



**Restaurant:** Adobo Grill

**Pairing:** Tostaditas de Ceviche with Adobo's Passion

**Chef:** Gaby Arriaga

**Quote:** "The citrus of the guava in the ceviche pairs well and compliments the passion fruit. The Bacardi Grape adds a kick and a sweetness."

- *George Ortiz General Manager (pictured above)*



**a**ja urban  
greenmarket  
asian  
café

**Restaurant:** Aja

**Pairing:** Aja oreos and Adult Chocolate Milk

**Chef:** Ariel Bagadiong (*pictured right*)

**Quote:** “If you are craving something chocolate, decadent, rich and creamy, try aja oreos - double fudge chocolate cookies filled with white chocolate mousse - and adult chocolate milk. They are the perfect pairing to satisfy your yearning.”  
- Ariel Bagadiong Executive Chef





DRINK WINE  
LIVE WELL  
HAVE FUN

**Restaurant:** Bin 36

**Pairing:** Artisan Cheeses with Goose Island beer

**Chef:** John Caputo

**Quote:** The remarkable yeastiness of Goose Island's beer perfectly compliments the earthy yet sweet milk flavors of our cheeses. Enjoy!"

- *John Caputo Executive Chef / Owner*





**Restaurant:** Café 28

**Pairing:** Tostaditas de Ceviche with Victoria

**Chef:** Luis Garcia

**Quote:** “When it comes to pairing beer with our ceviche, I look for a beer that will bring out the citrus flavors as well as the spice of our Ranchero sauce. Victoria, with its crisp, citrus flavors is a perfect pairing.”

- Rick Miranda, owner (pictured right)



# DEVON

SEAFOOD GRILL

**Restaurant:** Devon's Seafood

**Pairing:** Blackened Chicken  
Penne Pasta with Glaetzer  
Shiraz-Grenache Wallace

**Chef:** Scott Barrow

**Quote:** “The Glaetzer Wallace pairs wonderfully with our Blackened Chicken Penne Pasta. The black cherry and rich berry flavors in the wine bring out the smokiness in the blackened chicken.”

- *Scott Barrow, Executive Chef*



THE  
**GRILLROOM**  
CHOPHOUSE & WINEBAR

**Restaurant:** Grill Room

**Pairing:** Beef Carpaccio with B-Side Cabernet

**Chef:** Brad Alexander (*pictured right*)

**Quote:** “We decided to showcase our famous Carpaccio. The B-Side cabernet really compliments of the beef and the blue cheese. We went a step further by making a gelatin with the wine and adding it to our signature dish.”

- *Brad Alexander, Executive Chef*





**Restaurant:** Hard Rock Cafe

**Pairing:** Serrano Ham wrapped dates with Chi Banana

**Chef:** Michael Sullivan

**Quote:** “With this cocktails subtle island flavors and warm undertone it reminds me of a warm summer afternoon drinking with friends . Pairing fresh banana butter with young, salty Serrano ham we compliment the dark rum and cut the sweetness while cleansing the palate with Dussel Farms Greens.”

*- Michael Sullivan, Chef*



# LOCKWOOD

RESTAURANT & BAR

**Restaurant:** Lockwood

**Pairing:** House Made Country Pate w/  
whole grain mustard, toasted sourdough,  
pickled ramps with Crusher Pinot Noir

**Chef:** Greg Elliot

**Quote:** “With ramp season coming to an end, I always like to buy a whole bunch and pickle them so we can use them later on. I added the pickled ramps to our house made country pate. The wine has simple, straight forward, clean flavors that really bring out the flavors of the pork and the chicken liver in the pate.”



# mercadito

**Restaurant:** Mercadito

**Pairing:** Pepino el Pyu cocktail and the crabmeat tostadas

**Chef:** Patricio Sandoval

**Quote:** “The acidity of the ceviche compliments the complexity of the mix of cucumber puree and Hoja Santa and the cumin salt plays swimmingly with seafood.”  
- *Paul Tangua, Tippling Bros Beverage consultant*

**Pictured:** Felipe Ospina, General Manager





**Restaurant:** Prime Bar

**Pairing:** Shrimp Ceviche paired with Blue Moon Belgian White Ale

**Chef:** Steve McCarty (*pictured right*)

**Quote:** “I chose to pair the orange shrimp ceviche because of the sweet citrus that the beer exudes. In addition, I added some savory spices to bring out the hint of coriander in the Blue Moon to really tie the two together.”

- *Chef Steve McCarty*



# PROSECCO

**Restaurant:** Prosecco

**Pairing:** Insalata Granchio with Prosecco

**Chef:** Mark Sparacino

**Quote:** “The greatest part about cooking with Prosecco is that it marries with such a wide variety of foods. Prosecco pairs well with the delicateness of the crab and the earthy accent of the truffle citronette. Insalata Granchio is just one of the many dishes I prepare at the restaurant that pair perfectly with Prosecco.”

- *Mark Sparacino, Executive Chef*





**Restaurant:** Signature Room

**Pairing:** Signature Room Bahn Mi with Pacifico

**Chef:** Patrick Sheerin  
*(pictured right)*

**Quote:** “There is something not only very refreshing but also (for me) nostalgic about Pacificos. Every time I’ve been to Mexico it’s been the beverage of choice, and like any chef it started early and it was a great all day beer-ice cold, squirt of lime, ocean breezes, warm sand. So we took that refreshing lightness yet a distinct flavor profile and then thought about the flavor profiles of Mexican food. Surprisingly enough, there are a lot of shared profiles with Southeast Asian cooking. Knowing it’s beer, we wanted to keep it casual-so we paired with the Signature Room Bahn Mi.”



# ZED™



**Restaurant:** Zed 451

**Pairing:** The Fire Roasted Borsin Stuffed Peppadews with Joel Gott Sauvignon Blanc

**Chef:** Chef Patrick Quakenbush

**Quote:** "The Fire Roasted Borsin Stuffed Peppadews are sweet, smoky, and creamy with a little bit of a kick. Our Tuna and Shrimp Poke combines fresh and sweet summer flavors of tuna and shrimp, mango, avocado, with soy ginger vinaigrette. These pair with the Joel Gott Sauvignon Blanc wine because the crisp clean flavor and acidity in the wine compliments the sweetness of the Peppadew and the Poke. A perfect match!"

*-Executive Chef Patrick Quakenbush*

