

CRAFTED ITALIA

new glarus beer dinner

wednesday, october 14 | 6pm

wisconsin cheddar & olive soft pretzel bites

beer pairing: New Glarus Wisconsin Cran-Bic 2026

beer-battered wisconsin perch

autumn harvest kohlrabi and honeycrisp apple slaw, heirloom baby carrot,

cider-caraway vinaigrette, tarragon, caper and fresh dill remoulade

beer pairing: New Glarus Pilsner

traditional alsatian flammkuchen

alsatian flatbread, german quark cheese spread, smoked bacon lardons,

caramelized sweet onions, wisconsin alpine cheese, thyme, chive sprouts

beer pairing: New Glarus Spotted Cow

pork schnitzel

heritage pork loin, pumpernickel breadcrumbs, warm german marble potato salad,

onion, speck, chives, parsley, whole-grain mustard and beef broth vinaigrette

beer pairing: New Glarus Tailwagger Amber

slow-braised beef cheek goulash

caramelized onions, hungarian sweet paprika, caraway seeds, buttered egg spätzle,

sweet-and-sour braised red cabbage, goulash spice breadcrumbs, chervil, marjoram

beer pairing: New Glarus Staghorn Oktoberfest

flourless dark chocolate tart

warm door county cherry compote, kirsh whipped creme fraiche, fried almonds, tarragon

beer pairing: New Glarus Wisconsin Belgian Red





tasting notes

Handcrafted Wisconsin Originals

Cran-Bic

This Wisconsin original is brewed using the traditional method of Belgian Lambic brewers. It presents a sparkling and bright character.

Pilsner

A pale, crisp pilsner with floral hops and clean malt flavors. Light-bodied and refreshing, with a dry, snappy finish.

Spotted Cow

A hazy golden ale with soft notes of sweet corn and gentle fruit. Smooth, creamy, and highly drinkable, it finishes crisp and refreshing—Wisconsin in a glass.

Tailwagger Amber

This Amber is the perfect companion, both smooth and approachable. Brewed with malted barley from Wisconsin and our cousin state of Minnesota. When days are short and work is long, this friendly greeting will set your tail wagging too.

Staghorn Oktoberfest

Amber-gold with toasted malt and subtle caramel sweetness. Smooth and crisp, a perfect seasonal beer to raise a stein.

Wisconsin Belgian Red

Ruby red and bursting with Door County cherries. Tart yet sweet, lively carbonation makes this fruit ale bright, refreshing, and celebratory.