




CRAFT BEER & FOOD PAIRING GUIDE

FOOD COMPONENTS	BEER FLAVORS	INTERACTIONS	EXAMPLE DISHES
GRAIN  Farro, Arborio, Wild Rice, Polenta	CLEAN & CRISP  American Amber Lager  Bohemian-Style Pilsner	Complementary grain flavors balance hops while remaining light on the palate.	Creamy Risotto
BEANS & LEGUMES  Lentils, Fava, Chickpea, Green Beans	MALTY & SWEET  English-Style Brown Ale  German-Style Hefeweizen	Food adds richness to the beer while balancing salt and acidity.	Grilled Halibut with Pole Beans
SHELLFISH  Clams, Scallops, Lobster, Crab	FRUITY & SPICY  Belgian-Style Saison  German-Style Hefeweizen	Beer brings out salinity and natural sweetness while cleansing the palate.	Mussels with Garlic, Parsley and Butter
RICH MEATS & ROOT VEGETABLES  Parsnips, Carrots, Beef Strip Loin, Lamb	SOUR, TART & FUNKY  American Brett  Belgian-Style Flanders	Combining these flavors brings out umami and adds earthy notes that rest on the center of the palate.	Grilled Ribeye and Root Vegetables
GAME BIRDS & GRAINS  Duck, Quail, Quinoa, Farro	HOPPY & BITTER  American Pale Ale  American Brown Ale	Complements roastiness (Maillard reaction) while fat coats to neutralize hop bitterness.	Roasted Quail with Farrotto
FATS  Butter, Olive Oil, Duck/Pork Fat, Dairy	HOPPY & BITTER DARK & ROASTY  American Black Ale  English-Style Brown Porter	Beer cuts through, balances strong flavors and allows for a complex finish.	Cashew Butter and Red Pepper Jelly on Toast
VEGETABLES (GRILLED)  Carrots, Mild Peppers, Onions, Mushrooms	DARK & ROASTY  Irish-Style Dry Stout  German-Style Schwarzbier	Brings out umami and balances sweetness and richness.	Green Chili-Stuffed Portobello
CHEESE  Brie (Fruity & Spicy), Gouda (Malty & Sweet), Aged Cheddar (Hoppy & Bitter), Blue (Dark & Roasty), Mozzarella (Clean & Crisp)	VARIES  Belgian-Style Tripel  English-Style Pale Ale	Beer complements the natural flavors and textures while cutting through fat, cleansing the palate.	Brie and Fruit
BRAISED MEATS & CHOCOLATE  Beef Short-Rib, Pork Shoulder, <50% Cacao (Malty & Sweet), >55% Cacao (Dark & Roasty)	MALTY & SWEET DARK & ROASTY  German-Style Bock  Baltic-Style Porter	Highlights the roasted character (Maillard reaction).	Milk Chocolate Bread Pudding
PORK  Sausage, Tenderloin, Terrine	HOPPY & BITTER FRUITY & SWEET  Imperial India Pale Ale  Belgian-Style Dubbel	The intensity of the pork fat stands up to the strong beer characteristics.	Pork Chops and Apple Relish
CREAMY DESSERTS  Cheesecake, Ice Cream, Creme Brûlée, Mousse Cake	VARIES  British-Style Barley Wine  Belgian-Style Fruit Lambic	Balances richness on the palate so the dessert doesn't finish cloyingly.	Butterscotch Mousse with Dark Chocolate