# CRAFT BEER & FOOD PAIRING GUIDE

## FOOD COMPONENTS

<table>
<thead>
<tr>
<th>GRAIN</th>
<th>BEANS &amp; LEGUMES</th>
<th>SHELLFISH</th>
<th>RICH MEATS &amp; ROOT VEGETABLES</th>
<th>GAME BIRDS &amp; GRAINS</th>
<th>FATS</th>
<th>VEGETABLES (GRILLED)</th>
<th>CHEESE</th>
<th>BRAISED MEATS &amp; CHOCOLATE</th>
<th>PORK</th>
<th>CREAMY DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Farro, Arborio, Wild Rice, Polenta</td>
<td>Lentils, Fava, Chickpea, Green Beans</td>
<td>Clams, Scallops, Lobster, Crab</td>
<td>Parsnips, Carrots, Beef Strip Loin, Lamb</td>
<td>Duck, Quail, Quinoa, Farro</td>
<td>Butter, Olive Oil, Duck/Pork Fat, Dairy</td>
<td>Carrots, Mild Peppers, Onions, Mushrooms</td>
<td>Brie (Fruity &amp; Spicy), Gouda (Malty &amp; Sweet), Aged Cheddar (Hopp &amp; Bitter), Blue (Dark &amp; Roasty), Mozzarella (Clean &amp; Crisp)</td>
<td>Beef Short-Rib, Pork Shoulder, &lt;50% Cacao (Malty &amp; Sweet), &gt;55% Cacao (Dark &amp; Roasty)</td>
<td>Sausage, Tenderloin, Terrine</td>
<td>Cheesecake, Ice Cream, Creme Brûlée, Mousse Cake</td>
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</tbody>
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## BEER FLAVORS

<table>
<thead>
<tr>
<th>CLEAN &amp; CRISP</th>
<th>MALTY &amp; SWEET</th>
<th>FRUITY &amp; SPICY</th>
<th>SOUR, TART &amp; FUNKY</th>
<th>HOPPY &amp; BITTER</th>
<th>HOPPY &amp; BITTER</th>
<th>DARK &amp; ROASTY</th>
<th>VARIATES</th>
</tr>
</thead>
<tbody>
<tr>
<td>American Amber Lager</td>
<td>English-Style Brown Ale</td>
<td>Belgian-Style Saison</td>
<td>American Brett</td>
<td>American Pale Ale</td>
<td>American Black Ale</td>
<td>Irish-Style Dry Stout</td>
<td>Belgian-Style Tripel</td>
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</tbody>
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## INTERACTIONS

- Complementary grain flavors balance hops while remaining light on the palate.
- Food adds richness to the beer while balancing salt and acidity.
- Beer brings out salinity and natural sweetness while cleansing the palate.
- Combining these flavors brings out umami and adds earthy notes that rest on the center of the palate.
- Complements roastiness (Maillard reaction) while fat coats to neutralize hop bitterness.
- Beer cuts through, balances strong flavors and allows for a complex finish.
- Brings out umami and balances sweetness and richness.
- Beer complements the natural flavors and textures while cutting through fat, cleansing the palate.
- Highlights the roasted character (Maillard reaction).
- The intensity of the pork fat stands up to the strong beer characteristics.
- Balances richness on the palate so the dessert doesn’t finish cloyingly.

## EXAMPLE DISHES

- Creamy Risotto
- Grilled Halibut with Pole Beans
- Mussels with Garlic, Parsley and Butter
- Grilled Ribeye and Root Vegetables
- Roasted Quail with Farrotto
- Cashew Butter and Red Pepper Jelly on Toast
- Green Chili-Stuffed Portobello
- Brie and Fruit
- Milk Chocolate Bread Pudding
- Pork Chops and Apple Relish
- Butterscotch Mousse with Dark Chocolate

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