



GROUP EVENTS AND BANQUETS

WINDANSEA WHEAT 19.95

THE BIG BEER BURGER*

Red Trolley Ale onions, Tower 10 IPA mushrooms, beer-brined bacon, gruyere, LT, fries.

THE BEYOND BURGER (V)

Grilled GMO-free, no soy, gluten-free, plant-based Beyond Meat patty, avocado chimichurri, pickled onions, LT, fries.

MESQUITE CHICKEN SANDWICH

Avocado, beer-brined bacon, white cheddar, LT, chili aioli, fries.

CHOP SHOP CHICKEN SALAD

Gorgonzola, avocado, beer-brined bacon, piquillo and poblano peppers, cilantro, carrots, tomato, corn tortilla strips, romaine, mixed lettuce, grilled Mesquite chicken breast, chili-ranch dressing.

TABOULI AND MELON SALAD

Organic spring mix, goat cheese, melon, strawberries, toasted almonds, whole wheat Tabouli, cucumber, tomato, onion, mint, raspberry-hazelnut vinaigrette.

Includes

UNLIMITED SOFT DRINKS, COFFEE, OR TEA.

For groups of 40+ guests, a pre-order of plated entrée options is required at least 4 days before the event.

All guests must produce a valid form of identification verifying they are of legal age in order to consume alcoholic beverages.

Not all items are available at all locations.

Final guest count must be received at least 3 days before the event.

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

Price and items are subject to seasonal changes.

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AURORA HOPPYALIS IPA 26.95

SEARED AHI SALAD

Organic spring mix, sashimi-grade peppered Ahi*, pickled ginger, wontons, mushrooms, tomato, sesame seeds, firecracker sauce, citrus vinaigrette.

GRILLED TOFU STACK

Grilled tofu, zucchini, piquillo peppers, IPA mushrooms, salsa guajillo, fried cage-free egg*, avocado, greens, sesame, tahini drizzle.

V – No egg, GF – No IPA mushrooms

BEER SAUSAGES

Grilled cheddar brats, garlic sweet potato fries, frisee, arugula, herb oil, pickled onions, spicy honey-sriracha mustard.

FISH N CHIPS

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

GRILLED LATIN CHICKEN

Mesquite chicken breast, quinoa rice, green beans, Latin-citrus sauce, tomato, cotija.

Includes

NEW YORK CHEESECAKE

Red Trolley Ale caramel sauce & chocolate sauce.

Includes

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TOWER 10 IPA 31.95

Includes

MIXED GREENS SALAD

Spring mix, romaine, gorgonzola, toasted almonds, tomato, cranberries, raspberry-Hefeweizen balsamic vinaigrette.

GINGER CRUSTED SALMON*

Ginger-panko crust, green beans, avocado, broccoli, firecracker sauce.

THE BEER-BRINED PORK CHOPS*

French-cut pork-chops brined in Red Trolley Ale, with sautéed green beans, broccoli, firecracker sauce, and spicy mustard sauce.

GRILLED LATIN CHICKEN

Mesquite chicken breast, quinoa rice, green beans, Latin-citrus sauce, tomato, cotija.

GRILLED TOFU STACK

Grilled tofu, zucchini, piquillo peppers, IPA mushrooms, salsa guajillo, fried cage-free egg*, avocado, greens, sesame, tahini drizzle.

V - No egg, GF - No IPA mushrooms

PRIME TOP SIRLOIN*

Beer butter, gorgonzola, crispy onions, green beans, broccoli, garlic-rosemary beer demi.

Includes

NEW YORK CHEESECAKE

Red Trolley Ale caramel sauce & chocolate sauce.

Includes

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RED TROLLEY ALE 39.95

Starters

HARISSA HUMMUS AND PITA CHIPS (V) & BONELESS BUFFALO WINGS

Includes

MIXED GREENS SALAD

Spring mix, romaine, gorgonzola, toasted almonds, tomato, cranberries, raspberry-Hefeweizen balsamic vinaigrette.

GINGER CRUSTED SALMON*

Ginger-panko crust, green beans, avocado, broccoli, firecracker sauce.

THE BEER-BRINED PORK CHOPS*

French-cut pork-chops brined in Red Trolley Ale, with sautéed green beans, broccoli, firecracker sauce, and spicy mustard sauce.

GRILLED LATIN CHICKEN

Mesquite chicken breast, quinoa rice, green beans, Latin-citrus sauce, tomato, cotija.

GRILLED TOFU STACK

Grilled tofu, zucchini, piquillo peppers, IPA mushrooms, salsa guajillo, fried cage-free egg*, avocado, greens, sesame, tahini drizzle.

V – No egg, GF – No IPA mushrooms

PRIME TOP SIRLOIN*

Beer butter, gorgonzola, crispy onions, green beans, broccoli, garlic-rosemary beer demi.

Includes

NEW YORK CHEESECAKE

Red Trolley Ale caramel sauce & chocolate sauce.

Includes

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GROUP EVENTS AND BANQUETS

FOLLOW THE SUN BUFFET

26.95

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

Includes
CHOICE OF SALAD OR DESSERT

SALAD

MIXED GREENS SALAD

Gorgonzola, toasted almonds, tomatoes, cranberries and choice of citrus vinaigrette or ranch dressing served on the side

ENTREE – SELECT 2

TURKEY BURGER

Chili citrus sauce, avocado, cotija, LT, chili aioli, bun on the side.

GRILLED CHEDDAR BRATWURST

Spicy honey-sriracha mustard, pickled onions.

GRILLED LATIN CHICKEN

Cotija, cilantro, tomato, chili citrus sauce.

GRILLED TOFU STACK (V)

Zucchini, piquillo peppers, IPA mushrooms, salsa guajillo, avocado, tahini sauce.

MAC ON TAP

Large elbow noodles, gorgonzola, cheddar, crispy breadcrumb topping.

ACCOMPANIMENTS – SELECT 2

Quinoa Rice Blend

House-made Broccoli Slaw

Fresh Seasonal Vegetables

DESSERT

NEW YORK CHEESECAKE

Red Trolley Ale caramel sauce & chocolate sauce.

Includes
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GROUP EVENTS AND BANQUETS

MOSAIC BUFFET 36.95

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

SALAD

MIXED GREENS SALAD

Gorgonzola, toasted almonds, tomatoes, cranberries and choice of citrus vinaigrette or ranch dressing served on the side

ENTREE – SELECT 2

GRILLED LATIN CHICKEN

Cotija, cilantro, tomato, chili citrus sauce.

MAC ON TAP

Large elbow noodles, gorgonzola, cheddar, crispy breadcrumb topping.

PRIME TOP SIRLOIN*

Beer butter, gorgonzola, crispy onions, garlic-rosemary beer demi.

GINGER CRUSTED SALMON*

Ginger-panko crust, firecracker sauce.

THE BEER-BRINED PORK CHOPS*

Firecracker sauce, spicy mustard sauce, sesame seeds.

ACCOMPANIMENTS – SELECT 2

Quinoa Rice Blend

House-made Broccoli Slaw

Fresh Seasonal Vegetables

DESSERT

NEW YORK CHEESECAKE

Red Trolley Ale caramel sauce & chocolate sauce.

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APPETIZER RECEPTION PACKAGE

Minimum of 20 guests applies.

PACKAGE A 18.95 Per guest
Your choice of 4 selections

PACKAGE B 20.95 Per guest
Your choice of 6 selections

PACKAGE C 24.95 Per guest
Go big and get 10 appetizers

APPETIZER SELECTIONS

FRESH VEGETABLE CRUDITÉ

FLOWER POWER CAULIFLOWER

BEER PRETZELS

BONELESS BUFFALO WINGS

HARISSA HUMMUS AND PITA CHIPS

CRISPY BRUSSEL SPROUTS

CRISPY SHRIMP & JALAPEÑOS

BREWERY FRIES

AHI * POKE AND WONTON CHIPS

CHILI LIME SWEET POTATO FRIES

For groups of 40+ guests, a pre-order of plated entrée options is required at least 4 days before the event.

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GROUP EVENTS AND BANQUETS

APPETIZER PLATTERS

\$75/platter

All platters serve approximately 20 guests
Choose ONE selection per platter

APPETIZER PLATTER SELECTIONS

FRESH VEGETABLE CRUDITÉ

FLOWER POWER CAULIFLOWER

BEER PRETZELS

BONELESS BUFFALO WINGS

HARISSA HUMMUS AND PITA CHIPS

CRISPY BRUSSEL SPROUTS

CRISPY SHRIMP & JALAPEÑOS

BREWERY FRIES

AHI * POKE AND WONTON CHIPS

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BEVERAGE SERVICE OPTIONS

UNLIMITED SERVICE

\$18.95 per guest includes UNLIMITED Karl Strauss Core Beers on Tap, Mondavi House Wine (Chardonnay and Cabernet only), and soft drinks.

\$29.95 per guest includes UNLIMITED ALL Karl Strauss Beers on Tap, including specialty and small batch brews, ALL wines on our wine list, and soft drinks.

HOSTED BEVERAGES – CHARGED ON CONSUMPTION

All beer and wine ordered will be added to the main tab.

CASH AND CARRY SERVICE

Guests pay for their own alcohol on individual tabs.

**Cash and Carry beverages are NOT applied towards the food and beverage minimum.

**For parties over 50 guests, a \$100 labor fee will be added for cash and carry service.

TASTER FLIGHT Applicable to groups of 25 or less (Includes 4 – 4oz tasters of selected beer)

We can customize your taster to complement your menu selection

TAKE KARL HOME

Crowlers – 32oz. container

Growlers – 68oz. container

Karl Strauss Pint Glasses

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

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GENERAL POLICIES

1. 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.