


Taylor A. Smith
EXECUTIVE CHEF

DRAKE'S Dealership


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BREWMASTER

EVENT MENU

Our large party menu is set up to accommodate large groups of 20-125. Most items are set up family style on platters. Prices are set per platter and estimated number of people served is noted next to each item.

WOOD-FIRED PIZZA

Our pizzas are in the New Haven-style with a thin, oblong shape and a slightly charred, but chewy crust. All styles available in any of our party pizza packages. Prices shown are large format (16 slices)

CLASSIC New Haven-style "apizza" with, pecorino romano, oregano 22

FIVE ONE OH pickled pineapple, serrano chile, harissa sausage, spicy sauce 26

THE '89 Creminelli pepperoni, pickled peppers, marinated onion 28

JOEY grilled onion, roasted mushroom, mozz, garlic sauce 28

THE DUB fennel sausage, mushrooms, castelvetro olives 26

UPTOWN double smoked bacon, fennel sausage, mozz 30

OLD SCHOOL mozz curd, baby basil, pecorino, california olive oil 26

GINA pork, lamb, and beef meatballs, mozz curd, pecorino, oregano 28

CUBANO mojo pork, ham, gruyere, ginger pickle, dijonaise 32

LORI'S mission figs, goat cheese, castelvetro olives, mozz 30

BIG DEAL PIZZAS only available in large formats (16 slices)

ALL MEAT pepperoni, house made sausage, black forest ham, balsamic, tomato sauce 24

ALL VEGGIE roasted mushrooms, onions, seasonal veggies, mirepoix greens, tomato sauce 24

UNLIMITED PIZZA PACKAGES

We will keep the pizzas coming for 2 hours straight based on consumption. Salad, platters, and dessert options portioned at 1 piece per person with each package. Dine in only. All pizzas will be large format unless otherwise requested.

PIZZA A GO GO
choice of any four pizzas,
Chocolate Brownies
\$25/person

PIZZA! PIZZA! PIZZA!
Choice of any four pizzas, choice Mixed Green Salad or 3-Row Salad, and choice of Chocolate Brownies or Bread Pudding
\$35/person

THE WHOLE DRAKE
Choice of any four pizzas, choice of any one salad, one platter, one bite-sized item, one dessert, and 2-hour house beer wristband package
\$65/person

ACTION STATIONS

Add some flare to your event with these interactive, "build your own" style stations. Stations must accompany a pizza package. Dine in only, minimum 20 people

FRITO PIE BAR
customize your frito pie with flank steak chili, vegetarian chili, and an assortment of seasonal toppings
20-50 people \$250/hour (\$125 additional hour)
50+ people \$350/hour (\$175 additional hour)

POUTINE BAR
natural cut fries, double duck gravy, cheese curds, and seasonal toppings
20-50 people \$350/hour (\$175 additional hour)
50+ people \$500/hour (\$250 additional hour)

SALADS

Salads are set up in platter form with the dressing on the side for your guests to build their plates as they wish. Each platter serves 15 guests.

MIXED GREENS
organic mixed greens, choice of dressing \$120

3 ROW GRAIN
whole grains, kale, golden raisins, chimichurri vinaigrette \$150

SEASONAL SALAD
Salad rotates based on seasonal ingredients \$180

GET FOWLED ADD GRILLED CHICKEN \$60/PLATTER



DRAKE'S Dealership

PLATTERS

These items are meant to keep every one happy while they enjoy the beers and company of your event. They work well as starters of your event or as added bonus snacks throughout. All platters feed 15-20 people each.

FRITO PIE

flank steak chili, bacon fondue, chili peppers \$50

BAKED GOAT CHEESE

Laura Chenel chevre, roasted tomato sauce, crostinis, balsamic glaze, basil \$75

HUMMUS AND FLAT BREAD

housemade hummus and over roasted flat bread \$45

ANTI-PASTI

cured meats, assorted cheese, spicy nuts, mixed berbere olives, crustinis and flat bread, marinated tomatoes \$150

BITS AND BITES

Snacks for some, entrees for others. These items come in sets of 24 and are perfect for snacking and filling your guests up with a variety of options

BOTTOMLESS CHIPS OR FRIES

We'll set up baskets of your choice of brew kettle chips or natural cut fries for your guest to munch and keep them filled for during your event
20-50 people \$50/hour; 50+ people \$75/hour

BBQ PORK SLIDERS

Klingman Family Farm pulled pork, Drakonic bbq sauce, king hawaiian slider buns \$60/set

MEATBALLS

veal/pork/beef mix, black mole, plantains \$45/set

BLUE CHEESE WEDGIES

sweet gem lettuce, blue cheese vinaigrette, crumbled Point Reyes blue cheese \$60/set

CAPRESE STACKS

tomato, breaded eggplant, cheese curd, balsamic, micro basil \$50/set

BEVERAGE PACKAGES

We offer three different levels of drink packages to fit the taste and budget of your event. All packages include free orders of coke, diet coke, and Numi brewed iced tea. Ticket packages have a minimum order of one per confirmed guest and must be redeemed by end of business the same day of your event. Additional tickets may be purchased in advance or during your event, but all drink tickets are non-refundable. Only one package may be selected per event. Wristbands give guests the ability to order any participating beverage within the selected package for a minimum 2 set hours during the event. Guests may still be denied beverage service in the case of overconsumption. All wristbands are non refundable.

HOUSE BEER PACKAGE

Drinks included are Drake's core brews meant to satisfy most beer pallets (full list on next page). Also included are cold brew coffee, kombucha, and house made lemonade.
Tickets: \$6/ticket
2-Hour Wristband: \$20/person (\$10 each additional hour)

BEER, WINE, CIDER PACKAGE

Drinks included are all Drake's brews including seasonals and one-offs, any cider, any wine (note: canned wine would require two tickets), cold brew coffee, kombucha, and house made lemonade.
Tickets: \$7.50/ticket
2-Hour Wristband: \$30/person (\$15 each additional hour)

FULL BEVERAGE PACKAGE

Drinks included are any single poured drink available, including all Drake's brews including limited releases, all guest brews available the day of your event, all wine (Canned wine would require two tickets), cider, cold brew coffee, kombucha, and house made lemonade.
Tickets: \$8.50/ticket
2-Hour Wristband: \$35/person (\$18 each additional hour)

HOSTED BEVERAGES

You can forgo the packages all together and just keep a tab open for your guests to order from. All prices of drinks would be the standard price plus tax.

CASH & CARRY

You can also have your guests pay for their own drinks with a cash/carry option. All purchases made by your guests through your dedicated server would go toward your minimum expenditure. This option has a limit for parties of 50 or less.

JOCKEY BOX

We have the option of setting up a personal beer bar within your event for quicker access to select beers. Bar comes with four taps and a dedicated bartender. Beer styles include 1500, IPA, Hefe, and Robusto Porter. This option has a minimum of 50 people or more. \$50 set up fee (cost of beer not included).

COFFEE AND TEA STATION

Bicycle Coffee and Numi hot and iced teas set up within your event for your guests to self serve. Unlimited refills available during the time of your event. \$3/person



DRAKE'S Dealership

HOUSE BREW PACKAGE BREWS

Our House Brew package includes options that will please most pallets. Our core offerings that are included are listed below. All beers are subject to availability to day of your event.

FLYWAY PILS *American Pilsner*

An Americanized version of a North German style pils. Hop forward with a dry, crisp body, this beer exhibits floral and spicy notes derived from the use of Vanguard, a domestic Noble hop. Regarded by the staff as "highly crushable". 4.6% ABV

HEFE *Hefeweizen*

Hefeweizen. A classic, Bavarian-style Hefeweizen brewed with a combination of malted wheat and barley, and fermented with a German yeast strain that delivers notes of banana and clove. 4.5% ABV

AMBER *Extra Special Bitter*

Drake's Amber features complex malt flavors from the use of various caramelized and lightly toasted British malts. Hopping is subtle and features measured earthy notes. 5.9% ABV

1500 *American Pale Ale*

All the hop flavor and aroma one would expect in an IPA, but with the body of a pale ale. Liberally dry-hopped with Simcoe and Amarillo hops delivering notes of pine and grapefruit. 5.5% ABV

DRAKE'S IPA *India Pale Ale*

Aggressively hopped with the classic West Coast "C" hops, our "old school" IPA perfectly balances intense hop flavors and aromas with a delicate malt backbone. 7.0% ABV

FORAGING RACCOON *India Pale Ale*

This is truly a new school IPA that reflects the modern interpretations of the style; stripped down malt bill, substantial late addition dry-hopping, and the use of hops so new they don't even have a name yet. The beer is fined but not filtered, so only a faint haze may be detectable by discerning eyes 7.0% ABV

NITRO STOUT *Irish-Style Dry Stout*

Roast barley and a surprisingly heavy dose of hops combine to create an impression of bitter chocolate and black coffee. The nitro gives it a beautiful cascade and creamy character. 4.8% ABV

BLACK ROBUSTO *Robust Porter*

We combine a variety of roasted and caramelized malts for a smooth malt profile. Coffee and chocolate notes dominate but it's never too sweet or too heavy. 6.3% ABV

BEER, WINE, CIDER PACKAGE OPTIONS

Our BWC package give your guests the option to enjoy any of our Drake's brews, including speciality options, plus all of our current wine options, and any current guest cider option. All options subject to availability the day of your event

DENOGGINIZER *Double India Pale Ale*

Massive in almost every way, Drake's Denoggizer Imperial IPA combines strong hop flavors and aromas with plenty of malt presence. Hold on to your head! 9.75% ABV

DRAKONIC *Imperial Stout*

Drakonic features a confluence of dark malt flavors with a bitter roastiness to the fore, mellowed somewhat by sweet caramel malts. 8.75% ABV

AROMA COMA *India Pale Ale*

An American hop-bomb. Aromatics are dominated by the intense citric and tropical fruit delivered by the excessive use of Citra hops. Further aromas are derived from a cuvee of American hop varieties that bring pine and a bit of dank to the party 6.8% ABV

ONE OFFS AND SEASONALS *Various Styles*

Our brew team puts out a new beer every Tuesday, and sometimes they surprise us with a spontaneous brew just because they're feeling generous. Styles range from Gose to English Pale to Barrel Aged Stouts to White IPA's and everything in between.

Wine

ON TAP 6oz

CHARDONNAY True Myth, Central Coast
SAUVIGNON BLANC Tangent, Central Coast
CHENIN BLANC Vinum, Napa Valley
CABERNET SAUVIGNON Vinum, Napa Valley
SYRAH CG Di Arie, Mt. Akum
PINOT BLEND CG Di Arie, Mt Akum
REISLING Trefethen, Napa Valley

CANS 12oz (Requires two tickets)

PINOT NOIR Underwood, Willamette Valley, OR
PINOT GRIS Underwood, Willamette Valley, OR
ROSE Underwood, Willamette Valley, OR
SPARKLING Underwood, Willamette Valley, OR

Cider

ROTATING OPTIONS

SWEETS

Finish off your event by satisfying your sweet tooth. These items come in sets of 24 and make a great finishing touch to your party's menu.

CHOCOLATE BROWNIES

chocolate brownies with chocolate chunks
\$50/set

GLUTEN FREE FRUIT COBBLER

seasonal fruit, gluten free streusel
\$50/set

BREAD PUDDING

cranberry, pecan, bread, pudding, caramel
\$60/set

CHOCOLATE CHIP COOKIES

not oatmeal raisin, not peanut butter - just classic
chocolate chip \$30/set



OUR SPACES

Drake's Dealership offers two different spaces to accommodate your special event. Including both indoor and outdoor experiences, both spaces provide a flexible dining experience that can be formatted to fit a sit down dinner or meeting or a cocktail style social function.



UTICA ROOM (INDOOR)

This is our private indoor dining space. It can be reserved as either a private event space or semi-private. It seats up to 70 people seated, 90 people cocktail standing style. It is completely indoors with windows looking out into the beer garden. The room can be set up multiple ways to fit your event, including meetings, cocktail parties, rehearsal dinners, graduation parties, company mixers, and more. It is also equipped with three 50" HD televisions with HDMI inputs for audio/visual presentations or live television viewing.

BEER GARDEN (OUTDOOR)

Our picnic table area of our outdoor beer garden makes for a great space to accommodate large groups looking to enjoy the outdoor dining experience. The area can accommodate up to 75 people seated and 125 people standing with limited seating. It can also be broken up into parts for parties of 15-60 people.

