



A.B.C. Beverage Tastings

August - December 2016

Atlas Oyster House is proud to present our next installment of Atlas Beverage Classes (A.B.C.). This semester we will be focusing on handcrafted beers as well as two spirit brands. In addition to the beverage tasting, we will also be featuring small plates, paired with each featured beverage, as prepared by Fish House Chef Billy Ballou.

A.B.C. will be held outside, on the Deck Bar, on the first Thursday of the month (August through December) and will feature a presenter along with Great Southern Bar Mixologist, Shaun Dixon, discussing the highlighted beverages. Classes will consist of four tastings of beverages with four mini appetizers to complement each tasting. Classes will cover the basics as well as specific information regarding the history of the brewery/distillery and their beers or spirits.

For Immediate Release

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Stay Connected

There are two classes every month, each an hour and a half long. The first class begins promptly at 5:00 p.m. with the second class beginning at 7:00 p.m. Class cost is \$20 per person (plus tax and gratuity), per class, which gets each participant one tasting of each of the featured beverages. In addition, throughout the class, participants should be prepared for "pop quizzes," where we will be giving away T-shirts, beer glassware, gift certificates and more. Seating is limited and reservations are required, so be sure to make yours by emailing maria@goodgrits.com or calling 850-217-2347. The featured themes for each class are as follows:

August 4: Gulf Coast Brewery

- Changing Tides Cream Ale paired with homemade pizza with fire-roasted corn salsa and toasted cumin
- Hammered Hefeweizen paired with citrus risotto with lemon- and herb-grilled shrimp
- Backstabber Coffee Porter paired with house-made truffles with toasted coconut and chili powder
- Sandbar Red Ale paired with crispy Parmesan churros

September 1: Cocktails Made with Beer

- Strawberry Shandy paired with grilled sweet gem lettuce with macerated strawberries and lemon vinaigrette topped with toasted wheat croutons
- Old Fashioned Root Beer Float paired with root beer-marinated skirt steak topped with Granny Smith apple slaw
- Captain Morgan Cannon Blast paired with cider-braised pork belly with an apple and pear salsa
- Premium Paloma paired with homemade grapefruit ice cream with candied grapefruit rind

October 6: A Tour Through Japan

- House-infused mango sake paired with a ginger-crusted oyster served on a crispy sesame chip with an Asian slaw and wasabi cream
- House-infused passion fruit sake paired with Asian-inspired spicy, seared tuna skewer with a soy reduction and seaweed salad
- House-infused raspberry sake paired with sashimi ceviche martini
- House-infused green tea sake bombs with Pensacola Bay Brewery DeSoto Raspberry paired with wasabi ice cream with raspberry gastrique

November 3: Thanksgiving - Menu-Inspired Cocktails

- Caprese 'Tini paired with caprese salad with fennel pesto and fresh basil
- Bacon-Washed Old Fashioned paired with house-cured candied bacon skewer
- London Gingersnap paired with gingersnap-crusted ham with apricot-mustard sauce
- Goldman's Pumpkin Margarita paired with homemade pumpkin pie with toasted pepitas

December 1: Christmas Brews

- Saint Arnold Christmas paired with braised pork belly with a local kumquat marmalade
- Goose Island Festivity paired with house-made sweet potato fired with a cranberry gastrique
- Blue Point Winter paired with roasted Cornish hens with a cranberry-potato hash
- Southern Tier 2XMAS paired with chocolate eggnog floats

(Note - featured breweries/distilleries may be subject to change)

of The
Fish House

ATLAS
OYSTER HOUSE

RESTAURANT
Deck

Jackson's
STEAKHOUSE


PALAFOX HOUSE

GREAT SOUTHERN
CATERING & EVENTS