

**Milwaukee Ale House** bartender Ashley Zielinski draws a glass of Downtown Lite at the popular Third Ward bar and restaurant.



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Four brewpubs find the right meals for their specialty ales

# Tapping into food-beer combos



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**Delafield Brewhaus** pairs Delafield Amber beer (center) with Asiago and artichoke dip (back left) and Sommerzeit Hefeweizen (right)

*Dennis R. Getto's restaurant reviews will return to Weekend Cue next Friday. Meanwhile, here's a guide to matching the brew with the fare at area brewpubs.*

**By JIM PRICE**  
Special to the Journal Sentinel

The craft-brewed beer movement, begun about 25 years ago, can now be said to have grown up. Craft brews — micros, regionals, even all-malt offerings from the big breweries — have become fixtures on liquor store and supermarket shelves, and on tap in many taverns and restaurants.

Another welcome fixture on the American scene is the brewpub. In cities and towns across the country, brewers have joined forces with chefs

to create unique destinations, where the world-weary can relax with a luscious, full-flavored beer, brewed on the premises, then choose from a full menu of fine food.

The concept is age-old in Europe, but the traditional fare once tended to be local and limited: in Germany, a frothy lager and a plate of sausages; in Britain, a house bitter and a corned beef sandwich or a meat pie.

Today's brewpub can offer both world cuisine and a wide range of beer styles. A typical brewpub brews from four to six house beers year-round, plus any number of seasonal beers, such as springtime bocks, summer Kolschs and that grand autumn offering, Octoberfest.

The question is, with such a dizzying array of suds and grub, which combos work best? You could pick your favorite beer style only to find it doesn't sit all that well with the dish of your wishes.

We asked the chefs and brewmasters of four Milwaukee-area brewpubs to each pick a couple of combinations from their beer lists and their menus that they believe go well together — and tell us why.

Each beer at a brewpub is unique, and likewise each menu is its own. But enough patterns emerged to let us know that these folks are on the same page when it comes to marrying flavors and textures.