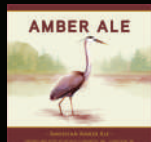


# DWC BEER AND WING PAIRING

## BUTTER CHEESE

BELL'S  
AMBER ALE



THE CLASSIC COMBO OF PARMESAN, BUTTER AND GARLIC ARE SET OFF BY THE MILD, MALTY NOTES OF THIS EQUALLY CLASSIC MICHIGAN CRAFT BREW

## CREOLE PARMESAN

KILLIAN'S  
IRISH RED



MALTY SWEETNESS FROM THIS PUB CLASSIC CONTRASTS THE LOUISIANA BITE FOR A UNIQUE SET OF FLAVORS

## BUFFALO

PABST BLUE  
RIBBON  
(PBR)



IF IT AIN'T BROKE, DON'T  
FIX IT

## HONEY BBQ

ATWATER  
DIRTY  
BLONDE  
ALE



THE SWEET TANGINESS PAIRS WELL WITH THIS DOWNTOWN DETROIT-BREWED FAN FAVORITE

## ASIAN ORANGE

BLUE MOON



DON'T FORGET THE  
ORANGE SLICE!

## FIRECRACKER

SAPPORO



YUMMMM! CUT THAT  
CREAMY, SPICY  
GOODNESS WITH OUR  
FAVORITE FROM JAPAN

## LEMON PEPPER

STELLA  
ARTOIS



A CRISP CHOICE DOMINATED BY NOBLE SAAZ HOPS, THIS BEER BRINGS OUT THE LEMON ZEST IN EVERY SIP

## HONEY CHIPOTLE

SHORT'S  
SOFT  
PARADE



BERRY AND SPICY RYE  
NOTES IN THIS BEER GO  
VERY WELL WITH THIS  
SAUCE

## HABANERO RANCH

CORONA



A COUPLE OF LIMES, A  
POOL AND THESE BAD  
BOYS TOGETHER...YOU'VE  
GOT A PARTY!

## GREEK

STROH'S  
BOHEMIAN  
STYLE  
PILSNER



AFTER EACH SIP OF THIS OLD-SCHOOL REBOOT, YOU'LL BE ABLE TO REALLY TASTE THE OREGANO, DILL AND GARLIC

## TERIYAKI

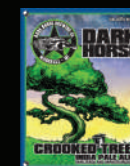
NEWCASTLE  
BROWN ALE



NOT TOO HEAVY, BUT A  
GOOD MALT LEVEL REALLY  
BRINGS OUT THE UMAMI  
FLAVORS OF SESAME, SOY  
AND GINGER

## HOT GARLIC

DARK HORSE  
CROOKED  
TREE IPA



PINEY NOTES FROM THE  
HOPS REALLY BRING OUT  
THE HEAT AND  
AROMATICS FROM THE  
GARLIC. THIS ONE IS FOR  
THE BOLD ONLY!

## CAROLINA GOLD BBQ

BUDWEISER



DON'T DRINK ANYTHING TOO  
OVERPOWERING WITH THIS ONE -  
YOU'LL WANT TO REALLY ENJOY  
THE BALANCE OF VINEGAR TANG  
AND RICHNESS FROM THE SAUCE

## CAJUN

NEW  
BELGIUM  
VOODOO  
RANGER IPA



IT'LL WAKE THE DEAD,  
Y'ALL!

## SWEET HEAT

ROCHESTER  
MILLS  
MILKSHAKE  
STOUT



OOOOO-WEEEEEE!  
YOU'RE GONNA NEED A  
FEW OF THESE TO CUT  
THAT HEAT!

## GARLIC PARMESAN

ATWATER  
D-LIGHT  
KOLSCH



CRISP AND CLEAN, BUT  
WITH A FINISH THAT  
HOLDS ON JUST A LITTLE  
LONGER TO CUT THE  
CHEESE

## WHISKEY BBQ

FOUNDERS  
DIRTY  
BASTARD  
SCOTCH ALE



STARTING YOUR OWN HAPPY HOUR  
AT HOME? GO WITH THIS ONE - IF  
YOU CAN FIND IT! IF NOT, THIS  
SAUCE IS INCREDIBLE WITH THE  
BARREL-AGED FOUNDERS  
BACKWOODS BASTARD SCOTCH ALE

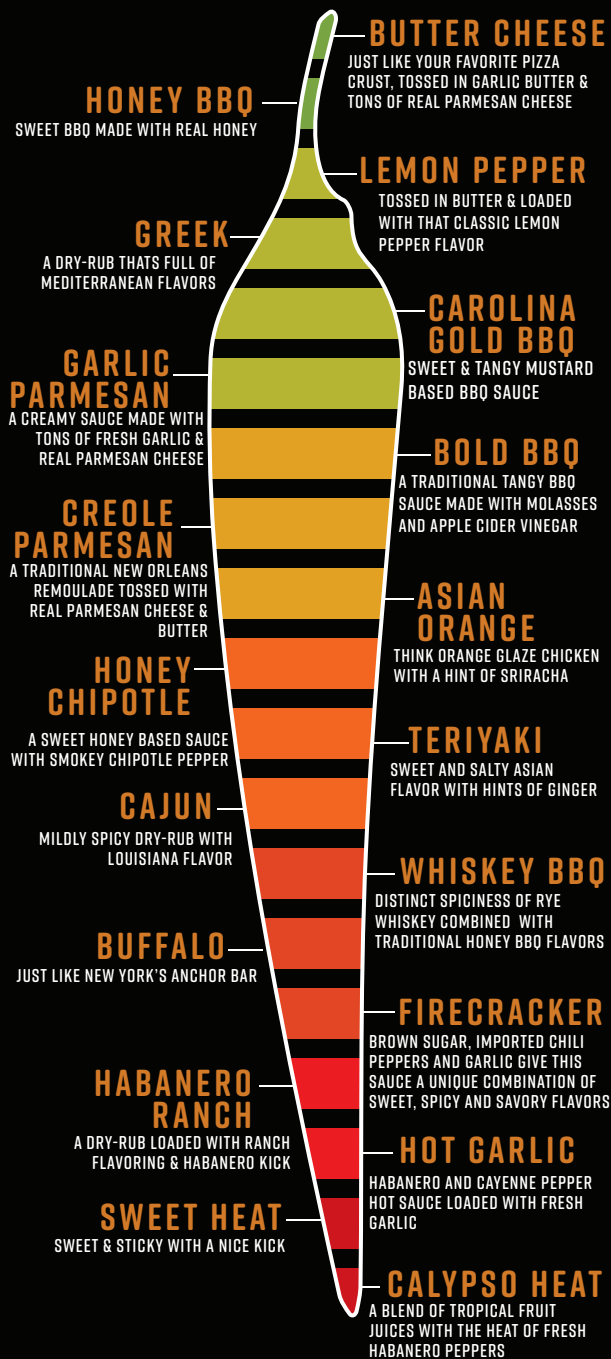
## CALYPSO HEAT

GRADE A  
VITAMIN D  
MILK



YEAH...WE'RE GONNA  
RECOMMEND A CUP OF  
ICE COLD MILK FOR THIS  
ONE

# SAUCE GUIDE



DON'T WING IT  
ON GAME DAY...

**ORDER ONLINE!**

[WWW.DETROITWINGCO.COM](http://WWW.DETROITWINGCO.COM)



**VISIT US  
DURING  
HAPPY HOUR!**

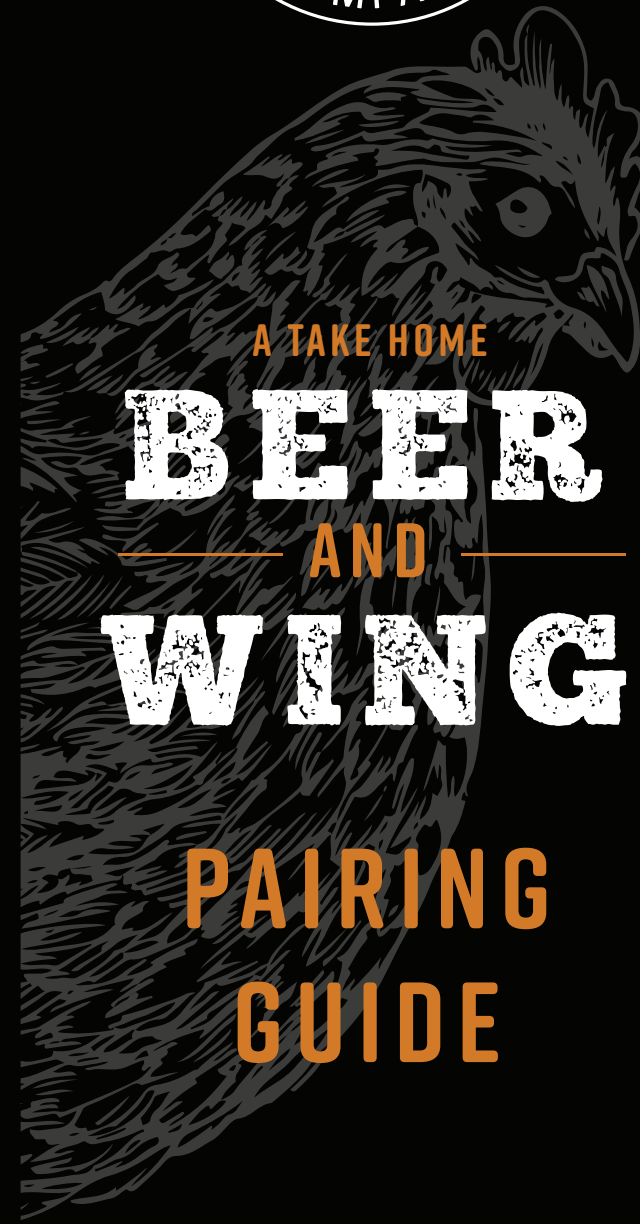
DAILY  
3PM - 5PM

**40% OFF  
BONELESS WINGS**

\*LIMIT 100 WINGS

**WE CATER!**

ASK US ABOUT CATERING  
YOUR NEXT EVENT



A TAKE HOME

**BEER  
AND  
WING**

**PAIRING  
GUIDE**