

BIG GROVE BREWERY

Thirsty happens.™

It's a sour world out there...

One of the great passions of the Big Grove Brewery staff is acid ales, in all of the variations and styles. From traditional Belgian lambics, Wallonian bruins, and Flemish reds, to the less well defined new American styles, we love a little tart in our day.

And, as is our *modus operandi*, we love to share our passions with the people we like. And why wouldn't we? The only thing better than diving into the depth and breadth of these complex beers is introducing people to them.

Here's how we're going to do it: on Monday, September 14, 2015, we're opening our doors on beers from Crooked Stave, Drie Fonteinen, and Big Grove's barrel room for those adventurous souls who want to experience the microflora of the sour world. Chef Ben is bringing his singular talents to the table across seven thoughtfully paired courses that highlight the flexibility of these styles.

Welcome Cask - Big Grove Kroul's Progeny (Raspberry 2013)
Big Grove Desperate Times
Big Grove Desperate Measures

Crooked Stave St. Bretta Pomelo
Crooked Stave Petite Sour Passion Fruit

Drie Fonteinen Intense Red
Drie Fonteinen Golden Blend
Drie Fonteinen Hommage

We will release the menu on our social media streams (Facebook and Twitter), so keep a close eye on those if you like to be tempted by food at work or home.

Tickets are \$150 (tax and gratuity included), and are available by calling 319-624-2337.

We'd like to say thank you to Frederique Boudouani and Kevin Roberts at Abu Nawas for helping us put this list together, and for their support over the last two years at Big Grove.