

CONYNGHAM BREWING COMPANY

SUGAR & LOAF BAKERY

Presents

SUNDAY BRUNCH AND BREWS

AUG 25TH 2019 10:30AM-1PM



www.drinkcbc.com

sugarandloafbakery.com

Advanced Tickets are required (\$20).

Purchase online at www.drinkcbc.com or in person at the brewery.

First Seating: 10:30am

Second Seating: 12pm

Prix fixe menu includes choice of fresh baked pastry, entrée and first beer (Choose from our Draft Beer List or Drink Specials below)

Drink Specials

MICHELADA Mexican Style Beer cocktail similar to a bloody mary. Jalapeno Lager mixed with tomato juice, hot sauce, lime juice, and worcestershire served over ice

BEERMOSA Beer & Orange Juice!

COCONUT COFFEE STOUT Irish Stout mixed with Hawaiian Toasted Coconut Coffee.

RADLER Hefeweizen mixed with our own Grapefruit Soda

SUMMER BEER MULE Pirate's Gold with our tropical ginger ale & lime juice. Served in a copper mug.



PEACH RASPBERRY CHEESECAKE TART Peaches tossed in a honey ale syrup and baked in puff pastry. Served with whipped cheese cake custard, and raspberries then drizzled with honey ale syrup. Served with beer glazed ham.

CREOLE BREAKFAST SKILLET Fried egg and andouille sausage served over Maque Choux (sweet corn braised with poblano peppers, onions, and garlic in rendered bacon fat, finished with lager). Topped with a dollop of crème fraiche and served with baguette grilled with black garlic butter.

BRUNCH AND BREWS 2 eggs cooked to order and served with Maque Choux, beer glazed ham, beer drunk peaches, and baguette grilled with black garlic butter.