



Menu Option # 1

2 - Course Menu

\$29.95 Per Seat – Food Only

(18 – person minimum – Formal/Sit Down)

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

Menu Option #2

3 - Course Menu

\$36.95 Per Seat – Food Only

(18 – person minimum – **Formal/Sit Down**)

Appetizers

(guests choose one)

Crispy Brussel Sprouts

Italian Style + Parmesan + Drizzled Olive Oil & Lemon

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)

Chocolate Chip Milk cake

Chocolate Drizzle

Crème Brûlée Cheesecake

whipped cream

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Menu Option #3
Family Style Starters 3 - Course
\$40.95 Per Seat – Food Only
(18 – person minimum – **Formal/Sit Down**)

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)

Chocolate Chip Milk cake

Chocolate Drizzle

Crème Brûlée Cheesecake

whipped cream

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

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Menu Option #4

Cocktail Style Party Platters

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

Mini Quinoa Sliders \$195

Swiss Cheese - Tobacco Onion - Garlic Aioli - Butter Leaf Lettuce

Great American Fried Chicken Cutlet Sliders \$165

Mini Brioche - American Cheese - Lettuce - Tomato - Pickles - Onion - Mayo

General Tso's Fried Chicken Sliders \$165

Mini Brioche - Thai Chili + Sesame - Scallion - Mayo - Shredded Lettuce

Kale Falafel Bites \$85

kale & fine herbs, tahini, harissa hot sauce

Fried Sweet Plantains \$55

cilantro & lime crema fresca

Boneless Wing Platter \$160

Choice Of: *Buffalo Wings - Honey BBQ - General Tso's
& Avocado Ranch Dip or Blue Cheese Dip*

Fried Mozzarella Mezzalunas \$160

Chunky Tomato Sauce & Parmesan

Mini Blue Claw Crab Cakes \$195

French Remoulade + Pickled Red Onion

California Cobb Salad ½ Tray \$65 Full Tray \$105

Chopped Lettuce - Avocado Ranch - Bacon - Blue Cheese Crumble - Hard Boiled Egg + Avocado

Kale Caesar Salad ½ Tray \$55 Full Tray \$95

+ Add Sliced Grilled Chicken - 1/2 \$20 Full \$40

Caesar Dressing - Crispy Parmesan Crumble

Basic Salad Tray \$75

Mixed greens - Carrots - Bell Peppers - Cucumber - Tomato - Hopped House Vinaigrette

Mac & Cheese ½ Tray \$70 Full \$120

+ Add Applewood Smoked Bacon - 1/2 \$15 Full \$30

+ Add Sliced Grilled Chicken - 1/2 \$20 Full \$40

+ Add Sliced Fried Chicken - 1/2 \$25 Full \$45

Quesadillas + Mexican Platters (Vegan Available on most)

Quesadilla - Caramelized Onion + Mushroom + Cheddar + Sour Cream \$125

Quesadilla - Sliced Grilled Marinated Chicken + Salsa Verde + Sour Cream \$150

Spiced Ground Beef - Cilantro & Queso \$150

Quesadilla - Mini Beef & Cilantro Empanadas \$160

Vegan Vegetable Taquitos \$130

South Of The Border Corn Fritters + Chipotle Aioli \$115

Hatch Chili & Chicken Taquitos \$95

avocado ranch dip + chopped cilantro

Veggie Nacho Tray \$110

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

Beef Nacho Tray \$160

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

Spicy Barbacoa Chicken & White Cheddar Tacos \$120

Mexican BBQ seasoned chicken, shredded cheddar, citrus pico, cilantro

Fries & Sides

French Fries \$65

Sweet Potato Fries \$75

Truffle Parmesan Fries \$95

Fancy Tots \$95

Black & Blue Fries \$110 (cajun fries with blue cheese dip)

IPA Battered Onion Rings + Chipotle Aioli \$110

Sauteed Spinach ½ Tray \$75 Garlic & Olive Oil

Beer Blessed Prime Beef Chili & Bean Dip + Corn Chips ½ tray \$85 Full \$160

Mediterranean Selections

Marinated Chicken Kabobs Skewer (available in sandwich wraps also)

Green Pepper & Greek Yogurt Sauce + Pita Crisps \$165

Falafel Pita Sandwiches \$155

Tzatziki - tahini - Pickled red Onion - Cucumber - Carrot - Harissa

Mediterranean Turkey & Feta Cheese Pita Sandwiches \$165

Chopped Cucumber + Carrots

Hummus & Vegetable Crudite Platters \$135

Wraps & Pinwheel Platters

Cesar Wraps or Pinwheels \$80

Marinated Chicken Cesar Wraps Or Pinwheels \$135

Club Wraps or Pinwheels \$165

Sliced Chicken - Swiss - Applewood Bacon - Lettuce - Tomato - Raw Onion - Pickles- Mayo

Blackened Salmon + Cucumber Dill & Arugula Wraps \$195

Italian Cold Cut Wrap/Pinwheel \$175

Charcuterie Platter \$180

Assorted Artisan Cheese & Cured Meats + Nuts + Honey + Mustard

Crostini + Dried Cranberry

\$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