



www.MohansicGrill.com

914.962.9300

Stone Beer Dinner
Monday, May 15th – 6:00-8:00PM
All for \$50

Course 1

Stone Brewing Who you callin' Wussie Pilsner:

German style Pilsner. It is stone's take at revamping a once great style of beer that has been overlooked as of late. Crisp, easy drinking Pilsner that won't overload your palate

Grilled fruit salad

Course 2

Stone Brewing collaboration with Victory and Dogfish Head brewery, Saison du BUFF:

Tis the season of the saison style. The founders of all three breweries came together on this limited time brew, using botanicals of parsley, sage and lemon thyme from Stone Farms. BUFF is an acronym for Brewers United for Freedom of Flavor. Which was started to fight the mass-conglomerate of craft beer phonies.

Acorn squash soup

Course 3

Stone IPA:

American IPA, the IPA that launched generations of hop fanatics starting back in 1997. Now one of the most well respected and best-selling IPAs in the country, this awesome beer explodes with citrusy, piney hop flavored and aromas, all perfectly balanced by a subtle malt character.

Grilled shrimp appetizer

Course 4

Stone brewing southern charred: An American strong ale:

This is stone double bastard that is aged in bourbon barrels. This oak bomb bursts on the palate with a well-rounded mixture of deep caramel, molasses, hops and char plus hints of brown sugar, amplifying the beer's maltiness

Prime rib of beef

Course 5

Stone brewing collaboration with Maui brewing, Aloha Berlin!:

It is an imperial coconut porter that is brewed at stone's Berlin facility with the help of Maui brewing. This imperial porter is brewed with Maui coffee, hand-toasted coconut and hazelnuts. Rich and dark in textures

Mohansic special cheese cake

At the Mohansic Golf Course
1500 Baldwin Road Yorktown Heights, NY 10598