

Divine Chocolate presents

CHOCOLATE & BEER MONTH

PAIRING GUIDE

New York City



85% Dark Chocolate with SingleCut Beersmiths Billy Full Stack IPA

It takes a big beer like this imperial IPA to take on Divine 85% dark chocolate. The beer's malt backbone counter-earries the cocoa's bitter-sweet lunge, and the bar's notes of red berries return the beer's citrus-forward flavors in turn.



Dark Chocolate with Raspberries with Ommegang Dubbel

Ommegang Dubbel has star anise, coriander, licorice root, sweet orange peel, cumin. Rich, fruity and aromatic the Dubbel couples with the fruity notes of Divine 70% dark chocolate and the tangy raspberries throughout the bar.



Milk Chocolate with Hazelnuts with Brooklyn Brown Ale

"Shazam! This is like 'bingo!'" That's what legendary Brooklyn brewer and author of the Brewmaster's Table, Garrett Oliver, said about the intermingling of the Brown Ale's roasty palate with the nuttiness of the bar's hazelnuts. Together, they meld into a smooth and rich mix of malty, fruity flavors with a caramel, chocolate and coffee background.



Dark Chocolate with Mint with Sixpoint Diesel

The crunchy and undefinable black brew is part black IPA, part American Stout, but 100% Diesel powered. Robust chocolate and roasted flavors, with thick pine hop flavor and aroma pair well the rich 70% chocolate and crisp mint of the Divine bar.



White Chocolate with Strawberries with SingleCut Beersmiths "Kim" Hibiscus Sour Lager

Enter the spheres of the esoteric to discover this idiosyncratic pleasure. Our White Chocolate and White Chocolate with Strawberries sing call and response with this rare, tart treasure - a sour lager available only in the tap room at SingleCut Beersmiths, Queen's first brewery since Prohibition.



70% Dark Chocolate with Ginger & Orange with Brooklyn Sorachi Ace

This beer's unique Japanese-derived Sorachi hops evoke lemon verbena and dill, which contrast the chocolate's sweetness, but work in parallel with the orangey zest.



Milk Chocolate with Brooklyn Local 2

The melt-in-your-mouth sweetness of the Milk Chocolate blends seamlessly with the beer's flavors of burnt caramel and crème brûlée. This pairing extends even to the packaging. The Local 2 symbol is an expression of world renowned designer MiltonGlazer. The symbols on Divine's packaging are west African Adinkra symbols to celebrate the Ghanaian cocoa farmers who co-own Divine.



38% Milk Chocolate with Toffee and Sea Salt with Ommegang Art of Darkness

This limited edition ale from upstate is deep, dark and magical, with champagne-like carbonation, rich maltiness and flaked oats. Salt is a biological necessity for life. This combination of salt, chocolate and beer is a necessity for the good life.



White Chocolate with Singlecut Le Von Saison

This is a lemon-tinged take on a farmhouse ale that scrubs the roof of your mouth to welcome another creamy morsel of cocoa butter. One customer in the SingleCut Beersmiths taproom described the combination of our White Chocolate with the Le Von Saison this way: "It hits me with love. The sensations on my tongue arouse a rainbow of flavors."