



SOLVANG BREWING COMPANY

JANUARY 27TH – FEBRUARY 10TH

\$20.19 ~ RESTAURANT WEEK MENU ~ 5PM-10PM

1st Course

Artisan Citrus Kale Salad -

Organic locally sourced marinated Kale with tomatoes, cucumbers, goat cheese and house made balsamic citrus vinaigrette.

2nd Course

Scaloppini Pork Tenderloin Piccata

Premium pork tenderloin pounded thinly encrusted in a parmesan panko breading & served with a lemon-butter caper sauce atop garlic mashed potatoes & grilled asparagus.

3rd Course

Miniature Cheese Cake & Ale

House made mini New York raspberry cheese cake paired with a sample of our SBC Raspberry lime Berliner Weisse ale.