



5-Course Australian & Scottish Craft Beer Dinner

Friday, July 16th, at 6:30pm

Course 1: Coopers Sparkling Ale, Australia

Refreshing top-fermented, balanced brew with very fine carbonation.

Course 2: BrewDog Dogma Ale, Scotland

Brewed with Scottish heather honey, Californian poppy, cola nut and Guarana.

Course 3: Coopers Vintage Ale, Australia

Rich, smooth, malty and flavorful, suitable for maturation.

Course 4: BrewDog Hardcore IPA, Scotland

One of the most famous BrewDog beers. Perfectly integrated hops.

Course 5: Paradox Storm IPA Aged in Caol Ila Whiskey Barrel

Intense and impressive, rare BrewDog beer. Amazing Single Malt nose.



Coopers is Australia's sole remaining family-owned brewery, so it's still an every day occurrence to meet a Cooper there. Coopers has been brewing craft beers since 1862; the beers are highly recognized in Australia and around the world.

Brewdog is brewing elaborate, award-winning beers at Scotland's rugged north-east coast. The beers have reached cult status amongst beer aficionados.



Guest Speaker: Susanne Kuehne, Washburn Wine Company

\$65 p.p.* ~~~ Reservations Recommended ~~~

Please call (410) 795-1041

www.baldwinsstation.com

**plus Tax and Gratuity*