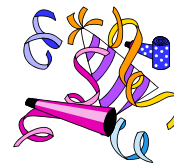


## GREAT BASIN BREWING CO.

846 Victorian Ave., Sparks, NV 89431  
Phone: (775) 355-7711 Fax: (775) 355-7832  
5525 So. Virginia St. Reno, NV 89502  
Phone: (775) 284-7711 Fax: (775) 284-7198  
greatbasinbrewingco.com



### A PARTY AT THE BREWERY??

We can think of plenty of reasons to get your friends, family or business associates together for party or gathering at Nevada's most award-winning brewery and restaurant. Great Basin Brewing Company serves great food, world-class handcrafted beer, wine and mixed drinks in a fun and exciting atmosphere, where, on many nights you will find live music to compliment your party. Our restaurant is open for your event every day of the week and we have a separate dining area available for your party. A PA system is also available for your use. We can provide a special Brunch, Lunch or Dinner or a more casual buffet or appetizer party. Attached are menus for you to choose from but we are flexible if you have something else in mind. Call our Catering Manager to reserve your space, Bonda at 775 355-7711 for Sparks or Melissa at 775 284-7711 for Reno.

GREAT BASIN BREWING CO. has put together this package of information to make your planning easier. Our professional staff will be ready and willing to answer any additional questions you may have and assist you in putting together your most successful event yet!

**Menu Selections:** The Brewery's special menu selections are offered only as suggestions. If you have a preference that is not included in our selections, we will be happy to arrange for a special menu just right to suit your needs. And don't forget the extras – delicious desserts to compliment every menu choice, a fun and unique atmosphere, Brewery tours, arrangements for special musical entertainment and more!

Your choices range from going very casual with an Appetizer Party to Brunch, Lunch or Dinners that are served buffet style with plentiful portions for everyone. We can provide appetizer parties to meet any budget. Full dinners are available as well as our Mixed Grill selection. You may bring in your own cake for a service charge or you may order a variety of desserts from us.

**Beverage/Bar Service:** The Brewery offers a variety of bar services to best suit your occasion and budget. We have the freshest and best beer around as well as premium well liquors, a range of wines and homemade Honey-Birch style Root Beer and soft drinks. Drink prices generally run \$5.50 for most pints, house wine \$6.00, and well drinks \$6.00.

**Hosted Bar** – One tab is run for all beverages sold and the final check is covered by one person. You can pre-arrange for a certain dollar amount to spend on the tab or it can be an unlimited amount. Drink tickets are also available. Any ticket turned in is charged for whatever beverage ordered. You are not charged up front.

**Cash Bar** – Each guest pays for his or her own beverage as it is ordered.

**Corkage** – Guests may desire to serve a specialty wine. The Brewery can provide the appropriate glassware and a corkage fee of \$12.00 per 750ml bottle.

**Payment:** Payment is requested at the conclusion of your event unless special prior arrangements have been made. \*Sales tax of 8.265% and 18% gratuity are in addition to prices quoted unless stated. We do not charge any room fees, set up fees or extra fees, unless mentioned at time of booking; in other words, no surprises!

**Only one gift card accepted per event.**

**Guaranteed Guest Count:** At the Brewery, we want to make sure that we have the food and services to properly handle your event. Please provide us with the number of guests (guaranteed guest count) one week prior to your event. The guaranteed count is the lowest number of meals for which you will be required to pay. And since we like to be prepared to take care of surprise guests, we will be ready to provide food for those last minute arrivals – up to ten percent (10%) over the guaranteed guest count. Your minimum charge will be for the guaranteed guest count with a maximum charge for the actual number in attendance – whichever is greater.

**Other:** We can accommodate anywhere from 10 to 300 guests, depending on the type of event and time of year. Less than 15 guests are welcome to dine in our restaurant during regular hours of operation from our regular menu. Linens are available for extra charge. **All food and beverage prices are subject to change without notice.**

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THE RENO-SPARKS AREA'S MOST AWARD-WINNING BREWERY

## APPETIZER MENU CATERING & SPECIAL EVENTS

Prices are for approximately 50 pieces per tray in most cases. In order to have enough food, figure 5-8 pieces per person attending the event, depending on the time of the event. Sales Tax, 8.265% and Gratuity, 18%, are not included

**WILLY DILLYS** – Wild Horse Ale battered dill pickle spears with ranch dipping sauce. Great beer food! **34.95**

**BEER BATTERED CHICKEN FINGERS** - Strips of chicken breast dipped in our famous Wild Horse Ale batter, served with ranch dipping sauce. **49.95**

**SPINACH ARTICHOKE CHEESE DIP** – Served piping hot, a cheesy garlic and artichoke dip with crispy tortilla chips **39.95**

**GARLIC FRIES** – Crispy fries tossed in garlic seasoning served with ranch dipping sauce. **29.95**

**BREWERY WINGS WITH DIP** - Chicken wings in our Spicy Buffalo, Tangy BBQ, Peanut Thai or Hot Sweet Thai Sauce. You choose the sauce. **59.95**

**ZUCCHINI SPEARS** - Spears of fresh zucchini dipped in our famous Wild Horse Ale batter, with freshly grated parmesan cheese and ranch dipping sauce. **39.95**

**SAUSAGE SAMPLER PLATTER** - Selected premium sausage, prepared in bite-sized pieces, served with three alarm horseradish and spicy brown mustard. -- A mixed platter of all of our gourmet sausages – Sweet Italian, Smoked German and Great Basin's own proprietary recipe Cheddar Bratwurst **53.95**

**VEGETABLE PLATTER** - Fresh seasonal assorted vegetables served with ranch dipping sauce.  
Medium (20-25 people) **24.95**      Large (30-40 people) **34.95**

**GOURMET INTERNATIONAL CHEESE BOARD** – A selection of imported and domestic cheeses served with an assortment of crackers and Icky Bread. **54.95**

**CHIPS AND SALSA** - Crispy tortilla chips with fresh, fire-roasted salsa - enough for about 25 people. **24.95**

**HOAGIE-STYLE SANDWICH** – House-made Icky roll with your choice of two meats and two cheeses with a garnish tray of veggies, garlic aioli, and spicy brown mustard. Choice of Black Forest ham, oven roasted turkey, salami or pastrami and pepper-jack, cheddar, or Swiss cheese. **59.95 (20-25 people)**

**TRI TIP SLIDERS** – Ale marinated tri tip steak, charbroiled and thinly sliced. Served on small bread rolls with a side of chimichurri, and BBQ sauces. **150.00**

**JALAPENO WONTONS** – Move over poppers – our own creation - a zesty blend of cheese and jalapenos in a creamy filling – served with our honey- jalapeno dipping sauce. **44.95**

**QUESADILLA PLATTER** – Your choice of chicken or sautéed mushroom quesadillas with tomatoes, sautéed onions, garlic and a cheese blend in a crispy, spinach tortilla. Chicken **49.95** Mushroom **39.95** Half and Half **45.95**

**DRUNKEN STUFFED JALAPENOS** – Wild Horse Ale battered jalapenos stuffed with jalapeno cream cheese, served golden and hot topped with melted cheddar-jack cheese and crispy bacon crumbles with a honey jalapeno dipping sauce. **44.95**

**STUFFED MUSHROOMS**- Herb and cheese or sausage stuffed, oven baked mushrooms. **44.95**

**BROWNIE PLATTER** – Bite sized pieces of chocolaty goodness! Jackpot Porter brownies with gooey chocolate chunks or Blondie Brownies with white chocolate. **29.95**

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## LUNCH MENU ENTREES

Please choose up to six (6) max. to present to guests. Please let us know if you would like pricing removed from the menu upon presentation to guests. One check only, please.

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**GREAT BASIN HARVEST SALAD** -Crisp greens with fresh spinach, slivered almonds, oven roasted turkey breast, hard-boiled egg, dried cranberries, diced tomatoes, cucumbers, red onion and parmesan cheese, served with creamy ranch dressing and house-made Icky bread. 10.95

**TURKEY CLUB MELT** - Thinly sliced lean breast of turkey with cheddar, smoked provolone, bacon, and tomato served on grilled, house-made Icky bread with regular fries. 10.95

**BLACKENED CHICKEN CAESAR WRAP** - blackened chicken breast, cool romaine and our house made Caesar dressing wrapped in a spinach tortilla. Served with regular fries. 9.95 Add sour cream .75

**BREWERY FISH & CHIPS** - A true Brewery favorite - Alaskan Cod Fillets in our legendary Wild Horse Ale Beer Batter served with cucumber salad and regular fries. 12.95

**BLACK & BLUE BURGER <sup>TM</sup>** - Our most popular  $\frac{1}{2}$  pound burger, covered with Cajun spices, blackened and topped with fresh crumbled blue cheese. Served with regular fries. 11.95

**BREWMASTER'S HOMEMADE MAC 'N CHEESE** - Our down home mac 'n cheese made with bacon and five cheeses, topped with smoked provolone and Icky bread crumbs. Served with house-made garlic Icky bread. 11.95 Lighter Portion 9.95 Vegetarian version available Add barley crusted chicken 2.95

**RIB EYE FRENCH DIP** - Thinly sliced rib eye steak with grilled onions on a parmesan crusted, house-made Icky roll. Served with regular fries. 12.95 Add cheese 0.75

**THE MOUSE TRAP GRILLED CHEESE** - Grown up comfort food. Swiss, cheddar, pepper jack, smoked provolone and brie cheese with roasted tomatoes on our house-made Icky bread. Served with regular fries. 9.95 Add jalapeno, bacon, ham or avocado for additional charge.

**GRILLED SALMON & SALAD** - Fresh salmon blackened in Cajun seasonings, charbroiled, and topped with fresh mango salsa with a garden salad 12.95 *Make it into tacos for 1.00*

**LA FLACA RICE BOWL** - This vegetarian version includes layers of turmeric rice pilaf, chipotle black beans, tomato, three cheese blend, avocado and green onion surrounded by tortilla chips and fresh salsa on the side. 10.95 Add chicken 2.95 Add sour cream .75

**Dessert**; optional at additional charge; please inquire-.Outlaw Stout Brownie Platter or Individual choices include Bread Pudding, Float-tini's, or Outlaw Stout brownie topped with ice cream. If you would like to bring your own cake, there is a dessert charge of \$20.

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## SET LUNCH ENTREES

17.00/person includes non-alcoholic beverage, tax (8.265%) and gratuity (18%)

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**\* Any Substitutions and/or Add-ons are at additional cost.**

**GREAT BASIN HARVEST SALAD - Light Portion** Crisp greens with fresh spinach, slivered almonds, oven roasted turkey breast, hard-boiled egg, dried cranberries, diced tomatoes, cucumbers, red onion and parmesan cheese, served with creamy ranch dressing and house-made Icky bread.

**TURKEY CLUB MELT** - Thinly sliced lean breast of turkey with cheddar, provolone, bacon, and tomato served on grilled, house-made Icky bread with regular fries.

**BREUBEN-** Our proprietary hand smoked, barley crusted, thinly sliced pastrami with Swiss cheese, sauerkraut, and Thousand Island dressing on grilled house-made Icky bread

**BLACKENED CHICKEN CAESAR WRAP** - Spicy blackened chicken breast, cool romaine and our house made Caesar dressing wrapped in a large spinach tortilla. Served with regular fries.

**LIGHT ORDER ALE BATTERED FISH** - A true Brewery favorite - Alaskan Cod Fillets deep-fried in our famous Wild Horse Ale Beer Batter served with your choice of one of the following: a garden salad, cucumber salad, a cup of soup of the day or beer cheese soup, or regular fries.

**BLACK & BLUE BURGER <sup>TM</sup>** - Our most popular burger, covered with Cajun spices, blackened and topped with fresh crumbled blue cheese. Served with regular fries.

**BREWMASTER'S HOMEMADE MAC 'N CHEESE - Light Portion** Our down home mac 'n cheese made with bacon and five cheeses, topped with smoked provolone and Icky bread crumbs. Served with house-made garlic Icky bread. Vegetarian version available

**LA FLACA RICE BOWL** - This vegetarian version includes layers of turmeric rice pilaf, chipotle black beans, tomatoes, three cheese blend, avocado and chopped green onions surrounded by tortilla chips with freshly made salsa on the side. Optional: Chicken and/or sour cream available for additional charge.

**Dessert:** optional at additional charge; please inquire-. Outlaw Stout Brownie Platter or Individual choices include Bread Pudding, Float-tini's, or Outlaw Stout brownie topped with ice cream. If you would like to bring your own cake, there is a dessert charge of \$20.

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**Mixed Grill Menu**

Available to parties of 20 or more – Served buffet style. Includes non-alcoholic beverages.

**22.97 plus tax and gratuity = \$29/person inclusive\***

**Salad** - Tossed Green Salad with House Garlic Vinaigrette or Ranch Dressing and house-made Icky bread

**Entrees** ~~ Choose Three from the following: (all 3 will be available to guests)

■ **Beef and Pork:**

**Ale Marinated Steak** - Char-Broiled Strips of Tri Tip Steak marinated in our special Wild Horse Ale Marinade

**Beer Braised Pot Roast** – Better than Mom’s, well, O.K., better than some mom’s, not yours – Pot Roast braised with our Award Winning Wild Horse Ale then topped with Beer Gravy

**Mixed Sausage Platter** - A sampling of several of our choice sausage selections which include Sweet Italian, Smoked German and Great Basin Cheddar Bratwurst sausages with grilled onions on the side, served with spicy mustard and horseradish

■ **Chicken:**

**Citrus Herb-Roasted Chicken Breasts** – a succulent breast of chicken coated with garden fresh herbs and then slow roasted in a citrus-herb marinade.

**Barley Crusted Chicken**- Charbroiled Boneless Breast of Chicken coated in a crust of Barley and Seasonings,

■ **Pasta:**

**Brewmaster’s Homemade Mac ’N Cheese** - Our down home mac ’n cheese made with bacon and five cheeses, topped with smoked provolone and Icky bread crumbs. Vegetarian style available

■ **Fish:**

**Wild Horse Ale-Battered Cod** - The Best Fish and Chips this side of the Ocean!

Hand Cut Fillets of Cod deep fried in our legendary Wild Horse Ale Batter™ served with Tartar Sauce and Lemon

**Side Dishes included**

- Sautéed Seasonal Vegetables
- Vegetable Rice Pilaf

And your choice of one potato:

- Mashed Garlic Red Potatoes
- Our Famous Brewhouse Garlic Fries with Ranch Dipping Sauce
- Regular Fries
- Marzen Glazed Oven Roasted Potatoes

**Dessert:** optional at additional charge; please inquire-.Outlaw Stout Brownie Platter or Individual choices include Bread Pudding, Float-tini’s, or Outlaw Stout brownie topped with ice cream. If you would like to bring your own cake, there is a dessert charge of \$20.

# GREAT BASIN BREWING COMPANY

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Available to parties up to 30 – pick six (6) dinner entrees for your party to choose from. All appetizers will be offered. We will provide your party with menus of the chosen items the night of the party. They will order from that menu. No pre-orders necessary.

One check only, please.

## APPETIZERS

**Ale Battered Zucchini** – Spears of fresh zucchini in our famous Wild Horse Ale batter with freshly grated parmesan cheese. Served with ranch dressing. 7.95

**Jalapeno Won Tons** – Move over poppers! A zesty blend of cheese and jalapenos in a creamy filling, served with honey jalapeno dipping sauce. 8.95

**Willy Dillys** – Made exclusively for us by Nevada Brining Co. using our Ichthyosaur IPA. Pickle spears flash fried in our Wild Horse Ale batter and served with ranch dressing. 7.95

**Drunken Stuffed Jalapenos**– Ale battered golden jalapeno-cream cheese stuffed jalapenos topped with melted cheddar-jack cheese and bacon crumbles. 8.95

## DINNER MENU ENTREES

Add Soup or Salad to any entrée for \$2.00

**Brewery Fish and Chips** – “The best fish and chips this side of the ocean.” Hand cut Alaskan cod fillets deep-fried in our legendary Wild Horse Ale batter. Served with fresh cucumber salad and regular fries. 12.95

**Rib Eye Steak - Desperado Style**- A USDA choice 12 oz. steak charbroiled and crusted in desperado pepper seasonings and a jumbo onion ring. Served with garlic mashed potatoes and sautéed vegetables 17.95

**Grilled Salmon with Lemon Dill Sauce** – fresh salmon fillet charbroiled and topped with buttery lemon-dill sauce. Served with turmeric rice pilaf and sautéed vegetables. 15.95

**Shepherd's Pie** – Our adaptation of this Old World pub fare, made with tender Porter braised lamb with vegetables and gravy, surrounding mashed garlic red potatoes. Topped with a medley of melted cheeses, then baked. Served with garlic Icky bread. 11.95

**Brewmaster's Homemade Mac 'N Cheese** Our down home mac 'n cheese made with bacon and five cheeses, topped with smoked provolone and Icky bread crumbs. Served with house-made garlic Icky bread 11.95  
Add barley-crusting chicken 2.95

**La Flaca Rice Bowl** This vegetarian version includes layers of turmeric rice pilaf, chipotle black beans, tomatoes, three cheese blend, avocado, and green onion surrounded by tortilla chips with freshly made brewery salsa on the side 9.95 Add sour cream .75 Add chicken 2.95

**Salmon Tacos with fresh Mango Salsa** – Salmon fillet blackened in Cajun seasonings served in two soft flour tortillas with crispy lettuce and cool, fresh mango fruit salsa with chipotle black beans and turmeric rice pilaf. 14.95

**Great Basin Harvest Salad** – Crisp fresh greens, spinach, sliced almonds, oven roasted turkey, hard-boiled egg, dried cranberries, diced tomatoes, cucumbers, red onion and parmesan cheese, served with creamy ranch dressing and house-made Icky bread. 10.95

**Brewer's Patty Melt** - Our ½ pound charbroiled burger topped with smoked provolone, avocado, grilled onion and garlic aioli on toasted, house-made Icky bread. Served with regular fries. 11.95

**Black & Blue Burger** <sup>TM</sup> – Our most popular burger, covered with Cajun spices, blackened and topped with fresh crumbled blue cheese. Served with regular fries. 11.95

**Dessert:** optional at additional charge; please inquire-.Outlaw Stout Brownie Platter or Individual choices include Bread Pudding, Float-tini's, or Outlaw Stout brownie topped with ice cream. If you would like to bring your own cake, there is a dessert charge of \$20.



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### CATERING MENU 2016 SET PRICE DINNER ENTREES

18.00/person including tax, gratuity and a non-alcoholic beverage

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\* Any Substitutions and/or Add-ons are at additional cost.

**GREAT BASIN HARVEST SALAD** - Crisp fresh greens, spinach, slivered almonds, oven roasted turkey, hard-boiled egg, dried cranberries, diced tomatoes, cucumbers, red onion, and parmesan cheese, served with creamy ranch dressing and house-made Icky bread.

**LA FLACA RICE BOWL** - This vegetarian version includes layers of turmeric rice pilaf, chipotle black beans, tomatoes, three cheese blend, avocado and chopped green onions surrounded by tortilla chips with freshly made salsa on the side. Optional: Chicken and/or sour cream available for additional charge.

**RIB EYE FRENCH DIP** - Thinly-sliced Rib Eye steak with grilled onions on a Parmesan crusted, house-made Icky roll. Served with brewery au jus and regular fries.

**SHEPHERD'S PIE** - Our adaptation of this Old World pub fare, made with tender Porter braised lamb with vegetables and gravy, surrounding mashed garlic red potatoes. Topped with a medley of melted cheeses, and then baked. Served with house-made garlic Icky bread

**BREWERY FISH & CHIPS** - "The best fish and chips this side of the ocean." Hand-cut wild Alaskan cod fillets deep fried in our legendary Wild Horse Ale batter. Served with fresh cucumber salad and regular fries

**BREWMASTER'S HOMEMADE MAC' N CHEESE** - Our down home mac and cheese made with bacon and five cheeses, topped with smoked provolone and Icky bread crumbs. Served with house-made garlic Icky bread. Optional: Add Barley Crusted Chicken

**BLACK & BLUE BURGER** <sup>TM--</sup> Our most popular burger, covered with Cajun spices, blackened and topped with fresh crumbled blue cheese, served with regular fries.

**BREWER'S PATTY MELT** - Our ½ pound charbroiled burger topped with smoked provolone, avocado, grilled onion and garlic aioli on toasted, house-made Icky bread. Served with regular fries.

**Dessert:** optional at additional charge; please inquire-. Outlaw Stout Brownie Platter or Individual choices include Bread Pudding, Float-tini's, or Outlaw Stout brownie topped with ice cream. If you would like to bring your own cake, there is a dessert charge of \$20.