



..... bite size

Choose 2 \$6 per person	Choose 3 \$8 per person	Choose 4 \$10 per person
----------------------------	----------------------------	-----------------------------

Roasted Red Pepper Hummus	Plantain Chips w. Black Bean Mango Salsa
Buffalo Chicken Meatballs	Mini Corn Dogs
Spinach & Goat Cheese Stuffed Mushrooms	Deep Fried Macaroni & Cheese
Mini Cheese Quesadillas	Bacon Wrapped Jalapeño Poppers

..... small plates

Choose 3 \$14 per person	Choose 4 \$17 per person	Choose 5 \$20 per person
-----------------------------	-----------------------------	-----------------------------

* add \$1 per person ** add \$2 per person

FLATBREADS	<ul style="list-style-type: none"> BBQ Pulled Pork, Chicken & Brisket cheddar cheese & carolina slow Smoked Mozzarella & Prosciutto fig jam & balsamic reduction Grilled Vegetable assorted seasonal vegetables & shaved parmesan Grilled Flank Steak blue cheese crumbles, caramelized onions & spinach*
SPRINGROLLS	<ul style="list-style-type: none"> BBQ Pulled Pork, Chicken or Beef Brisket with sriracha aioli Philly Cheesesteak with smoked tomato jam Marinated Vegetable glass noodles, mixed vegetables, with sweet chili sauce Teriyaki Chicken glass noodles, grilled chicken, with thai peanut sauce Smoked Shrimp mixed vegetables, with citrus soy sauce*
WRAPS	<ul style="list-style-type: none"> Chicken Caesar romaine lettuce, shaved parmesan, caesar dressing California Turkey avocado, sprouts, tomato, jack cheese, honey mustard Marinated Grilled Vegetable feta cheese, tahini-soy dressing Turkey, Bacon & Ranch crispy bacon, ranch dressing, lettuce, tomato Curry Chicken Salad green grapes, lettuce tomato
SLIDERS	<ul style="list-style-type: none"> BBQ Pulled Pork, Chicken or Beef Brisket with creamy coleslaw Classic Roasted Turkey with lettuce & tomato Waldorf Chicken Salad walnuts, apples, grapes, lettuce & tomato Crab Cake chipotle aioli, arugula, pickled onions** French Dip horseradish mayo, melted swiss cheese**
MINI BURGERS	<ul style="list-style-type: none"> Angus Beef lettuce, tomato, raw onion* Ground Chicken ground chicken & bacon patty with caramelized onions Ground Turkey lettuce, tomato, raw onion Homemade Veggie squash, chickpea & quinoa patty with poblano relish
COMFORT	<ul style="list-style-type: none"> St. Louis Riblets in sam's famous BBQ sauce or spicy dry rub Grilled Chicken Wings in sam's famous BBQ sauce or spicy dry rub Fried Green Tomato Bruschetta warm goat cheese & balsamic reduction Homemade Mozzarella Sticks with house marinara sauce Individual Pomes Frites Shots spicy chipotle aioli Cowboy Cookies grilled filet mignon, sweet potato sandwich, spicy aioli**
SKEWERS	<ul style="list-style-type: none"> Grilled Chicken thai peanut dipping sauce Marinated Grilled Vegetable basil puree and balsamic reduction Marinated Grilled Steak korean bbq sauce** Cilantro Lime Marinated Mahi-Mahi avocado crème* Roasted Pork grilled pineapple and sweet & sour sauce Coconut Shrimp Skewers curry dipping sauce**

8% sales tax and 18% gratuity added to all prices. All "per person" packages include one serving per person

appetizers

..... family style menu

Appetizers

. CHOOSE 3 .

- ROASTED RED PEPPER HUMMUS
- BUFFALO CHICKEN MEATBALLS
- SPINACH & GOAT CHEESE STUFFED MUSHROOMS
- MOZZARELLA, FIG JAM & PROSCIUTTO FLATBREAD
- CHICKEN SATAY WITH PEANUT SAUCE
- GRILLED STEAK SATAY WITH HOISON SAUCE**
- PULLED PORK SLIDERS
- PLANTAIN CHIPS W. BLACK BEAN MANGO SALSA
- FRIED GREEN TOMATO BRUSCHETTA
- BACON WRAPPED JALAPEÑO POPPERS
- CRAB CAKE SLIDERS
- PHILLY CHEESESTEAK SPRINGROLLS

1st Course

. CHOOSE 1 .

- BETTYS HOUSE SALAD**
MIXED GREENS, TOMATO,
CUCUMBER, BALSAMIC VINAIGRETTE
- CLASSIC CAESAR**
ROMAINE, CROUTONS,
SHREDDED PARMESAN CHEESE

ROASTED BEET & GOAT CHEESE

ARUGULA, SPINACH, GOAT CHEESE
PISTACHIOS, BALSAMIC VINAIGRETTE

2nd Course

. CHOOSE 2 .

- FLAME GRILLED CHICKEN**
BONE-IN OR BONELESS IN SAMS FAMOUS BBQ SAUCE,
SPICY DRY RUB OR AGAVE SOY
 - GRILLED ST. LOUIS RIBS**
IN SAMS FAMOUS BBQ SAUCE OR SPICY DRY RUB
 - BRAISED SHORT RIB (+\$4)**
WITH RED WINE PAN GRAVY
 - GRILLED VEGETABLE RISOTTO**
PARMESAN CHEESE, BALSAMIC REDUCTION,
PESTO DRIZZLE
 - GRILLED ATLANTIC SALMON ****
GRILLED PLAIN OR IN SAMS BBQ SAUCE
 - OVEN ROASTED TURKEY BREAST**
WITH COUNTRY GRAVY
- . CHOOSE 2 .
- MACARONI & CHEESE
 - MASHED POTATOES
 - GRILLED VEGETABLES
 - STUFFING AND GRAVY
 - GREEN BEANS
 - WHIPPED SWEET POTATOES
 - BAKED BEANS
 - CREAMY CHEDDAR POLENTA
 - STEAMED BROCCOLI
 - CREAMED SPINACH**
 - CREAMY SLAW
 - EDAMAME & CORN SUCCOTASH

3rd Course

. CHOOSE 2 .

- WARM BREAD PUDDING
- FRUIT COBBLER
- RED VELVET CUPCAKES
- TRIPLE CHOCOLATE CUPCAKES
- ASSORTED COOKIES
- BROWNIE & FRUIT BARS

\$45.00 per person includes appetizers and three seated courses
\$ 30.00 per person includes three seated courses

* add \$1 per person | ** add \$2 per person

Prices do not include 8% sales tax or 18% gratuity. All "per person" packages include one serving per person

lunch & dinner

..... pre fixe menus

Offered to groups of fifteen or larger with a maximum of fifty guests. Consider a pre fixe menu for your next special occasion or a night needing something a little extra.

(1)

.....
first course

SOUP OF THE DAY

WITH CRACKERS

CHICKEN NOODLE SOUP

WITH CRACKERS

HOUSE SALAD

MIXED GREENS, TOMATO, CUCUMBER, BALSAMIC VINAIGRETTE

.....
second course

ROASTED BEET & GOAT CHEESE SALAD

BABY SPINACH, ARUGULA, CRISPY SHALLOTS,
PISTACHIOS, BALSAMIC VINAIGRETTE

CLASSIC BBQ SANDWICHES

CHOICE OF BEEF BRISKET, PULLED PORK OR PULLED CHICKEN
WITH CREAMY SLAW AND HAND-CUT FRIES

CHEDDAR BURGER

1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO
WITH HAND-CUT FRIES

BUFFALO CHICKEN SANDWICH

CRISPY CHICKEN, BUFFALO SAUCE, CHEDDAR CHEESE, BLUE CHEESE,
& BACON ON A COUNTRY WHITE BUN

MARINATED GRILLED VEGETABLE SANDWICH

ROASTED RED PEPPER HUMMUS, PROVOLONE, FRENCH BREAD

.....
third course

WARM HOMEMADE BREAD PUDDING

CARAMEL SAUCE & WHIPPED CREAM

CHOCOLATE MOUSSE

FRESH WHIPPED CREAM & BERRIES

1st & 2nd Course: \$18 per person

3 courses: \$22 per person

(2)

.....
first course

CHILI OF THE DAY

WITH CORNBREAD

CHICKEN NOODLE SOUP

WITH CRACKERS

HOUSE SALAD

MIXED GREENS, TOMATO, CUCUMBER, BALSAMIC VINAIGRETTE

.....
second course

ROASTED BEET & GOAT CHEESE SALAD

BABY SPINACH, ARUGULA, CRISPY SHALLOTS,
PISTACHIOS, BALSAMIC VINAIGRETTE

CLASSIC BBQ SANDWICHES

CHOICE OF BEEF BRISKET, PULLED PORK OR PULLED CHICKEN
WITH CREAMY SLAW AND HAND-CUT FRIES

CHEDDAR BURGER

1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO
WITH HAND-CUT FRIES

GRILLED BBQ CHICKEN

IN SAMS FAMOUS BBQ SAUCE WITH CREAMY SLAW
AND CORN BREAD MUFFINS

MARINATED GRILLED VEGETABLE RISOTTO

BALSAMIC REDUCTION, PESTO DRIZZLE, PARMESAN CHEESE

.....
third course

WARM HOMEMADE BREAD PUDDING

CARAMEL SAUCE & WHIPPED CREAM

TRIPLE CHOCOLATE LAYER CAKE

FRESH WHIPPED CREAM & RASPBERRY SAUCE

CHOCOLATE MOUSSE

FRESH WHIPPED CREAM & BERRIES

1st & 2nd Course: \$22 per person

3 courses: \$28 per person

..... pre fixe menus

Offered to groups of fifteen or larger with a maximum of fifty guests. Consider a pre fixe menu for your next special occasion or a night needing something a little extra.

(3)

.....
first course

GRILLED WINGS

CHOICE OF SPICY DRY RUB OR SAMS FAMOUS BBQ SAUCE

CHEESESTEAK EGGROLLS

SMOKED TOMATO JAM

HOUSE SALAD

MIXED GREENS, TOMATO, CUCUMBER, BALSAMIC VINAIGRETTE

.....
second course

CLASSIC BBQ SANDWICHES

CHOICE OF BEEF BRISKET, PULLED PORK OR PULLED CHICKEN
WITH CREAMY SLAW AND HAND-CUT FRIES

CHEDDAR BURGER

1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO, WITH HAND-CUT FRIES

GRILLED BBQ CHICKEN

IN SAMS FAMOUS BBQ SAUCE WITH CREAMY SLAW
AND CORN BREAD MUFFINS

SPICY DRY RUB ST. LOUIS RIBS

WITH BAKED BEANS & HAND CUT FRIES

GRILLED BBQ SALMON

WITH MACARONI SALAD AND STEAMED BROCCOLI

MARINATED GRILLED VEGETABLE RISOTTO

BALSAMIC REDUCTION, PESTO DRIZZLE, PARMESAN CHEESE

.....
third course

WARM HOMEMADE BREAD PUDDING

VANILLA SAUCE & WHIPPED CREAM

TRIPLE CHOCOLATE LAYER CAKE

FRESH WHIPPED CREAM & RASPBERRY SAUCE

CHOCOLATE MOUSSE

FRESH WHIPPED CREAM & BERRIES

APPLE WALNUT TART

CARAMEL & VANILLA SAUCE

1st & 2nd Course: \$29 per person

3 courses: \$35 per person

(4)

.....
first course

GRILLED ST. LOUIS RIBLETS

CHOICE OF SPICY DRY RUB OR SAMS FAMOUS BBQ SAUCE

CHEESESTEAK EGGROLLS

SMOKED TOMATO JAM

VEGETABLE QUESADILLA

MIXED GREENS, TOMATO, CUCUMBER, BALSAMIC VINAIGRETTE

.....
second course

BETTY BURGER

1/2 POUND SIRLOIN BURGER, CONFIT PORK BELLY, AVOCADO,
CHEDDAR, LETTUCE, TOMATO, ROASTED GARLIC AIOLI
AND A RUNNY SUNNY SIDE UP EGG

GRILLED BBQ CHICKEN

IN SAMS FAMOUS BBQ SAUCE WITH CREAMY SLAW
AND CORN BREAD MUFFINS

SPICY DRY RUB ST. LOUIS RIBS

WITH BAKED BEANS & HAND CUT FRIES

BRAISED SHORT RIB TACOS

REFRIED BEANS, CHEDDAR CHEESE, CHIPOTLE AIOLI, AVOCADO,
CRISPY SHALLOTS ON FLOUR TORTILLAS WITH CHERRY TOMATO SALSA

PISTACHIO CRUSTED MAHI MAHI

ISRAELI COUS COUS, CORN & EDEMAME SUCCOTASH,
ROASTED PEPPER PESTO

MARINATED GRILLED VEGETABLE RISOTTO

BALSAMIC REDUCTION, PESTO DRIZZLE, PARMESAN CHEESE

.....
third course

WARM HOMEMADE BREAD PUDDING

VANILLA SAUCE & WHIPPED CREAM

TRIPLE CHOCOLATE LAYER CAKE

FRESH WHIPPED CREAM & RASPBERRY SAUCE

DEEP FRIED OREOS

HOMEMADE COOKIES-AND-CREAM ICE CREAM

NUTELLA ROLLS

WITH COFFEE HAZELNUT ICE CREAM

1st & 2nd Course: \$36 per person

3 courses: \$42 per person

..... pre fixe brunch

(1)

first course

GRANOLA & YOGURT

HOUSE ROASTED GRANOLA, VANILLA YOGURT, HONEY

SEASONAL FRUIT

CHANGES DAILY

second course

BUTTERMILK PANCAKES

STACK OF 3 LARGE PANCAKES WITH HONEY BUTTER & MAPLE SYRUP

EGGS BENEDICT

GRILLED HAM, POACHED EGGS, HOLLANDAISE & HASH BROWNS

BREAKFAST BURRITO

SCRAMBLED EGGS, BACON, CHEDDAR CHEESE & CHERRY TOMATO SALSA
SERVED WITH GUACAMOLE, SOUR CREAM AND SRIRACHA SAUCE

ROASTED BEET & GOAT CHEESE SALAD

BABY SPINACH, ARUGULA, CRISPY SHALLOTS, PISTACHIOS
& BALSAMIC VINAIGRETTE

BUFFALO CHICKEN SANDWICH

CRISPY CHICKEN, BUFFALO SAUCE, CHEDDAR CHEESE, BLUE CHEESE,
& BACON ON A COUNTRY WHITE BUN WITH HAND CUT FRIES

CHEDDAR BURGER

1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

Includes La Colombe Coffee, Hot Tea & Orange Juice

2 courses: \$20 per person

(2)

first course

ASSORTED BREAKFAST MUFFINS

WITH HONEY BUTTER

GRANOLA & YOGURT

HOUSE ROASTED GRANOLA, VANILLA YOGURT, HONEY

SEASONAL FRUIT

CHANGES DAILY

second course

BUTTERMILK PANCAKES

STACK OF 3 LARGE PANCAKES WITH HONEY BUTTER & MAPLE SYRUP

MASCARPONE STUFFED BREAD PUDDING

FRENCH TOAST

WITH BRÛLÉED BANANAS AND SALTED CARAMEL SAUCE

EGGS BENEDICT

GRILLED HAM, POACHED EGGS, HOLLANDAISE & HASH BROWNS

BREAKFAST BURRITO

SCRAMBLED EGGS, BACON, CHEDDAR CHEESE & CHERRY TOMATO SALSA
SERVED WITH GUACAMOLE, SOUR CREAM AND SRIRACHA SAUCE

HOUSE SMOKED SALMON & SWEET POTATO HASH

HOT SMOKED SALMON SERVED OVER A CHOPPED SWEET POTATO,
RED ONION, AND BACON HASH TOPPED WITH A SUNNY SIDE UP EGG

RED QUINOA CHICKPEA SALAD with CHICKEN

BABY SPINACH, GRAPE TOMATOES, CUCUMBER, FETA CHEESE
WITH BALSAMIC VINAIGRETTE

BUFFALO CHICKEN SANDWICH

CRISPY CHICKEN, BUFFALO SAUCE, CHEDDAR CHEESE, BLUE CHEESE,
& BACON ON A COUNTRY WHITE BUN WITH HAND CUT FRIES

CHEDDAR BURGER

1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

Includes La Colombe Coffee, Hot Tea & Orange Juice

2 courses: \$25 per person

brunch bar options...

MIMOSA BAR | includes unlimited mimosas for 2 hours.....\$15.00 PER PERSON

BRUNCH BAR | includes unlimited bloody mary's & mimosas for 2 hours.....\$20.00 PER PERSON

DELUXE BRUNCH BAR | mimosas, bloody marys, sangria & berry lemonade for 2 hours.....\$25.00 PER PERSON

SEASONAL SANGRIA PITCHER | seasonal recipe with fresh fruit (4-5 servings per pitcher).....\$20.00 EACH

STRAWBERRY LEMONADE PITCHER | strawberry puree, homemade lemonade, house vodka.....\$20.00 EACH

Prices do not include 8% sales tax, 10% liquor tax or 18% gratuity

..... limited menus

(1) (2)

ROASTED BEET & GOAT CHEESE SALAD.....\$11
 BABY SPINACH, ARUGULA, CRISPY SHALLOTS, PISTACHIOS AND BALSAMIC VINAIGRETTE

CLASSIC BBQ SANDWICHES.....\$11
 CHOICE OF BEEF BRISKET, PULLED PORK OR PULLED CHICKEN WITH CREAMY SLAW AND HAND-CUT FRIES

CHEDDAR BURGER.....\$12
 1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

BUFFALO CHICKEN SANDWICH.....\$12
 CRISPY CHICKEN, BUFFALO SAUCE, CHEDDAR CHEESE, BLUE CHEESE, & BACON ON A COUNTRY WHITE BUN WITH HAND-CUT FRIES

MARINATED GRILLED VEGETABLE SANDWICH.....\$10
 ROASTED RED PEPPER HUMMUS, PROVOLONE, FRENCH BREAD WITH SALAD

ROASTED BEET & GOAT CHEESE SALAD.....\$11
 BABY SPINACH, ARUGULA, CRISPY SHALLOTS, PISTACHIOS AND BALSAMIC VINAIGRETTE

CLASSIC BBQ SANDWICHES.....\$11
 CHOICE OF BEEF BRISKET, PULLED PORK OR PULLED CHICKEN WITH CREAMY SLAW AND HAND-CUT FRIES

CHEDDAR BURGER.....\$12
 1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

GRILLED BBQ CHICKEN.....\$14
 IN SAMS FAMOUS BBQ SAUCE WITH CREAMY SLAW AND CORN BREAD MUFFINS

MARINATED GRILLED VEGETABLE RISOTTO.....\$13
 BALSAMIC REDUCTION, PESTO DRIZZLE, PARMESAN CHEESE

(3) (4)

CLASSIC BBQ SANDWICHES.....\$11
 CHOICE OF BEEF BRISKET, PULLED PORK OR PULLED CHICKEN WITH CREAMY SLAW AND HAND-CUT FRIES

CHEDDAR BURGER.....\$12
 1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

GRILLED BBQ CHICKEN.....\$14
 IN SAMS FAMOUS BBQ SAUCE WITH CREAMY SLAW AND CORN BREAD MUFFINS

SPICY DRY RUB ST. LOUIS RIBS.....\$18
 WITH BAKED BEANS & HAND CUT FRIES

MAHI MAHI FISH TACOS.....\$12
 SHREDDED CABBAGE, PICKLED ONIONS, GUACAMOLE, SLICED RADISHES, FRESH LIME AND CILANTRO CRÈME ON FLOUR TORTILLAS SERVED WITH BLACK BEAN, MANGO SALSA

MARINATED GRILLED VEGETABLE RISOTTO.....\$13
 BALSAMIC REDUCTION, PESTO DRIZZLE, PARMESAN CHEESE

BETTY BURGER.....\$14
 1/2 POUND SIRLOIN BURGER, CONFIT PORK BELLY, AVOCADO, CHEDDAR, LETTUCE, TOMATO, ROASTED GARLIC AIOLI & RUNNY SUNNY SIDE UP EGG

GRILLED BBQ CHICKEN.....\$14
 IN SAMS FAMOUS BBQ SAUCE WITH CREAMY SLAW AND CORN BREAD MUFFINS

SPICY DRY RUB ST. LOUIS RIBS.....\$18
 WITH BAKED BEANS & HAND CUT FRIES

BRAISED SHORT RIB TACOS.....\$15
 REFRIED BEANS, CHEDDAR CHEESE, CHIPOTLE AIOLI, AVOCADO, CRISPY SHALLOTS ON FLOUR TORTILLAS WITH CHERRY TOMATO SALSA

GRILLED BBQ SALMON.....\$18
 IN SAMS FAMOUS BBQ SAUCE WITH MACARONI SALAD AND STEAMED BROCCOLI

MARINATED GRILLED VEGETABLE RISOTTO.....\$13
 BALSAMIC REDUCTION, PESTO DRIZZLE, PARMESAN CHEESE

(5) (6)

BUTTERMILK PANCAKES.....\$7
 STACK OF 3 LARGE PANCAKES WITH HONEY BUTTER & MAPLE SYRUP

EGGS BENEDICT.....\$10
 GRILLED HAM, POACHED EGGS, HOLLANDAISE & COTTAGE FRIES

BREAKFAST BURRITO.....\$11
 SCRAMBLED EGGS, BACON, CHEDDAR CHEESE, POTATO AND SALSA SERVED WITH GUACAMOLE, SOUR CREAM AND SRIRACHA SAUCE

ROASTED BEET & GOAT CHEESE SALAD.....\$11
 BABY SPINACH, ARUGULA, CRISPY SHALLOTS, PISTACHIOS & BALSAMIC VINAIGRETTE

BUFFALO CHICKEN SANDWICH.....\$10
 BUFFALO SAUCE, CHEDDAR CHEESE, BLUE CHEESE,& BACON

CHEDDAR BURGER.....\$12
 1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

BUTTERMILK PANCAKES.....\$7
 STACK OF 3 LARGE PANCAKES WITH HONEY BUTTER & MAPLE SYRUP

MASCARPONE STUFFED B.P. FRENCH TOAST.....\$10
 WITH BRÛLÉED BANANAS AND SALTED CARAMEL SAUCE

EGGS BENEDICT.....\$10
 GRILLED HAM, POACHED EGGS, HOLLANDAISE & COTTAGE FRIES

RED QUINOA CHICKPEA SALAD with CHICKEN.....\$14
 BABY SPINACH, GRAPE TOMATOES, CUCUMBER, FETA CHEESE WITH BALSAMIC VINAIGRETTE

WALDORF CHICKEN SALAD SANDWICH.....\$9
 WALNUTS, APPLES, GRAPES, LETTUCE & TOMATO ON FRENCH BREAD

CHEDDAR BURGER.....\$12
 1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

..... bar options

..... brunch

- MIMOSA BAR** | includes unlimited mimosas for 2 hours.....\$15.00 PER PERSON
- BRUNCH BAR** | includes unlimited bloody mary's & mimosas for 2 hours.....\$20.00 PER PERSON
- DELUXE BRUNCH BAR** | mimosas, bloody marys, sangria & berry lemonade for 2 hours.....\$25.00 PER PERSON
- SEASONAL SANGRIA PITCHER** | seasonal recipe with fresh fruit (4-5 servings per pitcher).....\$20.00 EACH
- STRAWBERRY LEMONADE PITCHER** | strawberry puree, homemade lemonade, house vodka.....\$20.00 EACH

..... open bar

- SELECT OPEN BAR**.....\$20.00 PER PERSON (2HR), \$10.00 PER ADDED HOUR
includes (2) select draft beer, (2) select bottles, house cabernet & chardonnay
- BASIC OPEN BAR**.....\$25.00 PER PERSON (2HR), \$10.00 PER ADDED HOUR
includes (4) select draft beer, (2) select bottles, well drinks, house cabernet & chardonnay
- PREMIUM OPEN BAR**.....\$35.00 PER PERSON (2HR), \$15.00 PER ADDED HOUR
includes (10) select draft beer, (3) select bottles, premium mixed drinks, select wine

..... consumption bar

- NO EXCLUSIONS CONSUMPTION BAR** | charged by consumption on standard prices
- LIMITED CONSUMPTION BAR** | consumption tab based on pre-selected items on a fixed price
- NON-PROFIT & FUNDRAISER CONSUMPTION BAR** | consumption tab of reduced priced beverages*
*must provide tax exemption certificate; beverage selection based on availability

currently at the bar...

Our beverage selection is always rotating - and we wouldn't have it any other way! Below is an example of the brands that we normally carry, but please call us or visit us online for a current selection.

draft selection

- ORIGINAL SIN APPLE CIDER
- ALLAGASH BELGIAN WHITE
- SMOKIN' BETTY'S BLONDE
- YARDS PHILLY PALE ALE
- BEAR REPUBLIC RACER V
- DOGFISH 60 MIN IPA
- YUENGLING LAGER
- STOUDTS REVEL RED
- WIDMER BROTHERS O'RYELY IPA
- IRON FIST DUBBEL FISTED
- GOOSE ISLAND MILD WINTER
- GREAT DIVIDE HIBERNATION ALE
- STOUDTS SMOOTH HOPERATOR
- WALOVERS ALTA GRACIA COFFEE PORTER
- BROOKLYN BLACK CHOCOLATE STOUT
- SLYFOX O'REILLY'S IRISH STOUT

bottle selection

- LIONSHEAD
- MILLER LIGHT
- AMSTEL LIGHT
- COORS LIGHT
- CORONA EXTRA
- BUDWEISER
- STELLA ARTOIS
- PILSNER URQUELL
- NEW PLANET PALE ALE & TREAD LIGHTLY*

*GLUTEN FREE!

wine selection

- CIELO PINOT GRIGIO
- STONEBURN SAUVIGNON BLANC
- DELOACH CHARDONNAY
- MIGUEL TORRES GEWURZTRAMINER
- URBAN RISLING
- LOST ANGEL PINOT NOIR
- HOB NOB WICKED RED
- RUTA 22 MALBEC
- 99 VINES CABERNET



The menu you just read is merely a starting point.
We will do our best to provide you with as many options
as possible and will try to accommodate all of your requests.
Please contact us any questions and for additional options.

phone • 215-922-6500

fax • 215-922-6574

email • info@smokinbettys.com

web • smokinbettys.com

