



BURTONS
GRILL & BAR

OKTOBERFEST Beer Dinner

• Oktoberfest-Themed Four Course Dinner •

TUESDAY
OCT. 14TH
6:30PM



\$60 per person
*plus tax and gratuity

BEER PAIRINGS	
STARTING	Pretzels Warm Bavarian pretzels served with assorted mustard sauces.
	Flädlesuppe Beef broth soup, diced beef, carrots, celery, onions, cilantro, and pancake strips.
SECOND	Currywurst Bratwurst pigs-in-a-blanket served with spicy ketchup.
	Final Glide Hefeweizen Ale 5.4% ABV • 13 IBUs
MAIN	Beef Short Ribs Sauerbraten Smashed fried potatoes, bone marrow butter, roasted baby tri-color carrots, sauerbraten au jus, parsley – OR – Pork Jagerschnitzel Braised red cabbage, warm potato salad, red wine mushroom sauce, lemon, and parsley.
	RhinO'fest Märzen Lager 5.5% ABV • 25 IBUs
FINISH	Apple Strudel Warm pastry puff, almonds, golden raisins, and whipped cream.
	Rhino Chasers Pilsner 5.6% ABV • 45 IBUs

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies and dietary restrictions very seriously, and we're proud of our extensive protocols. Ask us about them!