

PARTY MENU

\$175

\$175

\$175

\$165

BUFFET - STYLE ENTREES

Build Your Own Taco Bar

One protein of your choice	
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- Brisket
- Carnitas
- Chicken Tinga
- Cauliflower Chorizo (V)

Buffet Includes

- Choice of Tortillas (24)
 - Corn
 - House-Made Flour
 - Combo (12 corn, 12 flour)
- Cold Topping Bar
 - Grilled Onions
 - Pickled Red Onions
 - Crema
 - Jalapenos Torreados
 - Queso Cotija
 - Shredded Asadero Cheese
 - Cilantro
 - Pico de Gallo
 - Scallions
- Bottomless Hot Sides
 - Charro Beans
 - Black Beans (V)
 - Sofrito Rice (V)

Handhelds by the dozen

Chicken Flautas - Shredded Roasted Chicken with Oueso Asadero

Buffet Includes

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- Cotija
- Charred Jalapeno Avocado Salsa
- Crema
- Salsa Sangre

ANTOJITOS

Chips & Salsa House-Made Salsa Roja serv tortilla chips	\$10 ved with bottomless
Chile Con Queso	\$15
Classic Queso Blanco serveo chips	d with bottomless tortilla
Guacamole	\$15
Fresh-Made Guacamole wit juice served with bottomles	
Party Trio	\$45
Fresh Guacamole - House-M	1ade Salsa Roja -
Chile con Queso - Served w	-
Papas Bravas	\$30
Crispy Fried Golden Potatoe	es - Smoky Garlic
Spice Blend - Chipotle Mayo	
Chicharrones	\$20
Fried Pork Skins - Smoky Ga Chile de Arbol Salsa	

BEER (AND OTHER BEVERAGES)

*Please see current menu for up-to-date selections	
Beerburg Year-Round and Seasonal Pitchers	\$20
Wine by the Bottle	\$45
Texas Keeper Cider Pitchers	\$24
Kombucha Pitchers	\$24
N/A Beverage Pitchers	\$12

BEERBURG PARTY EXPERIENCES

*Prices are per person, 20 people minimum	
Brewery Tour & Sampling	\$10
Herb Walk led by owner Trevor Nearburg	\$10
Guided Beer Tasting	\$20

All Three - Brewery Tour, Herb Walk, & Tasting \$35

*Custom experience packages available

*All menu items are designed to serve 10-14 people.

Reservations must be finalized at least 14 days in advance. 20% gratuity will be added to all reservations.

Please contact Kris@beerburgbrewing.com with any questions or custom experience requests.

\$45