

BLOOMINGTON CHOPHOUSE

STEAKS | SEAFOOD | STYLE



Beer of the Month

Omission Brewing Pale Ale

The Mission:

Omission is the first craft beer brand in the United States focused exclusively on brewing great tasting craft beers with traditional beer ingredients, including malted barley, specially crafted to remove gluten. Brewed by Widmer Brothers Brewing in Portland, Oregon, gluten levels in Omission beers are reduced through a proprietary process and tested by an independent lab using the R5 Competitive ELISA.

The Taste:

Bold and hoppy, Omission Pale Ale is a hop-forward American Pale Ale, brewed to showcase the Cascade hop profile. Amber in color, its floral aroma is complimented by caramel malt body, making for a delicious craft beer.

MALTS: Pale, Caramel 10, Dark Munich, Carapils

HOPS: Cascade, Citra

IBU: 33

ABV: 5.8%

The Awards:

- Silver Medal, Gluten Free Beer Category, 2012 Great International Beer and Cider Competition

The Food:

For happy hour, we recommend a “Pick Two” pairing Omission Pale Ale with House-Cut Fries served with Curry Ketchup and Ellsworth Deep Fired Cheese Curds served with Blackberry Compote. For Dinner we recommend an eight ounce center cut filet topped with cave aged blue cheese and a side of Brussels sprouts sautéed in shallot, garlic and parmesan cheese.

Links:

Watch the Omission Story - <http://www.youtube.com/watch?v=E5wdJ-QmKho>

Check You Bottles Gluten Test - <http://omissionbeer.com/#testresults>