



GROUP EVENTS AND BANQUETS

KARL STRAUSS AMBER LAGER 15.95

Please select 3 for your group

THE BIG BEER BURGER

Intrigued? You're not alone. Our signature burger is basted with KS Amber Lager, topped with Red Trolley Ale onions, IPA mushrooms, Woodie Gold-brined bacon, gruyere, tomato, lettuce, and fries. Served with IPA steak sauce.

CHICKEN MANGO SALAD

Mixed field greens, sliced mango, red onions, tomatoes, almonds, carrots, cilantro, and chili citrus vinaigrette.

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, 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

Grilled chicken breast, avocado, beer-brined seasoned bacon, white cheddar, tomato, lettuce, chili aioli, and house-made 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 BBQ ranch dressing.

CHICKEN CAESAR WEDGE SALAD

Heart of romaine, croutons, parmesan, tomatoes, and Caesar dressing. With mesquite grilled chicken breast.

CHIPOTLE PASTRAMI SANDWICH

Pepper jack cheese, beer onions, chipotle-ale mayo, ciabatta bread, and fries.

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.

Menu selections and final guest count must be received 5 business days in advance of your event date.



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WOODIE GOLD 24.95

Please select 3 for your group

SEARED AHI

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

MEDITERRANEAN SALAD WITH MARINATED STEAK

Cucumber, tomato, romaine lettuce, radicchio, red onions, feta, Kalamata olives, grilled flat bread, basil, and Greek dressing.

MAC AND CHEESE - THE NORM

Made with 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.

PESTO CHICKEN PASTA

Linguine, creamy spicy tomato sauce, mushrooms, roasted red peppers, spinach, parmesan, feta, and arugula pesto.

FISH N CHIPS

Battered Alaskan Cod, caper remoulade, and house-made broccoli slaw.

HARVEST SALMON SALAD

Field greens, grilled salmon, shaved fennel, apples, roasted peppers, cranberries, almonds, orange vinaigrette.

JIDORI HALF CHICKEN

A locally sourced and all natural departure from Dad's beer-can chicken. Red Trolley-brined, spice-rubbed, and oven roasted. Served over an edamame hash with bacon, peppers, onions, potatoes, and Red Trolley BBQ sauce.

Includes

NEW YORK CHEESECAKE

UNLIMITED SOFT DRINKS, COFFEE, OR TEA.

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TOWER 10 IPA 29.95

Includes
MIXED GREENS SALAD

Please select 3 for your group

GINGER CRUSTED SALMON

Sautéed spinach, avocado, steamed broccoli, and firecracker sauce.

THE BEER-BRINED CHOPS

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

JIDORI HALF CHICKEN

A locally sourced and all natural departure from Dad's beer-can chicken. Red Trolley-brined, spice-rubbed, and oven roasted. Served over an edamame hash with bacon, peppers, onions, potatoes, and Red Trolley BBQ sauce.

MAC AND CHEESE - TRUCK DRIVER

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

FLAT IRON

Choice 8 oz. Sautéed spinach, garlic mashed red potatoes, mushrooms, peppers, chives, and soy ginger sauce.

Includes choice of

BREAD PUDDING OR NEW YORK CHEESECAKE

UNLIMITED SOFT DRINKS, COFFEE, OR TEA.

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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

SESAME SEARED AHI TUNA

Sashimi grade Ahi filet, gingered rice, steamed broccoli, firecracker sauce, and Chinese mustard sauce.

GINGER CRUSTED SALMON

Sautéed spinach, avocado, steamed broccoli, and firecracker sauce.

THE BEER-BRINED CHOPS

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

JIDORI HALF CHICKEN

A locally sourced and all natural departure from Dad's beer-can chicken. Red Trolley-brined, spice-rubbed, and oven roasted. Served over an edamame hash with bacon, peppers, onions, potatoes, and Red Trolley BBQ sauce.

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

CRISPY CALAMARI

BREWERY FRIES Your choice of Spicy Cajun or Garlic Parmesan

AHI POKE

SWEET AND STINKY FRIES

CHILI LIME SWEET POTATO FRIES

SPINACH DIP

Not all items are available at all locations.

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

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BEVERAGE SERVICE OPTIONS

PACKAGE A 15.95 Per guest (3 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 – 5.95

House Wines 5.50

Juice 3.25

Mineral Water 3.25

Soft Drinks 2.99

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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*Unlimited beverage package can only be purchased in conjunction with a food package.



GROUP EVENTS AND BANQUETS

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 credit card authorization form is required for all events.
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.