

PR | ITALIAN BISTRO

LAKEVIEW EAST CRAFT BEER WEEK

MAY 17 - 23, 2021

BAR BLACKBOARDS

BLONDE ALE De Dolle Brouwers Boskeun (8.9%) | Spring seasonal, re-fermented with native honey | Belgium 11

CREAM ALE Around The Bend Vera (5.2%) | Pistachios add a luscious character & the use of Caravienne malt adds a touch more body making this an amazing food-pairing beer | Chicago 9

ON DRAFT

IPA Half Acre Vallejo (6.7%) | Guava, white grape, green mango, subtly dank chive aromas. Balanced bitterness, mild spicy garlic, dank, plum and light malt sweetness. Dry clean bitter finish | Chicago 8

GOLDEN ALE Revolution Brewing Cross of Gold (4.8%) | Straightforward & refreshing ; crisp with a delicate hop finish | Chicago 6

BOTTLES & CAN HIGHLIGHTS

KOLSCH Dovetail Brewery (4.6%) Fruity, floral, crisp; easy-drinking | Chicago 8

APA Noon Whistle Cozmo (5%) | Grapefruit, candied orange peel, earthy pine; hoppy/bitter/spicy finish | Naperville 6

SEMI-HAZY IPA Maplewood Son of Juice 16oz (6.3%) | Juicy tropical fruit; Pilsner malt and oats lend to a soft body, some haze | Chicago 8

HAZY IPA Solemn Oath End All (6%) | Haze for days; massive orange-citrus hop flavor | Naperville, IL 7

BREW COCKTAILS

BRAVAZZI SPRITZ Bravazzi Blood Orange Hard Italian Soda, Aperol, Prosecco, Blood Orange Slice 12

NITRO STOUT ESPRESSO MARTINI Left Hand Brewing Nitro Milk Stout, Hazelnut Liqueur, Espresso 12

...

DEL CUCINA

FROM THE KITCHEN: Cooking with Brews! Our Blackboard Menu for Lakeview East CBW will feature a Craft Beer Dish every night of the week. Highlights include Ale-Steamer Mussels with Garlic & Leeks; Beef Liver Pâté topped with IPA-Caramelized Onions; Brussels Sprouts with Cream Ale-Caramelized Guanciale; A Nitro Milk Stout Vanilla Ice Cream Float; Flourless Chocolate Cake with Stout-infused whipping cream & a Sour Raspberry Provincial Sauce.