



EST ★ 2011

TAP ROOM

Entrée Buffet Package

\$33.95pp Includes soft drinks, coffee, & tea. All pricing is for 3-hour parties and is before tax, gratuity, and admin fee.

SALAD (CHOOSE 1)

House Salad (V)

Fresh greens, cucumber, tomato, shaved red onion, and house-made garlic croutons. Choice of dressing.

Caesar Salad (V)

Fresh romaine tossed with Caesar dressing, parmesan cheese, and house-made garlic croutons.

Strawberry Fields Salad (V)(GF)

+\$1pp - Fresh strawberries, gorgonzola cheese, candied walnuts, tomato, and shaved red onion over mixed greens with a side of raspberry vinaigrette dressing.

SIDES (CHOOSE 2)

Chef's Seasonal Vegetable (V)(GF)

Roasted Parmesan Cauliflower (V)

Hot Honey Brussels (GF). +1pp

Roasted Rosemary Potatoes (V)(GF)

Rice Pilaf (V)(GF)

PASTA (CHOOSE 1)

Tortellini Alfredo (V)

+\$1pp - Tri-color tortellini in a homemade Alfredo sauce.

Tortellini Bolognese*

+\$1pp - Tri-colored tortellini in a homemade Bolognese sauce.

Basil Pesto Penne* (V)

Basil pesto sauce with roasted tomatoes and mozzarella cheese.

Penne à la Vodka*

Penne pasta in a homemade, creamy vodka sauce.

*Can be made GF by substituting GF Pasta for an additional \$1 per person.

PROTEIN (CHOOSE 2)

Chicken Bruschetta

Breaded chicken breast topped with house made bruschetta and drizzled with a balsamic glaze.

Absolute Vodka Chicken

Breaded chicken breast with roasted garlic in a rich, creamy vodka sauce with sun-dried tomatoes and fresh basil.

Chimichurri Steak

+\$1pp - Grilled flank steak, garlic butter potatoes, topped with chimichurri and crispy onions.

Baked Salmon in Dill Sauce

+\$1pp - Baked salmon in a lemon dill cream sauce. Topped with fresh parsley and herbs.

Chicken Marsala

Flour-dredged chicken lightly sautéed and tossed in a rich marsala wine sauce with mushrooms.

Blackened Mahi Mahi (GF)

Cajun-marinated mahi over cilantro lime rice with pineapple salsa and poblano aioli.

Sausage and Peppers (GF)

Searred sweet Italian sausage with caramelized onions and bell peppers in a tomato red wine reduction.

PREMIUM PROTEINS

Per person upcharge based on market price.

Rosemary Prime Rib

Slow-roasted prime rib crusted with roasted garlic, cracked pepper and rosemary. Served with au jus and creamy horseradish aioli.

Tenderloin Medallions

Beef medallions with a mushroom cabernet sauce.

DESSERT (OPTIONAL)

Chocolate Chip Cookies

Half Tray \$30 / Full Tray \$50 - Fresh baked chocolate chip cookies.

Triple Threat Brownies

Half Tray \$50 / Full Tray \$90 - Our signature three-layer brownie (chocolate chip, oreo, and chocolate brownie) topped with hot fudge and served with caramel and whipped cream.

OPEN BAR & PASSED HORS D'OEUVRES ADD-ONS

BEER & WINE \$25pp

Includes all rotating crafts under 8% ABV, all bottled beer, full wine list.

SIGNATURE OPEN BAR \$30pp

Includes all rotating crafts under 8% ABV, bottled beer, hard Seltzers, wine, sangria, house and call liquors. (Titos, Flavored Vodkas, Hendricks, Bacardi, Captain Morgan, Malibu, Cuervo, Milagro, 1800, Jack Daniels, Jameson, Teeling, Jeffersons Bourbon.)

PREMIUM OPEN BAR \$35pp

Includes all Signature items plus Ketel, Grey Goose, Casamigos, Patron, Johnnie Walker, Bourbon list. EXCLUDES Clasé Azul.

*Shots, doubles, and imperial crafts/crafts over 8% ABV are not included with open bar packages, but are available for purchase.

PASSED HORS D'OEUVRES ADD-ON \$13pp

Add our full selection of passed hors d'oeuvres to the start of your party. Includes Sweet Chili Bacon, Tzatziki Cucumber, Birria Crostini, Prosciutto & Bacon Jam Grilled Flatbread, Shrimp Chipotle Chip, and Chicken Potstickers.

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Appetizer Buffet Package

\$31.95pp

Includes soft drinks, coffee, & tea. All pricing is for 3-hour parties and is before tax, gratuity, and admin fee.

SALAD (CHOOSE 1)

House Salad (V)

Fresh greens, cucumber, tomato, shaved red onion, and house-made garlic croutons. Choice of dressing.

Caesar Salad (V)

Fresh romaine tossed with Caesar dressing, parmesan cheese, and house-made garlic croutons.

Strawberry Fields Salad (V)(GF)

+\$1pp - Fresh strawberries, gorgonzola cheese, candied walnuts, tomato, and shaved red onion over mixed greens with a side of raspberry vinaigrette dressing.

ADD-ON OPEN BAR PACKAGES

Priced as an add-on to either of our buffet packages. Prices are for a 3-hour open bar and is before tax, gratuity, and admin fee.

BEER & WINE \$25pp

Includes rotating crafts under 8% ABV, all bottled beer, full wine list.

SIGNATURE OPEN BAR \$30pp

Includes all rotating crafts under 8% ABV, bottled beer, hard Seltzers, wine, sangria, house and call liquors. (Titos, Flavored Vodkas, Hendricks, Bacardi, Captain Morgan, Malibu, Cuervo, Milagro, 1800, Jack Daniels, Jameson, Teeling, Jeffersons Bourbon.)

PREMIUM OPEN BAR \$35pp

Includes all Signature items plus Ketel, Grey Goose, Casamigos, Patron, Johnnie Walker, Bourbon list. EXCLUDES Clasé Azul.

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APPETIZERS (CHOOSE 5)

Spinach Dip

House-made creamy spinach dip served with seasoned pita chips.

Chicken Wings

Traditional or boneless - tossed in choice of sauce: Mild, Medium, or Hot Buffalo, Sesame Garlic, Orange Chili, or Dry Chili Rub. Served with carrots, celery and choice of Bleu Cheese or Ranch dressing.

Our Famous Mussels

Choice of White, Red, Buffalo & Bleu Cheese, and Seasonal.

Mediterranean Platter

Roasted Hummus served with grilled artichoke, sliced cucumbers, marinated olives, cauliflower, carrots, celery, and grilled pita.

All-American Sliders

100% Beef Butcher's Blend patty, American cheese, lettuce, and our signature "Tap Sauce" on a butter toasted potato roll.
+ additional \$1pp

Mac & Cheese Bites

House-made with bacon and drizzled with Maytag aioli.

Hot Honey Brussels

hot honey and bacon lardons.
+ additional \$1pp

Birria Egg Rolls

Egg rolls filled with birria and mozzarella. served with a side of consommé, pico de gallo, chimichurri.
+ additional \$1pp

Mozz Sticks

hand-cut mozzarella. served with marinara.

Bavarian Pretzel Bites

Served with Monterey Jack cheese sauce and mustard aioli.

Cheese Quesadilla

Flour tortilla with shredded Jack and cheddar cheese. (add chicken +\$2pp). served with salsa, guacamole, and sour cream.

Crispy Dragon Wontons

Crispy house-made wontons topped with sweet chili sauce, casaba aioli, and sriracha.



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TAP ROOM

Open Bar Packages

(Alcohol only. Food can be added on below.)

All pricing below is for open bar parties held in our general bar area. Prices are for a 3-hour open bar and is before tax, gratuity, and admin fee. We do not include food or a private space with open bar parties, but appetizer platters can be ordered ahead of time à la carte off of the Appetizer Platters section below. Guests may also order food off our regular dining menu the day of the party.

A minimum of 15 wristbands must be purchased ahead of time for all open bar parties.

OPEN BAR PRICING

Signature Open Bar

\$55pp

Includes all rotating crafts under 8% ABV, bottled beer, hard Seltzers, wine, sangria, house and call liquors. (Titos, Flavored Vodkas, Hendricks, Bacardi, Captain Morgan, Malibu, Cuervo, Milagro, 1800, Jack Daniels, Jameson, Teeling, Jeffersons Bourbon.)

Premium Open Bar

\$65pp

Includes all Signature items plus Ketel, Grey Goose, Casamigos, Patron, Johnnie Walker, Bourbon list. EXCLUDES Clasé Azul.

*Shots, doubles, neat/up/rocks, and imperial crafts/crafts over 8% ABV are not included with open bar packages, but are available for purchase.

ADD-ON APPETIZER PLATTERS

Spinach Dip

\$65 (one size)

House-made creamy spinach dip served with seasoned pita chips.

Mac & Cheese Bites

\$40 Half / \$75 Full

House-made with bacon and drizzled with Maytag aioli.

Crispy Dragon Wontons

\$40 Half / \$75 Full

Crispy house-made wontons topped with sweet chili sauce, cusabi aioli, and sriracha.

Chicken Wings

\$55 Half / \$105 Full

Traditional - tossed in choice of sauce: Mild, Medium, or Hot Buffalo, Sesame Garlic, Orange Chili, or Dry Chili Rub. Served with carrots, celery and choice of Bleu Cheese or Ranch dressing.

Hot Honey Brussels

\$45 Half / \$85 Full

hot honey and bacon lardons.

Birria Egg Rolls

\$50 Half / \$95 Full

+1pp - Egg rolls filled with birria and mozzarella. served with a side of consommé, pico de gallo, chimichurri.

Boneless Wings

\$60 Half / \$110 Full

Boneless - tossed in choice of sauce: Mild, Medium, or Hot Buffalo, Sesame Garlic, Orange Chili, or Dry Chili Rub. Served with carrots, celery and choice of Bleu Cheese or Ranch dressing.

hand-cut mozzarella. served with marinara.

Bavarian Pretzel Bites

\$35 Half / \$50 Full

Served with Monterey Jack cheese sauce and mustard aioli.

All-American Sliders

\$45 Half / \$85 Full

100% Beef Butcher's Blend patty, American cheese, lettuce, and our signature "Tap Sauce" on a butter toasted potato roll.

Tap Tenders

\$35 Half / \$65 Full

Premium tenderloins hand dredged in our secret breading. Served honey mustard.

Mediterranean Platter

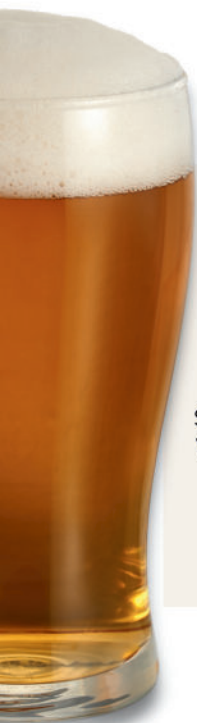
Full tray for \$85

Served with Monterey Jack cheese sauce and mustard aioli.

Chicken Quesadilla

\$50 Half / \$90 Full

Flour tortilla with chicken, shredded Jack and cheddar cheese. Served with salsa, guacamole, and sour cream.



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TAP ROOM

Cocktail Party

\$50pp

Upgrade to
Premium Open Bar +\$15pp

2-hour Signature Open Bar with passed Hors d'Oeuvres.
All pricing is before tax, gratuity, and admin fee

Sweet Chili Bacon

Thick cut Slab Bacon glazed with sweet chili and topped with sesame seed and scallion.

Tzatziki Cucumber

Horizontally-sliced cucumber topped with fresh tzatziki, roasted tomato, and marinated Kalamata olives. Topped with fresh basil and lemon.

Birria Crostini

Birria, bacon jam, pickled red onions, and gorgonzola cheese on top of a homemade crostini.

Prosciutto & Bacon Jam Grilled Flatbread

Bacon jam spread on pita flatbread topped with Swiss cheese and crumbled prosciutto.

Shrimp Chipotle Chip

Crispy corn chip topped with marinated shrimp, avocado, mango salsa, and chipotle aioli.

Chicken Potstickers

Pan-seared potstickers served with sesame garlic sauce, scallions, and sesame seeds.



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Brunch Buffet

\$55pp Includes soft drinks, coffee, & tea. All pricing is for 3-hour parties and is before tax, gratuity, and admin fee.

Pound Cake French Toast Bites

Warm strawberry compote | Confectioner sugar

Chicken and Waffle Sliders

Chili butter | Rosemary syrup

Hangover Burger Sliders

Beef Patty | Smoked Bacon | Avocado
Hash Brown | Chipotle Aioli

Bananas Foster Waffles

Hot Belgian waffles | Caramelized banana
Sweet cream rum sauce | Toasted walnuts
Sea salt whipped cream

Scrambled Eggs

Garlic Home Fries

Crispy Bacon

Fresh Fruit

**UNLIMITED
MIMOSAS AND BLOOD MARYS**



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A minimum of 15 wristbands must be purchased ahead of time for all open bar parties.

3-HOUR OPEN BAR PRICING

Signature Open Bar

\$55pp

Includes all rotating crafts under 8% ABV, bottled beer, hard Seltzers, wine, sangria, house and call liquors. (Titos, Flavored Vodkas, Hendricks, Bacardi, Captain Morgan, Malibu, Cuervo, Milagro, 1800, Jack Daniels, Jameson, Teeling, Jeffersons Bourbon.)

Premium Open Bar

\$65pp

Includes all Signature items plus Ketel, Grey Goose, Casamigos, Patron, Johnnie Walker, Bourbon list. EXCLUDES Clasé Azul.

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