## BEER STYLES & FOOD

BEER STYLE	BRAND	PAIRING 1	PAIRING 2	PAIRING 3
<b>LIGHT LAGER</b> Cuts through fried food, light complement with delicate dishes.	ROCKSHORE ROCKSHORE	FISH	FRIED FOOD	SALAD
HOPPY LAGER  Hopes complement herbs & spices.		SPICY	CHICKEN	FRIED FOOD
Blonde ales contrast with strong flavours.	GUINNESS BLONDE  THE MALTINE IN BALTONESS TO BE A SECONDE TO SECON	SPICY	PORK	SHELLFISH
PALE ALE / IPA Fruity hoppy tones contrast rich flavours.	GUINNESS VGUINNESS NITRO LIBERTA DE LA COMPANIA DEL COMPANIA DEL COMPANIA DE LA COMPANIA DE LA COMPANIA DE LA COMPANIA DEL	SPICY	BURGER	PIZZA
IRISH RED ALE Sweet malty beer complements rustic flavours.	SH AND SH AND	PORK	STEW	FRUIT PIES
PORTER & STOUT  Carbonated yet complex dark flavour, complements salty & bold flavours.	Interest Carte Brewer	SHELLFISH	BEEF	BBQ
NITRO STOUT  Smooth, creamy mouthfeel rich roast character enhances rich flavours.	GUINNESS	BEEF	BBQ	CHOCOLATE
Decadent beer complements strong flavours well.	CUNNESS PRESENTAL STREET	BEEF	SPICY	BURGER
CIDER  Sweet, acidic fruit taste cuts through fatty or rich dishes.	ROCKSHORE ROCKSHORE STREET TO THE PROCESSION OF	PIZZA	PORK	FRIED FOOD

