



AT SURLY BREWING CO.

BEER GARDEN EVENT MENU

Available for events June 1st—September 30th

SURLY FOOD TRUCK

Select one truck for your event. To maintain food quality food truck service will be limited to two hours.

Menu quantities are based on your guarantee number. Each truck menu is \$42 per person.

Warm food will be served from the truck, sides will be served on a buffet. No menu modifications.

Let your event coordinator know of any food allergies your group may have.

BBQ TRUCK

Smoked Chicken Legs
Pulled Pork Sandwich
Chopped Brisket Sandwich
Pickles and BBQ Sauce
Sliced Watermelon
Grilled Vegetable Pasta Salad
Scallion Coleslaw
Cornbread + Honey Butter

TACO TRUCK

Barbacoa Beef Tacos
Chipotle Chicken Tacos
Pork Al Pastor Tacos
Chips + Guac
Elote
Salsa Bar
Tex Mex Salad
Sliced Pineapple

SAUSAGE TRUCK

Hot Dog
Keilbasa
Boar Bratwurst
Condiment Bar with mustards, pickles, relishes, and sauerkraut
Pretzel Sticks with Beer
Cheese Dip
Summer Cabbage and Grain Salad
Potato Salad
Sliced Watermelon

SNACKS & SWEETS

Menu items are served buffet style with compostable plateware.

PICNIC TABLE SNACKS

Serves 25

Salty Surly Mix 75
Sweet Surly Mix 75
Potato Chips 75
Popcorn Trio 75
Roasted Mixed Nuts 95
Crudité & Ranch 95

DESSERTS

Minimum order 2 dozen per item

Freeze Pops \$36/dozen
Chef's choice of assorted flavors
Mini Key Lime Pie \$38/dozen
Summer Berry Trifle \$36/dozen
Chocolate Sponge \$38/dozen
Whipped Dulce de Leche

Prices and offerings subject to change. Please contact our events team with any questions.

e: events@surlybrewing.com p: 763.999.4065
Executive Chef Benjamin Peine