



# BRANDING IRON

## **BREWER'S DINNER** **September 16, 2016 6 PM**

### **AMUSE**

Assorted Sausages, Cheeses, House made Bavarian Style Pretzels, Whole Grain Mustard  
**Mina Kolsch, Snarling Badger Berliner-Weisse**

### **FIRST COURSE**

Bavarian Potato Pancake, Sour Beer Apple Sauce, Herb Sour Cream  
**Howling Wolf Weiss Bier, Gose Salted Sour Ale**

### **SECOND COURSE**

Bier and Cheddar Soup, Corn Relish  
**Sweetgrass APA, Lost Continent Double IPA/Trout Hop Black IPA**

### **THIRD COURSE**

Heirloom Tomato, Cucumber, Arugula, Bier and Crostini Goat Cheese  
**Pursuit of Hoppiness Imperial Red Ale**

### **FOURTH COURSE**

House made Bier Braised Bratwurst, Sauerkraut, Spätzle, Onion, Bacon  
**Fest Bier Lager**

### **FIFTH COURSE**

Rolled Bier Braised Flank Steak, Onion, Bacon, Pickles, Red Cabbage  
**Double Vision Dopplebock**

### **DESSERT**

Dark Bier Gingerbread Cake, Caramelized Apples, Whipped Cream  
**Wake Up Call Imperial Coffee Porter, Milk Stout**

## **\$65**

**Reservations Required**  
**307-353-2300 x 1368**  
**Must be 21 and older to attend**

David Hugo, Village Chef  
Lindsey Ciarroccki, Restaurants Manager

