



Banquet Rooms

The Billar Room is perfect for receptions. The room features a full bar, one pool table, two dartboards and informal seating for 36 guests at tall cocktail tables. The Billar Room can comfortably accommodate up to 80 people for a reception style event, or can be combined with the Salon Room for groups of 100-200 people. **(semi-private)**



The Salón Room is an intimate space on the mezzanine over our main dining room. The room has a pool table and seating for 32 guests at a combination of tall cocktail tables with stools and regular tables with chairs. It can accommodate up to 60 guests for a standing reception. **(private, but not soundproof)**



The El Centro Room is a spacious room with seating for 32 guests at combination of regular tables with chairs and tall cocktail tables with bar stools. This room features a pool table and can accommodate up to 60 guests for a reception style event. El Centro can be combined with the Vista Room for groups of 60-100 people. **(semi-private)**



The Vista Room is our most private room for smaller groups. With a large window overlooking the new SF Modern Art Museum on Howard Street, this room has its own bar and foosball table. It has seating for 20 guests at combination of regular tables with chairs and tall cocktail tables with bar stools and can accommodate up to 30 guests for a standing reception. **(private)**





Food and Beverage Minimums

Please inquire about food and beverage minimums. Service Charge (20% - minimum of \$300) and SF employer mandates surcharge (5%) will be applied to the food and beverage amount. Taxes (8.5%) will be applied to the entire bill.

The final guest count is due three business days prior to the date of the event. All menu selections must be made one week prior to the event date. Scheduled events are given a 3-hour duration. If you wish to extend your party beyond the given time frame we charge a \$150.00 fee for the 4th hour. Time extensions may be subject to manager approval the day of the event.

Beverage Options

Non-Hosted / Cash Bars

If you choose to have your guests pay for their own drinks, there is a **\$150.00 bar set up fee** for events with fewer than 100 guests or a **\$300.00 bar set up fee** for events of 100 guests or more. Guests will be charged for their drinks at regular menu prices.

Hosted Bar Options

Bar Based on Consumption: bar minimum of \$14.00 per person required

Hosted Bar featuring our ORGANIC hand-crafted beers, liquor, wines by the glass, sangria, soda, sparkling water and juice. Our bartender will run a tab for the drinks ordered throughout the event, which will be added to the final bill.

Drink Tickets: minimum 2 drink tickets per person

\$7.00 Drink Ticket - Good for our ORGANIC hand-crafted beers, well drinks, sangria, house wine, soda, juice & bottled water.

Unlimited Drink Package: \$12 per person per hour (2 hour minimum)

Featuring our ORGANIC hand-crafted beers, well drinks, house white and red wines, sangria, soft drinks, sparkling water and juice. **No shots.**

WRISTBANDS are required for the Unlimited Drink Package. ThirstyBear will provide wristbands for you on the night of the event. The client is responsible for handing the wristbands out to their guests. We can also provide a hostess to distribute the wristbands and welcome guests for a \$100.00 charge.

Brewery Tours

ThirstyBear Brewing Company is a working brewery. In fact, it is the first organic brewery in San Francisco. Have one of our cicerones (a certified beer expert) give informative tastings of our beers plus tours of the brewery to interested guests. The cicerone is present for your entire event and sets up a table away from the bar with the different beers that we serve. Guests are able to approach the table at their leisure to taste the different beers, ask questions and interact with the cicerone. When there is interest, the cicerone takes small groups down to the brewery for a tour and explains how our beer is made. It is a great addition to any party. **\$250.00 plus tax (includes cost of beer). Subject to availability.**



Table Snacks

For the bar or on tables around the room, a fun addition to any of our menus.

SPANISH OLIVES \$6.00 ea.

ASSORTED NUTS \$6.00 ea.

PIMENTÓN POPCORN \$4.00 ea.

SPICY FRIED CHICKPEAS \$5.00 ea.

CHICHARRONES \$5.00 ea.

Tray Passed Appetizers

Minimum order 25 pieces per item.

(Prices not inclusive of gratuity, taxes, and SF employer mandates surcharge.)

VEGETARIAN

ONE BITE SKEWERS manchego cheese, quince preserves & honey \$1.75 ea.

ONE BITE SKEWERS fresh date stuffed with spiced goat cheese \$1.75 ea.

MINI GRILLED CHEESE SANDWICHES manchego cheese & quince preserves on rustic bread \$3.00 ea.

VEGETABLE EMPANADAS corn, spinach & goat cheese with avocado crème fraîche \$3.25 ea.

GRILLED VEGETABLE SKEWER grilled marinated seasonal vegetables with salsa verde aioli \$3.00 ea.

FAVA BEAN CROSTINI fava bean puree with idiazabal cheese & extra virgin olive oil \$2.75 ea.

SEAFOOD

CRAB CROQUETTAS with saffron aioli & micro cilantro \$3.25 ea.

POTATO & SALT COD CROQUETTAS with caper aioli \$3.25 ea.

SALMON SKEWERS hop cured salmon with pickled fennel & cherry tomato \$4.00 ea.

SHRIMP & OCTOPUS CEVICHE shrimp, baby octopus, onion, bell pepper, lime & flatbread crisp \$3.25 ea.

PORK, CHICKEN, BEEF

JUMBO PRAWNS griddled, spiced prawns wrapped in bacon with herb crema \$3.50 ea.

ONE BITE SKEWERS morcilla sausage corn dog with mustard aioli \$2.00 ea.

CHICKEN SKEWERS adobo marinated chicken with cilantro mojo \$3.25 ea.

MEATBALL SKEWERS pork & beef meatballs with sofrito tomato sauce \$3.00 ea.

CHICKEN EMPANADAS adobo chicken & spinach with lime crème fraîche \$3.25 ea.

BEEF SLIDERS organic ground beef, mahon cheese, housemade pickles & mustard aioli \$5.50 ea.

PIGS IN A BLANKET mini chorizo sausage with housemade mustard \$3.00 ea.

JAMON SERRANO CROSTINI jamon serrano with roasted pear & organic honey \$2.75 ea.

BEEF SKEWERS grilled bistro filet skewer with hop oil & salsa verde \$3.25 ea.



Tapas Buffet - \$30 per person

Our most popular appetizers. Includes one 3oz serving per person of each tapa.
(Not inclusive of gratuity, taxes, and SF employer mandates surcharge)

DEVILED EGGS with chives

SPANISH ANTIPASTO PLATTER imported spanish cheeses & meats with thirstybear tapenade,
marinated olives & spicy spanish peppers

PATATAS BRAVAS garlicky potatoes with spicy brava sauce (tomato sauce) & lemon aioli

PORK AND BEEF MEATBALLS roasted with sofrito tomato sauce & manchego

SHRIMP sautéed with garlic, parsley, chili flakes, white wine & paprika

CHICKEN sautéed with capers, garlic, sherry & butter

ThirstyBear Dinner Buffet - \$40 per person

A complete dinner featuring our delicious Paella Valenciana.
(Not inclusive of gratuity, taxes, and SF employer mandates surcharge)

DEVILED EGGS with chives

MIXED GREENS SALAD pomegranate seeds & hazelnuts with sherry vinaigrette

STUFFED PIQUILLO PEPPERS fire roasted sweet red peppers with goat cheese & herbs

AHI TUNA seared with pimentón spiced, olive & lemon marinated chick peas with pea sprouts

CHICKEN sautéed with capers, garlic, sherry & butter

PATATAS BRAVAS garlicky potatoes with spicy brava sauce (tomato sauce) & lemon aioli

PAELLA VALENCIANA saffron rice, mussels, clams, shrimp, chicken, chorizo, peas & roasted peppers

Dessert

Add dessert to any buffet. 25 piece minimum order for a la carte selections.
(Not inclusive of gratuity, taxes, and SF employer mandates surcharge)

MINI DESSERT marcona almond flourless chocolate torte \$3.00 ea.

MINI DESSERT vanilla cheesecake with raspberry jam \$3.00 ea.

MINI DESSERT churros – fried dough, cinnamon & sugar served with chocolate dipping sauce \$2.75 ea.

ASSORTED MINI DESSERTS \$6 per person

COOKIES chocolate chip / oatmeal / jewel cookie with housemade jam \$2.00 ea.



Design Your Own Tapas Buffet - \$35 per person

(Not inclusive of gratuity, taxes, and SF employer mandates surcharge)

Customizable appetizer buffet. Includes one 3oz serving per person of each tapa.

We want you to have the perfect menu! If this doesn't look exactly right we are happy to further customize your appetizer buffet.

CHOICE OF:

SPANISH ANTIPASTO PLATTER imported spanish cheeses & meats with thirstybear tapenade, marinated olives & spicy spanish peppers

OR

SUBSTITUTE ONE ITEM FROM THE FOLLOWING SECTIONS

PICK TWO:

GREEN BEANS pan-roasted calabrian chiles & toasted garlic

PATATAS BRAVAS garlicky potatoes with spicy brava sauce (tomato sauce) & lemon aioli on the side

STUFFED PIQUILLO PEPPERS fire roasted sweet red peppers with goat cheese & herbs

SPINACH sautéed with caramelized onion, currants & almonds

DEVEILED EGGS with chives

GREEN BEAN SALAD spiced walnuts & blue cheese with mustard sherry vinaigrette

TORTILLA ESPAÑOLA spring pea, potato, onion & egg torte with truffle aioli

PICK THREE:

SHRIMP sautéed with garlic, parsley, chili flakes, white wine & paprika

CHICKEN WINGS roasted harissa & olive spiced with a cucumber & mint yogurt

CHICKEN sautéed with capers, garlic, sherry & butter

PORK AND BEEF MEATBALLS roasted with sofrito tomato sauce & manchego

PORK TENDERLOIN adobo spiced with charred broccolini & pork jus

HOUSEMADE PORK SAUSAGE grilled with braised cabbage & spicy mustard glaze

CHORIZO sautéed with housemade organic beer & spanish onions



Design Your Own Dinner Buffet - \$45 per person

(Not inclusive of gratuity, taxes, and SF employer mandates surcharge)

Customizable dinner buffet.

We want you to have the perfect menu! If this doesn't look exactly right we are happy to further customize your dinner buffet.

PICK THREE:

BROCCOLINI grilled with diced hard-boiled eggs & salsa verde

GREEN BEANS pan-roasted calabrian chiles & toasted garlic

DEVILED EGGS with chives

PATATAS BRAVAS garlicky potatoes with spicy brava sauce (tomato sauce) & lemon aioli

STUFFED PIQUILLO PEPPERS fire roasted sweet red peppers with goat cheese & herbs

TORTILLA ESPAÑOLA pea, potato, onion & egg torte with truffle aioli

PICK ONE:

MIXED GREENS SALAD pomegranate seeds & hazelnuts with sherry vinaigrette

CÉSAR SALAD baby romaine, manchego, croutons, crispy jamon serrano (ham) with césar dressing

LITTLE GEM WEDGES apples, candied walnuts, shaved onion with point Reyes blue cheese dressing

SPINACH sautéed with caramelized onion, currants & almonds

PICK TWO:

AHI TUNA seared & pimentón spiced with olive & lemon marinated chick peas & pea sprouts

SHRIMP sautéed with garlic, parsley, chili flakes, white wine & paprika

CHICKEN WINGS roasted harissa and olive spiced with a cucumber & mint yogurt

CHICKEN sautéed with capers, garlic, sherry & butter

PORK AND BEEF MEATBALLS roasted with sofrito tomato sauce and manchego

PORK TENDERLOIN adobo spiced with charred broccolini & pork jus

HOUSEMADE PORK SAUSAGE grilled with braised cabbage & spicy mustard glaze

CHORIZO sautéed with housemade organic beer & spanish onions

CARNE ASADA sliced grilled bistro filet with roasted red peppers & caramelized onions

PICK ONE:

PAELLA VALENCIANA saffron rice, mussels, clams, shrimp, chicken, chorizo, peas & roasted peppers

FIDEUÀ spanish pasta or rice, butternut squash, kale, mushrooms, beets & goat cheese

ARROZ A LA CACADORA porcini rosemary rice, chicken, bacon, wild mushrooms, spinach & peas