

PINTHOUSE ♦ BREWING

PRIVATE EVENTS MENU

STARTERS

BOILED PEANUT HUMMUS VEG

Peanut hummus, snap pea, radish, red onion & cucumber salad, champagne vinaigrette, ricotta, sesame seeds, green chile harissa, housemade grilled pita bread.

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

Hard salami, capicola, prosciutto cotto, mortadella, pepperoni, Provolone, iceberg, tomatoes, banana pepper relish, mayo, herb blend, Parmesan, 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.

CHICHARRONES \$24

Fresh fried chicharrones, 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!