

# PINTHOUSE BREWING

## PRIVATE EVENTS MENU

### STARTERS

#### HUMMUS & VEGGIES V GF

House-made boiled peanut hummus, za'atar, pomegranate molasses, fresh veggies

#### BUFFALO WINGS GF

Choice of **Buffalo** or **Cajun Dry Rub**, served with charred Vidalia blue cheese ranch and Tabasco chicharrón

#### TEXAS PRETZELS VEG

Soft pretzels, *Electric Jellyfish* beer mustard, *Old Beluga* cheese fondue

#### CHIPS & ONION DIP VEG

Hop salt chips, onion dip

### SALADS

Ask about adding **Grilled Chicken** or **Bacon Lardons** to any salad

#### CHOPPED SALAD

Romaine, roasted corn, candied bacon, boiled peanuts, crispy shallots, pickled egg, mozzarella, chives, buttermilk Dijon

#### BREWHOUSE CAESAR

Gem lettuce, shaved Brussels sprouts, preserved lemons, Parmesan, sourdough breadcrumbs, \*Caesar dressing

\*Contains anchovies

#### SEASONAL WEDGE

Rotating salad offering that changes on a quarterly basis; current details provided when you book your event

### ENTREES

Speak with your event coordinator if you're interested in substituting any bun for a **Gluten Free bun**

#### JAMBALAYA GF

Andouille sausage, chicken, shrimp, celery, onion, bell pepper, Crystal hot sauce, and garnished with fresh herbs

#### TEXAS WAGYU SMASH BURGER SLIDERS

Akaushi beef, caramelized Vidalia onions, American cheese, iceberg lettuce, pickles, and super sauce on a Martin's potato bun (contains sesame seeds)

#### FRIED CHICKEN SLIDER

Fried chicken breast, shaved iceberg with white BBQ vinaigrette, dill pickles, and roasted garlic aioli on a Martin's potato bun (contains sesame seeds)

#### HIPPIE SLIDER V

Veggie burger (black eyed peas, black beans, and seasonal veggies), charred kale, Turkish pickled fennel, vegan mozzarella, and garlic toum on our house vegan bun

#### ITALIAN GRINDER

Finocchiona, capicola, prosciutto cotto, mortadella, pepperoni, provolone, shaved iceberg lettuce, tomatoes, banana pepper relish, mayonnaise, herb blend, Pecorino, and red wine vinaigrette on our hoagie roll

### SOURDOUGH PIZZAS

*Sicilian-influenced pizzas made from our aged sourdough starter*

#### THE O.G.

Charred pepperoni, spicy red sauce, house blend cheese, basil, spicy honey, dollops of ricotta

#### PEPPERONI

Cup & char pepperoni, red sauce, house blend cheese

#### THE MOONSHOT

Spicy Italian sausage, cup & char pepperoni, fennel Tuscano salami, spicy red sauce, house blend cheese, shaved speck

#### MUSHROOM MAN VEG

Roasted mushrooms, pickled cipollini onion, red sauce, house blend cheese, pumpkin seed arugula pesto, goat cheese crema

#### SPICY MAMA

Spicy Italian sausage, banana peppers, sweet drop peppers, roasted garlic, Calabrian purée, spicy red sauce, house blend cheese, shaved red onion, Pecorino

#### BUFFALO CHICKEN

Shredded chicken tossed in buffalo sauce, spicy cream sauce, house cheese blend, charred Vidalia blue cheese ranch, red onion, celery, pickled carrots, chicharrones

#### SEASONAL PIZZA

Rotating pizza offering that changes on a quarterly basis; current details provided when you book your event

### DESSERT

#### LEMON MERINGUE TARTLETS ..... \$36

Butter tart shell, lemon curd filling, toasted meringue

#### CHOCOLATE TOFFEE

#### BOUCHON BROWNIE ..... \$36

Dark Chocolate, toffee & chocolate chunks, powdered sugar

### ADD-ONS

*Each add-on feeds 10-12 people*

#### BOILED PEANUTS GF ..... \$24

Choice of **Salted** or **Low Country** — sorghum & black pepper infused, sorghum bacon & sherry gastrique, parsley

#### CHICHARRÓNES ..... \$24

Fresh fried chicharrones, Creole seasoning, tomatillo salsa verde.

#### DEVILED EGGS ..... \$48

Pickled eggs, hot pickle aioli, apricot mostarda, Creole crackers, chives.

### WANT TO ADD A LITTLE SOMETHING EXTRA?

Ask your event coordinator about our **Game** and **Photo Booth** packages!