



GROUP EVENTS AND BANQUETS

KARL STRAUSS AMBER LAGER 15.95

Please select 3 for your group

BIG BEER BURGER

Basted with Karl Strauss Amber Lager, Red Trolley Ale onions, IPA mushrooms, Woodie Gold brined seasoned bacon, gruyere, tomato, lettuce, and fries. Served with IPA steak sauce.

BUTTERMILK FRIED CHICKEN SALAD

Havarti cheese stuffed chicken breast, field greens, carrots, tomato, blackberry hazelnut vinaigrette, cucumber corn relish, and toasted almonds.

BBQ PORK SANDWICH

Slow roasted, Red Trolley BBQ sauce, sautéed red onions, onion rings, and slaw.

BREW PUB CLUB

Oven roasted turkey, beer brined seasoned bacon, tomato, lettuce, avocado, pesto mayo on wheat bread, and house made potato chips.

HONEY LAGER CHICKEN SALAD

Crispy wontons, crushed peanuts, tomatoes, cilantro, sesame seeds, honey lager lime vinaigrette, and peanut dressing.

PORTOBELLO MUSHROOM SANDWICH

Grilled and basted with Karl Strauss Amber Lager marinade, topped with roasted red peppers, grilled onions, pepper jack cheese, tomatoes, lettuce, chili aioli, and house made potato chips.

MESQUITE CHICKEN SANDWICH

Mesquite grilled chicken breast topped with fresh apple slaw, white cheddar, avocado, chili mayo, lettuce, and housemade potato chips.

CRUNCHY BBQ CHICKEN SALAD

Napa, white, and red cabbage, romaine lettuce, tomatoes, avocado, pasilla peppers, cilantro, carrots, jicama, corn tortilla strips, grilled chicken, and Red Trolley Ale BBQ ranch dressing.

THE HOAGIE

Black forest ham, white cheddar, lettuce, roasted red peppers, pepperoncini, onions, tomato, fresh basil, oregano, Dijon mustard, French roll, and house made potato chips.

UNLIMITED SOFT DRINKS, COFFEE, OR TEA.

Price does not include sales tax, taxable service charge, or equipment rentals if needed.

Price and items subject to seasonal changes.

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WOODIE GOLD 24.95

Please select 3 for your group

GRILLED SALMON SALAD

Artichokes, cucumber, roasted peppers, green beans, tomatoes, field greens, almonds, honey Dijon tarragon vinaigrette, and Tower 10 IPA chive mustard sauce.

SEARED AHI SALAD

Sashimi grade ahi, mixed field greens, pickled ginger, mushrooms, tomatoes, sesame seeds, firecracker sauce, and citrus vinaigrette.

MAC AND CHEESE - ON EMPTY

Large elbow noodles, gorgonzola, gruyere, cheddar cheese, and a crispy parmesan breadcrumb topping.

MAC AND CHEESE - TREE HUGGER

Large elbow noodles, gorgonzola, gruyere, cheddar cheese, and a crispy parmesan breadcrumb topping with broccoli, spinach, and roasted red peppers.

CAJUN CHICKEN PASTA

Grilled chicken, bacon, mushrooms, pasilla and roasted red peppers, tomatoes, cilantro, and spicy Cajun cream sauce.

BEER-BATTERED FISH N CHIPS*

Caper remoulade and house made slaw.

GRILLED SHRIMP AND GOAT CHEESE SALAD

Jumbo black tiger shrimp, salad of fresh herbs, spinach, and field greens, goat cheese, corn relish, and roasted red pepper vinaigrette.

THE BEEF DIP

Thin sliced oven roasted sirloin, beer onions, gruyere cheese, horseradish cream, beer au jus, French roll, fresh apple slaw, and fries.

Includes

NEW YORK CHEESECAKE

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TOWER 10 IPA 29.95

Includes

MIXED GREENS SALAD

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POT ROAST

Red Trolley Ale braised beef, butternut squash, steamed broccoli, garlic mashed red potatoes, and Portobello bourbon gravy.

GINGER CRUSTED SALMON

Avocado, sautéed spinach, steamed broccoli, and firecracker sauce.

BEER-BRINED PORK CHOPS

Two grilled 8 oz. bone-in chops brined in Red Trolley Ale. Garlic mashed red potatoes, sautéed green beans, broccoli, firecracker sauce, and spicy mustard sauce.

GRILLED FISH TACOS*

Spice-rubbed Mahi Mahi, mango salsa, cotija cheese, cilantro, chipotle sour cream, black beans, and long grain rice.

BBQ RIBS - HALF RACK

Tender St. Louis-style pork ribs slow-cooked, Red Trolley BBQ sauce, fries, and slaw.

POTATO CRUSTED BARRAMUNDI

Pan seared barramundi filet, summer squash, pesto, shaved fennel, and lemon sauce.

LEMON HEF CHICKEN

Pan roasted chicken breast, Windansea Wheat Hefeweizen fresh lemon sauce, garlic, artichoke hearts, capers, garlic mashed red potatoes, and steamed broccoli.

MAC AND CHEESE - PIGGY BANK

Large elbow noodles, gorgonzola, gruyere, cheddar cheese, and a crispy parmesan breadcrumb topping with beer brined bacon, black forest ham, and kolbasa sausage.

MAC AND CHEESE - DIRTY BIRD

Large elbow noodles, gorgonzola, gruyere, cheddar cheese, and a crispy parmesan breadcrumb topping with beer mushrooms, blackened chicken, and tomato.

Includes choice of

BREAD PUDDING OR NEW YORK CHEESECAKE

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RED TROLLEY ALE 38.95

Starters (one of each per table)

SPICY HUMMUS AND FLAT BREAD AND CRISPY CALAMARI

Includes

MIXED GREENS SALAD

Please select 3 for your group

AHI TUNA - SEARED RARE

Steamed broccoli, long grain rice, and firecracker sauce.

GINGER CRUSTED SALMON

Avocado, sautéed spinach, steamed broccoli, and firecracker sauce.

DRUNKEN SHRIMP

Sautéed with Woodie Gold, garlic, spices, cream, tomatoes, fresh herbs, garlic mashed red potatoes, and sautéed spinach.

LEMON HEF CHICKEN

Pan roasted chicken breast, Windansea Wheat Hefeweizen fresh lemon sauce, garlic, artichoke hearts, capers, garlic mashed red potatoes, and steamed broccoli.

TOP SIRLOIN

Prime 10 oz. Garlic mashed red potatoes, sautéed green beans, and Ale mushroom sauce.

"BLACK N BLEU" STRIP - ADD \$6 PER PERSON

Choice 14 oz. Cajun spice rubbed, Cambozola bleu cheese, roasted garlic cloves, beer onions, garlic mashed red potatoes, and sautéed green beans.

Includes choice of

"BEERAMISU" OR CHOCOLATE ON TAP

UNLIMITED SOFT DRINKS, COFFEE, OR TEA.

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APPETIZER RECEPTION PACKAGE

Minimum of 20 guests applies.

PACKAGE A 14.95 Per guest

Your choice of 4 selections

PACKAGE B 15.95 Per guest

Your choice of 6 selections

PACKAGE C 16.95 Per guest

Your choice of 7 selections

APPETIZER SELECTIONS

FRESH VEGETABLE AND CHEESE TRAY

BRUSCHETTA

BONELESS CHICKEN TENDERS Your choice of Red Trolley BBQ, Buffalo Style, or Firecracker

SPICY HUMMUS AND FLAT BREAD

FIRECRACKER SIRLOIN STRIPS

BEER BRAISED SAUSAGE

CRISPY CALAMARI

BREWERY FRIES Your choice of Spicy Cajun or Garlic Parmesan

AHI POKE

SWEET AND STINKY FRIES

CHILI LIME SWEET POTATO FRIES

Not all items are available at all locations.

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ADDITIONAL PLATTER

BLACK GARLIC FONDUE Serves 8 - 10

Cambozola cheese, black garlic cloves, fresh herbs, roasted peppers, Red Trolley Ale, and grilled herb bread. 42

SPICY HUMMUS AND FLAT BREAD Serves 8 - 10

Cilantro, jalapeño Kalamata olives, roasted red peppers, red onions, and almonds. 42

SALADS

MIXED GREENS Serves 8 - 10

Gorgonzola cheese, candied walnuts, tomatoes, and Windansea Wheat Hefeweizen raspberry vinaigrette. 36

CHICKEN CAESAR Serves 8 - 10

Heart of romaine, grilled Mesquite chicken breast, croutons, parmesan, tomatoes, and caesar dressing. 58

CHOPPED Serves 8 - 10

Roasted turkey, beer-brined seasoned bacon, tomatoes, cucumbers, gorgonzola cheese, croutons, and buttermilk ranch dressing. 68

DESSERT PLATTERS

BROWNIES 10 each

Served with strawberries, mango, chocolate, and Red Trolley Ale caramel sauce. 45

NEW YORK CHEESECAKE 10 each

Served with hefeweizen infused peach purées and strawberry relish. 55



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BEVERAGE SERVICE OPTIONS

PACKAGE A 15.95 Per guest (4 hours)

Unlimited Service

Includes:

A selection of Karl Strauss Handcrafted Beer on tap

Non-Alcoholic Beer

House Wines

Juice

Mineral Water

Soft Drinks

PACKAGE B

Hosted Bar - Tab Payable at End

Per Glass:

A selection of Karl Strauss Handcrafted Beer 5.50

Non Alcoholic Beer 3.95

House Wines 5.50

Juice 2.95

Mineral Water 2.95

Soft Drinks 2.95

Well, call, and premium mixed drinks available at our Downtown San Diego, La Jolla, Carlsbad, Costa Mesa, and Universal CityWalk locations

PACKAGE C

No Host Bar - Cash and Carry

Prices Vary Per Location

Please note a \$75 Labor Fee applies for all No Host Cash and Carry Bars

Not all items are available at all locations.

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GENERAL POLICIES

1. Karl Strauss Group Events features Master Brewer Karl Strauss superb handcrafted beers and a distinguished list of sparkling wines and spirits*. Please note that due to California State Law, absolutely no outside alcoholic beverages may be brought onto the premises. All guests must produce a valid form of identification verifying they are of legal age in order to consume any alcoholic beverage.
2. Patrons are required to notify Karl Strauss Group Events of the exact number of guests 72 hours prior to the event. This number constitutes the patrons guarantee. If less than the guaranteed number of guests attend the function, the patron will be charged for the original guaranteed number. If no guarantee is given, the expected number of people will be the charged guarantee.
3. Food and beverage prices are subject to change. Prices vary according to the menu and type of event.
4. There is a three-entrée choice maximum for all sit down functions.
5. A security deposit is required for all events. Security deposits will be applied to the food and beverage invoice. Cancelled functions within 5 business days prior to the event are subject to forfeiture of security deposit.
6. All events are to be paid in full at the conclusion of the event.
7. The engagee agrees to assume liability for all damages to the property both during the function and during the departure.
8. We do not assume responsibility for damages to, or loss of, engager's articles, props, or equipment.
9. Applicable California Sales Tax and a Taxable Service Charge will be added to the total bill.
10. A signed contract is required for a guarantee of pricing and event security.

* Available at selected locations.

** Certain items require a pre-order.