

CURRENT AMERICAN BRASSERIE  
PRESENTS  
**IRONFIRE BEER DINNER**



THURSDAY JULY 17, 2014  
7 PM \$40

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**NÜHELL IPL**

American Pale Lager ABV: 6.9%

ROASTED LIGHT MUSHROOM SALAD  
GOAT CHEESE~DILL PHYLLO, RED BEETROOT BORSCHT

**VICIOUS DISPOSITION**

Imperial Porter ABV: 9.0%, IBU: 71

COCOA DUSTED WAGYU FLATIRON STEAK  
PURPLE CARROT PURÉE, MACADAMIA CRUMB,  
CAMELIZED PINEAPPLE & LYCHEE

**51/50**

IPA ABV: 6.5%, IBU: 95

MAPLE LACQUERED QUAIL  
LEMON GELÉE, MICRO BASIL & QUINOA SALAD,  
CARDAMON VINAIGRETTE

**SIX KILLER STOUT**

Hazelnut Stout: 6.0%, IBU: 60

HAZELNUT GANACHE EN DARK CHOCOLATE TUILE  
FRANGELICO WHIPPED CREAM, ESPRESSO MARSHMALLOWS