

Cisco Brewers Portsmouth Craft Beer Collaboration

Menu

Shark Tracker (Light Lager)

Cornmeal crusted swordfish over slaw (frisse, kale, celery leaves)

Grey Lady (Belgian Wit)

Lavender scented fried calamari, pea tendrils, lemon, coriander aioli.

Blueberry vodka gastrique.

Gripah (Grapefruit IPA)

Pan-seared U10 scallops, roasted cauliflower, baby turnip, kale & celery pesto, grapefruit supremes.

Exclusive: Captain Swain (Coffee Stout)

Chocolate stout molten cake, Devil chocolate crumbs, crushed chocolate covered espresso beans, coffee anglais, lace tuille

