



**VERDUGO WEST**

**BREWING CO.**

**BURBANK CA**

## **BEER DINNER** **WITH HEAD BREWER CHRIS WALOWSKI**

**RAW OYSTERS ON THE HALF SHELL**  
CUCUMBER MIGNONETTE SAUCE AND FRESH LEMON

paired with

**"GIGIL" Rice Pilsner 4.7%**

**RED WATERCRESS & SALADINI FIELD GREENS GOAT CHEESE SALAD**  
HONEY CRISP APPLES CANDY WALNUTS TOSSED IN A POPPY SEED VINAIGRETTE  
AND BAKED HERB GOAT CHEESE CROSTINI

paired with

**"WHAT PLANE?" Oatmeal Stout 5.5%**

**BRAISED BEEF SHORT RIB AND GNOCCHI**  
TOSSED IN BRAISED BEEF SAUCE ROASTED FENNEL AND ESCAROLE

paired with

**"BRASS JAR" Hoppy Amber Ale 8.2%**

**ROASTED PORK TENDERLOIN**  
MARINATED IN SHALLOT AND SHERRY WINE SERVED WITH  
POTATO PANCAKE, PARSNIP AND RHUBARB AGRODOLCE.  
FINISHED WITH A PARSNIP HONEY GINGER PUREE

paired with

**"TRUSTWORTHY" IPA 6.8%**

**FLOURLESS CHOCOLATE CAKE**  
CHOCOLATE DRIZZLE AND CREME ANGLAISE

paired with

**"LANKERSHIM RANCH SOUR" Sour Blonde with Peaches 5.1%**

\$45 PER PERSON

FOR RESERVATIONS PLEASE EMAIL: [SWilson@MCCHGroup.com](mailto:SWilson@MCCHGroup.com)

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