



*He Said*

**BEER**

*She Said*

**Wine**

*Valentine's Day Dinner*

*Feb. 14th*

Each course is paired with your choice of beer, wine or both. Sip, dine and vote on your favorite pairings. \$55 plus tax and gratuity.  
**Join us for extended Happy Hour @ 6PM, Dinner @ 7PM.**

*Bruschetta Trio*

- prosciutto, ricotta and arugula
- butternut squash, mostarda and mint
- raspberry, mascarpone and honey

**Matchbook Tinto Rey Rose**

**Phoenix Ale Brewery Watermelon Ale**

*Fagioli & Salumi (Bean & Salumi Soup)*

**Matchbook Old Head Chardonnay**

**Goldwater Brewing Machine Gun Teddy**

*Caprese*

Vine ripe tomato, fresh basil, mozzarella, "Crema Di Tondo"  
creamy balsamic drizzle

**Chasing Venus Sauvignon Blanc**

**Borderlands Brewing Citrana**

*Mozzarella Stuffed Meatball with Vodka Sauce*

AZ Grass Fed Beef stuffed with mozzarella, AZ  
Distilling's Mission Vodka sauce, Pubblico's  
house made fettucine and Grana Padano.

**Phoenix Ale King George Amber**

**Mossback Chalk Hill Cabernet**

*Tiramisu*

Mascarpone custard atop locally brewed Cult Coffee  
espresso soaked ladyfinger.

**Black Station Malbec**

**Phoenix Ale Ironwood Porter**