



A LA CARTE BAR OPTIONS			
LIQUOR *			
<i>* this is a sample list, more options available upon request</i>			
	Standard	Premium	
Vodka	Gruven	Tito's	Ketel One
Gin	Beefeater	Hendricks	Distillery No. 209
Tequila	Sauza Blue	Fortaleza Reposada	Tequila Ocho Plata
Rum	Ron Caribe	Ron Zacapa	Smith & Cross
Bourbon	Jim Beam	Knob Creek	Elijah Craig
Rye Whisky	Old Overholt	Knob Creek Rye	Templeton Rye
Scotch	Dewars White Label	Macallan 12 yr	Laphroig 10 yr
	Price \$8-\$13 per drink	Price \$16-\$20 per drink	
Wines	B-Side Selections 2016 Indaba Sauvignon Blanc, South Africa 2016 Indaba Mosaic Red Blend, South Africa Prosecco, Bocelli, Italy NV <i>Selections subject to change</i>	B-Side Premium Selections 2015 Alexander Valley Vineyards Chardonnay, Sonoma, CA 2015 B-Side Cabernet Sauvignon, Napa Valley, CA 2015 Babcock Rita's Earth Pinot Noir, Santa Rita Hills, CA Prosecco, Bocelli, Italy NV Pierre Sparr Brut Rosé, Alsace, France NV <i>Selections subject to change</i>	
Beers	B-Side craft selections (\$8) Trumer Brauerei Pilsner, Berkeley, CA <i>Selections subject to change</i>	B-Side craft selections (\$8-\$9) Trumer Brauerei Pilsner, Berkeley, CA IPA, Solis Dynamic, Mike Hess, San Diego, CA Mexican Amber Lager, Oskar Blues, Longmont, CO <i>Selections subject to change</i>	



PRIVATE EVENTS MENU
 A LA CARTE, PRICING PER PERSON
 as of 1/1/18, subject to change due to seasonality

RESTAURANT BUYOUTS ONLY

		PRICE PP
BITES:	HEIRLOOM TOMATO & MOZZARELLA, BASIL	\$5.00
	seasonal	
	FRIED MAC N CHEESE	\$4.00
	cheddar béchamel	
	TUNA TARTARE	\$6.50
	sesame, mango, cilantro, jalapeño	
	ROASTED DELICATA SQUASH (seasonal)	\$5.00
	chili, garlic, herbs	
	CRISPY BRUSSELS SPROUTS	\$4.50
	cider, sesame, miso	

		PRICE PP
ENTREES:	RIB EYE STEAK	\$18.00
	rib eye steak, sliced, herbed butter, rosemary, thyme	
	OVEN ROASTED CHICKEN	\$15.00
	bone-in marinated chicken, paprika, citrus, garlic	
	FILET OF SALMON	\$16.00
	sautéed oven-finished salmon, lemon butter, dill	
	BRAISED SHORT RIBS	\$17.00
	slow braised beef ribs [rub?]	
	MIXED ROASTED VEGETABLES	\$9.00
	seasonal medley	
	PORK CHOP	\$16.00
	sautéed pork chop, bone-in, apricot glaze	
	MASHED POTATOES	\$4.00
	traditional mashed, cream, onions, parsley, butter	

	PRICE PP
HERBED FALAFEL	\$4.50
avocado-jalapeno dip	
B-SIDE FRIES	\$3.00
hand-cut, malt mayo	
TATER-TOTS	\$4.00
house-made, thyme, oregano, parsley	
FRIED CHICKEN SLIDERS	\$7.50
celery root, pickles	
B-SIDE HAMBURGER SLIDERS	\$9.00
pickled red onions, crispy cheese	
KALE PARMESAN SLIDERS	\$6.00
stewed peppers, poblano emulsion	

	PRICE PP	
DESSERTS:	CHEESECAKE	\$4.00
	traditional cheesecake, sautéed strawberries	
	FRIED PIES	\$4.00
	seasonal berries	
	KEY LIME PIE	\$4.00
	traditional key lime pie, home-made whipped cream	
	COOKIES	\$2.00
	milk chocolate chip cookies, no nuts	



#1 Seasonal Cocktail Hour Appetizer Medley Prix Fixe

\$18 per person

ROASTED DELICATA SQUASH
chili, garlic, herbs

FRIED MAC N CHEESE
cheddar béchamel

CRISPY BRUSSELS SPROUTS
cider, sesame, miso

B-SIDE FRIES
hand-cut, malt mayo

COOKIE ASSORTMENT
milk chocolate chip, no nuts

#2 Seasonal Luncheon or Dinner Display Prix Fixe

\$40 per person

APPETIZERS:
ROASTED DELICATA SQUASH
chili, garlic, herbs

FRIED MAC N CHEESE
cheddar béchamel

ENTREE:
OVEN ROASTED CHICKEN
marinated bone-in chicken, paprika, citrus, garlic

SIDES:
MIXED ROASTED VEGETABLES
seasonal medley

MASHED POTATOES
Cream, onions, parsley butter

DESSERT:
KEY LIME PIE
Traditional key lime pie, house-made whipped cream
all dishes presented buffet-style