



CONYNGHAM BREWING COMPANY
AND
SUGAR & LOAF BAKERY
PRESENT
SUNDAY BRUNCH AND BREWS
MARCH 17TH 2019 10:30AM-1PM



www.drinkcbc.com

sugarandloafbakery.com

Prix fixe menu that includes choice of fresh baked pastry, entrée and first drink
(Choose from our Draft Beer List or Drink Specials below)

Drink Specials

Michelada

Mexican Style Beer cocktail similar to a bloody mary. Your choice of beer (Jalapeno Lager or Grodziskie) mixed with tomato juice, hot sauce, lime juice, and worcestershire served over ice

Beermosa

Beer & Orange Juice!

Beer Mule

Our take on the Moscow mule. Rum Barrel Ale mixed with our own fresh ginger ale and lime juice. Served in a copper mug.

Coconut Coffee Stout

Irish Stout mixed with Hawaiian Toasted Coconut Coffee.

Entrées

Irish Oat Cakes- Oatmeal & stout griddle cakes lathered with clotted cream and IPA Marmalade. Served with white ale pudding and beer baked beans.

Beef Hash- Beer braised beef brisket fried with onion, peppers, and potatoes. Served over potato farls and topped with cheddar cheese, a farm fresh egg fried over easy, and drizzled with a beer reduction.

Full Irish Brunch & Brews- 2 eggs cooked to order and served with white ale pudding, Irish back bacon, potato boxty, beer baked beans, and a potato farl.

Potato Farl- Potato griddle bread cut into 4 quadrants

White Ale Pudding- Irish sausage made with pork, oatmeal, and ale

Potato Boxty- Potato pancake made with grated and mashed potatoes

Clotted Cream- Thick cream made by clouting fat content from heavy cream