

# MANHATTAN'S

FEATURING

Craft Beer



Pairing Experience

with Jack Pine Brewery Owner Patrick Sundberg

Saturday, April 6th • 6:00 PM

\$50 - tickets available at Manhattan's & Whitefish Lodge

First Course:

Bangers Plate & Dead Branch Cream Ale

Spicy Italian, Apple, Spicy Cheese Sausage  
served with Bavarian Mustard

Second Course:

Bourbon Glazed Pork Belly & Duck Pond Brown Ale

braised pork belly in a bourbon sauce,  
served on a toasted crostini with pickled onion and cilantro

Third Course:

Baby Back Ribs & Dunkel Lager

tender baby back ribs in an apple cider house barbeque sauce  
with a sweet corn hash and campfire potatoes



Fourth Course:

Apple Jack Whiskey Dumplings & Fenceline Pale Ale

apples and a brown sugar whiskey sauce in puff pastry  
with a scoop of vanilla bean ice cream

# SAVE WATER, DRINK BEER

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