



# noca and Matt Pool Bar Bites Menu

## Thursday November 19

### First Course

Hitachino Nest "White Ale" Witbier (\$7)

### A Hawaiian Bigeye Tuna Crudo (\$12)

Roasted Pepperonata, Tempura Jalapeño,  
Red Wine Gastrique

*refreshing mildly hopped Belgian styled beer with a complex flavor of coriander, orange peel and nutmeg. This ale has won gold medals at several beer competitions across the globe. I've suggested this beer to countless patrons while telling them they will definitely love it – and have yet to be told otherwise. Paired with the crudo. the tartness and citrus notes help lift up the fattiness of the tuna from the palate, while the spiciness of the coriander and nutmeg play well off the jalapeno.*

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### Second Course

### McClendon's Roasted Baby Beet Salad (\$10)

Black Mesa Goat Cheese, Grapefruit, Citrus Vinaigrette  
Schönramer "Pils" Pilsner (\$8)

*Pale gold with a rich white head, this pilsner offers a subtle bouquet of earthy, floral hops in the aroma, and a more substantial hop bitterness in the flavor. The hops in this exceptional pilsner are a nice antidote to the pungency of the fresh goat cheese in the salad.*

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### Third Course

Eggs Benedict (\$9)

Crispy Poached Egg, Canadian Bacon, Hollandaise, Green Onion,  
MJ English Muffin

Lost Abbey "Red Barn Ale" Belgian Saison (\$13) 750ml

*Lost Abbey Brewery and its famed brewmaster Tomme Arthur, located in San Diego County, specialize in making only Belgian-style monastic ales of exceedingly high quality. This Farmhouse Ale traces its roots to the small rustic breweries of Southern Belgium. Lightly spiced with organic ginger, orange peels, black pepper and Grains of Paradise, this beer promises to quench your thirst. The lemony kick in our hollandaise is really accentuated by the spicy citrus notes of this refreshing ale.*

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**Fourth Course**

**noca Corned Beef (\$10)**

Grandma's Coleslaw, Russian Dressing, Pumpernickel  
Bear Republic "Racer 5" American Double / Imperial IPA (\$8)

*Brewed in the heart of Sonoma wine country in Healdsburg, CA, this hoppy IPA is a full bodied beer made with American grains and two Pacific Northwest hops, Columbus and Cascade. This beer is one of America's most medal winning IPAs. Chef Curtis's favorite beer, the hoppy bitterness more than holds its own against the intense richness of the corned beef.*

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**Fifth Course**

**Campfire Beans & Franks (\$8)**

Hot & Smoky Baked Beans, Sliced Niman Ranch Hot Dog  
Stone Brewing "Smoked Porter" American Porter (\$8)

*Although famous for their aggressive and hop driven slate of ales, this beer is cut from a different mold. Stone's Smoked Porter is dark, rich and complicated, with a captivatingly deep mahogany color, complimented by a silky dark tan head. Rich, full bodied and robust, this one is a no-brainer – porters always match well with the bold flavors found in barbecue, particularly here, due to the beer's subtle smokiness*

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**Sixth Course**

**Butter Burger Sliders (\$10)**

Harris Ranch Ground Chuck, American Cheese, Grilled Onions,  
Bread & Butter Pickles  
Four Peaks "Roosevelt House" Hoppy Pale Ale (\$5)

*Our house beer, brewed by Tempe's own Four Peaks Brewing Co., is a hoppy pale ale made only from American malt and lots of American hops, which produce a big, broad-shouldered, hoppy beer picked to represent the character and nature of our place. The heartiness of the buttered ground chuck in the sliders complements the obvious citrus and hops prominent in the Roosevelt's signature, and most popular beer.*

**Tasting \$55 Per Person**

**Additional Beer Pairing \$23 Per Person**

**Menu is subject to change due to market availability**