



Super Snacks for Super Bowl 2015 Menu

From the Pooch Pit

Big Ange Moink Balls

Italian take on the traditional Smoked Moink Balls (Moo + Oink) using the basic Big Ange Burger recipe with a couple of tweak's. Meatballs stuffed with provolone, wrapped in bacon and slow cooked in the smoker. Served with Big Ange's Italian BBQ Sauce.

Buffalo Big Game Burgers

Buffalo Bills take on the Lambeau Field "Big Game Burger" A burger made with 1/3 lbs. ground bison, 1/3 lbs. ground beef and 1/3 lbs. ground Italian sausage. Served on a loaf of bread with grilled chicken tenders, smoked thick cut bacon, celery-blue cheese slaw & Anchor Bar wing Sauce.

Grandma Ida's Pastrami

Grandma Ida's long lost recipe for New York deli-style pastrami. It's brined, bathed, rubbed, rested, smoked & steamed to perfection then served with Katz's deli mustard on Al Cohen's Famous Rye Bread.

Puckered Pig Skins

Pork tenderloins stuffed with chorizo sausage and cheddar cheese. They are wrapped in bacon, dusted with rub and slow cooked in the smoker and finished at a PSI 2 lbs. below Official Pooch Pit Pork regulations.

Coffee Rubbed Cedar Planked Salmon

The best from the Northwest. Wild salmon filets rubbed with spices and coffee then grilled on cedar planks and served with Crown Royal Maple BBQ Sauce.



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From the Cigar Army Ladies Auxiliary

Brady Baked Beans

So good they're illegal. Navy beans slow cooked with molasses and bacon. A Boston Original.

Seattle Smokes the Patriots Salmon Appetizer Platter

Freshly smoked salmon from Seattle's Pikes Fish Market served with dill sauce, capers red onions and crackers.

Seattle vs. New England Salad

Spring Mix with Washington State Sliced Bosc Pears, walnuts, dried New England cranberries, cranberry infused white stilton cheese and cinnamon pear vinaigrette.

Russell's Brussels Sprouts

Lean, Green and Mean. They'll have you running for the head in the morning.

Marshawn Hit & Run Mac & Cheese

This dish is only being served to avoid the fine.

Cigar Mother's Mouth Watering NY Strawberry Cheesecake

It's sweet, slightly tart, moist and rich. With plump and juicy strawberries. A Cigar Family favorite, and a decadent, scrumptious slice of heaven.

Se-Apple Crisp

A delicious dessert made using Washington state apples

Bill Bellicheat Deflategate Cake

A football sized cake baked and served a full 2 lbs. below Betty Crocker PSI regulations.



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Super Snacks for Super Bowl 2015 Libation Menu

From Gary O'Brien's Pub

Gold Miners Agave Rum

Award winning dark rum and add hints of delicate specialty flavors including Agave and we arrive at a delicious one of a kind after dinner sipping rum. Whether you drink our Agave Rum on ice or at room temperature, this hand crafted smooth-as-silk flavor is sure to tantalize your taste buds. You can mix this rum too, but be warned, after one sip you will probably not want to mix it with anything. 2011 SIP Award Silver Medal Winner.

Gold Miner Vodka

Hardcore Vodka connoisseurs have a look of concentration on their faces when they taste our Vodka, and then admit in pleasant surprise that our Vodka has a very clean and SMOOTH taste. We use the finest Rum (ours of course), and rectify it to the smoothest flavor possible and there is a unique mystique to the flavor of our distilling recipe. We are sure that you will find it to be one of the finest Vodkas you've ever tasted. Silver Medal winner, 2011 SIP Awards.

Greylock Gin

The New York Times has rated Greylock Gin the #1 Craft Gin in the country. Perfumy pine and licorice, with some citrus in the background. This gin starts floral and dry, and finishes with bitter orange peel, clove and peppery bite. When chilled, this gin has a sweetness to it. Would make an intriguing martini. 90-95: Superb/Highly Recommended.' – Wine Enthusiast, April 2011

Berkshire Bourbon

Handcrafted in small batches using local corn sourced from a farmer two miles from the distillery. Aged in virgin American white oak barrels. Smooth and balanced with bright notes of spicy rye, vanilla and mature fruit. Lingering finish of caramel and toasted nut.



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Super Snacks for Super Bowl 2015 Libation Menu (Page 2)

From Gary O'Brien's Pub

Dry Fly Wheat Whisky

World Spirits Award "Wheat Whiskey" (92/100 points) Made from nothing but wheat grown in Washington state, Smooth and pleasant with a rich quality with a oatmeal and maple syrup sweetness. Closer to the finish, a rye spice with a hint of cloves and a light citrus zest. This is a perfect wheat whiskey for rye drinkers who like its spicy character, but also want just a pinch of bourbon sweetness. Great stuff here.

Dry Fly Vodka, Crystal clear

Once the appearance is considered, it holds absolutely no resemblance to a classic Vodka and we mean this in very positive sense. It's amazingly fruity (apples & berry) with strong accents of cream soda and hints of cocoa. The palate delivers the same while being amazingly lush with a silky texture that extends the flavors for minutes.

Dry Fly Gin

The taste is apple, pepper, peach, vanilla, wheat, nectarine, and lime peel. The finish is pretty quick and leaves your mouth very cool and clean. We like Dry Fly's Gin but it's the kind of spirit which will get people arguing as to whether or not it's actually a true gin. Either way, it's an exciting entry into this space and an interesting New American Gin.

In memory of Dr. Z and The General's love for Aviation

Airfield Estates Riesling

This Riesling exhibits a perfumed floral bouquet leading to flavors of pear & citrus fruit. With exceptional balance of delicate sweetness & fresh natural acidity, this elegant light white pairs well with shellfish & lighter poultry or pork entrées. Double Platinum, 2010 Wine Press.