

Beer and food pairing

Style	Pairs with
American light lager	Salads, spicy snacks
American lager	Burgers, hot dogs, tacos
Munich helles	Pretzels, sausages, mild cheese
German pils	Fish, chicken, salads
Czech pale lager (pilsner)	Pork, roast chicken
Vienna lager	Mexican food, grilled meats
Märzen (Oktoberfest)	Roast pork, sausages
Munich dunkel	Stews, roasts
Schwarzbier	Smoked meats, mushrooms
Doppelbock	Game, rich desserts
Kölsch	Light seafood, salads
German hefeweizen	Brunch, white sausage, Thai food
Belgian witbier	Mussels, goat cheese
American wheat	Salads, fish tacos
Berliner weisse	Fruit, light cheese
Gose	Oysters, ceviche
Flanders red ale	Duck, charcuterie
Gueuze (lambic blend)	Soft cheeses, shellfish
English best bitter	Fish and chips, pies
Irish red ale	Stews, shepherd's pie
American pale ale	Burgers, pizza
American amber ale	Barbecue, grilled chicken
English IPA	Curry, strong cheddar
American IPA	Spicy food, blue cheese
Hazy (New England) IPA	Fried chicken, Thai curry
Double IPA	Rich spicy dishes
Saison	Roast chicken, salads
Belgian dubbel	Braised meats
Belgian tripel	Pork, creamy cheeses
Belgian golden strong	Seafood, Asian dishes
Belgian dark strong (quad)	Aged cheese, chocolate

Style	Pairs with
American brown ale	Roast pork, nuts
English porter	Smoked foods, chocolate cake
American porter	Barbecue, brownies
Irish stout	Oysters, beef stew
Oatmeal stout	Desserts, roasted meats
American stout	Grilled steak
Imperial stout	Rich desserts, blue cheese
Scotch ale (wee heavy)	Lamb, game
English barleywine	Stilton, fruitcake

Notes