

# Beerunch

MateVeza & The Flavor Architects (Messrs. Woods, Goulding & Coelho) 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 here, after all.

Please see the back side for tasting tips, information about our charity sponsor, The Pachamama Alliance & acknowledgments.

To start things off, a *beermosa* featuring North Coast Brewing Company's Pranzster, a Belgian style golden ale, with organic orange juice.

And let the tasting begin...

## **Blueberry Ale from Marin Brewing Company**

Larkspur, California

### **Blueberry Sour Cream Cake**

Made with organic eggs & flour

This beer captures the essence of summer with the golden flavors of sun-drenched fields and the light, juicy, earthy-sweet blueberry in the heart and aromatics. The moist, rich silkiness of the sour cream in the cake caresses the mouth and compliments the fresh out of the oven malt tones that finish the brew. The carbonation clears the way for another creamy bite, as the two are married by the common blueberry in both flavor and aroma.

## **Organic Yerba Mate Ale from MateVeza**

San Francisco, California

### **Huevos Rancheros**

Made with organic eggs & tomatoes

MateVeza delivers a crisp, citrusy hop flavor, a subtle touch of malt sweetness, and a unique dry mate finish. It's met its match in huevos rancheros: fluffy eggs, and a foundation of sweet, hearty beans, roused by sour cream and fresh salsa. This brew's herbal, tea-like tones deliver a dry earthiness that parries the rich eggs and wholesome black beans, refreshing the palate. Tangy citrus hop notes mirror the flavors of the spice and cilantro in the salsa. And since it's naturally caffeinated, we can't decide whether to sit and savor or to go mow the lawn.

## **Brother David's Double**

### **from Anderson Valley Brewing Company**

Boonville, California

### **Dry Cured Applewood Smoked Bacon**

Sourced from Zoe's Meats in Petaluma, California

A big beer to consume on its own. However, when paired with the distinctive and powerfully flavorful bacon, the two achieve a brawny harmony. The intense salt and smoked flavor profile of the bacon is balanced by the powerful caramel and autumnal fruits of the beer. Aromatics of candied apples, dates, and figs rise up from a brown sugar drizzled malt backbone. The sharp carbonation is completely at odds with the texture of the thick and chewy bacon. An unlikely union between salty and sweet, smoke and heat...

- All dishes prepared by Chef Anderson William Hardy -

## **Bittersweet Lenny's Rye IPA from HE'BREW Beer**

San Francisco, California

### **Gruyère Gougieres**

Made with organic eggs & flour

Another big bruiser of a brew with outlandish intensity. Bready, slightly sour rye tones lurking beneath dense layers of toasted malts strike a stark contrast against the light, flaky shell of the gougieres. But don't count out this pastry just yet. The rich, assertive gruyère within refuses to give ground against the intense hop bitterness, and we're left with sprightly citrus hop tones. Who knew such an imposing Double IPA could be countered so elegantly?

## **Bitter Chocolate Oatmeal Stout**

**from Stone Brewing Company**

Escondido, California

### **Crispy Cacao Crepes with Fresh Strawberries**

Made with organic eggs, flour & strawberries

The aroma of Stone's 12<sup>th</sup> Anniversary Beer is dominated by heavily roasted malts and bitter cacao. Upon first sip, the tongue is enveloped by a silky creaminess thanks to the oats added during the mashing process. The texture of the crispy cacao crepes couldn't be any more different, yet the cacao in the crepes bridges the flavor back to the brew. The lively fresh strawberries provide respite just in time, punching through the intense dryness of the cacao. The heat from the alcohol shines through the fruit, creating the illusion that the strawberry has begun to ferment.

## **Pipeline Porter from Kona Brewing Company**

Kailua Kona, Hawaii

### **Almond Anise Biscotti**

Sourced from Crunchy Foods in Oakland, California

It would be quite a faux pas not to serve coffee with brunch. Equally egregious would be a Beerunch without coffee porter. Like chocolate, coffee seamlessly integrates into the malt profile of a brew. Note the rich Kona coffee aroma that rises up from the dark roasted malt foundation. With this surprisingly drinkable dark beer, a bite of the dry, crisp biscotti brings you right back for another sip. Feel free to submerge your biscotti in your brew. And if you must double dip, we will try not to look askance...

- All dishes prepared by Chef Anderson William Hardy -

## **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? Are the flavors similar or complimentary?
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.)

## **Charity Sponsor: The Pachamama Alliance**

*The Pachamama Alliance* works to preserve the Earth's tropical rainforests by empowering the indigenous people who are its natural custodians and to contribute to the creation of a new global vision of equity and sustainability for all. Similarly, the inspirational message of the Awakening the Dreamer Initiative asks us all to join in bringing forth an environmentally sustainable, spiritually fulfilling and socially just human presence on this planet as the guiding principle of our times. Please visit their booth for additional information or their website at [www.pachamama.org](http://www.pachamama.org).

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