

Desserts

NO DOUBT STOUT CUPCAKES

\$1.95 each or \$21.95 for a dozen
Deep cocoa No Doubt Stout sour cream cup cakes topped with fluffy cream cheese frosting.

STOUT CUP CAKE AND ESPRESSO STOUT CHOCOLATE FUDGE BROWNIE PLATTER

\$2.95 per person or \$29.95 per platter
Our deep cocoa No Doubt Stout sour cream cupcakes served along with our house-made stout chocolate espresso brownies.

BREWHOUSE CHEESECAKE

\$5.95 or \$25.00 per platter
Our creamy New York style cheesecake baked on a graham cracker crust and served with Franboise sauce and fresh whipped cream.



Street parking is available in the surrounding area.

Access the Brewhouse parking lot off of 152nd St.

Thank you for considering Elliott Bay Brewhouse for your special event. We look forward to hosting your group and providing a relaxed, quality pub experience here in Burien. Our private party room is located above the shuffle board game area and provides an intimate setting for a gathering of up to 32 people. Whether you would like to host a buffet or choose from the platter menu our staff can help you plan the perfect event for any occasion.

PLATTERS TO GO

We offer a wide variety of food platters for here and to go from our inspired pub fare menu.

BEER TO GO

Beer is available in kegs and growlers. Most of our house and some of our seasonal beers are certified organic.



Burien Brewhouse & Pub

255 SW 152nd St.

Burien, WA 98166

Tel: 206.246.4211

ElliottBayBrewing.com



PLATTER MENU

Desserts

NO DOUBT STOUT CUPCAKES

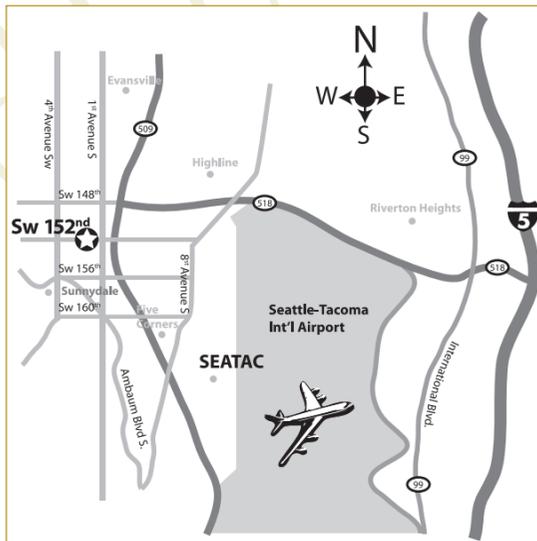
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PLATTER MENU

Appetizers

Each platter serves up to 8 people.

- BREWHOUSE CRUDITE** \$35
Sweet carrots, cucumbers, pear tomatoes and sugar snap peas with fried zucchini, cauliflower and button mushrooms. Served with red pepper pesto, buttermilk dipping sauce and house-made black bean hummus.
- BLACK ANGUS STEAK SKEWERS** 12 for \$40 | 18 for \$60
Herb marinated black angus steak skewers grilled to order and served with our house-made No Doubt Stout BBQ sauce, chipotle aioli and grilled baguette.
- SPICY WINGS** \$33
House-made chicken wings and drummetts tossed in our own hot sauce. Served with blue cheese dipping sauce and celery.
- B-TOWN BREWHOUSE PLATTER** \$38
Our gigantic pretzel with Dan the Man's summer sausage, aged white cheddar cheese, pickled peppers and our own brewers mustard.
- HOPPIN' HUMMUS** \$32
Our delicious house-made tahini and garlic hummus folded with black beans. Served with Kalamata olives, artichoke hearts and cucumbers drizzled with herb vinaigrette and whole wheat pita.
- CHICKEN FINGERS** \$32
Golden fried chicken tenders served with our own house-made honey mustard sauce, ranch dressing and seasoned fries.
- SPICY SPINACH AND ARTICHOKE DIP** \$29
Fresh spinach, artichoke hearts and jalapenos mixed in a creamy cheese sauce. Served with house-fried tortilla chips.
- ELLIOTT BAY NACHOS** \$38
House-made chips topped with colby jack cheese, our homemade chili, tomatoes, onions, olives and jalapeno peppers. Served with sour cream, house-made pico degallo and guacamole.

 -Vegetarian Options

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Sandwiches

- LAMB MEATLOAF SLIDERS** 12 for \$36
Twelve onion cheese slider buns slathered with mayo and stacked with delicious beef and lamb meatloaf, aged white cheddar, bacon, romaine lettuce and sliced tomatoes.
- PHILLY CHEESE STEAK BITES** \$35
All natural Black Angus flat iron steak shaved thin and grilled with braised onions and American cheese. Cut into bite sized sandwiches and served with coleslaw.
- SMOKED TURKEY, BACON AND SWISS BITES** 18 for \$30 | 30 for \$48
Sliced smoked turkey, Swiss cheese and crispy bacon grilled on fresh sourdough bread. Served bite sized with cilantro lime coleslaw and house made honey mustard.
- MINI BBQ PORK SANDWICHES** 20 for \$43
Build your own BBQ Pork Pulled sandwiches. Platter includes the fixings for BBQ pork sliders and coleslaw.
- MINI IMPERIAL REUBEN BITES** 18 for \$37 | 30 for \$58
Our spent grain marbled rye with our stout Russian dressing, thinly sliced corned beef, No Doubt Stout braised sauerkraut and Swiss cheese. Served with and coleslaw on the side.
- THE CUBAN** 18 for \$35 | 30 for \$55
Black Forest ham, turkey, BBQ pulled pork and pepperoni piled high on baguette with spicy B-Town Brown mustard, dill pickles, Swiss cheese and grilled until golden brown. Served with cilantro lime coleslaw on the side.
- ITALIAN CLUB SANDWICH BITES** (*veggie or regular) 15 for \$35 | 25 for \$55
Smoked turkey, pepperoni and Swiss cheese topped with herbed balsamic vinaigrette, parmesan cheese, red onion, shredded lettuce, tomatoes and basil aioli on a toasted baguette. Served with coleslaw on the side. *Veggie sandwich has cucumbers and avocado instead of turkey and pepperoni.

Gluten free bread is available for an additional \$5 per platter

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- BLACKENED MAHI MAHI SANDWICH** 16 pieces for \$35
Mahi mahi blackened and served on our baguette slathered with chipotle aioli, cilantro lime slaw and grilled pineapple rings.

- JALAPENO CHICKEN SANDWICH** 16 pieces for \$36
Our house baguette slathered with jalapeno aioli and topped with a jalapeno marinated grilled chicken breast, pepperjack cheese, lettuce, fried red onions, sliced tomato and fried jalapeno rounds.

Salads

- CESAR SALAD** \$29
Fresh cut romaine tossed in Caesar dressing with croutons and topped with shaved parmesan cheese. Served with pita bread.
- ELLIOTT BAY COBB SALAD** \$41
A bed of fresh field greens with shredded Colby jack cheese, bleu cheese crumbles, grape tomatoes, quartered egg, fresh chopped bacon bits, fresh grilled herb chicken and sliced olives. Served with pita bread and your choice of dressing.
- CHICKEN FAJITA SALAD** \$41
A bed of fresh greens with Colby jack cheese, sauteed onions, green and red peppers, diced tomatoes, crispy tortilla strips, Southwestern grilled chicken, sliced olives and Sonoran ranch dressing.
- STEAK SKEWER SALAD** \$41
Herb marinated Black Angus steak skewered and grilled to order. Served over greens with herbed vinaigrette, blue cheese crumbles, diced roma tomatoes and fried red onion strings.
- BABY SPINACH MOZZARELLA AND PROCIUTTO** \$38
Organic baby spinach tossed in apple cider vinaigrette and topped with kalamata olives, feta, toasted prosciutto and pan-seared panko almond coated mozzarella cheese. Served with oven toasted flat bread slathered with red pepper pesto.

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