PASTRIES
(Baker’s Choice, 1 Per Person)
- Cinnamon Knot
- Croissant
- Chocolate Croissant
- Seasonal Scone
- Blueberry Muffin

SPECIALTIES
(Select 2, For Table to Share)

Easy Egg Sandwich
Easy Bun, Vital Farms Eggs, Cheddar, Scallion, Jalapeño Aioli; Choice of Bacon, or Avocado (Served Cut in Half)

Breakfast Bake
Vital Farms Eggs, Cream, Bacon, Potatoes

French Toast
Bite Sized Austin Baguette, Salted Whipped Butter, Maple Syrup, Fresh Berries
LUNCH
29.95 PER PERSON
SERVED FAMILY STYLE
INCLUDES ICED TEA, HOT TEA,
DRIP COFFEE OR COLD BREW

SHAREABLES
(Select 2, For Table to Share)

Seasonal Tartine Board
Hill Country Sourdough, Whipped Ricotta,
Heirloom Tomato, Balsamic Glaze, Basil
ADD Avocado +5 Per Person

Mediterranean Salad
Cucumbers, Charred Baby Peppers,
Heirloom Tomatoes, Olives,
Herb Vinaigrette (Vegan)
ADD Feta +2 Per Person

Crispy Brussels Sprouts
Honey, Lemon, Almonds

The House
Baby Kale, Romaine, Cucumber,
Heirloom Tomato, Red Onion,

ENTREES

Our Favorite Sandwich Tray
BLT, Prosciutto Baguette,
Caprese Hoagie (All Cut in Half)

DESSERT

Chocolate Chip Cookie
DINNER
45.95 PER PERSON
SERVED FAMILY STYLE

INCLUDES ICED TEA, HOT TEA, DRIP COFFEE OR COLD BREW

SHAREABLES
(Select 2, For Table to Share)

Pretzel Board
House Made Mustard, Beer Cheese & Salted Whipped Butter

Crudité Board
Seasonal Vegetables with Buttermilk-Herb Dressing

Sausage Board
House Sausages, Choice of Baguette or Signature Pretzel, Pickles, Kraut, Roasted Peppers & Onions, House Mustard & Beer Cheese

Grazing Board
Artisanal Cheeses, Cured Meats, Rosemary Almonds, Assortment of House Breads

The House
Baby Kale, Romaine, Cucumber, Heirloom Tomato, Red Onion, Buttermilk-Herb Dressing

ENTREES

Our Favorite Sandwich Tray
BLT, Prosciutto Baguette, Caprese Hoagie (All Cut in Half)

DESSERT

Chocolate Chip Cookie
BOXED MEALS
MINIMUM ORDERS OF 10 REQUIRED
PRICED PER PERSON

BREAKFAST
SERVED WITH CHOICE OF
SEASONAL FRUIT OR PASTRY

Easy Egg Sandwich -17
Easy Bun, Vital Farms Eggs, Cheddar, Scallion,
Jalapeño Ailoi, Choice of Bacon or Avocado

Breakfast Bake -19
Vital Farms Eggs, Cream, Bacon, Potatoes

LUNCH/DINNER
SERVED WITH CHIPS &
CHOICE OF COOKIE OR FRUIT

BLT -19
Austin Sourdough, Bacon, Romaine & Arugula,
Heirloom Tomato, Garlic Aioli

Easy Italian -22
Easy Hoagie, Capicola, Salami, Smoked Ham,
Olive Spread, Provolone, Tomato, Red Onion,
Iceberg Lettuce, Italian Vinaigrette

Prosciutto Baguette -21
Austin Baguette, Prosciutto, Manchego Cheese,
Butter, Arugula, Dijonnaise, Lemon-Honey Vinaigrette

Kale Salad with Roasted Chicken -22
Baby Kale, Romaine, Cucumber, Heirloom Tomato,
Red Onion, Yogurt Marinated Chicken,
Buttermilk-Herb Dressing
**BOARDS & TRAYS**

**Seasonal Tartine Board -65**
Hill Country Sourdough, Whipped Ricotta, Heirloom Tomato, Balsamic Glaze, Basil, *ADD* Avocado +40

**Pretzel Board -90**
10 of Our Classic Salted Pretzels, House Made Mustard, Beer Cheese and Salted Whipped Butter

**Crudité Board -80**
Seasonal Vegetables, With Buttermilk-Herb Dressing

**Sausage Board -140**
House Sausages, Choice of Baguette or Signature Pretzel, Pickles, Kraut, Roasted Peppers & Onions, House Mustard & Beer Cheese

**Grazing Board -140**
Artisanal Cheeses, Cured Meats, Rosemary Almonds, Assortment of House Breads

**Our Favorite Sandwich Tray -190**
4 BLT, 4 Prosciutto Baguette, 2 Caprese Hoagie (All Cut in Half), Served with Chips & Choice of Double Chocolate Brownies or Chocolate Chip Cookies

**SIDES & SALADS**

**Seasonal Fruit Salad -80**
Melon and Assortment of Berries

**Crispy Brussels Sprouts -65**
Honey, Lemon, Almonds

**Deviled Eggs -28**
2 Dozen Vital Farm’s Eggs, Beer Cheese, Mustard, Mayonnaise, Everything Spice

**Mediterranean Salad -60**
Cucumbers, Charred Baby Peppers, Heirloom Tomatoes, Olives, Herb Viniagrette (Vegan)
*ADD* Feta +20

**The House -60**
Baby Kale, Romaine, Cucumber, Heirloom Tomato, Red Onion, Buttermilk-Herb Dressing
*ADD* Chicken or Avocado +40

**DESSERTS**

**Chocolate Treats Tray -60**
Chocolate Chip Cookie
Double Chocolate Brownie

**Pastry Box -50**
Cinnamon Knot, Chocolate Croissant, Seasonal Scone, Croissant, Blueberry Muffin
PREMIUM BAR
Includes 3 Signature Cocktails, Select Wines, Local Craft Beer, Soft Drinks, Iced Tea, Hot Tea & Drip

2 Hour Package - 45 per person
3 Hour Package - 55 per person
4 Hour Package - 65 per person

BEER & WINE
Includes Local Craft Beer, Select Wines, Soft Drinks, Iced Tea, Hot Tea & Drip Coffee

2 Hour Package - 35 per person
3 Hour Package - 45 per person
4 Hour Package - 55 per person

BRUNCH BAR
Includes Orange Mimosa, Spicy Bloody Mary, Aperol Spritz, Local Craft Beer

2 Hour Package - 30 per person
3 Hour Package - 40 per person
4 Hour Package - 50 per person

A LA CARTE BEVERAGES

Our House Blend Hot Drip Coffee - 96 oz. Box - 32
Served with Cream or Milk, Sugar & Stevia
ADD Oat or Almond +6

Cold Brew - House Brewed 64 oz. - 40
Served with Cream or Milk, Sugar & Stevia
ADD Oat or Almond +6

Lavender Lemonade Non-Alcoholic 64 oz. - 26

Orange Juice Freshed Squeezed 64 oz. - 48

Coke / Diet Coke / Sprite / Dr. Pepper 12 oz. Cans - 3.5
FREQUENTLY ASKED QUESTIONS

How Do I Secure My Order Or Event?
To book an event, we need our event contract signed and sent back to us with a 20% deposit to secure the date of your event. We accept payment via credit card online.

Is A Deposit Refundable If I Need To Cancel?
In the unfortunate event of a cancellation, we require 5 days advanced notice. For full buyouts/closedowns of the restaurant we require 25 days notice of cancellation. Cancellations within this time are subject to a forfeit of the deposit.

When Do I Select the Menu?
Menu options must be submitted 5 days in advance of the time/date of an event. We have set menu options that are available, and can also help customize menus upon request. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

What Is a Food and Beverage Minimum?
A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved the night of the event, prior to tax and service charge. Food and beverage minimums cannot be reached by gift certificates. Items purchased or rented through outside vendors such as floral centerpieces and A/V equipment do not apply towards the minimum.

What Fees are Included?
There is a 3% event planner fee as well as a 20% Service Charge for staffing that is applied to your final bill. Full Service Off-Site catering options include 2 servers for up to 4 hours for a flat rate of $200. Other fees may be incurred based on your event needs such as rentals, décor, AV equipment, furniture removal or rearrangements.

Are There Delivery Fees For Off-Site Catering?
Yes, there is a 5% delivery fee added to your total order if your location is within 10 miles of our North beer garden location. 10% if your location is outside that radius.

Do You Have Catering Minimums?
Yes, we require a minimum of 15 people for On-Site Events and a minimum of 10 people for Off-Site Catering.

Do You Have Catering Supply Rentals?
Yes, we have a 10% rental fee for Full Service Off-Site Catering that includes tablecloths, two 6-foot tables and chafing dishes with sternos for four hours. For any further rental needs, we can outsource through a 3rd party company and add it to your invoice.