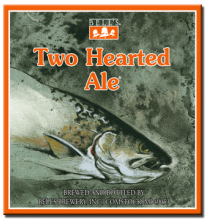
New Beers at Tony P's

Blanche De Chambly (Draft)
Unibroue, Quebec, Canada
Belgian Witbier. Voted "The World's Best White Beer" with notes of dried orange peel and coriander seeds. ABV: 5% 7

Seafarer (Can)
Three Weavers Brewing, Inglewood, CA (Just 6 miles away!)
Kölsch Style, poured a clear yellow with white head that left some lace. The scent has a biscuit tone. Nicely balanced and easy to drink. The bread base made this beer good. The Mouthfeel was lighter in body with good carbonation.
ABV: 4.8% 6.5



Two Hearted Ale (Bottle)
Bell's Brewery, Kalamazoo, MI
Rated World Class, Beer Advocate. One of the most talked about beers in the U.S., its notoriety and cult-like following amongst hopheads attests to its greatness. An IPA to reckon with thanks to its delicious hop-centric blend, balance and sheer drinkability. ABV: 7% 7

Orderville Haze American IPA (Draft)
Modern Times Brewery, San Diego, CA
An aggressive, fragrant beer that blends the fruit-forward character of Mosaic hops, resinous stickiness of Simcoe hops. The resulting beer is immensely complex and enjoyable. The cracker-dry body keeps the focus squarely on the massive, incredibly delicious hop character. ABV: 7.2% 7

Hazy Domination (16 oz. Can)
Ninkasi Brewing Company, CO
The hazy train keeps on chuggin' away, bready and crackery caramel malt, citrus rind, tropical fruitiness, and more earthy, herbal, and resinous piney hoppiness. The finish is dry and moderately bitter.Easy drinking North West IPA. Tasty!
ABV: 6.7% 7.5

KING HARBOR
BREWING Co

Guava Lava (16 oz. Can)
King Harbor Brewing Co. Redondo Beach CA
Juicy/lightly tart/tangy guava, passion fruit, lemon, lime, orange, peach. Overall this is a very good Gose. Nice complexity, robustness, and balance very smooth and refreshing to drink with a sour punch. ABV: 5% 7

Raging Bitch Belgian-Style IPA (Bottle)
Flying Dog Brewery. Maryland
This bitch has a lot going on. Its sweet malt body is contrasted by pine and grapefruit hop flavors and exotic fruit notes from the Belgian yeast. ABV: 8.3% 7

TonyP's
DOCKSIDE GRILL

June 26, 7 p.m.
$65 including tax and tip

(All reservations must be pre-paid.)

Summer Beer Dinner

1st course
Modelo Especial | Grupo Modelo S.A. de C.V.
Brewed as a model of what good beer should be, this rich, full-flavored Pilsner-style Lager delivers a crisp, refreshing taste. Well-balanced taste and light hop character with a crisp, clean finish. Modelo Especial is characterized by an orange blossom honey aroma with a hint of herb. ABV: 4.4%

Tostade de Ceviche
From the beaches of Mexico, classic style with lime, cilantro, onions, hot peppers, fresh fish and shrimp.

2nd course
Weihenstephaner Hefeweissbier
Brauerei Weihenstephan, Germany
The oldest existing brewery in the world, since 1040! Rich yeast taste. The original!! ABV: 5.4%

House made Brat Burger Sliders
Served with beer-braised caraway bacon, sauerkraut and house-made mustard with crisped onion strings.

3rd course
Icelandic White Ale
Einstök Brewery, Iceland
Located just 60 miles south of the Arctic Circle. A clean and crisp start with a smooth mouthfeel thanks to the oats, citrus and spice, round out a refreshing finish. Wheat malt, pilsner malt, oats, Bavarian noble hops spiced with coriander and orange peel. One of the best white ales we ever tasted. ABV: 5.2%

Cajun-Spiced, House-Smoked Fresh Salmon
paired with spicy grilled corn and avocado relish and pan-roasted fingering potatoes.

4th course
Expatriate
Three Weavers Brewing, Inglewood, CA (just 6 miles away!)
Their #1 selling beer! Earthy and pungent with some lemony herbals notes. A good bit of bready pale malts present. Mix in a touch of stone fruit. Dry and a light finish. ABV: 6.9%

Dry-Rub Pork Riblets
Dry-rubbed, house-smoked riblets with our great barbeque sauce for dipping.
Served with cole slaw made with roasted pecans and spicy dressing.

5th course
Peanut Butter Milk Stout, (Draft, Nitro)
Belching Beaver Brewery, Vista CA
Rated Outstanding – simply irresistible. It's like dark chocolate Reese's in a glass! Rolled oats and lactose add to the creamy body of this beer, while heavenly aromas of roasted buttery peanuts and chocolate greet you with every sip. Silver Medal – World Beer Championships 2014 ABV: 5.3%

Triple Chocolate Carmel Roasted Almond Kahlua Brownie
Topped with vanilla bean ice cream. That's what I'm talking about!!!!