



FOR IMMEDIATE RELEASE

Funky Picnic to Host Beer Dinner with Chef Victor Villarreal

Fort Worth brewpub pairs up with La Onda chef to create an evening of seafood and suds

FORT WORTH, January 10, 2022 - Funky Picnic Brewery & Cafe announced the first beer dinner of the new year on Monday, January 24, featuring seafood pairings by Chef Victor Villarreal of La Onda restaurant.

The beer dinner features a five-course food and beer pairing, curated by Chef Villarreal and Chef Josh Rangel of Funky Picnic.

“One of the unique things that sets Funky Picnic apart is that we are the only restaurant in Fort Worth with a Certified Cicerone on staff, as co-owner Collin Zreet has been professionally trained in the art of pairing beer and food,” says Chef Josh Rangel. “This is a similar certification to the Sommelier program in the wine world, and makes for a unique dining experience as we walk you through the flavor pairings of each course.”

Each beer dinner debuts a brand new beer created by head brewer, Michael Harper, specifically for the meal at hand. Harper works with the kitchen team on creating a unique brew that reflects the flavors and theme of the beer dinner. For this dinner, Chef Victor and Brewer Harper brewed up a citrus farmhouse saison to pair with the cured salmon gravlax course.

“Chef Villarreal and I quickly hit it off and got very excited about the idea of using charred citrus in a crisp and easy-drinking beer,” said Harper. “This farmhouse saison is very light-bodied with a huge pop of citrus and just enough malt body to keep things interesting and will pair well with nearly any seafood dish.”

This month’s beer dinner also includes ceviche salad paired with a citrus pilsner, and mango ice cream topped with short bread crumble and bowfin caviar paired with Funky Picnic’s latest Hazy IPA. See the full menu for all five courses and pairings.

Save the date for the following beer dinners this spring:

- February 14 and 15 - Brewing Up Love: Valentines beer dinner
- March 28 - Vegan beer dinner, in partnership with Blue Zones Fort Worth

Beer dinners are held from 7:00 p.m. to 10:00 PM at Funky Picnic Brewery & Café at 401 Bryan Ave, Unit 117, Fort Worth, Texas, 76104. Tickets are \$90 all-inclusive or \$70 for a non-alcoholic ticket. For more information and to purchase tickets visit

<https://www.tickettailor.com/events/funkypicnicbrewerycafe/>

About Funky Picnic Brewery & Café

Funky Picnic Brewery & Café opened their doors in June 2019 in the Near Southside of Fort Worth. The brewpub puts as much focus on the craft beers manufactured in their brewery as they do on the chef-led food and brunch menus that come from the on-site kitchen. Showcasing their belief that there is a craft beer for every taste, Funky Picnic offers popular year-round styles such as “Vibes” Kolsch and “Funny Accent” ESB, as well as a rotating selection of seasonal and one-off brews created to complement their food menu. The full-service restaurant also offers wine, cider, and cocktails and is family-friendly, offering sodas, non-alcoholic mocktails, and a full kids’ menu. Funky Picnic Brewery & Café is open Tuesdays through Saturdays 11:00 AM to 10:00 PM and Sundays 11:00 AM to 8:00 PM featuring their all-day brunch menu. They are located at 401 Bryan Ave, Unit 117, Fort Worth, TX, 76104.

You can find out more information from their website and on social media:

Website: www.funkypicnicbrewery.com

Instagram: www.instagram.com/funkypicnicbrewery

Facebook: www.facebook.com/funkypicnic

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