



REAVER BEACH BEER DINNER

First

BIRD OF PREY SOUR TABLE BEER 4.2% ABV

STEAMED PRINCE EDWARD ISLAND MUSSELS

Shallot, Citrus Cream, Chervil

Second

HOPTOPUS DOUBLE IPA 8.8%

GUAJILLO CHILI BASTED PORK MEDALLION

House-made Chorizo Sausage, Dauphine Potato, Spiced Tomato Conserve

Third

HIP-HOPTOPUS HAZY DOUBLE IPA 8%

CARIBBEAN SPICED SNAPPER

Crisp plantain, Rice and Peas, Island Pumpkin Puree

Fourth

BLACK CROW IMPERIAL WHISKEY BARREL AGED COFFEE STOUT 10% ABV

MOCHA DARK CHOCOLATE STONE CAKE

"Black Crow" Coffee Gelato, Candied Lemon Glass

Mark Emmett
Executive Sous Chef

Kyle Woodruff
Executive Chef