

Tony P's

DOCKSIDE GRILL

December 5, 7 p.m.
\$65 including tax and tip

*(All reservations must be pre-paid. Limited to first 60.
Dinner will be held in our private Dockside Room)*

Christmas Beer Dinner

1st course

Anchor Annual Christmas Ale San Francisco, CA
Anchor Brewing, 44th Christmas Ale

Every year since 1975 the brewers at Anchor have brewed a distinctive and unique Christmas Ale. The Ale's recipe is different every year- as is the tree on the label. 5.5% ABV

Pretzel Bites

San Diego Pretzel Company's famous pretzel bites tossed in hot duck fat with fresh rosemary, Pecorino Romano Cheese, and truffle dip.

2nd course

Winter Solstice Seasonal Ale

Anderson Valley Brewing Company, Boonville, CA. (Rated Outstanding, Beer Advocate)

Luscious, creamy, smooth, brewed with caramel and crystal malts, then paired with their private blend of holiday spice.. 6.9% ABV

Spicy Mac-N-Cheese

with Fresh Chorizo, roasted pasilla peppers and a little cilantro. YUM!!!

3rd course

Santa's Little Helper

Port Brewing, San Diego, CA

A Russian Imperial Stout that tastes like it smells with chocolate, smoked malts, vanilla, coffee beans, cocoa powder, caramel, light bourbon, molasses and charred wood, some dark fruit, citrus hops like grapefruit as well as herbs. 10.0% ABV

Beer Brazed Sausages

Served with Beer braised caraway bacon sauerkraut and house-made mustard.

4th course

Jubelale, A Festive Winter Strong Ale

Deschutes Brewery, Bend, OR. (Rated World Class, Beer Advocate)

Award-winning, dark, malty celebration ale with layered flavors and beautifully balanced hopping. Notes of chicory, earth, spice and fruit. A beer we will look forward to every year. 6.7% ABV

Applewood Bacon Wrapped Individual Meatloaf

Our meatloaf topped with applewood smoked bacon and roasted tomato jam and house-smoked melted mozzarella cheese. Served with whipped mashed potatoes

5th course

St Bernardus Christmas Ale

Refuge de Notre Dame de St. Bernard Belgium. (Rated Exceptional Beer Advocate)

Belgian Strong Dark Ale, Pours a dark caramel. Nose dominated by plums, figs, dates, nutmeg, allspice, a touch of cinnamon, and some doughy malt. 10% ABV This is THE Christmas Ale

Apple Berry Cobbler

Crumb topping with apples and berries. Served with vanilla bean ice cream.