



ITALIAN RESTAURANT & BAR



TWO BREWER BEER DINNER

Smog City Brewing & Bootlegger's Brewery

Monday, November 5th - 7:00pm

Trattoria Neapolis Upstairs "Beer Cellar"

336 South Lake Avenue - Pasadena, CA - (626) 792-3000

Enjoy a 5 course Beer Pairing Menu from Chef Bryant Wigger. One of the featured beers just won a Gold Medal at the Great American Beer Festival. Space is limited. All reservations must be pre-paid. Call the restaurant today.

Talk about these great beers with:

Our Beer Director (and "Beer Chick") Christina Perozzi

Our In-House Beer Guy Richard Larkin

Representatives of Smog City & Bootlegger's



MENU

House Made Guanciale Pizza, Crispy Potatoes, Fried Duck Egg

LA Saison – Smog City Brewing

Pepper & orange, a dry herbaceousness - 5.6%

Wild Arugula Salad, Ceci Beans, Fennel, Fresh Orange, Crab

Palomino Pale Ale – Bootlegger's Brewery

American Hops & Citrus - 5.5%

Ricotta Cavatelli, Smoked Ham Hocks, Brussels Sprouts, Sage

Pumpkin Ale (*Seasonal*) – Bootlegger's Brewery

Pumpkin, Cinnamon, Nutmeg - 6.1%

Pan Seared Duck Breast, Wood Grilled Eggplant,

Tomato and Golden Raisin Marmellata

Golden Chaos – Bootlegger's Brewery

Belgian-style Golden Ale. Complex Flavors - 8.5%

Stout Sundae, Beer Marshmallow, Coffee Porter Ice Cream, Mocha Chocolate

Sauce, Gingerbread Brownie,

Candied Cocoa Nib Almonds

Groundwork Coffee Porter - Smog City Brewing

Gold Medal Winner. Notes of espresso and chocolate - 6%



Raffle for a signed copies of

The Naked Pint (co-written by Christina)

and the new book *The Naked Brewer* on home brewing

\$70 Per Person (+18% gratuity and tax) - Seating is Limited

Reserve Today by Calling the Restaurant (626) 792-3000