

THREE SISTERS CAFÉ

BEER PAIRING DINNER

FEATURING RESURGENCE BREWING COMPANY

CITRUS SALAD

Arugula, shaved fennel, baby mixed greens, grapefruit, orange, almonds, goat cheese, caramelized honey-Loganberry Wit vinaigrette

MEDITERRANEAN POTATO SALAD

Roasted fingerling potatoes, celery, kalamata olives, green onions, feta cheese, dill, parsley, red wine vinaigrette

BUFFALO CHOPPED SALAD

Mixed greens, chopped romaine, grape tomatoes, celery, carrot, cucumber, pepper jack cheese, chicken fingers, blue cheese crumbles, blue cheese dressing

BRIDGE PILSNER FRIED PICKLES

Panko breaded, garlic aioli

FLATS AND DRUMS PALE ALE CHICKEN WINGS

Traditional Buffalo, Asian garlic, or honey BBQ sauce

JAMAICAN JERK CHICKEN

Pineapple sauce

CRISPY BATTERED SHRIMP

House-made remoulade

ARGENTINIAN SHOULDER TENDER

Chimichurri sauce

LOGANBERRY WIT LEMON POPPYSEED CAKE

Macerated mixed berries and Loganberry Wit reduction