

# TAVERN ON SOUTH

## EVENT GENERAL INFORMATION

Whether entertaining family and friends or meeting with esteemed colleagues, TAVERN ON SOUTH is the perfect place to plan your next special event! Able to accommodate 15 to 350 guests, our culinary and service staff is dedicated to ensuring that your event is memorable and that your every need is attended to.

Our second level meeting room accommodates up to 32 guests. With a view of the downtown skyline, it is a unique and comfortable setting. This room features a 60" flatscreen television and WiFi capability.

The 60-seat second level outdoor deck has a beautiful view of the downtown skyline from every seat! Our newly installed, retractable awning helps protect your event from the weather. It is also heated for the winter months.

For larger events, we can offer either the entire second level and deck (150-200 ppl) or the entire restaurant (250-350 ppl).

For more information please contact Steve Geisler or Kenny Gardner at 317-602-3115 or [sdgeisler@gmail.com](mailto:sdgeisler@gmail.com)

**SERVICE CHARGE & SALES TAX** All food and beverage sales are subject to a recommended service charge of 20% and a sales tax of 9%.

**GUARANTEES** The final guarantee number of guests is due by 12:00pm, three (3) business days before the start of your event. The guarantee may not be lowered after this time. Final billing is based on the guarantee or actual attendance, whichever is greater.

**PROVISIONS OF FOOD & BEVERAGE** To ensure the safety of our diners, all food & beverage must be purchased from our facility. Any non-consumed food & beverage items may not be removed from the facility. Specialty cakes may be brought in with prior approval.

**ALCOHOLIC BEVERAGES** ***ALL GUESTS MUST BE 21 YEARS OF AGE TO CONSUME ALCOHOLIC BEVERAGES.*** The restaurant's alcoholic beverages license require the restaurant to (1) request proper identification (photo ID) of any person of questionable age and (2) refuse alcoholic beverage service to any person who, in the restaurant's judgment appears intoxicated.

**PARKING** Tavern On South has a limited amount of complimentary parking for its' dining guests. The availability of parking is not guaranteed and is based on the availability of spaces in the parking lot. In the event that spaces are not available, guests are directed to park in the City Centre Parking Garage (fee based) that is located directly behind the restaurant.

**TAX EXEMPTION** Only "fund-raising" events are exempt from Indiana sales tax with respect to food and beverage. A copy of the tax-exempt certificate (ST-105) and proof that the event is a fundraiser (invitation/ticket original or copy) must be provided to the restaurant before the event.

**MINIMUMS & DEPOSITS** Tavern On South does not have any room rental fees, only Food & Beverage Minimums that must be met to utilize any of our private event space. All food & beverage revenue goes towards meeting the minimum. Tax and gratuity is not applied toward the minimum. A deposit is required to confirm a private event reservation. The amount of the deposit is typically between \$100 - \$1000 depending upon the amount of space reserved, date, etc. The deposit is non-refundable if the event is cancelled within 45 days of the event.

### CAPACITIES

Upstairs Meeting Room				
-Seated Meal/Meeting-multiple tables		32 people		
-Seated Meal/Meeting-one table		20 people		
-Meeting-"u" shape table utilizing flat screen TV		14 people		
Entire Upstairs Dining Area				
-Seated Meal	90 people		-Reception Style	125 people
Second Level Deck				
-Seated Meal	64 people		-Reception Style	90 people
Half of Second Level Deck				
-Seated Meal	32 people		-Reception Style	40 people
Entire Restaurant				
-Seated Meal	185 people (inside) 70 people (deck)		-Reception Style	250 people (inside) 100 people (deck)

### FOOD & BEVERAGE MINIMUMS

Upstairs Meeting Room	Lunch-\$300 (\$400 in Dec.)	Dinner-\$800 (\$1000 in Dec.)
Entire Upstairs-Monday thru Thursday (inside)	Lunch-\$1000 (\$1250 in Dec.)	Dinner-\$2300 (\$3000 in Dec.)
Entire Upstairs-Friday (inside)	Lunch-\$1000 (\$1250 in Dec.)	Dinner-\$3400 (\$5000 in Dec.)
Entire Upstairs-Saturday (inside)	Lunch-\$1000 (\$1250 in Dec.)	Dinner-\$2300 (\$5000 in Dec.)
Upstairs Deck	Lunch-\$1300	Dinner-\$2500
Half of Upstairs Deck	Lunch-\$750	Dinner-\$1400
Entire Restaurant-Please inquire		

\*Deposits are required to confirm event reservations and are **non-refundable if event is cancelled with less than 45 day notice.**

\*Please note that rates may vary for December and other Colts games and special event dates.

### ANCILLARY CHARGES

Portable P.A. System	\$50
Solo Acoustic Guitar/Vocalist	Please Inquire
Disc Jockey	Please inquire

**THREE COURSE LIMITED MENUS**

*For group sizes from 12 to 20*

**(may be subject to prior management approval due to staffing concerns)**

**PREMIERE THREE COURSE MENU**

Salad Course

**7 FIELD** – field greens / dried cherries / nuts / goat cheese / onion / carrot / cranberry vinaigrette

Entrée Course

**DUO OF 5 OZ. FILET MIGNON MEDALLIONS**

**GRILLED SALMON**

**CHICKEN OSCAR**

**14 oz. NY STRIP**

*THE SAUCES, VEGETABLE AND/OR STARCH ACCOMPANIMENTS FOR THESE ENTREES VARY SEASONALLY.*

CHEF'S SELECTION OF DESSERT

\$54 per person plus sales tax and service charge

**STANDARD THREE COURSE MENU**

Salad Course

**HOUSE** – romaine / cheddar & mozzarella / cucumber / bruschetta tomatoes / egg / lemon thyme vinaigrette

Entrée Course

**DUO OF 4 OZ. FILET MIGNON MEDALLIONS**

**ATLANTIC SALMON**

*THE SAUCES, VEGETABLE AND/OR STARCH ACCOMPANIMENTS FOR THESE TWO ENTREES VARY SEASONALLY.*

**CHICKEN PICATTA**

**PASTA VERDURA**

linguine / asparagus / tomato / mushroom / olive oil / white wine / fresh herbs / grated parmesan  
May be topped with grilled chicken or shrimp

CHEF'S SELECTION OF DESSERT

\$46 per person plus sales tax and gratuity  
prices subject to change

(items are subject to change with the seasonal menu)

**FOUR COURSE PREMIERE MENU**

*For group sizes from 12 to 20*

**(may be subject to prior management approval due to staffing concerns)**

Starter Course

**CHILLED SMRIMP MARTINI** – duo of horseradish pesto and cocktail sauces

**LUMP CRAB CAKES** – creole remoulade

**SOUP DU JOUR**

Salad Course

**7 FIELD** – field greens / dried cherries / nuts / goat cheese / onion / carrot / cranberry vinaigrette

Entrée Course

**DUO OF 5 OZ. FILET MIGNON MEDALLIONS**

**GRILLED SALMON**

**CHICKEN OSCAR**

**14 oz. NY STRIP**

*THE SAUCES, VEGETABLE AND/OR STARCH ACCOMPANIMENTS FOR THESE ENTREES VARY SEASONALLY.*

CHEF'S SELECTION OF DESSERT

\$64 per person plus sales tax and gratuity

prices subject to change

**FOUR COURSE STANDARD MENU**

*recommended for group sizes from 16 to 25*

*(for groups of 26-32, we are able to offer the four course menu with one salad option & one starter options)*

Starter Course

**CHILLED SMRIMP MARTINI** – duo of horseradish pesto and cocktail sauces

**LUMP CRAB CAKES** – creole remoulade

**SOUP DU JOUR**

Salad Course

**HOUSE** – romaine / cheddar & mozzarella / cucumber / bruschetta tomatoes / egg / lemon thyme vinaigrette

Entrée Course

**DUO OF 4 OZ. FILET MIGNON MEDALLIONS**

**ATLANTIC SALMON**

*(THE SAUCES, VEGETABLE AND/OR STARCH ACCOMPANIMENTS FOR THESE ENTREES VARY SEASONALLY)*

**CHICKEN PICATTA**

**PASTA VERDURA**

linguine / asparagus / tomato / mushroom / olive oil / white wine / fresh herbs / grated parmesan

May be topped with grilled chicken or shrimp

Dessert Course

CHEF'S SELECTION OF DESSERT

\$56 per person plus sales tax and gratuity

prices subject to change

(items are subject to change with the seasonal menu)

**DINNER BUFFET MENUS**

*For group sizes of 20-250*

Starters

**7 Field** with field greens, dried cranberries, goat chees, red onion, carrot and cranberry vinaigrette **GF**

**Caesar Salad** with herb crostini and roasted garlic dressing

**Garden Salad** with romaine, tomato, cucumber, carrot, red onion, black olive, white cheddar, choice of dressings **GF**

**Greek Salad** with mixed greens, red onion, black olives, sun dried tomato, feta, greek herb vinaigrette **GF**

**Spinach Salad** with red onion, Indiana peppered bacon, bleu cheese, balsamic vinaigrette

**Soup du Jour**

**Roasted Vegetable Salad**

**Mediterranean Pasta Salad**

**Creamy Cole Slaw**

Gold Entrees

**Pasta Puttanesca** with linguine, asparagus, artichokes, mushrooms and lemon caper sauce **GF pasta available**

*(can add grilled chicken, lump crab or broiled shrimp to pasta)*

**Grilled Chicken Caprese** with buffalo mozzarella, fresh basil, balsamic glaze & toasted pine nuts **GF**

**Chicken Oscar** with lump crab, asparagus & hollandaise sauce **GF**

**Chargrilled Beef Tenderloin** with burgundy reduction, bleu cheese and crispy onions

**Prime N.Y. Strip Loin** - with natural jus and béarnaise sauce **GF**

**Roasted Prime Rib** with corkscrew fried shrimp & tomato horseradish jus OR battered mushrooms and natural jus **GF**

**Grilled Lamb Chops** with whole grain mustard sauce **GF**

**Grilled Mahi Mahi Medallions** with sweet corn & crab remoulade **GF**

**Seared Ahi Tuna Medallions** with shagbark teriyaki glaze and sweet & sour napa slaw

**Lump Crab Cakes** with shrimp remoulade

*Two Selections - \$52 per person*

*Three Selections - \$59 per person*

*(\$75 fee for each carver)*

Silver Entrees

**Pasta Puttanesca** with linguine, asparagus, artichokes, mushrooms and lemon caper sauce **GF pasta available**

**Chili Garlic Linguine** with Grilled Tofu or Grilled Chicken and bell peppers, carrots, snow peas, green onion & cilantro

**Chicken Marsala** with marsala wine sauce & mushrooms

**Bourbon & Peach Glazed Pork Tenderloin**

**Southwest Chicken** with salsa verde, tomatoes, queso fresco and fried tortilla strips **GF**

**Peppercorn Crusted NY Strip Loin** with parmesan cream sauce & crispy onions **GF**

**Herb Crusted Sliced Beef Tenderloin** with natural jus **GF**

**Crab Stuffed Whitefish** with roasted red pepper cream

**Grilled Mahi Mahi** with tropical fruit salsa **GF**

**Asiago Crusted Atlantic Salmon** with lemon herb cream **GF**

*Two Selections - \$45 per person*

*Three Selections - \$52 per person*

### Bronze Entrees

**Pasta Verdura** with linguine, asparagus, tomato, white wine, olive oil, fresh herbs & shaved parmesan **GF pasta available**

**Cajun Chicken Pasta** with linguine, cajun rubbed chicken, peppers, mushrooms, parmesan & zesty cream sauce

**Sliced Roasted Pork Loin** with port wine reduction and mushrooms **GF**

**Smoked Pork Loin** with caramelized apples & cider reduction **GF**

**Chicken Breast "Picatta"** with white wine sauce, lemon & capers

**Chicken Roma** with smoked tomato jus, Indiana goat cheese, tomatoes & crispy basil **GF**

**Tuscan Chicken** topped with mushrooms, sun dried tomato, feta cheese and parmesan pesto cream **GF**

**Broiled or Blackened Atlantic Salmon** with dill cream sauce **GF**

**Bourbon & Orange Glazed Atlantic Salmon** **GF**

**Broiled or Blackened Whitefish** with creole remoulade **GF**

*Two Selections - \$35 per person*

*Three Selections - \$42 per person*

*All buffets served with choice of 2 starters, chef's selection of starch, vegetable and assorted desserts.*

*Coffees and teas are also included.*

All prices exclusive of 9% sales tax and gratuity.

Prices subject to change.

Minimum of 25 guests.

## **LUNCH BUFFET MENU**

*recommended for group sizes of 20-250*

### Starters

**7 FIELD** – field greens / dried cherries / nuts / goat cheese / onion / carrot / cranberry vinaigrette

**Caesar Salad** with herb crostini and roasted garlic dressing

**Garden Salad** with mixed greens, tomato, cucumber, carrot, red onion, black olive, white cheddar, choice of dressings **GF**

**Tuscan Salad** with mixed greens, red onion, pepperoni, black olives, roasted red pepper, feta, red wine vinaigrette **GF**

**Spinach Salad** with red onion, Indiana peppered bacon, bleu cheese and balsamic vinaigrette

**Mediterranean Pasta Salad**     **Soup du Jour**     **Southwest Cole Slaw** **GF**     **Fresh Sliced Fruit & Berries** **GF**

### Entrees

**Chargilled Beef Burger** with fresh buns, cheeses & accompaniments

**Marinated Grilled Chicken Breast** with buns and accompaniments

**“Grilled” Chicken Italiano** with house marinara, fresh grated parmesan & crispy basil **GF**

**Smoked Pork Loin** with caramelized apples & cider reduction **GF**

**Pasta Verdura** with linguine, asparagus, tomato, mushrooms, fresh herbs,

olive oil, white wine & grated parmesan **GF pasta available**

**Baked Meat Lasagna OR Spinach & Mushroom Lasagna**

**Chili Garlic Linguine** with Grilled Tofu or Grilled Chicken and bell peppers, carrots, snow peas, green onion & cilantro

**Chicken Fajitas** with grilled peppers and onions and flour tortillas with Indiana salsa, sour cream & jalapenos

**Vegetarian Fajitas** with grilled peppers, onions, asparagus, mushrooms and corn with Indiana salsa, sour cream & jalapenos

**Grilled Mahi Mahi** with sweet corn remoulade (additional \$5 p.p.)

**Bourbon & Orange Glazed Atlantic Salmon** **GF** (additional \$3 p.p.)

**Broiled or Blackened Whitefish** with creole remoulade **GF**

**Sliced Beef Tenderloin** with red wine reduction & blue cheese & fried onion **GF** (additional \$10 p.p.)

*All buffets served with choice of 2 starters, chef’s selection of starch, vegetable, kettle chips (if applicable), buns & condiments (if applicable) & assorted cookies & brownies. Coffees & Teas also included.*

*Two Selections - \$23 per person     Three Selections - \$29 per person*

*Minimum of 25 guests.*

## **CONTINENTAL BREAKFAST BUFFET MENU**

Freshly Brewed Coffee & Decaf, Fresh Squeezed Orange Juice, Iced Tea & Water

Assorted Fresh Breakfast Bakeries

Sliced Fresh Fruit & Berries

*\$16.00 per person*

*Minimum of 10 guests.*

The following items may be added to enhance the continental breakfast buffet:

Croissant Sandwich with Egg, White Cheddar & Mariah’s Indiana Peppered Bacon \$4.50 per person

Breakfast Burrito with Egg, Pepper Jack, Indiana Salsa & Mariah’s Peppered Bacon in a Wheat Tortilla \$5.00 per person

Scrambled Eggs, Mariah’s Indiana Peppered Bacon & Breakfast Potatoes \$6.00 per person

Smoked Salmon, Toasted Bagels, Cream Cheese, Onion, Capers & Egg \$7.50 per person

All prices exclusive of 9% sales tax and gratuity. Prices subject to change.

## **HORS D'OEUVRES & DISPLAYS**

*Hors d'oeuvres are priced per piece unless a per person price is noted.*

*A minimum of 25 pieces per item is required.*

### COLD

Smoked Salmon & Herb Cheese on Crostini with Fresh Dill	4.00
Gulf Shrimp with a Duo of Cocktail & Horseradish Pesto Sauces <b>GF</b>	4.50
Tomato and Goat Cheese Bruschetta	3.00
Crisp Wonton with Chinese Chicken Salad	3.50
Seared Tuna on Wonton Crisp with Napa Slaw, Teriyaki Glaze, Sriracha & Sesame Seeds	4.00
Herb Roasted Beef Tenderloin Crostini with Bleu Cheese & Horseradish Mousse	4.00
"Antipasti" Brochette with Mozzarella, Mushroom, Salami & Pepperoncini with Balsamic Glaze <b>GF</b>	4.00
"Caprese" Brochette with Tomato, Mozzarella & Fresh Mozzarella	\$4.00
Roasted Vegetable Skewer with Teriyaki Soy Glaze	3.50
Charcuterie Display with Assorted Cured Meats, Cheeses & Marinated Vegetables	12.00 per person (25 person minimum)
Fresh Vegetable Display with Roasted Garlic Hummus & Ranch Dips <b>GF</b>	4.00 per person (15 person minimum)
(add pita crisps 1.00 per person)	
Domestic Cheese Display with assorted crackers	5.50 per person (15 person minimum)
Import Cheese Display with assorted crackers	7.50 per person (15 person minimum)
Fresh Fruit Display with Yogurt Dip <b>GF</b>	5.00 per person (15 person minimum)
Assorted Cookies & Brownies & Cheesecake Squares	2.25

### HOT

Bacon Wrapped Scallops with Soy Glaze	4.50	Mini Crab Cake with Lemon Aioli	4.75
Panko Crusted Chicken with Buffalo & Ranch Dips	4.00	Vegetable Quesadilla Coronet with House Salsa	4.00
Jerk Chicken Skewer with Green Goddess Dip <b>GF</b>	4.00	Chicken Quesadilla Coronet with House Salsa	4.00
Mini Beef Wellington with Tavern Demi Glace	4.50	Teriyaki Chicken Skewer w/ Sweet n Sour Sauce	4.00
Bacon Wrapped BBQ Shrimp with Pineapple Vinaigrette <b>GF</b>	5.50	Spinach & Feta Phyllo Triangle with Cucumber Cream	4.00
2 oz. Beef Meatballs with choice of teriyaki glaze or house bbq or tavern demi glace	4.50		
Corkscrew Fried Shrimp in Sriracha Aioli <b>GF</b>	5.00 pp (3 pc. per person)		
4.00	Vegetable Egg Roll with Sweet n' Sour Sauce	3.75	
Vegetable Potsticker w/ Sweet Thai Chili Sauce	3.75	Crab Rangoon w/ Chili Garlic Sauce	4.00
Stuffed Mushroom with Italian Sausage <b>GF</b>	4.00	Brie & Raspberry Pastry Puff with Berry Puree	3.75
Pork Tenderloin Sliders on Pretzel Rolls	5.00	Cheeseburger Sliders	4.00 (GF buns add .75 ea)
Assorted Flatbread Pizzas (bbq chicken, margherita, mediterranean, pepperoni & cheese)	20.00 ea. (GF crust add 3.00)		

### MORE SNACKS.....

Tortilla Chips with Smoked Tomato Salsa <b>GF</b> or Kettle Chips with Roasted Garlic Aioli & Roasted Red Pepper Sauce <b>GF</b>	\$35 per pound
Warm Pretzel Bites with Plum Tomato Marinara & House Queso Sauce	\$3.50 per person (15 person minimum)
Fried Mushrooms with Chile Aioli & Green Goddess Dips	\$4.50 per person (15 person minimum)
Fried Buffalo Cauliflower with House Bleu Cheese & Green Goddess Dips	\$4.50 per person (15 person minimum)



## FOOD STATIONS

*(all food stations require a 35 person minimum and are priced as accompaniments for heavy hors d'oeuvre receptions that have a minimum of 6 pieces per person of hors d'oeuvres)*

### CARVED MEATS

**Herb Crusted Beef Tenderloin** w/ multi grain bun, horseradish mousse & grainy mustard aioli \$15 per person

**New York Strip Loin** w/ wheat roll, roasted garlic aioli & bearnaise sauce \$12 per person

**Roast Turkey** w/ wheat roll, cranberry relish & herb aioli \$9 per person

**Smoked Pork Loin** w/ pretzel roll, caramelized onion jam & dijon aioli \$9 per person

**Baked Virginia Ham** w/ mini croissants, herbs de provence aioli & spicy brown mustard \$9 per person  
(carver fee of \$100 if applicable)

### PASTA

**Choice of Two Pastas** – Penne, Rigatoni, Farfalle, Angel Hair, Fettucine

**Choice of Two Sauces** – Marinara, Alfredo, Pesto, Creamy Pesto

**Accompaniments** – roasted peppers, mushroom, asparagus, red onion, bacon, grated parmesan, red pepper, black pepper  
\$10 per person

(add house made mini meatballs & Italian sausage - additional \$3 per person)

### MAC N' CHEESE

**Choice of 2 Mac N' Cheese Varieties** – Traditional Cheddar or Smoked Gouda or Creamy Gorgonzola or Creamy Parmesan  
Elbow Macaroni

**Accompaniments** – Indiana bacon, ham, scallions, mushrooms, jalapenos, broccoli, asparagus, black pepper  
\$10 per person

(Add Shrimp & Crabmeat – additional \$5 per person)

### NACHOS & TACOS

**Choice of Two Fillings** – Seasoned Ground Beef, Grilled Chicken, Corkscrew Shrimp, Marinated Grilled Steak, Roasted Vegetables

**Accompaniments** – crispy taco shells, flour tortillas, house made tortilla chips, lettuce, tomato, shredded cheese,  
white cheddar & jalapeno cheese sauce, fresh jalapenos, sour cream, guacamole, salsa  
\$10 per person

NACHOS ONLY (with seasoned beef) **GF** \$8 per person

### SALAD STATION

**Choice of Two Greens** – Romaine or Spinach or Field Greens or Iceberg

**Accompaniments** - tomato, cucumber, carrot, broccoli, red onion, black olive, celery, sun dried tomato, chickpeas  
croutons, bacon, egg, blue cheese, feta cheese, cheddar, parmesan,  
roasted garlic dressing, ranch, blue cheese dressing, red wine vinaigrette, olive oil & balsamic vinegar

\$7 per person **GF**

### DESSERT

**Make Your Own Deluxe Brownie Sundae Bar** – fresh brownies, vanilla & chocolate ice cream, hot fudge, caramel, strawberry sauce,  
whipped cream, pecans, slivered almonds, m&m's, oreos, chocolate chips, peanut butter chips, fresh strawberries & raspberries  
\$10 per person

**Fresh Crisp & Cookies** – peach or berry crisp w/ vanilla ice cream, fresh cookies & brownies  
\$8 per person

**ALCOHOLIC BEVERAGES**

TAVERN ON SOUTH will be glad to provide a variety of billing methods for your alcoholic beverages.

**OPEN BAR** - you will be billed by actual consumption for all drinks.

**TICKETS** – we provide tickets that you will distribute to your guests and you will be billed by actual consumption for all drinks.

**DOLLAR AMOUNT TAB** – you let us know the maximum amount you would like to spend and we will run a tab up to this amount.

**CASH BAR** – your guests pay cash for whatever drinks they consume.

**BAR PACKAGES** – see below

**BAR PACKAGES**

**Bar packages require a 50 person minimum.** Please note that alcohol “shots”, bombs, etc. are not included with Bar Packages.

**PREMIUM PACKAGE PRICING**

Premium Liquors, House Wines, Domestic and Import Bottled Beers, Soft Beverages

1 Hour - \$20 per person      2 Hours - \$28 per person      3 Hours - \$32 per person      4 Hours - \$36 per person

BUD LIGHT      BUDWEISER      MICHELOB ULTRA      MILLER LITE      COORS LIGHT  
MODELO      STELLA ARTOIS      STELLA ARTOIS CIDRE      HOEGAARDEN WHITE      BUDWEISER ZERO

CHARDONNAY      CABERNET SAUVIGNON      PINOT NOIR  
SAUVIGNON BLANC      PINOT GRIGIO      WHITE ZINFANDEL

DEEP EDDY VODKA      TANQUEREY GIN      CRUZAN RUM      CAPTAIN MORGAN RUM      JACK DANIELS WHISKEY  
MAKERS MARK BOURBON      FAMOUS GROUSE SCOTCH      MILAGRO SILVER TEQUILA      LUXARDO AMARETTO

**BEER & WINE PACKAGE**

House Wines, Domestic & Import Bottled Beers, Soft Beverages

1 Hour - \$20 per person      2 Hours - \$26 per person      3 Hours - \$30 per person      4 Hours - \$34 per person

***TAVERN ON SOUTH DOMESTIC, LOCAL & REGIONAL CRAFT BEERS  
on Tap and by the Bottle may be added to either of these packages for \$6 per person.***

LOCAL & REGIONAL CRAFT BEERS ON DRAFT INCLUDING MICHELOB ULTRA, GOOSE ISLAND,  
BELL’S, METAZOA AND MORE.....

BOTTLED CRAFT BEERS INCLUDE SOME OF THE FOLLOWING  
FOUNDERS ALL DAY IPA      SUN KING PACHANGA LAGER      BELL’S TWO HEARTED IPA  
BRECKENRIDGE VANILLA PORTER      RHEINGEIST BUBBLES CIDER

*PRICES ARE EXCLUSIVE OF STATE SALES TAX AND GRATUITY. PRICES ARE SUBECT TO CHANGE.*