

BROADWAY AMERICAN STEAKHOUSE

Bieren

TAP	€	USA BIEREN	€
<p>HEINEKEN PILSENER Fris premium pilsener, traditioneel recept. Alc. 5%</p> <p>BRAND WEIZEN Weizen, volmout tarwebier, frisse fruitige smaak en zachte afdronk. Alc. 5.1%</p> <p>AFFLIGEM BLOND Abdij bier Blond, volle droge smaak, afdronk is zacht en hopbitterig. Alc. 6.8%</p> <p>WISSELTAP Vraag de bediening</p>	<p>fluitje 3.1 vaasje 3.35 ½ liter 5.65</p> <p>vaasje 4.1 ½ liter 6.65</p> <p>4.1</p>	<p> FLYING DOG EASY IPA STYLE: Session IPA, A beer that is brewed to chill out with. FOOD PAIRING: Pair this with mowing the lawn, and anything else that calls for a light, yet flavorful, beer</p> <p>Aromas of grapefruit and subtle spice meld into lemon and pine hop notes balanced with crisp cracker malt. Pair this with tailgates, mowing the lawn, and anything else that calls for a light, yet flavorful, beer. Alc. 4.7%</p>	5
<p>FLES</p> <p>HEINEKEN 0.0% Alcoholvrije pilsener met verfrissende en fruitige smaak met een zacht moutige body. Alc. 0%</p> <p>AMSTEL RADLER Radler, perfecte frisse mix van Amstel bier en sprankelend citroenwater. Alc. 2%</p> <p>AMSTEL RADLER GRAPEFRUIT Radler Grapefruit, perfecte frisse mix van Amstel bier en sprankelend grapefruitsap. Alc. 2%</p> <p>BUDWEISER King of Beers. Alc. 5%</p> <p>DESPERADOS Blend van pilsener, tequila en limoen. Alc. 5.9%</p> <p>WIECKSE WITTE Verfrissend witbier, heerlijk zacht van smaak. Alc. 5%</p> <p>WIECKSE ROSÉ Rosé bier, zacht en fruitig met frisoete smaak. Alc. 4%</p> <p>MONGOZO PREMIUM PILSENER Glutenvrij Mongozo Pilsener heeft een volle afdronk met een nasmaak van een vleugje vanille. Alc. 5%</p>	<p>3.1</p> <p>3.1</p> <p>3.1</p> <p>4.6</p> <p>4.65</p> <p>4.1</p> <p>4.1</p> <p>3.85</p>	<p>ANCHOR LIBERTY ALE STYLE: USA IPA FOOD PAIRING: Chicken & Ribs</p> <p>The champagne-like bubbles, distinctive hop bouquet, and balanced character of Liberty Ale® revives centuries-old ale brewing traditions that are now more relevant than ever. First introduced in 1975, Liberty Ale® is brewed strictly according to traditional craft brewing methods, and uses only natural ingredients. Alc. 5.9%</p> <p>ROGUE DEAD GUY ALE STYLE: German Maibock FOOD PAIRING: Spicy & Ribs</p> <p>Deep reddish amber hue. Generous toasty malt aromas and earthy hops follow through on a moderately full-bodied palate with fruity accents and a long spicy hop finish. A delicious hybrid style with bock-like maltiness but ale-like hopping. Alc. 6.5%</p> <p>SAMUEL ADAMS BOSTON LAGER STYLE: Lager FOOD PAIRING: Juicy steak</p> <p>Samuel Adams Boston Lager seems to have been made just for a really thick, juicy steak. If I were having a barbecue party on a warm, summer night, I would definitely choose this beer to serve. You could down several without falling down and passing out. Alc. 4.8%</p>	<p>5</p> <p>5</p> <p>5</p> <p>5</p>