



# THE CRANE & PELICAN CAFE

Green Tree Brewery Beer Dinner

Friday, March 13<sup>th</sup> at 6:30pm – reservation only

Three Courses for \$25.95

1<sup>st</sup>

**Shepherd's Pie Stuffed Potato Skins** – Baked potato skins stuffed with braised beef, carrots, peas & potato with Dubliner Irish cheese.

Paired with **Gruner Baum** – Unfiltered wheat beer with notes of Bannana & Clove

2<sup>nd</sup>

**Corned Beef & Cabbage** – Our house brined beef brisket slow roasted until fall apart tender served with traditional style roasted cabbage.

Paired with **River Bottom Red** – This Malt forward beer will pair perfectly with rich bold corned beef.

3<sup>rd</sup>

**Bailey's Irish Cream Cheesecake** – House made cheesecake with Bailey's Irish cream.

Paired with **Buffalo Spit** – Chocolate & coffee flavors in this dark beer pair perfectly with this sweet dessert.