# SMASH IN QUESO FIRE

PICKFORD & BLACK

**$1 FROM EACH BURGER IS DONATED TO** feed nova scotia

## BEER PAIRINGS

**CONTRAST:**
**Gahan 1772 IPA**
The bitterness of this IPA is the perfect contrast for this juicy burger - it dominates the tongue, and then a bite of beef and spicy queso takes over like a tug-of-war for your taste buds, with beer and burger matching each other in intensity.

**CUT:**
**Beach Chair Lager**
This crisp, clean lager cuts through the savoury flavours of the burger, providing a refreshing palate cleanser that prepares your taste buds for the next flavorful burger bite!

**HAPPY MEDIUM:**
**Gahan Vic Park Pale Ale**
This pale ale is as crisp as a lager, but with enough bitterness to contrast the flavours of spicy queso, savory beef, and sweet bacon.

**COMPLIMENT:**
**Gahan Island Red Ale**
The perfect match to our burger; this red ale's caramel and bitter sweetness complement the sweetness of the burger's brown sugar candied bacon, and doesn't fight against the flavourful beef and spicy queso sauce (also made with Gahan Island Red Ale).

## $16

Two Atlantic all-beef patties, Gahan Island Red Ale queso sauce, house "condo" sauce, brown sugar candied bacon, shredded iceberg lettuce, crispy pickled onions on a sesame seed challah bun topped with a pickle spear

## SIDES

Served with a side of fries

## PREMIUM SIDES

**$4** / Sweet potato fries, House salad, Elote corn salad, Caesar salad, Fried potato cake with greens

**CAN'T DECIDE?**
**TRY ALL 4 PAIRINGS IN A FLIGHT!**
**4 X 5OZ = $8**

# OCTOBER 22-31