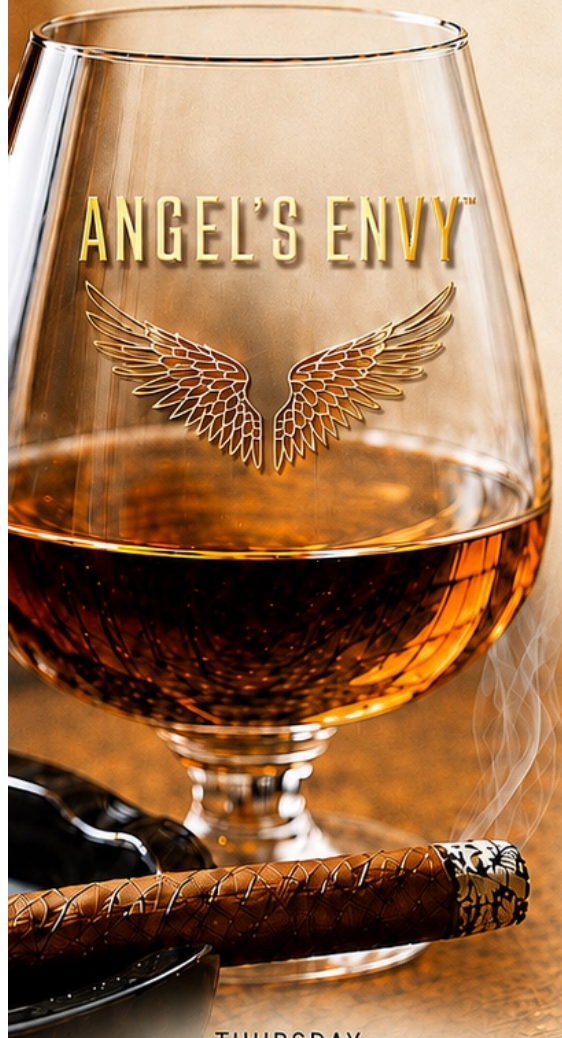




45 State Route 94 Blairstown, NJ
908-854-5300

BOURBON, BEER & CIGAR *Night*

A FOUR COURSE DINNER
FEATURING BOURBON, BEER & CIGARS



THURSDAY
SEPTEMBER 17TH, 2026

« 6:00 - 9:30PM »

\$120 PER PERSON
PLUS TAX & GRATUITY

RESERVATIONS WILL BE HELD WITH
A CREDIT CARD AND CHARGED THE
NIGHT OF THE EVENT.

CANCELLATIONS WILL BE ACCEPTED
ONE WEEK PRIOR TO THE EVENT.

UNFORTUNATELY GIFT CARDS ARE
NOT A FORM OF PAYMENT FOR
THIS EVENT.

First Course

OLLA DE CARNE SOUP

A rich and hearty Costa Rican classic. Tender beef short rib, brisket, and oxtail are slow-cooked to perfection with sweet corn, yuca plantains, potatoes, and chayote, creating a deep, savory broth full of authentic flavor—served in every spoonful with rice.



BEER PAIRING: POINTS OF PRIDE



BOURBON PAIRING: KENTUCKY STRAIGHT BOURBON

Second Course

WHISKEY-CURED BACON WRAPPED HOG SHANK

Fall-off-the-bone tender hog shank wrapped in whiskey-cured bacon, finished with a spicy honey chili glaze. Served over creamy truffle polenta, with melt-in-your-mouth pork belly and roasted heirloom vegetables.



BEER PAIRING: POLISH PILSNER "BREWSKI"



BOURBON PAIRING: CELLARS COLLECTION PEACH BRANDY RYE

Third Course

SMOKED & COFFEE-RUB PRIME BEEF TENDERLOIN

A perfectly smoked prime beef tenderloin rubbed with bold coffee and aromatic spices. Served with a decadent potato gratin, sauce bourguignon, and crisp roasted asparagus.



BEER PAIRING: BH OKTOBERFEST



BOURBON PAIRING: BOTTLED N BOND

Fourth Course

CACAO SUYO CHOCOLATE SOUFFLE

A warm, velvety chocolate soufflé made with premium Cacaosuyo chocolate, served with silky crème anglaise for the perfect sweet finish.



BEER PAIRING: RUSSIAN IMPERIAL STOUT "URSA MAJOR"



BOURBON PAIRING: TRIPLE OAK BOURBON



SPECIAL GUEST:

TONY SANTANA'S
Hand Rolled Cigars