



VEGAN MENU

TOAST

THE IPA

STANDARDS

Amuse Bouche: Edamame with Tajin + Sea Salt **GF**

Blistered Brussels Sprouts with Green Chutney made of Coconut, Walnuts + Cilantro **GF**

TASTY PAIRINGS

THE LAGER

STANDARDS

Vegan Nigiri Sushi Duet: Bell Pepper + Turmeric Tofu **GF**

LOW PRESSURE SYSTEM - HAZY PALE

CREATIONS

Roasted Eggplant, Ground Ginger, Scallions + White Soy

NIGHT - WINTER ALE

CREATIONS

Tofu Hamburger "Steak" Meatballs with Rich Red Wine + Bulldog Sauce

THE PORTER

STANDARDS

Grilled Shiitake Mushrooms with Salt + Pepper Sauce **GF**

Grilled Rice Balls with Ume-Kombu, White Miso + Black Sesame Seeds **GF**

DESSERT

BERRY COZY

CREATIONS

Vanilla + Espresso Shortbread Cookie

Fudgy Brownie with Raspberry Jam + Vegan Cream Cheese Swirl

TONIGHT'S FESTIVITIES HOSTED BY:

BEN DOBLER, CAM MURPHY, ALEX CHONG AND SPECIAL GUEST NICOLE KASTEN

@HSBREWCO
#LOVEALLSTYLES

