CRAFT BEER



PIZZA GUIDE

PIZZA TOPPING

BEER FLAVORS

INTERACTIONS

EXAMPLE PAIRING

CLASSIC CHEESE





CLEAN & CRISP





Complementary grain and cheese flavors balance hop character while remaining light on the palate.



Chicago, IL

MEAT LOVERS











Hoppy & bitter beers stand up to strong flavors and cut through fat to deliver a complex finish.



Ocean Beach, CA

MUSHROOMS & ONIONS





SOUR, TART & FUNKY









Increases the perception of savoriness (umami).



Double Mountain Truffle Shuffle & Tahoma Kriek

Hood River, OR

OLIVES & PEPPERS





DARK & ROASTY

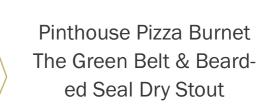


Irish-Style Dry Stout



German-Style Schwarzbier

Salinity of the olives contrasts the roasted component of the beer, while the roasted character of the beer complements the char on oven-roasted vegetables.



Burnet, TX

**BACON & EXTRA CHEESE **





MALTY & SWEET



Belgian-Style Saison



Hefeweizen

Highly carbonated beers common in the Fruity & Spicy family work overtime to cleanse the palate after a bite of this strongly flavored pizza.

\\\ Asheville Brewing Cheesburger in Paradise & Slayson Belgian Saison

Asheville, NC

MEAT + HEAT





English-Style Brown Ale



Malty flavors highlight the roasted qualities of the meat, while sweetness works to neutralize capsaicin, the active component in chili peppers.



Mountain Tap Brewery Calabrese & Mountain Macaroon Brown Ale

Steamboat Springs, CO





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German-Style Hefeweizen