

# Bistro ON THE BOULEVARD

## FLIGHT NIGHT | 15 DRINK & NOSH PAIRING

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### **BAVARIAN PRETZELS + BEER CHEESE**

**PAIRING:** JAW JACKER (6%) • ARCADIA BREWERY • BATTLE CREEK, MI

The refreshingly spicy amber-wheat ale offers a seasonal palate complemented by the salted pretzels and smoothed by the creamy cheese.

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### **GG'S GERMAN POTATO SALAD**

**PAIRING:** OKTOBERFEST (6.1%) • SIERRA NEVADA • CHICO, CA

Crafted with Germany's Bauhaus Faust in Mittenburg, the 2017 brew showcases a heavy malt flavor balanced with hops, partnering with the smoky dressing.

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### **BRATS - N - KRAUTE + MUSTARD**

**PAIRING:** ICHABOD (4.5%) • NEW HOLLAND BREWING • HOLLAND, MI

The inviting brew boats real pumpkin, cinnamon and nutmeg, lending sweet overtones that challenge the tang and vinegar of the kraut and mustard.

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### **VEAL SCHNITZEL**

**APPLE CIDER AIOLI • PICKLED APPLES**

**PAIRING:** SALVATOR DOPPEL BOCK (7.9%) • PAULANER • MUNICH, BAVARIA

Brewed for 375 years, the unfiltered beer's signature smooth chocolate flavor with robust caramel malt matches sweet fruit tastes, punctuated with tartness.

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