peach pecan strudel
Weizenbock	Roast pork, beef, smoked ham or game dishes	Aged provolone or Spanish Manchego	Banana soufflé, caramelized apple tart
Classic Pilsner	Lighter foods: salads, seafood, salmon, bratwurst	Mild white Vermont cheddar	Light desserts, lemon Shortbread
Helles, Dortmund	Lighter foods: salads, seafood, pork, spicy Asian, Cajun, Latin	Soft & mild cheese; Wisconsin butterkase	Light desserts, apple-cranberry cobbler
Oktoberfest, Marzen, Vienna	Mexican or spicy foods: chicken, sausage or pork	Spicy jalapeno jack	Mango or coconut flan, spice cake
Amber Lager	Hearty, spicy foods: barbecue, hamburgers, chili	White cheddar, jack, brick	Passion fruit bread Pudding
Dark Lager, Dunkel, Schwarzbier	Hearty, spicy foods: barbecue, sausages, roasted meat	Authentic washed-rind Muenster	Pomegranate tart with Walnuts
Maibock / Pale Bock	Spicy foods: Thai, Korean barbecue or fried chicken	Classic Emmenthal Swiss cheese	Apple almond strudel, white chocolate cheesecake
Doppelbock	Rich roasted foods: duck or roasted pork, curried meats	Limburger	German chocolate cake, black forest cake