



2 - Course Menu Option #1
\$29.95 per person (12 person minimum)

Appetizers

(guests choose one)

Tossed Greens

mixed greens, hopped house vinaigrette

Buffalo Cauliflower

avocado ranch sauce

Kale Falafel Bites

tahini and harissa hot sauce

Garlic Pretzel Stick

five cheese sauce, pickled mustard seeds

Entrée

(guests choose one)

All burgers & sandwiches served with choice of french fries or tossed greens

California Cobb Salad w/ Grilled Chicken

chopped lettuce, applewood bacon, avocado ranch, bleu cheese crumble, egg, avocado

Kale Falafel Pita

yogurt sauce, chopped cabbage, pickled red onion, cucumber, harissa sauce

Prime16 Famous Fried Chicken Sandwich

pickles, coleslaw, buttermilk ranch, hot pickled cherry peppers, tomato, red onion, mayo

New Haven Hot Chicken Sandwich

sriracha honey dipped fried chicken, pickles, slaw, tomato, red onion, cherry bombs, mayo

Prime BLT

avocado, lettuce, tomato, applewood bacon, chipotle mayo, on country sourdough

Tap House Signature Burger

ground beef patty, lettuce, tomato, VT aged white cheddar, tap house sauce

Cajun Melt

*blackened beef patty, swiss cheese, applewood bacon,
tobacco fried onions, chipotle mayo, on country sourdough*

Texas BBQ

*bbq dry rub beef patty, Wisconsin cheddar, applewood bacon,
tobacco fried onions, lettuce, tomato, smoked maple bacon bourbon aioli*

Food and Beverage Minimum May Apply for Private Use of Space - \$150 Non-Refundable Deposit Required

7.35% CT State Sales Tax & 20% Service Charge Will Apply to All Charges

3 - Course Menu Option #2
\$36.95 per person (12 person minimum)

Appetizers

(guests choose one)

Mozzarella Mezzalunas

fried mozzarella half moons & San Marzano Tomato

Buffalo Cauliflower

avocado ranch sauce

Boneless Buffalo Wings

bleu cheese dip sauce

Boneless Honey BBQ Wings

bleu cheese dip sauce

Hatch Chili & Chicken Taquitos

drizzled with avocado ranch

Entrée

(guests choose one)

All burgers & sandwiches served with choice of french fries or tossed greens

California Cobb Salad & Grilled Chicken

avocado ranch dressing, chopped bacon, avocado, egg, lettuce, bleu cheese crumbles

Prime 16 Famous Fried Chicken Sandwich

pickles, coleslaw, buttermilk ranch, hot pickled cherry peppers, tomato, red onion, mayo

Vermont Chicken Wrap

vt cheddar, applewood bacon, spinach, apple, sauteed onion, whole grain IPA mustard

Kale Falafel Pita

pickled red onions, cucumber, yogurt sauce, tahini hummus, harissa, pita

Tap House Signature Burger

ground beef patty, lettuce, tomato, VT aged white cheddar, tap house sauce

New Yorker Burger

cracked black pepper beef patty, bleu cheese crumble, baby spinach, tobacco fried onions

Texas BBQ

*bbq dry rub beef patty, Wisconsin cheddar, applewood bacon, tobacco fried onions, lettuce, tomato, smoked maple
bacon bourbon aioli*

Dessert

(guests choose one)

Wave Hill Bakery's Monkey Bread

vanilla & cinnamon glaze

Flourless Chocolate Torte

whipped cream

Food and Beverage Minimum May Apply for Private Use of Space - \$150 Non-Refundable Deposit Required

7.35% CT State Sales Tax & 20% Service Charge Will Apply to All Charges

Family Style Starters 3 - Course Menu Option #3

\$40.95 per person (12 person minimum)

Appetizers

(guests choose one)

Mozzarella Mezzalunas

fried mozzarella half moons & San Marzano Tomato

Buffalo Cauliflower

avocado ranch sauce

Boneless Buffalo Wings

bleu cheese dip sauce

Boneless Honey BBQ Wings

bleu cheese dip sauce

Hatch Chili & Chicken Taquitos

drizzled with avocado ranch

Entrée

(guests choose one)

All burgers & sandwiches served with choice of french fries or tossed greens

California Cobb Salad & Grilled Chicken

avocado ranch dressing, chopped bacon, avocado, egg, lettuce, bleu cheese crumbles

Prime16 Famous Fried Chicken Sandwich

pickles, coleslaw, buttermilk ranch, hot pickled cherry peppers, tomato, red onion, mayo

Vermont Chicken Wrap

vt cheddar, applewood bacon, spinach, apple, sauteed onion, whole grain IPA mustard

Kale Falafel Pita

pickled red onions, cucumber, yogurt sauce, tahini hummus, harissa, pita

Tap House Signature Burger

ground beef patty, lettuce, tomato, VT aged white cheddar, tap house sauce

New Yorker Burger

cracked black pepper beef patty, bleu cheese crumble, baby spinach, tobacco fried onions

Texas BBQ

bbq dry rub beef patty, Wisconsin cheddar, applewood bacon, tobacco fried onions, lettuce, tomato, smoked maple bacon bourbon aioli

Dessert

(guests choose one)

Wave Hill Bakery's Monkey Bread

vanilla & cinnamon glaze

Flourless Chocolate Torte

whipped cream

Food and Beverage Minimum May Apply for Private Use of Space - \$150 Non-Refundable Deposit Required

7.35% CT State Sales Tax & 20% Service Charge Will Apply to All Charges

Cocktail Style Party Platters - Menu Option #4

Party Platters

(each display serves 15-20 guests)

pricing is exclusive of tax & service charge

Mini Burger Sliders \$150

3oz signature beef blend patty, shredded lettuce, tap house sauce

Mini Cheeseburger Sliders \$170

3oz signature beef blend patty, Wisconsin cheddar, shredded lettuce, tap house sauce

Kale Falafel Bites \$85

kale & fine herbs, tahini, harissa hot sauce

Fried Sweet Plantains \$55

cilantro & lime crema fresca

Spicy Barbacoa Chicken & White Cheddar Tacos \$90

Mexican BBQ seasoned chicken, shredded cheddar, pickled red onion & jalapeno pico, cilantro

Hatch Chili & Chicken Taquitos \$85

avocado ranch dip + chopped cilantro

Veggie Nacho Tray \$100

citrus pico, jalapeno, red onion, Wisconsin cheddar cheese, jalapeno crema

Beef Nacho Tray \$150

beer blessed beef, citrus pico, jalapeno, red onion, Wisconsin cheddar cheese, jalapeno crema

Boneless Wing Platter \$160

Choice Of: *Buffalo Wings & Blue Cheese Dip or Honey BBQ & Avocado Ranch Dip*

French Fries \$55

Sweet Potato Fries \$65

Truffle Parmesan Fries \$75

Fancy Tots \$75

*\$150 Non-Refundable Deposit Required – Food & Beverage Minimum May Apply for Private Use of Space
7.35% CT State Sales Tax & 20% Service Charge Will Apply*



Bar Packages

All Pricing Exclusive of Tax & Service Charge

Meet and Greet

(exclusive of featured draft beers)

\$24 per person - 2 hours // \$8 per person per each additional hour

Draft Beers, House Wines, Soft Drinks, Pitchers of Water

The Apprentice

(exclusive of featured draft beers)

\$30 per person - 2 hours // \$10 per person per each additional hour

Well Drinks, Draft Beers, House Wines, Soft Drinks, Pitchers of Water

Level Up

\$36 per person - 2 hours // \$12 per person per each additional hour

Titos Vodka, Gray Whale Gin, Espolon Tequila, Captain Morgan Spiced Rum, Makers Mark Bourbon Whiskey, Redemption Rye, Dewars Scotch Whisky, Draft Beers, House Wines, Soft Drinks, Pitchers of Water

The Platinum

\$42 per person - 2 hours // \$14 per person per each additional hour

Full Bar, Draft Beers, House Wines, Soft Drinks, Pitchers of Water

Consumption Bar Available – ALA Carte Pricing

\$3.00 per person bring your own dessert fee

Food and Beverage Minimum May Apply for Private Use of Space - \$150 Non-Refundable Deposit Required at time of Booking

7.35% CT State Sales Tax & 20% Service Charge Will Apply to All Charges