

An Evening With Charles Finkel :

Join us at Café Veloce On Monday July 7 (6 to 9 pm)
A night of enjoying Pike Brewing Companies wonderful beer,
as well as the company of their
amazing brewer and beer aficionado.

\$45 tax and tip included

RSVP & Pre-pay is requested: 425 814 2972

Heirloom Caprese

Pike Pale heirloom amber ale:

Medium-bodied with nutty & fruity malt flavor, balanced with floral hops

Crab Bruschetta

Monk's Uncle Tripel:

Big, full bodied & complex with yeasty nose, fruity esters & malty dryness

Duck & Caramelized Onion Bruschetta

Pike Tandem Double Ale:

Rich, round & complex with flavors of fruit, freshly baked bread and treacle

Minestrone

Naughty Nelly golden artisan ale:

Crisp & refreshing with mild fruity esters & soft malt character

Lamb & Italian Sausage Lasagna

Pike Kilt Lifter ruby ale:

Layer of rich malt with a subtle smokiness a little like single malt

Intermission:

Old Bawdy Barley Wine style ale:

Fruity and rich with more of everything- malt, hops, yeast and hearty flavor

Beer Float

XXXXX Stout extra stout:

Full bodied velvety malt texture: hints of chocolate licorice & espresso

