SUNSPO

······ COME AND JOIN US FOR THE

SATURDAY SUPPER WITH LIVE MUSIC FROM Y'UNS saturday july 25th at 7:30 ish



SNACKS

sugarlands peach moonshine sangria smoked paprika & cumin spiced chickpeas, blue corn & black bean nachos, red pepper goat cheese fundito

GRILLED SUMMER VEGETABLES

saw works sunspot saison arugula pesto, asiago, baguette, red wine vinaigrette

GINGER AND SOY GLAZED BBQ RIBS

aubrey's barrel select buffalo trace lemonade sweet chile sauce, mexican street corn, cayenne grilled fingerling potatoes, kim chi collard greens

WHITE CHOCOLATE BREAD PUDDING

black abbey potus 44 grilled cinnamon bananas, pastry cream, honey drizzle

Please join us on the rooftop for our first Sunspot Saturday Supper, our version of dinner at grandmas! Chef Cruze's Four Course family style meal will be paired with local brews and libations, including an exclusive Sunspot Saison, specifically brewed for our event by Saw Works. So come dressed casual and bring some friends. Then sit back, relax, listen to some bluegrass and enjoy all the best summer has to offer.

*booze not your thing? wanna bring the kids? alcohol free dinners available for \$19