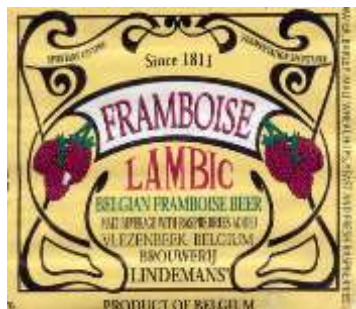


D R A U G H T Features

WEIHENSTEPHAN ½ LITER
Hefe – Weisse 5.4% 7.95



LINDEMAN'S FRAMBOISE
Raspberry Belgian Lambic 3% 7.95



+ 1 ROTATING DRAUGHT



Germany

Schneider-Weisse Hefe-Weizen 5.4% 8.00
König Pilsner 4.9 % 6.00
Reissdorf Kolsch 4.8% 7.50
Kostritzer Black Lager 4.8% 6.50
Schlenkerla Smoked Lager 4.3% 9.00
Franziskaner Hefe-Weizen 5% 7.00
Aventinus Weizen-Bock 8.2% 9.00
Ayinger Celebrator Doppel Bock 6.7% 8.00



Belgium

Karmeliet Tripel 8.4% 11.00
Duvel Strong Ale 8.5% 10.00
Kasteel Cuvée du Chateau 11% 12.00
Lefse Brune Dark Abbey Ale 6.5% 7.00
Wittekerke Witbier 5% 5.50
Orval Trappiste Ale 6.9% 11.00
Kasteel Tripel 11% 11.00
Chimay Blue Grand Reserve 9% 12.00
Chimay Premiere Red 7% 10.00
Kwak Amber Ale 8.4% 10.75



United Kingdom

Innis and Gunn Oak Aged Ale 6.6% 7.00
Tennent's Pale Lager 5% 6.00
Skull Splitter Scottish Wee Heavy 8.5% 7.50
Abbott Pale Cream Ale 5% 6.50
Boddington's British Ale 4.7% 5.00
New Castle British Ale 4.7% 4.50
Guinness Foreign Extra Stout 7.5% 6.00

SPARKLING COMPOUNDS

RASPBERRY FRAULEIN ½ L 8.50
Belgian Raspberry Lambic blended with Hefe-Weizen
RADLER ½ L 8.50
Fresh-Pressed Lemonade blended with Draught Hefe-Weizen



MICRO - BREWERIES

Left Hand Milk Stout 6% 6.00
Penn Kaiser Pilsner 5% 4.75
Blue Point Toasted Lager 5.3% 5.00
Green Flash IPA 7.3% 5.50
Lagunitas Maximus Imperial IPA 8.2% 6.00
Sierra Nevada Pale Ale 5.6% 5.00
Victory Hop Devil IPA 6.7% 4.50

ADDITIONAL IMPORTS

Labatt Blue (Canada) 5% 4.00
Peroni (Italy) 5.1% 4.00
Amstel Light (Holland) 3.5% 4.00
Stella Artois (Belgium) 5% 4.50

DOMESTICS

Yuengling Lager 4.4% 3.75
Sam Adam's Lager 4.75% 4.00
Budweiser 5% 3.75
Miller Light 4.17% 3.75
Coor's Light 4.2% 3.75

PAIRING RECOMMENDATIONS

SEAFOOD: Draught *Hefe-Weizen*, *Schneider-Weisse Hefe-Weizen*, *Tripel Karmeliet*, *Wittekerke Witbier*, *Golden Carolus Emperor's Tripel*

STEAK: *Kostritzer Black Lager*, *Chimay Blue*, *Shlenkerla Smoked Lager*

RACK RIBS and VEAL: *Shlenkerla Smoke Lager*, *Leute Bok Doppel Bock*, *Ayinger Celebrator*

CHICKEN: *Tripel Karmeliet*, *Kasteel Tripel*, *Reissdorf Kolsch*, *Wittekerke Witbier*



D R A U G H T *Features*

WEIHENSTEPHAN ½ LITER

Hefe – Weisse 5.4%

7.95



THE TASTE OF TRADITION

Since 1040 A.D., beer has been brewed on the Weihenstephan hill in Freising, Germany. The Rheinheitsgebot German Purity Law of 1516 was passed on the front steps of the brewery. Behind the historic walls, hides modern technology which relies on a current scientific brewing process. This innovative strength and nearly a thousand years of brewing experience creates premium beers of the highest quality.

HEFEWEISSBIER

Golden-yellow wheat beer, with its fine-poured white foam, smells of cloves, and refreshing banana flavour. It is full bodied and with a smooth yeast taste. To be enjoyed at any time, goes excellently with seafood, cheeses, and spicy dishes. Brewed according to centuries-old brewing tradition on the Weihenstephan hill.

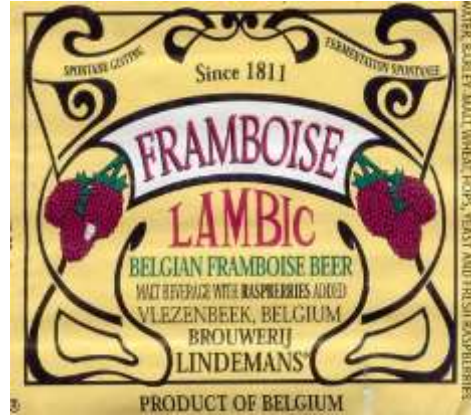


Weihenstephan
ÄLTESTE BRAUEREI DER WELT

LINDEMAN'S FRAMBOISE

Raspberry Belgian Lambic 3%

7.95



HISTORY

The history of Lindemans Brewery begins in the 19th century, and more precisely in 1822 when the brewery was founded on a small farm in the village of Vlezenbeek, Belgium. The Lindeman's name started out as a small Wheat and Barley farm that brewed Lambic style beers on the side to supplement income. The particular style called "Lambic" is brewed with fermented wild Belgian Yeast. The eves of the brewery are left open during the winter months where the cold wind helps cool the beer and begin the fermentation process. The brewery's patriarch was Frans Lindemans, the brother of the then-baillif of Gaasbeek. In 1930, due to the growing success of the brewery, the agricultural activity was stopped definitively to focus on the brewing of Lambic Beers, which became Lindeman's specialty. Today, Lindeman's is still a small family-operated brewery in the quaint village of Vleezenbeek, Belgium.

At Palazzo 1837, the chef often utilizes Lindeman's Framboise Raspberry Lambic in a number of ways on special to makes sauces and vinaigrettes. It can also be found on our Dessert Menu as a Raspberry Lambic Ice Cream Float.

