

Avenues
PROPER

Cellar Dinner

— SEPTEMBER 27TH | 6PM —

ROASTED TOMATO GAZPACHO

goat cheese, pine nuts, herbs

2Row Sour Brett Saison with tart cherries

FENNEL CURED HERRING

crème fraîche, watermelon radish, beer crackers

Epic Elder Brett #11

SHAVED STEAK SANDWICH

rye bun, arugula, horseradish crema,
heirloom tomato

2017 Uinta Brett Tripel

SPICY SMORES

house graham cracker, toasted marshmallow
meringue, milk chocolate, candied cayenne

2017 Uinta HopScursion

FOOD \$45 | BEER \$25

Beer Also Available By Course