



CABCO EXPERIENCE DINNER

\$ 7 4 . 9 9 P E R P E R S O N

**5 COURSE DINNER INCLUDES | SOUP, SALAD, APPETIZER,
ENTREE, DESSERT, & COURSE BEER PAIRINGS**

APPETIZERS (CHOICE OF 3)

SPENT GRAIN PRETZELS

Pretzels made with seasonal light beer and served with bacon beer cheese, caramel, and sweet heat mustard dipping sauces

HUMMUS PLATE

House-made hummus topped with roasted red peppers, served with Kalamata olives, pepperocinis, cherry tomatoes, cucumber dill dressing & grilled naan bread

CABCO WINGS

Fast-fried, tossed in home-made Cajun wing sauce, topped with parmesan, served with carrots, celery & bleu cheese or ranch

SPINACH & ARTICHOKE DIP

Creamy 5-cheese blend, baked to perfection & served with grilled naan bread

THAI PEANUT SHRIMP (CONTAINS NUTS)

Crispy, breaded shrimp tossed in spicy Thai peanut sauce topped with chopped peanuts, cilantro & lime

309 CROSTINI

House made garlic pretzel crostini, shaved prime rib, horseradish cream topped with red wine confit



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\$74.99 PER PERSON

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BREW PUB FAVORITES (Choose up to 4 options)

309 PRIME RIB

Aged and slow roasted prime rib with white cheddar mash, bacon green beans, au jus & horseradish cream

JACK DANIEL'S SIRLOIN

Jack Daniel's marinated sirloin with white cheddar mashed potatoes & seasonal vegetables

SMOTHERED CHICKEN

Two grilled chicken breasts layered with creamy spinach artichoke dip served with white cheddar mashed potatoes & tomato relish

PESTO CHICKEN PASTA (CONTAINS NUTS)

Cavatappi pasta baked in pesto cream sauce with chicken, mushrooms, sun dried tomatoes, mozzarella cheese & garlic bread

MEATLOAF

House made meatloaf topped with root beer glaze, served with white cheddar mash & bacon green beans

MAPLE-BOURBON PORK CHOPS

Two brown sugar & bourbon rubbed pork chops served with mac & cheese, bacon green beans & maple butter

JAMBALAYA

Creole-style, stewed with shrimp, chicken, andouille sausage, ham & okra served over brown rice & topped with cornbread



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BREW PUB FAVORITES CONTINUED

SEARED SALMON

Fresh salmon seared with lemon-herb butter, served with white cheddar mashed potatoes, broccolini & a fresh lemon twist

FISH AND CHIPS

Panko breaded Alaskan white fish with fries, tartar sauce & cole slaw

HOMEMADE SWEETS

BREAD PUDDING

Three slices of bread pudding with hot caramel sauce, whipped cream & powdered sugar

CARAMEL APPLE CRISP

Brown sugar oats topped with vanilla bean ice cream & hot caramel sauce

CHOCOLATE GANACHE BROWNIE

Chocolate skillet brownie filled with ganache, topped with chocolate sauce, vanilla bean ice cream & powdered sugar