



GROUP RESERVATION MENU

Chef Andrew Stiver's weekly menu features modern Texas-American fare which cycles with the seasons. All of our cuisine is made by hand using whole ingredients, and all products are sourced from our onsite "beyond organic" farm or from nearby farms, ranches and artisans.

** All food orders require a minimum of 3 days advance notice. All cakes & pies require a minimum of 5 days advance notice.*

PLATTERS, BOARDS, & BOWLS

Local Cheese Board

Served with chef-selected accoutrements, pickled Vista Farm vegetables & crackers.

3 SELECTIONS — \$35 PER BOARD // 4 SELECTIONS — \$43 PER BOARD // 5 SELECTIONS — \$52 PER BOARD
SERVES 6-8

Signature Corn Bread

Made with Barton Springs Mill's heirloom corn.
Served with honey butter.

\$16 PER DOZEN

Pretzels & Beer Cheese

House-made soft pretzels. Served with Vista beer cheese, and *Adair* Kölsch mustard.

\$32 PER DOZEN

Vista Farm Veggies

Raw seasonal vegetables served with avocado ranch dipping sauce.

SERVES 4-6 / \$20 PER PLATTER

Chicken Wings

Served with with chef-selected dipping sauces and seasonal garden vegetables.

\$22 PER DOZEN

Chicken Tenders

Local, free range chicken tenders, served with ketchup.

\$32 PER DOZEN

Le Saison Smoked Sausage

House-made smoked pork sausage served with *Adair* Kölsch beer mustard and seasonal grilled vegetables.

SERVES 4-6 / \$42 PER PLATTER

Pork Sliders

Choice of Smoked Pulled Pork served on a mini sweet roll with cabbage slaw, and honey mustard, or Smoked Pork Belly served on a mini sweet roll with Vista lettuce greens and green garlic aioli.

\$32 PER DOZEN

Mac 'n Beer Cheese

SERVES 4-6 / \$15 PER BOWL

Sweet & Salty Pecans

SERVES 8-10 / \$18 PER BOWL

Roasted Peanuts

SERVES 8-10 / \$18 PER BOWL

Kettle Chips

SERVES 6-8 / \$9 PER BOWL

POLICIES

For groups larger than 25 people, it is recommended to select one of our buffet options allowing for ease of service and to preserve the integrity of our cuisine. No deposit will be taken at time of booking, but we require a credit card authorization form to guarantee the space and place your food order. We have a 72 hour cancellation policy. Please see contract for details. 8% sales tax and 20% gratuity will be added to all parties.

No outside food or beverages is allowed. Exceptions, such as celebration cakes or other desserts, are allowable at Vista's discretion and will incur an additional fee for cutting, plating and serving. Please provide us with any specific details regarding your dessert ideas.

WWW.VISTABREWINGTX.COM

13551 FM 150 • DRIFTWOOD, TX • 512.766.1842



CAKES & PIES

HALF-SIZE SHEET CAKE

SERVES 20-25
2 LAYERS \$30 / 3 LAYERS \$45

FULL-SIZE SHEET CAKE

SERVES 40-50
2 LAYERS \$60 / 3 LAYERS \$75

WHOLE CHEESECAKE

With seasonal fruit topping.
SERVES 10-12 / \$45

WHOLE FRUIT PIE

Pie fillings are based on seasonality. Year round pies include coconut cream, lemon meringue, key lime, chocolate mousse, and pecan.
SERVES 10-12 / \$35

CAKE / CUPCAKE FLAVORS: Vanilla, Strawberry, Chocolate, Red Velvet, Coconut, Cinnamon, or Lemon.

ICING FLAVORS: Vanilla, Strawberry, Chocolate, Lemon, Buttercream, Coconut, Cinnamon, or Cream Cheese.

ASK US ABOUT OUR PASTRY CHEF SPECIALTY CAKES (FONDANT, MULTI-TIER, THEMED, ETC...)

SWEETS

MINI CUPCAKES

\$18 PER DOZEN

CUPCAKES

\$30 PER DOZEN

BEER DONUTS

Large donut holes drizzled with honey.
\$18 PER DOZEN

COOKIES

Double chocolate, Chocolate Chip, Chai, or Peanut Butter
\$20 PER DOZEN

BREAD PUDDING

With seasonal fruit topping
SERVES 6 PEOPLE / \$24 PER PLATTER

CHEESECAKE OR BROWNIE BITES

\$20 PER DOZEN

SEASONAL CHOCOLATE TRUFFLES

\$32 PER DOZEN

ASK US ABOUT CUSTOM CATERING & TOURS OF THE FARM AND BREWERY

BEER

FLIGHTS FOR THE GROUP

Four 4 oz. pours selected from our current draft menu.
\$10 PER FLIGHT (NOT AVAILABLE FOR GROUPS OVER 15 PPL)

GUIDED TASTING EXPERIENCE

Brewmaster-designed flights of four 4 oz. pours showcasing Vista's most popular beers. A knowledgeable team member will guide the group through the tasting experience.

\$12 PER FLIGHT

WELCOME BEER

Host's choice of beer passed to guests on arrival to the event.

8 OZ BEER GARDEN / \$4
8 OZ BARREL AGED / \$6

WINE & CIDER

WELCOME WINE

Host's choice of wine passed to guests on arrival to the event.
5 OZ WINE / \$9-12

WINE OR CIDER BY THE BOTTLE

PLEASE SEE CURRENT BEVERAGE MENU

ZERO ABV

HOUSE-MADE LEMONADE

TWO GALLONS, SERVES 25 / \$65

HOUSE-MADE ICED TEA

TWO GALLONS, SERVES 25 / \$40

BOTTLED WATER

Still or Sparkling Richard's Rainwater, 12 oz.
\$36 PER DOZEN

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