

# PORT CITY BREWING COMPANY & CHEESTIQUE

## *Private Guided Pairing*

### **OPTIMAL WIT**

Belgian-Style White Ale | 4.9% | 15 IBU  
Hazy straw blonde, bright citrus and spicy  
pepper aromas, light and refreshing,  
tastes like sunshine & happiness.  
GABF 2018 Silver GABF 2015 Bronze -  
GABF 2013 Gold

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### **HONEY GOAT**

Goat | Pasteurized | Aged 3 weeks  
Tangy and sweet, finished with a touch of  
sea salt. A guilty pleasure cheese you can  
enjoy without overthinking.

### **DOWNRIGHT PILSNER**

Czech Pilsner | 4.8% | 43 IBU  
Brilliantly clear straw, spicy and herbal  
notes from 100% Saaz hops with a soft,  
clean Pilsner malt character.

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### **BREBIROUSSE**

Sheep | Pasteurized | Aged 1 month  
Buttery, creamy, nutty, with delicate  
sweetness and silky, luscious interior.

### **MONUMENTAL IPA**

English IPA | 6.3% | 57 IBU  
Rich, clear copper, orange peel and pine  
resin on the nose, sturdy bitterness  
balanced by toasty, caramelly malt character.  
GABF 2015 Silver - GABF 2012 Bronze

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### **FIOR d'ARANCIA**

Cow | Pasteurized | Aged 4 months Mild,  
creamy and deliciously fruity. Soaked in  
sweet wine which adds aromas of apricot  
and peach jam, honey and wildflowers.

### **PORTER**

Robust Porter | 7.2% | 45 IBU  
Deep umber with crimson highlights,  
notes of cocoa powder and light-roasted  
coffee with a smooth, silky body.  
2018 WBC Silver -2016 GABF Silver

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### **BEEMSTER XO**

Cow | Pasteurized | Aged min 24 months  
Flavors of butterscotch, whiskey and  
pecan with a surprisingly creamy  
mouthfeel.



**PORT CITY**  
BREWING CO.

Alexandria, Virginia

**Cheesetique**

**\$50 PER GUEST  
20 PERSON MINIMUM  
ADD A PRIVATE TOUR FOR \$10 PER GUEST**