



PRIVATE DINING

PACKAGE 1

\$25 person | 2 courses
Soda, Tea or Coffee included

FIRST COURSE

(choose two, family style)

ONION RINGS *vg*

House Ketchup

SOFT PRETZELS *vg*

Beer Cheese, Spicy Mustard

TRIPLE DIP *vg*

Chipotle Pimento Cheese,
Hummus, Guacamole, Onion Straws,
Grilled Naan Bread

BUTTERMILK FRIED CHICKEN TENDERS +3

Choose Your Sauce
Chipotle BBQ Sauce | Truffle Aioli |
BRU Sauce | Honey Gochjang |
Honey Mustard | Herb Ranch

CHICKEN WINGS +3

Choose Your Sauce
Cavern Club Hot Sauce |
Chipotle BBQ Sauce | Teriyaki Glaze |
Served with Gorgonzola Salad

ANGRY MAC & CHEESE +3

Andouille Sausage, Shrimp,
Pimento-Jalapeño Cheese Sauce

SECOND COURSE

Please choose three, your selections will be printed and ready upon your arrival for your guests to choose from.

4oz Snack Burgers*

BRU BURGER

Taleggio Cheese, Bacon, Tomato Jam, Caramelized Onion, Lettuce, Mayo

THE BEGINNING

American Cheese, Mayo, Mustard, Ketchup, Garden
Add Bacon + 2.5

GARLIC-THREE CHEESE

Swiss, American, Tillamook White Cheddar, Roasted Garlic, Truffle Aioli

WHITE CHEDDAR BACON

Tillamook White Cheddar, BRU Sauce, Garden

BOURBON

Bacon, Horseradish Havarti, Peppercorn-Bourbon Glaze

IMPOSSIBLE™ *v*

Vegan Cheese, Vegan Mayo, Mustard, Ketchup, Garden

SIDES

(choose two)

Fries

Fresh Fruit

Mac & Cheese

Onion Rings + 4

ADDITIONS (family style)

NACHO BAR +5

Choice of BBQ Pork or Chicken
Tortilla Chips, White Queso, Pickled Jalapeño,
Lettuce, Pico, Sour Cream, Guacamole

DESSERT PLATTER +5

Peach-White Chocolate Bread Pudding **VG**
Fudge Brownie **VG**

V vegan | **VG** vegetarian | **Gluten-Free Menu Available Upon Request**

BRU Burger Bar crafts it's burgers using an exclusive proprietary blend.

*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



PRIVATE DINING

PACKAGE 2

\$33 person | 3 courses
Soda, Tea or Coffee included

FIRST COURSE

(choose two, family style)

ONION RINGS *vg*

House Ketchup

SOFT PRETZELS *vg*

Beer Cheese, Spicy Mustard

TRIPLE DIP *vg*

Chipotle Pimento Cheese,
Hummus, Guacamole, Onion Straws,
Grilled Naan Bread

BUTTERMILK FRIED CHICKEN TENDERS +3

Choose Your Sauce

Chipotle BBQ Sauce | Truffle Aioli |
BRU Sauce | Honey Gochjang |
Honey Mustard | Herb Ranch

CHICKEN WINGS +3

Choose Your Sauce

Cavern Club Hot Sauce |
Chipotle BBQ Sauce | Teriyaki Glaze |
Served with Gorgonzola Salad

ANGRY MAC & CHEESE +3

Andouille Sausage, Shrimp,
Pimento-Jalapeño Cheese Sauce

ADDITIONS *(family style)*

NACHO BAR +5

Choice of BBQ Pork or Chicken
Tortilla Chips, White Queso, Pickled Jalapeño,
Lettuce, Pico, Sour Cream, Guacamole

DESSERT PLATTER +5

Peach-White Chocolate Bread Pudding *VG*
Fudge Brownie *VG*

SECOND COURSE

Please choose three, your selections will be printed and ready upon your arrival for your guests to choose from.

GORGONBERRY PECAN

Mixed Greens, Gorgonzola, Cranberry, Candied Pecan,
Bacon, Cranberry-Poppyseed Dressing

SRIRACHA CAESAR

Romaine, Red Onion, Tomato, Parmesan, House Crouton,
Sriracha Drizzle

VALENCIA *vg*

Mixed Greens, Avocado, Mandarin Orange,
Marcona Almond, Quinoa, Red Onion, Goat Cheese,
White Balsamic-Orange Vinaigrette

BUTTERMILK COBB

Romaine, Bacon, Tomato, Guacamole, Red Onion,
Boiled Egg, Gorgonzola, Crouton, Cucumber, Herb Ranch

THIRD COURSE

Please choose three, your selections will be printed and ready upon your arrival for your guests to choose from.

4oz Snack Burgers*

SNACK BRU BURGER

Taleggio Cheese, Bacon, Tomato Jam,
Caramelized Onion, Lettuce, Mayo

THE BEGINNING

American Cheese, Mayo, Mustard, Ketchup, Garden
Add Bacon + 2.5

GARLIC-THREE CHEESE

Swiss, American, Tillamook White Cheddar,
Roasted Garlic, Truffle Aioli

WHITE CHEDDAR BACON

Tillamook White Cheddar, BRU Sauce, Garden

BOURBON

Bacon, Horseradish Havarti, Peppercorn-Bourbon Glaze

IMPOSSIBLE™ *v*

Vegan Cheese, Vegan Mayo, Mustard, Ketchup, Garden

SIDES

(choose two)

Fries

Fresh Fruit

Mac & Cheese

Onion Rings + 4

V vegan | VG vegetarian | Gluten-Free Menu Available Upon Request

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