

# CRAFT BEER & FOOD PAIRING GUIDE

FOOD COMPONENTS	BEER FLAVORS	INTERACTIONS	EXAMPLE DISHES
<b>GRAIN</b>  Farro, Arborio, Wild Rice, Polenta	<b>CLEAN &amp; CRISP</b>   American Amber Lager      Bohemian-Style Pilsner	Complementary grain flavors balance hops while remaining light on the palate.	Creamy Risotto
<b>BEANS &amp; LEGUMES</b>  Lentils, Fava, Chickpea, Green Beans	<b>MALTY &amp; SWEET</b>   English-Style Brown Ale      German-Style Hefeweizen	Food adds richness to the beer while balancing salt and acidity.	Grilled Halibut with Pole Beans
<b>SHELLFISH</b>  Clams, Scallops, Lobster, Crab	<b>FRUITY &amp; SPICY</b>   Belgian-Style Saison      German-Style Hefeweizen	Beer brings out salinity and natural sweetness while cleansing the palate.	Mussels with Garlic, Parsley And Butter
<b>RICH MEATS &amp; ROOT VEGETABLES</b>  Parsnips, Carrots, Beef Strip Loin, Lamb	<b>SOUR, TART &amp; FUNKY</b>   American Brett      Belgian-Style Flanders	Combining these flavors brings out umami and adds earthy notes that rest on the center of the palate.	Grilled Ribeye and Root Vegetables
<b>GAME BIRDS &amp; GRAINS</b>  Duck, Quail, Quinoa, Farro	<b>HOPPY &amp; BITTER</b>   American Pale Ale      American Brown Ale	Complements roastiness (Maillard reaction) while fat coats to neutralize hop bitterness.	Roasted Quail with Farrotto
<b>FATS</b>  Butter, Olive Oil, Duck/Pork Fat, Dairy	<b>HOPPY &amp; BITTER   DARK &amp; ROASTY</b>   American Black Ale      English-Style Brown Porter	Beer cuts through, balances strong flavors and allows for a complex finish.	Cashew Butter and Red Pepper Jelly On Toast
<b>VEGETABLES (GRILLED)</b>  Carrots, Mild Peppers, Onions, Mushrooms	<b>DARK &amp; ROASTY</b>   Irish-Style Dry Stout      German-Style Schwarzbier	Brings out umami and balances sweetness and richness.	Green Chili-Stuffed Portobello
<b>CHEESE</b>  Brie (Fruity & Spicy), Gouda (Malty & Sweet), Aged Cheddar (Hoppy & Bitter), Blue (Dark & Roasty), Mozzarella (Clean & Crisp)	<b>VARIES</b>   Belgian-Style Tripel      English-Style Pale Ale (ESB)	Beer complements the natural flavors and textures while cutting through fat, cleansing the palate.	Brie and Fruit
<b>BRAISED MEATS &amp; CHOCOLATE</b>  Beef Short-Rib, Pork Shoulder, <50% Cacao (Malty & Sweet), >55% Cacao (Dark & Roasty)	<b>MALTY &amp; SWEET   DARK &amp; ROASTY</b>   German-Style Bock      Baltic-Style Porter	Highlights the roasted character (Maillard reaction).	Milk Chocolate Bread Pudding
<b>PORK</b>  Sausage, Tenderloin, Terrine	<b>HOPPY &amp; BITTER   FRUITY &amp; SWEET</b>   Imperial India Pale Ale      Belgian-Style Dubbel	The intensity of the pork fat stands up to the strong beer characteristics.	Pork Chops and Apple Relish
<b>CREAMY DESSERTS</b>  Cheesecake, Ice Cream, Creme Brûlée, Mousse Cake	<b>VARIES</b>   British-Style Barley Wine      Belgian-Style Fruit Lambic	Balances richness on the palate so the dessert doesn't finish cloyingly.	Butterscotch Mousse with Dark Chocolate

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