

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, sweetie 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 chicharrónes, Creole seasoning, tomatillo salsa verde.

DEVEILED 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!