



STEM CIDERS PAIRING MENU

Offered June 1-30

Order a la carte or enjoy a
Three-Course Prix Fixe Dinner Menu, \$33/Person
With cider pairings an additional, \$12/Person

TEMPURA FISH TACOS, FRUIT SALSA, BLISTERED PEPPERS (DF/GF)	8

paired with Hibiscus Session	5
HARISSA BRAISED LAMB, PEAR CHUTNEY, GOLD RICE (GF)	26

paired with Pear Apple Cider	5
JASMINE PANNA COTTA, HONEY GELEE, ALMOND GRANOLA (GF)	6

paired with Off-Dry Cider	5

Prices do not include tax and gratuity.
Must be 21 years of age to be served alcoholic beverages.