TUESDAY, JULY 16

Sierra Nevada Beer Dinner * 6PM













HOLLYWOOD

SPORTS BAR plus tax & gratuity | Reservations are required

Please call 469-3274 to make a reservation



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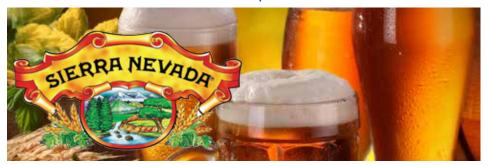


Gambling Problem? Call 1-877-565-2112 for help.



SPORTS BAR

SIERRA NEVADA BEER DINNER JULY 16, 2013



RECEPTION

TUNA TARTAR- SMOKED SAUSAGE - CHICKEN SATAY

PALE ALE - SUMMERFEST

FIRST

BAY SCALLOP CEVICHÉ FRESH CORIANDER, HEIRLOOM TOMATO SOUTHERN HEMISPHERE HARVEST

SECOND

BROILED MAHI MAHI CRAB STUFFED SQUASH BLOSSOM, ORANGE NAGE KELLERWEIS HEFEWEIZEN

THIRD

SLOW ROASTED BEEF RIB EYE
WHITE ASPARAGUS, FINGERLING POTATO PUREE
BIGFOOT BARLEYWINE STYLE ALE

FOURTH

DARK CHOCOLATE CAKE
SEA SALTED CARAMEL, COFFEE SHAKE
PORTER

EXECUTIVE CHEF: ALLAN RUPERT MANAGER: TESSA COBLE

SKYBOX CHEF: KEN SHAPIRO PASTRY CHEF: MARIO STANZIONE

PALE ALE

Pale Ale began as a home brewer's dream, grew into an icon, and inspired countless brewers to follow a passion of their own. Its unique piney and grapefruit aromas from the use of whole-cone American hops have fascinated beer drinkers for decades and made this beer a classic, yet it remains new, complex and surprising to thousands of beer drinkers every day. It is—as it always has been—all natural, bottle conditioned and refreshingly bold.

SUMMERFEST

With a nod toward the original Czech tradition, Summerfest is brewed to feature the best of Bohemian nature. Crisp, golden, dry and incredibly drinkable, Summerfest has a delicate and complex malt flavor and spicy and floral hop character—the perfect warm weather beer.

SOUTHERN HEMISPHERE HARVEST

In 2008, we launched the southern counterpart to our popular Harvest Ale, featuring fresh hops picked, dried and shipped from New Zealand within seven days of the fields. Southern Hemisphere is a south-by-north fusion that showcases the intriguing floral and herbal flavors and aromas of New Zealand-grown Southern Cross, Pacifica and Motueka hops.

KELLERWEIS

Inspired by traditional Bavarian techniques, Kellerweis is a true artisan experience. With Kellerweis, we brew in open fermentation tanks—a process rarely seen today—to let the ingredients truly shine. The result is a hazy wheat ale—untamed, raw and alive. With a full, fruity aroma and notes of spicy clove and banana bread, Kellerweis is a truly unique brew.

BIGFOOT BARLEYWINE

Bigfoot is a cult-classic beer brewed in the barleywine style, meaning a strong, robust, bruiser of a beer with the refined intensity of a wine. Bigfoot is prized by beer collectors for its supreme cellarability. Under the proper conditions, it can age like a fine wine, developing new flavors and character as it matures in the bottle. Each new release or "expedition" is vintage dated. Collect your own and see the flavors develop and progress.

PORT

Porters were invented as a fortifying drink for the rough-and-tumble working class of London's bustling markets. It was brewed for good folks with calluses on their hands, doing work that needed to be done. We salute those working-class heroes with our classic Porter, brewed in the hop-forward American style and featuring a depth of malt flavor and complexity with roasted notes of black coffee and cocoa.