

BIERGARTEN



HOR D'OEUVRES passed

Artichoke Pakora, Tamarind (gf)(vg)
Crispy Cauliflower Bonchon, Toasted Sesame Seeds (vg)
Tuna Tartare Lettuce Cups, Grapefruit Ponzu (df)
Ahi Tuna, Crispy Rice, Spicy Mayo (df)
Lobster Club, Crispy Onion Cracker, Bacon Aioli (gf)(df)
Jonah Crab Cake, Garlic Aioli (df)
Chicken Meatball, Charred Jalapeño Salsa (df)
Buttermilk Chicken Slider, Yuzu Pickles
Lamb Kofta Meatball, Lime Yogurt (gf)
Vietnamese Beef Roll, Nuoc-Chom, Fragrant Herbs, Chili (gf)(df)
Mini Burger, Iceberg, Tomato, American Cheese, Special Sauce
Seared Filet of Beef, Horseradish Crème Fraîche, Crostini

\$45 pp for choice of 6 for 1 hour
\$60 pp for choice of 6 for 2 hours
\$65 pp for choice of 8 for 1 hour
\$80 pp for choice of 8 for 2 hours
\$15 pp for each additional hour

DESSERTS passed or stationary

Pistachio and Raspberry Tart
Strawberry Shortcake
Mini Key Lime Cheesecake
Carrot Cupcake, Cream Cheese Frosting
Chocolate Mousse Tart, Passionfruit
Salted Caramel Cupcake
Peanut Butter Crunch Bar (gf)
Chocolate Chip Cookies

\$35 pp for choice of 4 desserts for 1 hour
\$50 pp for choice of 6 desserts for 1 hour

(gf)- Gluten Free

(df)- Dairy Free

(vg)- Vegan

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SAUSAGE + PRETZELS

Large Salted Pretzels (df)
Sausages, Select Three:
Standard Bratwurst (df)
Currywurst (df)
Weisswurst (df)
Nurnbeger (df)
Vegetarian Sausage (df)
Dipping Sauces Included:
Dusseldorf Spicy Mustard (df)
Sweet and Spicy Mustard (df)
Kiptawer Cheese Sauce (df)
Ketchup (df)
Salads, Select Two:
White Cabbage Salad (gf)
Potato Cucumber Salad (gf)
Homemade Sauerkraut (gf)
\$35pp

SLIDERS + SCHNITZEL

Mini Burger Queens
Mini Veggie Burger
Chicken Schnitzel, Horseradish Creme, Lemon
French Fries (df)
Biergraten Mustards (df)
\$40pp

BISTRO

Market Salad, Roasted Beets, Toasted Seeds, Meyer Lemon Vinaigrette (gf)(df)
Roasted Squash, Salsa Verde, Fresh Ricotta (gf)
Spice Crusted Atlantic Salmon, Lemon Vinaigrette (gf)(df)
Roasted Chicken, Glazed with Crème Fraîche, Aleppo Pepper, Preserved Lemon (gf)
Rigatoni with Plum Tomato, Whipped Ricotta, Pimenton
Artisinal Breads (df)
\$65pp

CHEESE

Grayson Meadow Creek, Mrs. Quicke's Cheddar
Humboldt Fog, Jasper Hill Gray, Point Reyes Bay (gf)
Fresh Honeycomb, Dried and Fresh Fruit, Toasted Nuts, Crackers
\$40pp

CHARCUTERIE

Sweet Soppressata, Tanara Prosciutto
Spicy Coppa, Wild Boar Salami, Spanish Chorizo (gf)(df)
Freshly Baked Artisanal Breads, House Mustards, Cornichons
\$45pp

FLATBREADS

select two
Prosciutto, Arugula, Burrata
Spiced Sausage, Sweet Onion, Cheddar, Red Pepper
Black Truffle Wild Mushroom, Fontina Cheese
Kale, Cheddar, Calabrian Chili, Basil
\$35pp

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TOP SHELF LIQUOR

Grey Goose, Belvedere, Ketel One, Tito's
Bombay Sapphire, Tanqueray, Hendricks
Bacardi Light, Bacardi 8
Patron Silver, Don Julio Blanco, Espolon
el Maguey Vida Mezcal, Wild Turkey, Makers Mark,
Bulleit Bourbon, Bulleit Rye, Jameson
Johnnie Walker Black, Macallan 12yr

HOUSE WINES

Paul Louis, Blanc de Blancs, Cremant de Loir, NV
La Bernarde, Rosé Côtes de Provence, France 2020
select one white & one red
Terranoble, Sauvignon Blanc Estate 2021
Terres Dorées, Chardonnay, Beaujolais Blanc 2018
Terranoble, Cabernet Sauvignon Estate 2019
Gravelly Ford, Pinot Noir California 2019

UPGRADED WINES

Available on request

BEERS

select two
Standard Brauhaus (can)
Coney Island NY Style IPA (can)
Allagash White (can)
Lagunitas IPA (can)
Downeast Apple Cider (can)
Bitburger Non-Alc (btl)

SEASONAL DRAFT BEERS

Included

Deluxe Top Shelf Bar

\$45 pp first hour, \$30 pp each additional hour

Limited Bar

(Wine, Sparkling Wine, Beer, & One Specialty Cocktail)

\$35 pp first hour, \$25 pp each additional hour

SPECIALTY COCKTAILS

select two
A DOZEN RED ROSAS
Vodka, Cocchi Rosa, Strawberry, Rose Water, Lemon
COOL HAND
Gin, Aloe, Lemon, Prosecco
BY THE BARREL
Ragtime Rye, Amontillado, Pineapple, Cacao, Lime
PENNY DROP
Vodka, Ginger, Lime, Ginger Beer
DISCO DEVIL
Tequila, Wasabi, Grapefruit, Lime
EL DIABLO
Tequila, Ginger, Blackberry, Plum, Lime
STANDARD ISSUE
Whiskey, Amaro, Grapefruit, Strawberry, Lime
FIFTY FIFTY
Gin, Sherry, Bergamont, Dill, Grapefruit Essence
MEADOWS (N/A)
Snap Pea, Lavender, Lemongrass, Lime, Soda