



REVOLVER

BEER DINNER

AUGUST 9, 2018

PASSED HORS D'OEUVRES

BLUE MASA FRIED SWEET BREADS

Baked grits quenelle, tarragon glaze, micro shiso

COMPRESSED WATERMELON SHOTS

Shallot and raspberry emulsion, spiced pepitas

LONG RANGE PILSNER

FIRST

POACHED LOBSTER TAIL

First press coconut latte and bourbon vanilla beans, *Gene's Farm* micro wasabi

SIDE WINDER

SECOND

FRIED PICKLED OKRA

Village Farms heirloom tomatoes, wild arugula, *Latte da Dairy* smoked chevre, green goddess drizzle

FULL TANG IPA

THIRD

BRAISED *SUNFLOWER FARMS* SHORT RIB

White hominy stew, baby root vegetables

MULLET CUTTER DOUBLE IPA

FINALE

SMOKED CHOCO TACO

Homemade single origin chocolate ice cream, pixie tangerine and golden beet curd

ANODYNE WHITE WHEAT ALE

\$45 PER PERSON PLUS TAX & GRATUITY

