



THE SIERRA GRILLE
THE SIERRA NEVADA
BREWING COMPANY



AUGUST 8, 2010

SOUP

served with Sierra Nevada 30th Anniversary Imperial Helles (8.3%)

~ Tricolored Heirloom Gazpacho ~

Local heirloom tomatoes with cucumber and chiles.

APPEZIZER

served with Sierra Nevada Southern Hemisphere Harvest (6.7%)

~ Stuffed Shrimp ~

Jumbo shrimp stuffed with crawfish and lobster, with a zesty papaya salsa.

INTERMEZZO

served with Sierra Nevada Tumbler Autumn Brown Ale (5.5%)

~ Sausage with Melon and Cheese Spread ~

Pheasant sausage, nutty goat cheese spread, and fresh herbed melon.

ENTRÉE OPTIONS

served with Sierra Nevada Almond Marzen Project (5.6%)

~ Almond Crusted Chicken Breast ~

~ Almond Weiner Schnitzel ~

~ Almond Crusted Salmon Filet ~

With maitre d' butter, mixed sauteed beans, wild rice pilaf, and golden beet slaw.

DESSERT

served with Sierra Nevada 30th Anniversary Stout (9.3%)

~ Nutty Bun Sundae ~

Walnuts and pecans in a sticky cinnamon bun topped with vanilla ice cream,
drizzled with Stout caramel.