



**THE GRAND UNION PRESENTS
A BEER TASTING DINNER FEATURING
JESTER KING BREWERY
AUSTIN ★ TEXAS
WITH EXECUTIVE CHEF JOSHUA BOYD**



**BLACK PANCAKE. CULTURED BUTTER.
SOUR CARROT BUTTER. PEA TENDRILS.
COLOUR FIVE SOUR ALE.**

**PORK LIVER MOUSSE. BUTTERMILK CRUST.
GREEN TOMATO & BLACK PEPPER JAM
FINAL ENTROPY KOLSCH.**

**COTTONWOOD SMOKED BACON. SERVICEBERRY
GLAZE. NASTURTIUM. HEMP HEART
SNORKEL FARMHOUSE ALE.**

**SAUERKRAUT GLAZED PORK CONFIT.
WINTER SQUASH. SAGE.
GOTLANDSDRICKA FARMHOUSE ALE.**

**JUNIPER SUGAR PORK RIND. CHOCOLATE-PORK
FAT SEMIFREDDO. COFFEE KOMBUCHA.
BLACK METAL IMPERIAL STOUT.**

MARCH 24, 2023 7:30PM

DINNER + BEER PAIRING: \$108PP INCLUDES GRATUITY

ROOM + DINNER/BEER PAIRING PACKAGES:

**DELUXE SINGLE \$399 ★ DELUXE DOUBLE/EXEC SINGLE \$429
JUNIOR SUITE \$449 ★ MASTER SUITE \$469**

**RATES ARE BASED ON DOUBLE OCCUPANCY AND INCLUDE 2 SPOTS IN THE PAIRING, ROOM,
TAX, GRATUITY AND \$50 IN DINING CREDIT TOWARDS BREAKFAST/BRUNCH THE NEXT
MORNING. MENU IS SUBJECT TO CHANGE BASED ON LOCAL AVAILABILITY.
SEATING FOR DINNER BEGINS AT 7:15PM.**

PLEASE CALL 406.622.1882 OR EMAIL INFO@GRANDUNIONHOTEL.COM TO BOOK!