

2022

*The*  
**BEER  
LOVER'S  
GUIDE**  
— TO —  
FOOD PAIRINGS





**Corona**

WHEN SOMEONE BRINGS OUT THAT DIP MADE WITH  
**LAYERED BEEF, CHEESY QUESO,  
AND CORONA EXTRA®**,  
YOU KNOW IT'S MORE THAN A PARTY—IT'S A FIESTA!



**SCAN THE CODE  
TO GET THE  
RECIPE**

Relax responsibly®.

Corona Extra™ Beer. Imported by Crown Imports, Chicago, IL.

# HAZY IPA FOR THE PEOPLE



**BRING THESE MODERN MASTERPIECES HOME**

**PAIRED WITH CARNITAS TACOS, SPINACH SALADS & FRUIT SORBETS**

CELEBRATE RESPONSIBLY®

©2022 BLUE MOON BREWING COMPANY, GOLDEN, CO • ALE  
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BLUE MOON® WITH  
CHIPOTLE BLACK BEAN DIP



PERONI NASTRO AZZURRO®  
WITH EVERYTHING BAGEL DIP

# DIP. POUR. DELIGHT.

Bring your guests tastes from across the globe with spicy Chipotle Black Bean Dip, crafted to pair with the citrus zest of Blue Moon® Belgian White Belgian-Style Wheat Ale, and Everything Bagel Dip, a delightful combination of flavors selected for the crisp taste of Peroni Nastro Azzurro®.

# The Bruery

OFFSHOOT  
BEER CO.



## THE BRUERY AND OFFSHOOT THE PERFECT PAIR FOR YOUR NEXT MEAL

FOR PAIRING AND RECIPE  
INSPIRATION, HEAD TO  
[WWW.THEBRUERY.COM](http://WWW.THEBRUERY.COM)



# SAMUEL ADAMS®

SUMMER  
ALE

CITRUS WHEAT ALE

*Bright Summer Pair*

## SUMMER ALE

*and*

## CHICKEN TACOS



REAL  
APPLES

REAL  
CIDER

TM

CITY  
ORCHARD.



LOW  
SUGAR  
GLUTEN  
FREE

*It's your  
Spring Fling*



CIDER FRESCA  
STRAWBERRY BASIL



ORCHARD BASED CIDER  
MADE IN TEXAS



VISIT OUR HOUSTON  
TAPROOM





# NOW AVAILABLE TO ENJOY WITH A DOS

## GET A DOS™



ENJOY XX® RESPONSIBLY. ©2021 Imported by Cervezas Mexicanas, White Plains, NY.

## NEW!

# ★ DOS EQUIS ★ RANCH WATER *Variety Pack*



AMERICA'S OLDEST BREWERY.

SINCE 1829



*Yuengling*<sup>®</sup>

**BRING  
★ THE ★  
GOODS**



Enjoy Responsibly. ©2022 Brewed Under Supervision of  
D.G. Yuengling & Son, Inc. Pottsville, PA by The Yuengling Company, Ft. Worth, TX.



# Shiner

# ¡JORALE!

## MEXICAN STYLE CERVEZA

A crisp dry-bodied lager brewed with agave. The perfect balance of mildly sweet and a refreshing finish.

ABV 4.5% | IBU 20

### BUFFALO CHICKEN EMPANADAS

#### INGREDIENTS

- 1 package (8 ounces) cream cheese, softened
- 1/2 cup hot sauce
- 1/2 cup blue cheese dressing
- 2 cups shredded cooked chicken
- 1/2 cup shredded cheddar cheese blend
- 1 package (14 ounces) empanada discos, (10 pieces)
- oil for frying

#### DIRECTIONS

1. COMBINE cream cheese, Hot Sauce and dressing in medium bowl until blended. Stir in chicken and cheese.
2. PLACE about 1/4 cup chicken mixture in center of each disco. Fold over to form a half moon. Moisten edges with water and using fork, press edges tightly to seal. Pierce empanadas several times with knife.
3. HEAT 1 inch of oil in deep skillet. Add empanadas in batches and fry until golden brown. Remove and drain on paper towels. Repeat with remaining empanadas. Serve with additional Hot Sauce and/or blue cheese dressing for dipping.



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CALI

# FLYING EMBERS

## HARD KOMBUCHA



21+ Please Drink Responsibly

### A PERFECT PAIR

### FLYING EMBERS PINEAPPLE CHILI + SPICY PINEAPPLE SALSA

1 cup cubed pineapple  
1 sweet red pepper, diced  
1 jalapeño pepper, diced

1 small red onion, diced  
2 tbsp fresh cilantro, chopped  
Juice from 1 lime

Add the cubed pineapple, diced peppers, and diced onion in a bowl and mix well. Add in the freshly chopped cilantro and lime juice. Cover and let the salsa rest in the refrigerator for 30 min. Enjoy!

