

# TIDAL CREEK BREWHOUSE



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BEER DINNER

JANURARY 28TH 2024



# INTRODUCTION



## BEER TERMINOLOGY 101

**BJCP:** BEER JUDGE CERTIFICATION PROGRAM

**GROUP:** LAGER OR ALE

**STYLE:** THERE ARE 34 MAIN STYLE CATEGORIES IN BJCP

**ABV:** ALCOHOL BY VOLUME %

**IBU:** INTERNATIONAL BITTERNESS UNIT (PERCEIVED BITTERNESS)

**SRM:** STANDARD REFERENCE METHOD  
(THE SCALE FOR REFERENCING BEER COLOR)

**SRM COLOR CHART AND BEER STYLES**



# APPETIZER

## CRAB STUFFED MUSHROOMS

PAIRED WITH

# LA CALA

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**GROUP:** LAGER **STYLE:** MEXICAN LAGER **ABV:** 5.0% **IBU:** 10 **SRM:** 2

**APPEARANCE:** CLEAR, PALE GOLDEN APPEARANCE

**AROMA:** CLEAN WITH A SWEET CEREAL BASE, AND A GENTLE NOTE OF FLORAL HOPS.

**TASTE:** LIGHT FAVORFUL, SWEET MALT BASE TASTES OF WARM WHITE BREAD, FRESH HAY AND JUST A TRACE OF CORN CEREAL BEFORE GETTING OUT OF THE WAY FOR A CRISP FINISH.



# MEXICAN LAGER

LA  
CALA

## THE HISTORY

THE ROOTS OF MEXICAN BEER AS WE KNOW IT TODAY CAN BE TRACED BACK TO THE 1600S WHEN BARLEY AND EUROPEAN BREWING TECHNIQUES WERE FIRST INTRODUCED IN MEXICO. HOWEVER, DUE TO TAXATION AND THE LIMITED AVAILABILITY OF LOCAL INGREDIENTS, THE BEER INDUSTRY DID NOT EXPERIENCE SIGNIFICANT GROWTH UNTIL 1865. IT WAS DURING THIS PERIOD, UNDER THE BRIEF RULE OF EMPEROR MAXIMILIAN I, AN AUSTRIAN WITH A FONDNESS FOR BEER, THAT PRODUCTION BEGAN TO INCREASE.

INITIALLY, THE BEER BREWED IN THAT ERA RESEMBLED DARKER VIENNA-STYLE LAGERS. OVER TIME, IT UNDERWENT A TRANSFORMATION, EVOLVING INTO THE CLEAR AND CRISP CLARA-STYLE LAGER THAT WE ENJOY TODAY. CORN, A LOCALLY ABUNDANT INGREDIENT, WAS INCORPORATED INTO THE BREWING PROCESS TO REDUCE RELIANCE ON IMPORTED GRAINS. THIS CHANGE, ALONG WITH THE GROWING DEMAND FOR LIGHTER PILSNER-STYLE BEERS, GAINED MOMENTUM, PARTICULARLY DURING THE U.S. PROHIBITION ERA.

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## THE STYLE

THE CLARA STYLE IS DEFINED AS AN INTERNATIONAL PALE LAGER BY THE BJCP. THEY ARE LIGHT IN COLOR, VERY CLEAR, HIGHLY CARBONATED AND NOT POSSESSING STRONG FLAVORS.

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# SALAD COURSE

## CITRUS VINAIGRETTE BEET SALAD

PAIRED WITH

Beam  
Reach

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GROUP: ALE STYLE: NEW ENGLAND IPA ABV: 6.2% IBU: 30 SRM: 4

APPEARANCE: SLIGHTLY HAZY, GOLDEN

AROMA: TROPICAL, RIPE PAPAYA, PINEAPPLE

TASTE: JUICY, TROPICAL, SMOOTH, LOW BITTERNESS.



# NEW ENGLAND IPA

Beam  
Reach

## THE HISTORY

THE NEW ENGLAND IPA STYLE SNUCK ONTO THE NATIONAL BEER SCENE AROUND 2011, THE FIRST BEING THE ALCHEMIST'S ICONIC CREATION, HEADY TOPPER. INTERESTINGLY, DURING THIS PERIOD, THE HAZY APPEARANCE THAT IS NOW CHARACTERISTIC OF NEW ENGLAND IPAS WAS INITIALLY PERCEIVED AS A FLAW IN TRADITIONAL IPAS. THE CLEVER BRANDING OF HEADY TOPPER, WITH A CLEAR DIRECTIVE TO "DRINK FROM THE CAN," DOWNPLAYED THE UNFILTERED LOOK, WHICH WAS NOT WIDELY APPRECIATED AT THE TIME.

FAST FORWARD TO 2015, AND THE RELEASE OF THE BEER JUDGE CERTIFICATION PROGRAM (BJCP) STYLE GUIDELINES BECAME A PIVOTAL MOMENT FOR THE NEW ENGLAND IPA. THIS STYLE, INITIALLY MET WITH SKEPTICISM, NOW CATAPULTED TO NEW HEIGHTS OF POPULARITY, EXTENDING ITS INFLUENCE FAR BEYOND THE BORDERS OF NEW ENGLAND TO BECOME ONE OF THE MOST SOUGHT-AFTER BREWS.

AS THE STYLE GUIDE UNDERWENT REVISIONS, THERE WAS A KEEN ANTICIPATION OF THE CONTINUOUS EXPERIMENTATION AND THE EMERGENCE OF DIVERSE IPA VARIATIONS. TO ACCOMMODATE THIS DYNAMIC BREWING LANDSCAPE, THE 21B SPECIALTY IPA STYLE WAS INTRODUCED, OFFERING A DEDICATED CATEGORY FOR THESE INNOVATIVE BREWS. LATER EVOLVING INTO 21C, HAZY IPA.

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## THE STYLE

AN AMERICAN IPA WITH INTENSE FRUIT FLAVORS AND AROMAS, A SOFT BODY, SMOOTH MOUTHFEEL, AND OFTEN OPAQUE WITH SUBSTANTIAL HAZE. LESS PERCEIVED BITTERNESS THAN TRADITIONAL IPAS BUT ALWAYS MASSIVELY HOP-FORWARD.

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# ENTREE

## PAN SEARED PORK CHOP W/ CARAMELIZED APPLES

PAIRED WITH

# BACKWATER BROWN

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GROUP: ALE STYLE: AMERICAN BROWN ALE ABV: 5.0% IBU: 25 SRM: 26

APPEARANCE: CLEAR, RICH BROWN

AROMA: TOFFEE, COCOA POWDER, WOODSY.

TASTE: DARK CHOCOLATE, TOFFEE, MALT.



# AMERICAN BROWN ALE

**BACKWATER  
BROWN**

## THE HISTORY

ENTER THE REALM OF A UNIQUELY AMERICAN INTERPRETATION—THE AMERICAN BROWN ALE. WHILE IT CARRIES THE LABEL "AMERICAN," THIS DISTINCT STYLE HAS DEEP ROOTS IN EUROPEAN BREWING HISTORY, TRACING ITS ORIGINS BACK TO THE 1700S IN ENGLAND.

PICTURE THIS BREW AS A SIBLING TO ITS ENGLISH COUNTERPARTS, A FAMILY TREE THAT INTERTWINES WITH THE RICH HISTORY OF PORTERS AND STOUTS, BOTH EXTENSIVELY POPULAR IN 18TH-CENTURY ENGLAND. AS A STANDOUT IN THE WORLD OF ALES, THE AMERICAN BROWN ALE ELEVATES THE TRADITIONAL ENGLISH BROWN ALE WITH A BOLDER HOP CHARACTER, GIVING IT THAT UNMISTAKABLE AMERICAN TWIST. SO, AS WE SAVOR THE NUANCES OF THIS BEER, LET'S PAY HOMAGE TO ITS EUROPEAN ANCESTRY AND CELEBRATE THE INNOVATIVE SPIRIT THAT DEFINES THE AMERICAN BREWING LANDSCAPE. CHEERS TO THE LEGACY AND EVOLUTION OF THE AMERICAN BROWN ALE!

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## THE STYLE

A MALTY BUT HOPPY STANDARD-STRENGTH AMERICAN ALE FREQUENTLY WITH CHOCOLATE AND CARAMEL FLAVORS. THE HOP FLAVOR AND AROMA COMPLEMENT AND ENHANCE THE MALT RATHER THAN CLASHING WITH IT.

# ENTRÉE

PAN SEARED PORK CHOP W/ CARAMELIZED APPLES

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# DESSERT CHOCOLATE RASPBERRY TRIFLE

PAIRED WITH

**BREWHOUSE  
BLEND**

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GROUP: ALE    STYLE: COFFEE PORTER    ABV: 6.1%    IBU: 25    SRM: 35

APPEARANCE: DEEP BROWN, OPAQUE

AROMA: ROAST, SWEET CEREAL.

TASTE: ROASTY, DARK CARAMEL, SWEET MALT.



# ROBUST PORTER

## THE HISTORY

BREWHOUSE  
BLEND

TRAVEL BACK TO THE 18TH CENTURY, AND YOU'LL DISCOVER THE ROOTS OF THE ROBUST PORTER, A BREW BORN AS A STRONGER, ROASTIER, AND HOPPIER RENDITION OF THE TRADITIONAL PORTER. THIS EVOLUTION CAME ABOUT AS A RESPONSE TO THE INCREASING POPULARITY OF PALE ALES DURING THAT ERA, PROMPTING BREWERS TO CRAFT A DARKER, MORE ROBUST ALTERNATIVE.

DISTINGUISHED FROM ITS COUNTERPART, THE BROWN PORTER, THE ROBUST PORTER BOASTS HEIGHTENED BITTER AND ROASTED MALT FLAVORS, ALTHOUGH NOT QUITE REACHING THE INTENSITY OF A STOUT. AS THE ROBUST PORTER TRAVERSED THROUGH HISTORY, IT UNDERWENT DIVERSE INTERPRETATIONS INFLUENCED BY REGIONS AND PERIODS.

AS THIS STYLE TRANSITIONED TO A MODERN AMERICAN REALM, INTERPRETATIONS OF THE ROBUST PORTER TEND TO BE NOTABLY MORE ASSERTIVE, WITH INTENSIFIED HOP BITTERNESS AND ROASTINESS. SO, AS WE SIP ON A ROBUST PORTER, LET'S TOAST TO ITS RICH HISTORY AND THE MYRIAD INTERPRETATIONS THAT REFLECT THE DYNAMIC EVOLUTION OF BREWING TRADITIONS. CHEERS TO THE ROBUST PORTER—STRONG, ROBUST, AND A TESTAMENT TO THE EVER-CHANGING TAPESTRY OF BEER STYLES!

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## THE STYLE

A MALTY, BITTER, AND OFTEN SOMEWHAT  
HOPPY DARK BEER WITH A BALANCED, ROASTED, AND FREQUENTLY  
CHOCOLATEY CHARACTER.

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