



HELLUVA

BREWING COMPANY

- SHAREABLES -

Pretzel Bites

By The Dozen \$16

Made fresh daily. Served with our HELLUVA beer cheese sauce & grain mustard

Corn Brat Pops

By The Dozen \$24

Cornbread battered beer bratwurst on a stick, served with our HELLUVA beer cheese sauce & grain mustard

Traditional Wings

By The Dozen \$12

Traditional wings served with your choice of sauce, Served with your choice of Ranch or Blue Cheese

HELLUVA Smoked Wings

By The Dozen \$13

A blend of 19 herbs & spices, slow smoked and served naked. Served with your choice of sauce. Served with your choice of Ranch or Blue Cheese

*** Sauce choices: Buffalo, Bourbon Peach BBQ, Pineapple Habanero, Korean Red Chil, Cajun Rub ***

Hand Breaded Chicken Tenders

By The Each \$2.25

Buttermilk and beer marinated, flour dusted, fried crispy and served with one of our house made sauces or dressings

Mini Sliders

By The Each \$1.50

Choose from pulled pork, grilled chicken, tri-tip or buffalo chicken

- SALADS & BOWLS -

Small -15-20 ppl / Large 30-35 ppl

Caesar Salad

Sm:\$ 36 Lg:\$ 72

Romaine lettuce, grape tomatoes parmesan cheese foccacia croutons and a creamy house made caesar dressing

HELLUVA House salad

Sm:\$ 36 Lg:\$ 72

Romaine blend, spring mix, grape tomatoes, mixed cheese, foccacia croutons. Served with your choice of dressing.

BBQ Ranch Salad

Sm:\$ 90 Lg:\$ 180

Crisp greens, roasted tomatoes, diced & roasted jalapeno, smoked bacon crumbles, mixed cheese, crispy onion straws, ranch dressing, bourbon peach bbq.

Macaroni & Cheese

Sm:\$ 48 Lg:\$ 96

Made with pasta shells, HELLUVA beer cheese sauce, mixed cheese, topped with foccacia bread crumbs

*** Dressing Choices: Ranch, Jalapeno Ranch, Blue Cheese, Honey Mustard, Ginger Cilantro, Tomato Balsalmic Vinaigrette*

*** Proteins- SM/Lg: Pulled Pork \$16/\$32 Tri Tip \$24/\$48 Grilled Chicken \$16/\$32 Smoked Chicken \$17/\$34*

Everything Chili

By The Quart \$ 15

Smoked chicken, sausage, pork, & tri tip, simmered in ancho chilis, tomatoes, onions, red beans, cacao, Topped with scallions, sour cream, and mixed cheese.

Smoke Jalapeno & Tomato Soup

By The Quart \$ 10

Fresh jalapenos and roma tomatoes slightly smoked blended in creamy tomato bisque. Topped with foccacia croutons and sour cream

CATERING



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- HANDHELDS -

All American Burger

1/4 # \$ 4 1/2 # \$ 8

Certified Angus Beef and Responsibly Sourced. Served with lettuce, tomato, onion, pickle and choice of cheese.

*** Cheese choices: American, Pepperjack, and Cheddar ***

Smoked Tri Tip

By The Pound \$ 15

Thin sliced Certified Angus Tri Tip, slow smoked. Served with sesame hoagie bun & creamy horseradish sauce.

Jalapeno Cheddar Brat

By The Each \$ 8

HELLUVA Beer cheese, signature slaw, bourbon peach bbq, and pickles. Served with a sesame hoagie bun

Smoked Pulled Pork

By The Pound \$ 8

Made with our amber ale, sweet oranges, garlic and ginger. Served with our bourbon peach bbq.

- SIDES -

Smoked & Roasted Cauliflower: By The Quart \$ 10

HELLUVA BBQ Baked Beans: By The Quart \$ 10

Firecracker Green Beans: By The Quart \$ 10

Garlic Mashed Potatoes: By The Quart \$ 10

Macaroni & Cheese: By The Quart \$ 10

Signature Slaw: By The Quart \$ 8

Fresh Made Ice Tea: By The Gallon \$ 8

Lemonade: By The Gallon \$ 8

- DESSERTS -

Apple Crisp

Sm: \$ 35 Lg: \$ 55

Small 15-20 ppl / Large 30-35 ppl

Warm caramel apple crisp, made with brown sugar, cinnamon, caramel, and green apples.

Chocolate Chip Cookies

By The Each \$ 2

A large buttery, chewy cookie loaded with Hershey's chocolate chunks

Brownies Bites

By The Each \$ 2

Freshly baked, deliciously tempting brownie made with Hershey's chocolate chunks.

**** Inquire about Happy Hour Group Events ****

*** No Reservation Fees ***

Menu items and prices subject to change. Sales tax and gratuity not included.

All group events are subject to 20% gratuity.

CATERING