



AMUSE – BOUCHE

GRILLED ALBACORE TUNA

Pain au Lait, Romaine Marmalade,
Tomato Honey Glaze, Olive

SURLY PILS

1ST COURSE

TOMATO AND WATERMELON CAPRESE

Heirlooms, Pickled Sungolds, Saba, Marinated
Fresh Mozzarella, Black Pepper, Herbs

CYNIC

2ND COURSE

BUTTER GINGER ROASTED CARROTS

Curried Carrot Purée, Skyr, Honey Glazed
Thumbelinas, Watercress Pesto

TODD THE AXE MAN

3RD COURSE

PORK BELLY

Apricot Glaze, Corn Pudding,
Cabbage-Cucumber Slaw

SMOKE

4TH COURSE

GERMAN SALSIFY CAKE

Coconut, Vanilla Ice Cream, Birch Syrup

TEN



SURLY PILS

Style | ABV

Pilsner | 4.7%

Surly Pils is the name of a series of hop-oriented lagers that will explore various hop varieties. Surly Pils is built around a crisply bitter, dry finish, differentiating it from Hell, SurlyFest, Schadenfreude, and other Surly lager brands.

CYNIC ALE

Style | ABV

Belgian Style Saison | 6.5%

A pale-gold hued ale, fermented with a Belgian yeast strain, resulting in a beer that has notes of lemon citrus from the hops, and black pepper spice from the yeast, with a dry “tingly” finish.

TODD THE AXE MAN

Style | ABV

West Coast IPA | 7.2%

Surly's version of the West Coast Style IPA first brewed in collaboration with Amager Brewery in Denmark. Brewed with one malt, Golden Promise from the UK, with Citra and Mosaic hops.

SMOKE

Style | ABV

Smoked Baltic Porter | 8.2%

Lager-brewed with smoked malts, this Rauchbier is mellowed by oak-aging. Black malt flavors mesh with notes of raisins, plums, figs and licorice with the subtle smoke on the side.

TEN

Style | ABV

Old Ale Aged on Sassafras | 10.5%

Surly's 10th Anniversary beer! Brewed with pale crystal malts, invert sugar and aged sassafras. Amber in color with aged flavors of toffee, sherry and vanilla-sarsaparilla, finishing with a warm full-bodied swallow.