



WHALERS
BREWING COMPANY

BEER DINNER

at the Boardwalk

885 Oakland Beach Ave., Warwick, RI 02889

JANUARY 23 ★ 6pm

Beginning Course

WHALER'S "RISE" PALE ALE

Arugula, Fennel, Blood Orange, Shaved Parmigiana, Lemon Vinaigrette

Course Two

WHALER'S HAZELNUT STOUT

Hazelnut Stout Beef Stew with Winter Root Vegetables

Course Three

WHALER'S WHITE STOUT

Caramelized Fennel, Roasted Garlic and Asparagus Risotto Timbale
with Roasted Tomato Brandy Cream Sauce

Main Course

WHALER'S AMERICAN STRONG ALE

Beer Battered Chatham Cod Fish, Vegetable Slaw & House Chips
with Lemon Aioli Dipping Sauce

Dessert Course

WHALER'S EAST COAST I.P.A.

Mini Doughboys with Chocolate Sauce
and Fresh Chocolate Dipped Strawberries

★ \$30. Per Person ★

(Not including 20% Gratuity & 8% sales tax.)



Josh Dunlap

Meet The Brew Masters

Shortly after being honorably discharged from the United States Marine Corps, and while working as a commercial fisherman, **Josh** decided to make good on a longstanding dream to start a brewery. Now he spends his days making beer, with an eye towards higher ABV, barrel aged, and hoppier styles.

Wes started brewing in 2008 while attending college, and after graduating with an engineering degree, continued to develop new recipes at home. Moving to Rhode Island in 2013, he began working on his own brewery before joining the Whalers team. Wes favors lighter, more sessionable beers, as well as his growing love of sours.



Wesley Staschke