

OYSTER + BEVERAGE PAIRINGS

		BEVERAGE TYPE		
		WINE	BEER	SPIRITS
EAST COAST	MINERAL pemaquid (ME)	Dry + Acidic vinho verde	Hops + Malt american ale	Savory + Smoky mescal
	BRINY quonnie rock (RI)	Sparkling + Floral cava	Crisp + Effervescent lager or stout	Herbal + Sweet chartreuse
	SWEET standish shore (MA)	Sweet + Acidic muscadet	Sweet + Sour lambic	Sweet + Bitter dry sherry
WEST COAST	CREAMY kumamoto (WA)	Crisp + Citrus pinot gris	Sharp Citrus bohemian pilsner	Citrus + Bubbles tequila
	MINERAL pearl point (OR)	Sweet + Fruity muscadet	Sweet + Aromatic saison or gose	Sweet + Bitter vermouth

© Pangea Shellfish Co. 2016

HOW TO USE

Use the Oyster Flavor Wheel to identify the oyster's flavor characteristics. Then, use this chart to find complementary beverage notes based on beverage type and an example of a suggested pairing.