



MUSKOKA CREAM ALE

Refreshingly hopped with a wonderful malt balance

Roasted Chicken: The roasted caramel flavours from a roasted chicken blend very nicely with the malty sweetness of our Muskoka Cream Ale.

BBQ/Smoked Ribs: Maybe the perfect pairing for Muskoka Cream Ale. The tang of the BBQ sauce pairs extremely well with the select malts and hops in our British Style Cream Ale.

Montreal Smoked Meat: Intense meats are best paired with bold malty beers that can stand up to the rich flavours. Our Muskoka Cream Ale provides the body and malt character that nicely complements dishes with Montreal Smoked Meat.

Grilled Salmon: Salmon is a pretty oily fish and it requires a beer that can withstand and complement it. Muskoka Cream Ale is the perfect complement for grilled salmon because the hops cut through the oil while the malt ties in nicely with the grilled flavour.



MUSKOKA PILSNER LIGHT

A refreshing and flavourful Euro-style beer, which is lighter in alcohol; a breakthrough in craft brewing!

Seafood: Our Pilsner Light has a select blend of hops that can accentuate the subtle flavours of certain seafood, yet doesn't over power the delicate seafood flavour. Crab, shrimp, lobster and virtually all types of sushi are terrific when paired with our Muskoka Pilsner Light. This pairing is a favorite in the summer by the bbq or on the patio.

Chicken: Just about any spicy chicken dish brings out the subtle complexity of our Pilsner Light. The blend of hops and pale malt helps round out the spiciness of the dish. As well, the beer helps cleanse the palate for the next course.

Spicy Dishes: A spicy dish calls for a beer that can 'cut' the spice, yet compliment the flavour. Muskoka Pilsner Light goes especially well with blackened spice dishes, spicy Thai and curry dishes as well as your favorite spicy wings.



MUSKOKA PREMIUM LAGER

A superbly balanced, easy-going lager perfect for any occasion

Summer Salads: For your first course, try an avocado and mango salad with a touch of lemon or lime juice. The fresh flavours and ingredients of any summer salad will pair nicely with our Canadian style Muskoka Premium Lager.

Grilled Chicken: Our humid Canadian summers often call for a refreshing lager, especially when navigating the BBQ. Grilled chicken brushed with your favorite barbeque sauce pairs best with a crisp, ice cold lager. Incredible with sweet potato on the side.

Chicken Fajitas: Everyone presents fajitas differently, and be creative, but rest assure that our Muskoka Premium Lager compliments the guacamole, the spicy salsa, the grilled chicken and the cheddar cheese perfectly!



MUSKOKA HEFE-WEISSEBIER

Distinctive fruity and spicy wheat beer

Bacon & Eggs, Pancakes & French Toast: Mornings call for refreshing beers. The natural fruity aromas and flavours of Muskoka Hefe-Weissbier can be a great compliment to a variety of breakfast dishes. Great with bacon & eggs and legendary with pancakes/french toast topped with berries.

Goat Cheese: Goat's cheese has a unique, natural flavour which complements the earthiness of our Muskoka Hefe-Weissbier.

Guacamole: Fresh tasting beers pair well with the fresh tasting ingredients of guacamole (cilantro, avocado, lime). This is a great pairing for the patio.

Lobster: Always a summer favorite, lobster's rich sweet flavours are nicely balanced by the bright complexities of our Muskoka Hefe-Weissbier.



MUSKOKA DARK ALE

Big, bold brown ale with hints of caramel and chocolate

Brie Cheese: The roasted malts in our Muskoka Dark Ale offer smooth sweet flavours that pair extremely well with the creamy and nutty richness of a Brie or Camembert cheese.

Steak: A nice steak will have some big flavours no matter how it is prepared. You will need a nicely balanced beer to not only complement the meat but also cleanse your palate for the next bite. The up front malt flavor in our Muskoka Dark Ale goes well with the rich grilled flavours of steak.

Pot Roast: The big, bold flavours of pot roast are complemented by the robust malt character of our Muskoka Dark Ale. The malt blend gives the ale the body to stand up to the flavourful mixture of meat and gravy.



MUSKOKA HARVEST ALE

A bold, hoppy ale with a subtle grassy character reminiscent of the harvest

Smoked Salmon: Smoked salmon (or most smoked fish) need enough in a beer to stand up to the strong flavours. Our Muskoka Harvest Ale tends to pair really nicely. Our seasonal ale has some nice deep malts and a natural hoppiness that can bring out unique flavours in smoked salmon.

Blue Cheese: Not for the faint at heart- this is a bold pairing, but a rewarding one. Blue cheeses need a bold and well hopped beer to cleanse the palate. Our Harvest Ale is a great beer to match with this cheese as the intensity of the cheese increases.

Roasted Lamb: This pairing is going to really depend on the spices used in preparation. If prepared with other big heavy flavors, lean towards our Muskoka Harvest Ale. Excellent with rosemary, thyme and even mint!

Curry: Curry is a whirlwind of spices and flavours. The complexity of these dishes call for a sturdy beer that can cut through the heat and add to the dish as a true pairing. Muskoka Harvest Ale acts as an ideal companion to virtually any curry dish. The spicier, the better!

Crab Cakes: With crab cakes you want a beer that won't be overwhelmed by the sweet flavours of the crab. The match depends upon the spiciness of the crab cake and the sauce. Our Harvest Ale has a slightly sweet malt flavour and a predominant hop presence that will match the meat of the crab, but not overpower it. This is also a great pairing if the sauce has some spice to it.

Pesto: Pesto contains strong olive oil, herbal and nutty flavours meaning a nice hoppy ale will be a great match. The full flavour of our Harvest Ale has the hop bitterness to lift these heavy flavors.