



GROUP EVENTS AND BANQUETS

COLUMBIA STREET AMBER 17.95

Please select 4 for your group. Guest to have choice of 1 the night of event.

THE BIG BEER BURGER

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

BBQ PORK SANDWICH

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

EL JARDÍN BURGER

Veggie black bean patty, grilled zucchini, avocado, roasted red peppers, pepper jack, lettuce, tomato, onion, chili aioli, with a Little Gem wedge, tomatoes, radish, toasted almonds, and ranch dressing.

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.

TABOULI AND MELON SALAD

Organic spring mix, crumbled goat cheese, melon, strawberries, toasted almonds, whole wheat tabouli with cucumbers, tomatoes, onions, mint, and raspberry-hazelnut vinaigrette.

BEER BACON AND TURKEY SANDWICH

Smoked gouda, roasted red peppers, arugula pesto, lettuce, herb mayo, on a french roll, with balsamic vinegar chips.

Includes

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.

Final guest count must be received 3 business days in advance of your event date.

Menus selected within 48 hours of your event may be subject to modifications.





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PINTAIL PALE ALE 25.95

Pintail Pale Ale - Exploding with bright citrus hop flavors balanced by a crisp, malt backbone. Begin with a complimentary sample for each guest.*

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SEARED AHI SALAD

Organic spring mix, sashimi grade peppered Ahi, pickled ginger, wontons, mushrooms, tomatoes, sesame seeds, firecracker sauce, and citrus vinaigrette.

MEDITERRANEAN SALAD WITH FLAT IRON STEAK

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

MAC AND CHEESE - P.A.C. MAN

Large elbow noodles, gorgonzola, gruyere, cheddar cheese, and a crispy parmesan breadcrumb topping with Portobello mushroom, wild arugula, and chicken.

HABANERO JACK CHICKEN SANDWICH

Buttermilk fried chicken breast, habanero jack cheese, beer-brined bacon, apple-cabbage slaw, red pepper smear, curly endive, and fries.

PESTO CHICKEN PASTA

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

FISH N CHIPS

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

BRICK CHICKEN

Spicy chipotle-orange marinated chicken breast, brick-pressed and pan roasted with mango salsa, cilantro rice, and black beans.

Includes

NEW YORK CHEESECAKE paired with a sample of **WRECK ALLEY IMPERIAL STOUT***

Includes

UNLIMITED SOFT DRINKS, COFFEE, OR TEA.

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TOWER 10 IPA 29.95

Tower 10 IPA - Packed with Pacific Northwest hops for massive pine, grapefruit, and citrus flavors. Begin with a complimentary sample for each guest.*

Includes
MIXED GREENS SALAD

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BLACKENED SALMON
Cajun seasoning, watermelon-cucumber crudo, feta crumble, basil, French green beans, and citrus vinaigrette.

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.

BRICK CHICKEN
Spicy chipotle-orange marinated chicken breast, brick-pressed and pan roasted with mango salsa, cilantro rice, and black beans.

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 Andouille.

FLAT IRON
Sweet corn and potato mash, steamed broccoli, sautéed spinach, and Spanish Sofrito sauce.

Includes
NEW YORK CHEESECAKE paired with a sample of **WRECK ALLEY IMPERIAL STOUT***

Includes
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RED TROLLEY ALE 39.95

Red Trolley Ale - Boldly brewed with a half-ton of caramelized malts for rich toffee and dark fruit flavors. Begin with a complimentary sample for each guest.*

Starters (one for every 4 - 6 guests)

SPICY HUMMUS AND FLAT BREAD AND BUFFALO WINGS

Includes

MIXED GREENS SALAD

BLACKENED SALMON

Cajun seasoning, melon-cucumber crudo, feta crumble, basil, French green beans, and citrus vinaigrette.

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.

BRICK CHICKEN

Spicy chipotle-orange marinated chicken breast, brick-pressed and pan roasted with mango salsa, cilantro rice, and black beans.

PRIME TOP SIRLOIN

10 oz. Garlic mashed red potatoes, sautéed green beans, and beer gravy.

Includes

“BEERAMISU” paired with a sample of **WRECK ALLEY IMPERIAL STOUT***

Includes

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MOSAIC BUFFET 35.95

Minimum 20 people required.
Less than 20 people additional \$5 per person.

SALAD - SELECT 1

MIXED GREENS SALAD

Gorgonzola cheese, toasted almonds, tomatoes, and balsamic vinaigrette

CLASSIC CAESAR SALAD

Fresh Romaine, Croutons, Parmesan, Caesar Dressing

MEDITERRANEAN SALAD

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

ENTREE - SELECT 1

BRICK CHICKEN

Spicy chipotle-orange marinated chicken breast, brick-pressed and pan-roasted with mango salsa

PESTO CHICKEN PASTA

Linguine, spicy tomato cream sauce, mushrooms, roasted red peppers, spinach, feta, and arugula pesto

MAC ON TAP

Large elbow noodles, gorgonzola, gruyere, cheddar cheese and a crispy Parmesan breadcrumb topping
With Chicken \$2 per person

ENTREE - SELECT 1

FLAT IRON STEAK

BLACKENED SALMON

Cajun seasoning, melon-cucumber crudo, feta crumble, basil, French green beans, and citrus vinaigrette

BEER-BRINED CHOPS

French-cut pork chops brined in Red Trolley Ale with firecracker sauce and spicy mustard

ACCOMPANIMENTS - SELECT 2

Long Grain Rice
Garlic Mashed Red Potatoes
House-made Broccoli Slaw
Fresh Seasonal Vegetables
Black Beans
Cilantro Rice

DESSERT - SELECT 1

New York Cheesecake
Beeramisu

Includes

ROLLS & BUTTER

UNLIMITED SOFT DRINKS, COFFEE, AND TEA

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APPETIZER RECEPTION PACKAGE

Minimum of 20 guests applies.

PACKAGE A 16.95 Per guest

Your choice of 4 selections

PACKAGE B 17.95 Per guest

Your choice of 6 selections

PACKAGE C 18.95 Per guest

Your choice of 7 selections

APPETIZER SELECTIONS

FRESH VEGETABLE CRUDITÉ

TOMATO BRUSCHETTA

BEER PRETZELS

BONELESS CHICKEN TENDERS Your choice of Buffalo Style or Piri Piri

SPICY HUMMUS AND FLAT BREAD

BRUSSELS SPROUTS

CRISPY CALAMARI

BREWERY FRIES

AHI POKE

CHILI LIME SWEET POTATO FRIES

CAULIFLOWER ROMESCO

Includes

UNLIMITED SOFT DRINKS, COFFEE, OR TEA.

Not all items are available at all locations.

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BEVERAGE SERVICE OPTIONS

PACKAGE A 18.95 Per guest (3 hours)

Unlimited Service

Includes:

All Karl Strauss Beers on tap

House Wines

Juice

Mineral Water

Upgrade Available: Unlimited Karl Strauss Beers (All) and Specialty Wine \$23.95

PACKAGE B

Hosted Bar - Tab Payable at End

Per Glass:

A selection of Karl Strauss Handcrafted Beer 5.50 – 7.00

House Wines 6.00

Champagne Toast 2.50

Juice 3.25

Mineral Water 3.25

PACKAGE C

No Host Bar - Cash and Carry

Prices Vary Per Location

TASTER FLIGHT Applicable to groups of 25 or less (Includes 4 – 4oz tasters of selected beer) \$6.00/flight

We can customize your taster to complement your menu selection

TAKE KARL HOME

Growler – 64oz. container @ \$12.00/glass growler

Growler Fill, Core Beer @ \$10.00/fill

Growler Fill, Specialty Beer @ \$12.00/fill

Karl Strauss Pint Glasses @ \$3.50/each

****Please inquire about engraved glasses for extra fee*****

Karl Strauss Gift Cards for Sale (Available in all denominations)

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



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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 3 business days 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 an entrée maximum for all sit down functions.
5. A credit card authorization form is required for all events. Credit cards are used to secure space and will not be processed unless you cancel your event.
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.
11. Menus selected within 48 hours of your event may be subject to modifications.

* Available at selected locations.