

Tasting Tips:

1. Taste the beer *naked* before you eat it with the paired food.
Look: Observe the beer's color, which is determined by the type of malt used, and the beer's head or foam.
Smell: Gently swirl your glass to release aroma and head (foam is our friend – it's like frosting on a cake). Note the bouquet and the interplay between the hops, malt and yeast.
Taste: Sip the beer. Take your time with it. Let it fully explore your tongue. Do you taste the bitterness from the hops and the sweetness from the malt? Is the beer balanced? Ponder the body or *mouthfeel*. Is it crisp and dry? Or thick and chewy?
2. Try the food and pay close attention to the flavors. Is there a similar flavor or *bridge* found in the beer? What is the overall impact of the food on your palate? Is the food balanced by the beer, or are there similarities that work well together?
3. Drink and eat them both together. Does this *work*? Does the food impact your overall impression of the beer? Or visa-versa? Does a drink of the beer feed your want for another bite of the paired food? (Hint: The answer is YES.)

Purveyors:

All Seas Wholesale Seafood – San Francisco, California
Bellwether Farms – Petaluma, California
Columbia Gorge Organic – Hood River, Oregon
Crunchy Foods – Oakland, California
Iacopi Farms – Half Moon Bay, California
Prather Ranch Meat Co. – Macdoel, California
Veritable Vegetables – San Francisco, California

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Beerunch

(Beer + unch)

February 7, 2010
817 Terry Francois Boulevard
San Francisco, California

MateVeza & Friends are pleased to welcome you to Beerunch, a beer and food pairing brunch featuring MateVeza and other morning friendly brews.

"Beer in the morning!" you say, "Blasphemy!" Well, you too will believe, as our divine pairings defy convention and show that the beverage of the masses is truly a beverage without boundaries.

The idea of a beer paired brunch was inspired by beer's uncanny ability to bring forward a multitude of flavors when paired with the complexities of fine food. We are confident you'll agree when you taste the pairings we have created for you. Indulge, experiment, and enjoy! *We dare you to try this with wine.*

Please understand that the descriptive, elastic, flowery, and at times downright pompous language that follows is best absorbed with a beer. And even better appreciated with several. The purpose of the following menu and accompanying tasting notes is to be informative, provide for some tongue-in-cheek levity, and poke a little fun at ourselves. We're talking BEER, after all.

Please see the back side for tasting tips and acknowledgments.

To start things off, we offer a **beermosa** featuring Dogfish Head Brewery's Festina Pêche, a Berliner Weissbier fermented with peach concentrate, splashed with Organic Ginger Lemonade from Columbia Gorge. Then let the tasting begin...

Organic Yerba Mate IPA from MateVeza

Ukiah, California

Huevos Rancheros with a Pineapple Salsa Fresca

Organic, Cage-Free Eggs from Glaum Egg Ranch
and Crème Fraîche from Bellwether Farms

MateVeza IPA delivers a crisp, citrusy hop flavor, a subtle touch of malt sweetness, and a unique dry mate finish. The herbal tones of the yerba mate parry the earthy flavor of the black beans and the tropical hop notes are accentuated by the pineapple in the salsa. And since it's naturally caffeinated, we can't decide whether to sit and savor or to go mow the lawn.

Pangaea Ale from Dogfish Head Brewery

Milton, Delaware

Norwegian Cold Smoked Salmon

Crème Fraîche from Bellwether Farms

Pangaea is brewed with ingredients from each of the continents (crystallized ginger from Australia, basmati rice from Asia, muscavato sugar from Africa, quinoa from South America, ice from Antarctica, yeast from Europe, and maize from North America). A spicy ale brewed with supercontinental flavor, Pangaea's ginger notes and effervescent carbonation cut through the natural oils of the salmon to refresh the palate. A pairing so good it sends a chill down our spines, or maybe it's just the Antarctic ice...

Rejewvenator from HE'BREW Beer

Saratoga Springs, New York

Pan-Roasted Root Vegetable Medley

Root vegetables from Veritable Vegetables

Jeremy from HE'BREW Beer put the kibosh on a Christmas spiced ham pairing, and we're quite glad he did. The butternut squash, chionga and golden beets, and heirloom carrots are as rich in flavor as they are vibrant in color. The caramelized flavors of the Rejewvenator (brewed with dates) bring out the earthy sweetness of the root vegetables. These veggies could even be served for dessert.

Belgian Doom from 21st Amendment Brewery

San Francisco, California

Maple-Citrus Glazed Ham

Ham from Prather Ranch Meat Co.

Few Belgian Golden Ales would have what it takes to stand up to such a salty, savory counterpart. But Belgian Doom has an assertive, spicy hop bitterness that allows it to hold its own. The maple-citrus sauce brings the two together in a buttery-salty-hoppy tryst.

**Cacao-Infused Payback Porter
from Speakeasy Brewing Company**

San Francisco, California

"Choose Your Own Adventure" Biscotti

Almond Anise or Chocolate Chip from Crunchy Foods

This is your opportunity to be a master of your own fate. Do you compliment the cacao with the Almond Anise Biscotti or do you double down with the Chocolate Chip? We leave the choice to you. Speakeasy infused this keg of Payback Porter with local chocolatier TCHO's cacao nibs specially for Beerunch.

**Smokestack Lightning Imperial Stout
from Magnolia Pub & Brewery**

San Francisco, California

Brussel Stouts with Applewood Smoked Bacon

Organic Brussel Sprouts from Iacopi Farms
and Bacon from Prather Ranch Meat Co.

Sauteed and caramelized in a stout reduction and fortified with applewood smoked bacon, organic chicken stock and shallots, we give you... *brussel stouts*. Popping with flavor, the brussel stouts are a worthy opponent for the dark roasted, striking ashen intensity of Smokestack Lightning.

Toast (Slightly Burnt) from Moonlight Brewing Co.

Santa Rosa, California

What would Beerunch be without Toast...