

KNOW YOUR CRAFT

The general characteristics and food suggestions below will point you in the right direction when making craft-beer recommendations to guests.



Bock

Characteristics: A malty dark lager often served to take the chill off. There are single and double bocks – even a triple bock reminiscent of a fine port wine.

Recommend with: Stews and, especially with a triple bock, chocolate or creamy desserts.



Pale Ale

Characteristics: Lively brew, often with a hoppy finish. More full-flavored than the name suggests.

Recommend with: Hearty fare, like brats and beef.



Pilsner

Characteristics: A light, dry lager, typically well-hopped with a subtle maltiness. The world's most popular style of beer.

Recommend with: Seafood.



Red Ale

Characteristics: Refreshing with only a mild bitterness, perfect for first-time craft-beer drinkers.

Recommend with: Meat dishes – beef, chicken, lamb, even smoked fish.



Dark Lager

Characteristics: Known for its clean roundness — not too sweet, not too dry – and often has a spicy maltiness.

Recommend with: Pizza, sausage and spicy chicken dishes.



Steam Beer

Characteristics: A hybrid brew, with the clean drinkability of a lager combined with the full-bodied complexity of an ale. An American original.

Recommend with: Shellfish.



Fruit Beer

Characteristics: Made with a hint of the fruit essence or syrup used in the brewing process – everything from apricots to apples.

Recommend with: Salads and fruit desserts or just by itself.



Wheat Beer

Characteristics: Refreshingly tart and carbonated. Often served with a lemon wedge to enhance the bite.

Recommend with: Chicken, seafood, salads and vegetable platters.



Porter

Characteristics: Very dark, with a pronounced, satisfying bitterness and rich, foamy head.

Recommend with: Oysters on the half-shell and bold-flavored beef dishes.



Brown Ale

Characteristics: Ranges from dry to sweet in maltiness, often with nutty accents.

Recommend with: Fish-and-chips and side dishes with nuts.



Stout

Characteristics: Roasty and pleasantly bitter like a Porter, but usually drier and creamier.

Recommend with: Shellfish, especially crab and lobster.



Lambic

Characteristics: Dry and bubbly like a fruity – often raspberry – champagne. Whets the appetite.

Recommend with: Fruit desserts, or as a before-dinner drink.

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