

CRAFT BEER & GIRL SCOUT COOKIE

PAIRING GUIDE



THIN MINTS + DRY STOUT

In style, as in beer pairing, avoid being too “matchy-matchy.” However, the dark chocolatey wafer character shared in a stout and a Thin Mint work so well to elevate the cooling of mint that it is a pairing taboo we’re willing to risk. It’s an **all-black tux with a cool green pocket square.**



CARAMEL DELITES/SAMOAS + GERMAN-STYLE DOPPELBOCK

A cookie with so much going on for it, like the Caramel deLite’s toasted coconut, caramel and garnish of chocolate, needs a pairing to match the cookie’s intensity. Aim for a strong, malty doppelbock that lends complimentary flavors and a warming character that will help emulsify even the **ooey-gooiest caramel.**



SHORTBREAD/TREFOILS + ENGLISH PALE ALE/ESB

Want the secret to **dynamite beer pairings**? It’s simplicity. Trefoils might not get all of the Thin Mint glory, and ESB isn’t commanding any lines of beer geeks, but when the two work off of their strengths they elevate each other so that the Trefoils box ends up in recycling long before the green box escapes the freezer.



PEANUT BUTTER PATTIES/TAGALONGS + BELGIAN-STYLE QUAD

All of that peanut butter will quickly coat your mouth. Instead of reaching for milk, pop the top on a Belgian-style quad, strong enough to cut through the nut butter and plenty of complex, fruity yeast notes to transform this into a fun play on **peanut butter and jelly.**



SAVANNAH SMILES + BERLINER-STYLE WEISS

The game plan of sweet and sour should not be difficult for anyone to understand. You’re hoping for the cookie and wheat to offer a solid backdrop for the lemon and bright acidity to shoot around your palate like the **lasers in your 1st-grade school picture.**



PEANUT BUTTER SANDWICH/DO-SI-DOS + AMERICAN BROWN ALE

Unassuming partners, but we all know once peanut butter and chocolate (malt) get together they know how to swing their partner round 'n round then roll away to a half sashay. **Now promenade!**