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## Charlie P's Newsletter September 2015

### 30 Beer and Cider Taps!

We have always been obsessed with beer. From the early days we have had a wide selection of Irish, British, German, Czech and Belgian brews. Until recently this was the only way to get a variety of beer styles and tastes. Thanks to the rise of the craft beer movement we have been blessed with a huge increase in availability of amazing Austrian and European beers and last month we took the next step in our beer-lovers journey and installed 12 new taps! That brings our overall selection to 30 open taps!

There are breweries out there that have really stolen our hearts. We are dedicating a tap each to [Birra Del Borgo](#) and [Thornbridge](#) which will constantly rotate between one of their beautiful brews. There will also be taps for Austrian craft beers, [Brewdog](#), and two rotating Belgian taps. The fixed selection will feature [Anchor Steam Beer](#), [O'Hara's IPA](#), [Schremser Vienna IP](#), [Brauwerk](#) Blonde and Session IPA. You can find the entire menu here: [www.charlieps.at/full-drinks-menu](http://www.charlieps.at/full-drinks-menu). If you are curious to find out more about craft beer, ask our staff for a recommendation.



### Dining Room Re-Opens Today!

Today (Thursday 17th) marks the re-opening of Charlie P's Dining Room after our summer break. We will be opening with a revised version of our Spring menu featuring the classic Scotch Egg from Wild Boar and mini Wild Boar Pie, Irish Caesar Salad with Dublin Bay Prawn croquettes (which Rick Stein named as the best in the world! <http://goo.gl/3qEESj>), Irish Lamb Neck and Grilled Hake. Our vegan, roasted Red Pepper and Lentil dish really tickled our guests taste buds last season so we're glad to bring it back.

Executive Head Chef Peter Zinter and Head Chef Imre David are already putting their creative heads together to design the new menu for release at the end of October. Imre is also heading to London next week on a stage to gather some extra inspiration which we are excited to hear about! This year, more than ever, we will have a heavy focus on beer pairings and with Brian currently completing his Diploma Beer Sommelier course, and our new tap selection, it promises to be the most well paired menu yet!

To book a table for the re-opened Dining Room simply send us an email at [info@charlieps.at](mailto:info@charlieps.at) and see the full menu at [www.charlieps.at/menu](http://www.charlieps.at/menu)



### **YouTube: The Food and Beer Geeks**

Back in June we started one of the most personally interesting projects we have ever taken on. The Food and Beer Geeks is our first ever YouTube series. This season was mainly based around our sister pub and BBQ restaurant, The [Brickmakers](#), and this summer's Donaukanal pop-up project, [Slow Tacos](#). However, the next series will feature a trip to Ireland by Brian Patton and Peter Zinter as they search for inspirations for their next menu in [Charlie P's Dining Room](#). They meet some of Ireland's finest food producers and even visit one of Ireland's best craft breweries... more info to come... Watch the current series here: <https://goo.gl/qJwLPY>.

### **Sports Season Begins!**

Summer is over-rated! All that sweat and exhausting heat... who needs it! We're more excited about autumn and the prospect of the Rugby World Cup, English Premier League, UEFA Champions League, the GAA All-Ireland Football Final (This Sunday at 16:30!), German Bundesliga, Spanish and Italian First Division League, and we are delighted to be able to show them all, mostly in HD. You'll find our weekly programme at [www.charlieps.at/sports](http://www.charlieps.at/sports) and you can join our Rugby World Cup event here to stay updated on upcoming matches: <http://goo.gl/PIJUUQ>



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