

# urban

## HILL



# BEER DINNER

— Welcome —

## Torched Sablefish Tartare

coconut ceviche leche de tigre, habanero hot sauce, crispy plantain

## Cryptoporticus Sour Double IPA

— First —

## Smoked Maitake Mushrooms

chihuahua queso fondue, fermented ramp & cactus, salsa macha

## Bat Country Blonde Ale

— Second —

## Roasted Leg of Lamb

esquites, mole, garlic scape relish

## White Salamander Fruited Hazy Double IPA

— Third —

## Smoked Duck Breast Summer Salad

roasted beets, peach, cherry, pistachio, cotija, basil vinaigrette

## Sinday Pale Ale

— Dessert —

## Chocolate Coffee Flan

## The Black Album Imperial IPA

**\$105** \$70 food | **July 17th, 2024** | **6pm**  
\$35 beer

*Executive Chef* Nick Zocco - *Chef de Cuisine* Blake Schumpert- *Pastry Chef* Jane Bayle

\*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

20% gratuity will be added to all parties. 2% gratuity applied to Culinary Team Appreciation.

Guests will be seated at communal tables unless otherwise noted.