

# BEER, WINE & SPIRITS

Cash Bar / Guests purchase their own drinks.

Host Bar / A tab will be run for all drinks. Paid by host.

3 HR Package Bar / Select a package from the list below. Doubles, shots not included. Tax & gratuity not included in price.

## Beer, Wine & Soda Package

\$32 per person

Domestic tap and bottled beers, house wines, and soda

## Well Package

\$40 per person

Domestic tap and bottled beers, house wine, and well mixed drinks

## Premium Package

\$55 per person

Domestic, craft and import tap and bottled beers, premium wines, premium mixed drinks

### Domestic Tap Beer

Miller Lite, Coors Light, Bud Light

### Domestic Bottled Beer

Bud Light, Hamm's, Budweiser, Miller Lite, Miller Highlife, Pabst Blue Ribbon,

### Craft Tap & Craft Bottled Beer

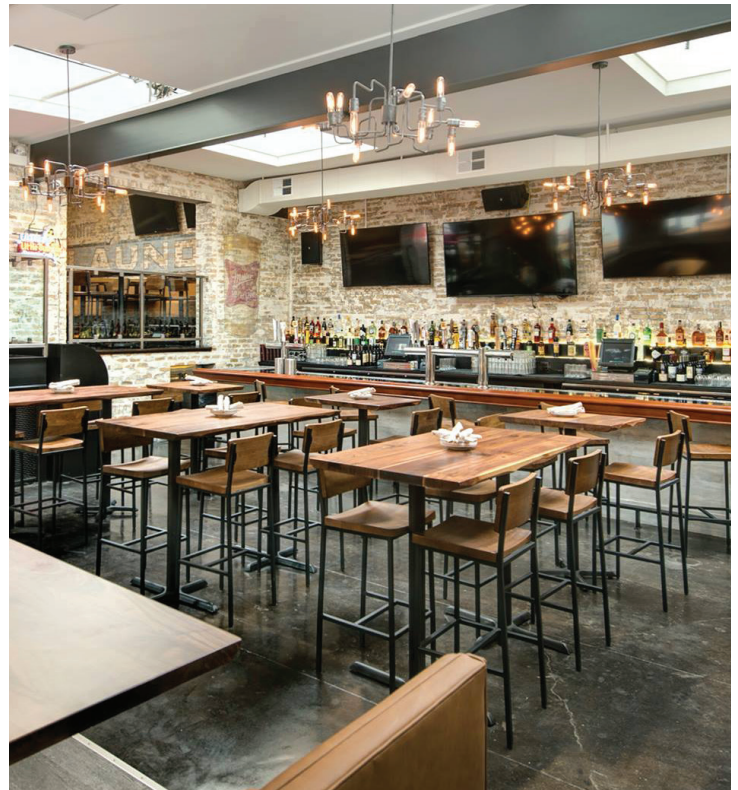
Availability of craft taps and bottles vary. Contact us for more information.

### Well Liquor

House Vodka, Gin, Rum, Tequila, Whiskey, and Scotch

### Premium Liquor

Tito's Vodka, Ketel One Vodka, Grey Goose Vodka, Bombay Gin, Tanqueray Gin, Hendricks Gin, Captain Morgan Rum, Knob Creek Bourbon, Bulleit Bourbon, Crown Royal Whisky, Glenlivet Scotch, Johnny Walker Black Scotch, Patron Tequila, Don Julio Tequila, and more



# The BROKEN BARREL Bar

*Private Dining*

2548 N Southport Ave. | Chicago, IL

(773) 327-4900 | [www.brokenbarrel.com](http://www.brokenbarrel.com)

[events@brokenbarrelbar.com](mailto:events@brokenbarrelbar.com)

*Make Pour Decisions*

# COLD APPS *Serves 16-20*

**Assorted cheese tray // \$65**  
With crackers and fresh grapes

**Homemade Bruschetta Bowl // \$50**  
With toasted Italian bread

**Homemade Chips & Salsa // \$50**  
Add guacamole // \$35

# HOT APPS *Serves 16-20*

**Cheese Curd Platter // \$60**  
Fresh Wisconsin cheese curds fried crispy in our homemade batter, with chili aioli on the side

**Nacho Platter // \$70**  
Homemade tortilla chips, house-pickled vegetables, roasted brussel sprouts, jalapeno cheddar sauce, chipotle-tomatillo salsa, plus more  
Add chicken // \$20 Add steak // \$25

**BBQ Skewers 32 Pieces**  
Marinated and grilled  
Veggie // \$50  
Chicken // \$65  
Steak // \$80

**Chicken Tenders 30 Pieces // \$70**  
Served with bourbon BBQ and buttermilk ranch

**Mini Barrel Sliders 25 Sliders // \$60**  
Choice of Oak-Smoked Pulled Pork, Hickory Brisket, Mini Cheeseburgers, or Crispy Chicken  
(one meat selection per pan)

**Signature Mini Barrel Sliders 25 Sliders // \$75**  
Choice of steak or black bean burger  
(one meat selection per pan)

**Cheese Quesadilla // \$70**  
Served with sour cream and homemade salsa  
Add grilled chicken // \$30

**Oak-Smoked Wings 60 Pieces // \$100**  
Award-winning smoked wings, tossed in your choice of homemade sauces, served with buttermilk ranch on the side

**Dry Rub, Bourbon BBQ, Buffalo, Chili Maple, Garlic Buffalo, Smoky Chipotle, Honey-Habanero, Sex Panther**



\*Sales Tax and 24% Service Charge Added to Final Bill. Prices and Menu Items Subject to Change. Gluten Free and Vegetarian Options Available. Some Rules and Restrictions apply.

# SALAD **Half Pan** Add chicken // \$20 Add steak // \$25 **Full Pan** Add chicken // \$30 Add steak // \$35

**House** Half Pan // \$40 Full Pan // \$70  
**Chopped** Half Pan // \$50 Full Pan // \$90

**Salads Served with Choice of Dressing**  
Ranch, Chipotle Ranch, Bleu Cheese, Sherry Vinaigrette, Maple Dijon Vinaigrette, Honey Mustard

# SIDES **Half Pan Portions (Full Pans available)**

**Roasted Brussel Sprouts // \$55**

**Mac & Cheese // \$50**

**Sweet Potato Fries // \$50**

**Tots or Fries // \$40**

# DESSERTS

**Homemade Cookies or Donuts 20 Pieces // \$40**

## Entree BUFFET

Select One Buffet Entree Package Option

### *Build Your Own* **MAC & CHEESE BAR**

Per Person // \$35

You get an abundant supply of award-winning mac & cheese served piping hot with choice of 3 toppings on the side (1 meat & 2 veggies)

Meat	Toppings
Chopped Bacon	Roasted Tomatoes
Smoked Pork	Caramelized Onions
Hickory Chopped Brisket	Pickled Jalapeños
	Crispy Onions

### *Fiesta* **TACO BAR** Per Person // \$30

Choose one of our delicious in-house smoked meats. Get the corn tortillas and all the fixins' on the side

**Select a Meat**  
Marinated Pork Shoulder,  
Hickory Chopped Brisket,  
Grilled Chicken

Spicy Steak // +\$10/person



**Fixin's**  
Sour Cream  
3-Cheese Blend  
Shredded Lettuce  
Diced Tomatoes  
Chopped Onions  
Fresh Cilantro  
Pickled Jalapenos  
Lime Wedges