

2018 EVA'S TASTE MATTERS CULINARY AND BEVERAGE HOSTS



SixTriangles
Roasted Apple and Bean
Masala with Garlic Naan



Baro
Ceviche Atún Japonaise



Beau's Brewery*
Lug Tread Lagered Ale
Full-Time IPA
Four Flour Grit



Campo Viejo*
Campo Viejo Reserva



Colio Estate Winery*
Lily Sparkling VQA



Cookie Delivery
Ice Cream Sandwiches



Craft Beer Market
Beef Brisket Slider
Ahi Tuna Poke Wonton



Earth+City
Kale Caesar Salad
Seasonal Macaroons



Eva's Dessert Station
Lemon Tarts
Cupcakes
Brownie Bites
5 Star Bars



Glory Hole Doughnuts
Yeast & Cake Doughnuts



Island Oysters & Pier 87
Oysters



Joe Bird
Joe's Fried Bird
with Slaw,
Corn Bread with
Jalapeño Butter,
6 Sauce Flight



Khao San Road
Rice Noodles with
Chicken in Curry Broth



Le Sélect Bistro
French Onion Soup



Lion City
Chicken Laksa



Lost Craft*
Unifeye
Revivale
Crimzen
Sirius
Eclipse



My Roti Place
Damn Dirty Chips
Butter Chicken Roti



Paintbox Catering & Bistro
Vegan Carbonara with
Eggplant Bacon



pegrolls
Cheese & Potato
Mushroom & Jalepeño



Petty Cash
Faux Gras



Pomarosa
Chicken Reina Arepa
Hibiscus Flores Arepa



Radical Road Brewing Co.*
Yuzu Pale Ale
BEER®



Rorschach Brewing Co.*
Truth Serum IPA



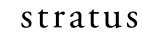
Santo Pecado
Shrimp a la
Diabla Taquito,
Santo Chorizo
Vegan Taquito



SoCial Lite Vodka*
Grapefruit Pomelo
Lemon Cucumber Mint
Pineapple Mango
Lime Ginger



Stoneleigh*
Stoneleigh Sauvignon Blanc



Stratus*
Wildass Red 2014
Wildass White 2017



TC Tibetan MoMo
Vegan MoMo
Beef MoMo



Thornbury Village Cider*
Premium & Cranberry
Apple Cider



**Thoroughbred
Food & Drink**
Kung Pao Cauliflower
Trout Chips & Dip



Top Shelf Distillers*
Vodka & Gin
Signature Cocktails,
Mocktails

*Sommelier sponsored by:

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