



Lemonwood IPA Marinated Chicken Skewers with Tzatziki

Serves: 4

Prep Time: 15 min (+1 hr marinate)

Cook Time: 15 min

Beer Highlighted: Lemonwood IPA

Ingredients:

- 1½ lbs chicken thighs, cut into cubes
- 1 cup Lemonwood IPA
- Juice of 1 lemon
- 2 cloves garlic, minced
- 1 tsp dried oregano
- Salt, pepper, olive oil

Instructions:

1. In a large bowl, mix IPA, lemon juice, garlic, oregano, salt, and pepper.
2. Add chicken and toss to coat. Marinate for 1 hour in the fridge.
3. Thread chicken onto skewers.
4. Grill over medium-high heat for 12–15 minutes, turning occasionally until golden and cooked through.

Plating Notes:

Serve skewers with a generous dollop of tzatziki and grilled lemon halves. Present on a rustic board with fresh herbs.



Belgian Blonde Bouillabaisse with Rouille Croutons

Serves: 4

Prep Time: 20 min

Cook Time: 40 min

Beer Highlighted: Pixie Slayer Belgian Blonde

Ingredients:

- ½ lb mussels
- ½ lb clams
- ½ lb cod, cut into chunks
- 1 fennel bulb, sliced
- 1 small leek, sliced
- 1 cup Belgian Blonde beer
- 2 cups seafood stock
- 1 pinch saffron threads
- 2 garlic cloves, minced
- 1 bay leaf, 1 thyme sprig
- Salt, pepper, olive oil
- Crusty bread and rouille (garlicky mayonnaise) for serving

Instructions:

1. Heat olive oil in a large pot. Add fennel and leek; cook until soft.
2. Add garlic, saffron, bay leaf, thyme. Stir in beer and seafood stock.
3. Simmer 10 minutes, then add cod. Cook 3 minutes.
4. Add mussels and clams, cover and cook 6–8 minutes or until shells open.
5. Discard any unopened shellfish.

Plating Notes:

Serve broth and seafood in wide bowls with toasted baguette and rouille. Garnish with fennel fronds.

DRAGON'S GATE BREWERY



Saison-Marinated Lamb Chops with Herbed Couscous

Serves: 4

Prep Time: 15 min (+4 hr marinate)

Cook Time: 12 min

Beer Highlighted: Le Petit Dragon Saison

Ingredients:

- 8 lamb rib chops
- $\frac{3}{4}$ cup Le Petit Dragon Saison
- 2 tsp rosemary, chopped
- 1 garlic clove, smashed
- Olive oil, salt, black pepper

Instructions:

1. In a dish, combine beer, rosemary, garlic, olive oil, salt, and pepper.
2. Coat lamb chops and marinate for 4 hours in the refrigerator.
3. Grill over high heat for 4–6 minutes per side for medium rare.

Plating Notes:

Plate lamb over a bed of herbed couscous with grilled lemon halves and mint sprigs.



Pixie Slayer Belgian Blonde Mussels with Garlic & Shallots

Serves: 4

Prep Time: 10 min

Cook Time: 15 min

Beer Highlighted: Pixie Slayer Belgian Blonde

Ingredients:

- 2 lbs mussels, scrubbed
- 2 tbsp butter
- 1 shallot, minced
- 2 garlic cloves, minced
- 1 cup Pixie Slayer Belgian Blonde
- Salt, pepper
- 1 tbsp fresh parsley, chopped

Instructions:

1. Melt butter in a large pot over medium heat. Add shallots and garlic; sauté until fragrant.
2. Pour in beer and bring to a simmer.
3. Add mussels, cover, and steam for 8–10 minutes or until all mussels open.
4. Discard any unopened mussels. Season with salt and pepper.

Plating Notes:

Ladle mussels and broth into deep bowls. Sprinkle with parsley and serve with crusty sourdough bread.



Rains of Castamere Cherry-Glazed Duck Breast

Serves: 2

Prep Time: 15 min

Cook Time: 20 min

Beer Highlighted: Rains of Castamere (Cherry Belgian Blonde)

Ingredients:

- 2 duck breasts
- ½ cup Rains of Castamere
- ½ cup cherries, halved
- 2 tbsp honey
- 1 tsp red wine vinegar
- Salt, pepper

Instructions:

1. Score duck skin. Sear fat-side down in a hot skillet for 6–8 minutes.
2. Flip and cook another 4–6 minutes. Remove and rest.
3. In the same pan, add beer, cherries, honey, and vinegar. Simmer until reduced and syrupy.
4. Slice duck and drizzle with cherry glaze.

Plating Notes:

Serve with wild rice pilaf and microgreens. Drizzle extra glaze for elegance.



Lemonwood IPA Poached Halibut with Summer Ratatouille

Serves: 4

Prep Time: 20 min

Cook Time: 25 min

Beer Highlighted: Lemonwood IPA

Ingredients:

- 4 halibut fillets
- 1½ cups Lemonwood IPA
- 1 zucchini, diced
- 1 eggplant, diced
- 1 bell pepper, diced
- 1 tomato, chopped
- 1 garlic clove, minced
- Olive oil, salt, pepper

Instructions:

1. In a pan, heat olive oil and sauté garlic, zucchini, eggplant, and bell pepper until tender. Stir in tomato and cook until softened. Season to taste.
2. In a separate pan, bring IPA to a simmer. Add halibut fillets and poach gently for 10–12 minutes, until opaque and flaky.
3. Plate ratatouille and place halibut on top.

Plating Notes:

Garnish with torn basil, lemon zest, and a drizzle of extra virgin olive oil. Serve on wide plates to show off the color.



Grilled Chicken with Saison Apricot Glaze

Serves: 4

Prep Time: 15 min

Cook Time: 20 min

Beer Highlighted: Le Petit Dragon Saison

Ingredients:

- 4 boneless chicken breasts
- ½ cup Le Petit Dragon Saison
- ¼ cup apricot preserves
- 1 tbsp Dijon mustard
- 1 tsp thyme
- Salt, pepper

Instructions:

1. In a saucepan, combine Saison, apricot preserves, Dijon, and thyme. Simmer until slightly thickened.
2. Season chicken with salt and pepper. Grill over medium-high heat for 15–20 minutes, basting with glaze in the last 5 minutes.

Plating Notes:

Slice and serve over couscous with grilled apricots and fresh herbs.



Belgian Blonde Beer-Battered Zucchini Fritters

Serves: 4

Prep Time: 15 min

Cook Time: 10 min

Beer Highlighted: Pixie Slayer Belgian Blonde

Ingredients:

- 2 zucchini, grated and drained
- 1 egg
- ½ cup Pixie Slayer Belgian Blonde
- ½ cup flour
- Salt, pepper
- Olive oil for frying

Instructions:

1. Combine zucchini, egg, beer, flour, salt, and pepper in a bowl.
2. Heat olive oil in a skillet. Drop spoonfuls of batter and fry until golden brown on both sides.

Plating Notes:

Serve hot with a garlic-yogurt sauce or lemon aioli, garnished with dill.



Lemonwood IPA & Herb Roasted Chicken Thighs

Serves: 4

Prep Time: 10 min

Cook Time: 40 min

Beer Highlighted: Lemonwood IPA

Ingredients:

- 4 bone-in, skin-on chicken thighs
- 1 cup Lemonwood IPA
- 2 garlic cloves, minced
- 1 tbsp fresh rosemary, chopped
- Olive oil, salt, pepper

Instructions:

1. Preheat oven to 400°F (200°C). Marinate chicken in IPA, garlic, rosemary, salt, and pepper for 30 minutes.
2. Place thighs skin-side up in a baking dish. Roast for 35–40 minutes until golden and cooked through.

Plating Notes:

Serve over creamy polenta or mashed cauliflower with roasted garlic cloves and thyme sprigs.



Cherry Blonde Sorbet

Serves: 6

Prep Time: 10 min + freeze time

Beer Highlighted: Rains of Castamere (Cherry Belgian Blonde)

Ingredients:

- 1 cup Rains of Castamere beer
- $\frac{3}{4}$ cup sugar
- $1\frac{1}{2}$ cups cherry purée
- Juice of $\frac{1}{2}$ lemon

Instructions:

1. In a saucepan, heat beer and sugar until dissolved. Cool to room temp.
2. Stir in cherry purée and lemon juice. Churn in an ice cream maker and freeze until firm.

Plating Notes:

Scoop into chilled coupe glasses. Garnish with mint leaves and dark chocolate curls.



Lemonwood IPA Shrimp with Garlic and Parsley

Serves: 4

Prep Time: 15 min

Cook Time: 8 min

Beer Highlighted: Lemonwood IPA

Ingredients:

- 1 lb large shrimp, peeled and deveined
- 1 cup Lemonwood IPA
- 4 cloves garlic, sliced
- ¼ cup olive oil
- ¼ cup chopped fresh parsley
- Salt, black pepper

Instructions:

1. Heat olive oil in a skillet. Add garlic and sauté until golden.
2. Add shrimp and cook 2–3 minutes per side until pink.
3. Pour in IPA, simmer 2–3 minutes until reduced slightly.
4. Stir in parsley and season with salt and pepper.

Plating Notes:

Serve sizzling in a shallow clay dish with crusty bread. Garnish with lemon wedges and micro herbs.



Saison-Braised Chicken with Artichokes & Olives

Serves: 4

Prep Time: 15 min

Cook Time: 45 min

Beer Highlighted: Le Petit Dragon Saison

Ingredients:

- 4 chicken thighs, bone-in, skin-on
- 1 cup Le Petit Dragon Saison
- 1 cup chicken stock
- 1 can artichoke hearts, drained and halved
- ½ cup green olives
- 1 onion, sliced
- 2 garlic cloves, minced
- Thyme, olive oil, salt, pepper

Instructions:

1. Brown chicken thighs in olive oil. Remove and set aside.
2. Sauté onion and garlic. Deglaze with Saison.
3. Return chicken, add stock, artichokes, olives, and thyme.
4. Cover and simmer for 35–40 minutes.

Plating Notes:

Plate in a wide bowl with rustic potatoes and a ladle of broth. Garnish with thyme sprigs.



Belgian Blonde Couscous with Grilled Vegetables

Serves: 4

Prep Time: 15 min

Cook Time: 10 min

Beer Highlighted: Pixie Slayer Belgian Blonde

Ingredients:

- 1 cup couscous
- $\frac{3}{4}$ cup Pixie Slayer Belgian Blonde
- 1 zucchini, 1 red pepper, 1 eggplant – all diced
- Olive oil, salt, pepper, parsley

Instructions:

1. Toss veggies in olive oil, salt, pepper. Grill until charred.
2. Bring beer to a boil. Stir in couscous, cover, remove from heat.
3. Let steam 5 minutes. Fluff with fork and mix in veggies and parsley.

Plating Notes:

Serve in a shallow bowl with a drizzle of lemon vinaigrette and feta crumbles.



Lemonwood IPA Ceviche with Citrus & Mint

Serves: 4

Prep Time: 20 min + 1 hr marinate

Beer Highlighted: Lemonwood IPA

Ingredients:

- ¾ lb white fish (snapper or halibut), diced
- ½ cup Lemonwood IPA
- Juice of 2 limes - Juice of 1 orange
- ¼ cup red onion, minced
- 1 jalapeño, minced
- ¼ cup fresh mint, chopped
- Salt

Instructions:

1. Combine fish, citrus juice, IPA, onion, jalapeño, and salt.
2. Let marinate in fridge 1 hour until opaque.
3. Stir in mint before serving.

Plating Notes:

Serve in chilled glasses or shells. Garnish with orange zest and edible flowers.



Belgian Blonde Marinated Olives & Feta Tapenade

Serves: 6

Prep Time: 10 min

Cook Time: none (chill time optional)

Beer Highlighted: Pixie Slayer Belgian Blonde

Ingredients:

- 1 cup mixed olives
- ½ cup Pixie Slayer Belgian Blonde
- ½ cup feta, crumbled
- 1 tbsp lemon zest
- 1 tsp chili flakes
- Olive oil

Instructions:

1. Mix olives, beer, feta, lemon zest, chili, and olive oil.
2. Chill 30 minutes to marinate, if desired.

Plating Notes:

Serve in a rustic bowl with warm pita wedges and toothpicks. Great for mezze platters.



Saison-Marinated Grilled Eggplant with Yogurt Sauce

Serves: 4

Prep Time: 15 min (+30 min marinate)

Cook Time: 15 min

Beer Highlighted: Le Petit Dragon Saison

Ingredients:

- 2 eggplants, sliced lengthwise
- ½ cup Le Petit Dragon Saison
- 2 tbsp olive oil
- 1 clove garlic, minced
- Salt, pepper

Yogurt Sauce:

- 1 cup Greek yogurt
- 1 tbsp lemon juice
- 1 tbsp mint, chopped
- Salt to taste

Instructions:

1. Combine Saison, olive oil, garlic, salt, and pepper. Marinate eggplant slices for 30 minutes.
2. Grill eggplant over medium heat for 5–7 minutes per side.
3. Mix yogurt sauce ingredients in a bowl.

Plating Notes:

Arrange eggplant on a platter, drizzle with yogurt sauce, and top with pomegranate seeds and fresh mint.



Lemonwood IPA Vinaigrette over Heirloom Tomato Salad

Serves: 4

Prep Time: 10 min

Beer Highlighted: Lemonwood IPA

Ingredients:

- 4 heirloom tomatoes, sliced
- ¼ red onion, thinly sliced
- Basil leaves

Vinaigrette:

- ⅓ cup Lemonwood IPA
- 2 tbsp white wine vinegar
- 1 tsp Dijon mustard
- ⅓ cup olive oil
- Salt, pepper

Instructions:

1. Whisk together vinaigrette ingredients.
2. Layer tomatoes and onion on a platter. Drizzle with dressing.
3. Top with fresh basil.

Plating Notes:

Serve on a chilled white plate. Garnish with microgreens or edible flowers for a fresh summer vibe.



Belgian Blonde Marinated Grilled Peach & Burrata Salad

Serves: 4

Prep Time: 15 min (+30 min marinate)

Cook Time: 5 min

Beer Highlighted: Pixie Slayer Belgian Blonde

Ingredients:

- 2 ripe peaches, sliced
- ½ cup Pixie Slayer Belgian Blonde
- 1 tbsp honey
- 4 cups arugula or mixed greens
- 2 balls burrata - Balsamic glaze

Instructions:

1. Marinate peach slices in beer and honey for 30 minutes.
2. Grill peaches 1–2 minutes per side.
3. Toss greens lightly with olive oil and plate.
4. Top with grilled peaches and torn burrata. Drizzle with balsamic glaze.

Plating Notes:

Serve in shallow bowls with a rustic twist of cracked pepper and grilled baguette on the side.



Saison-Steamed Clams with Fennel and Lemon

Serves: 4

Prep Time: 10 min

Cook Time: 15 min

Beer Highlighted: Le Petit Dragon Saison

Ingredients:

- 2 lbs littleneck clams, cleaned
- 1 fennel bulb, thinly sliced
- 1 lemon, sliced
- 1 cup Le Petit Dragon Saison
- 2 tbsp butter
- 2 garlic cloves, sliced
- Parsley, salt, pepper

Instructions:

1. In a pot, melt butter. Add garlic and fennel, sauté until fragrant.
2. Add clams, lemon slices, and beer. Cover and steam until clams open, 6–8 minutes.
3. Discard any unopened clams.

Plating Notes:

Serve in a deep bowl with broth, sprinkled with parsley. Add lemon wedges and toasted sourdough on the side.



Lemonwood IPA Grilled Swordfish with Salsa Verde

Serves: 2

Prep Time: 15 min (+30 min marinate)

Cook Time: 10 min

Beer Highlighted: Lemonwood IPA

Ingredients:

- 2 swordfish steaks
- ½ cup Lemonwood IPA
- 1 tbsp lemon juice
- Olive oil, salt, pepper

Salsa Verde:

- ½ cup parsley
- 1 tbsp capers
- 1 clove garlic
- ¼ cup olive oil
- 1 tsp mustard

Instructions:

1. Marinate swordfish in beer, lemon, olive oil, salt, and pepper for 30 minutes.
2. Grill 4–5 minutes per side.
3. Blend salsa verde ingredients until smooth.

Plating Notes: Plate swordfish with salsa verde spooned over. Serve with grilled seasonal vegetables and charred lemon wedges.



Belgian Blonde Poached Pears with Vanilla Mascarpone

Serves: 4

Prep Time: 10 min

Cook Time: 30 min + chill time

Beer Highlighted: Pixie Slayer Belgian Blonde

Ingredients:

- 4 firm pears, peeled
- 2 cups Pixie Slayer Belgian Blonde
- ½ cup sugar - 1 cinnamon stick
- 1 vanilla bean (split)
- 1 cup mascarpone
- 1 tsp vanilla extract
- 1 tbsp powdered sugar

Instructions:

1. In a saucepan, bring beer, sugar, cinnamon, and vanilla to a simmer.
2. Add pears and poach for 25–30 minutes until tender. Cool in liquid.
3. Mix mascarpone, vanilla extract, and powdered sugar.

Plating Notes:

Slice pears and fan out on dessert plates. Add a quenelle of mascarpone and drizzle with reduced poaching liquid.