



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 100-150 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. Food and beverage minimums cover events of up to 3 hours. If you wish to extend your 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 Beverages

If you choose to have your guests pay for their own drinks, there is a **\$150.00 no host beverage fee** for events of up to 100 guests or a **\$300.00 no host beverage fee** for events of 101 guests or more. Guests will be charged for their drinks at regular menu prices.

Hosted Beverage Options

Beverages Based on Consumption

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

Drink Tickets

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

Set Price Beverage Package: **\$24 per person for two hours, \$36 per person for three hours**

Featuring our ORGANIC hand-crafted beers, well drinks, house white and red wines, sangria, soft drinks, sparkling water and juice. **No shots, one drink per person at a time, ThirstyBear employees are not allowed to serve intoxicated guests.** Wristbands are required for the Set Price 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 \$200.00 charge.

Beer Tastings & Brewery Tours

ThirstyBear Organic Brewery is a working brewery. In fact, it is the first organic brewery in San Francisco. Have one of our beer stewards give your guests informative tastings of our beers and tours of the brewery. The beer steward is present for your entire event and sets up a table 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 beer steward. When there is interest, the beer steward takes groups of up to 10 guests at a time down to the brewery for a half hour long tour. **\$250.00 plus tax (includes cost of beer). Subject to availability.**



Table Snacks

(Prices not inclusive of service charge, taxes, and SF employer mandates surcharge.)
For the bar or on tables around the room, each bowl will serve approximately 5 guests.

- 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

(Prices not inclusive of service charge, taxes, and SF employer mandates surcharge.)
Minimum order 25 pieces per item.

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 sour cream \$3.25 ea.
- VEGETABLE SKEWER grilled marinated seasonal vegetables with balsamic reduction \$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 sour cream \$3.50 ea.
- ONE BITE SKEWERS fried morcilla sausage 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.
- PORK EMPANADAS pulled pork, red peppers, corn & queso fresco with cilantro sour cream \$3.25 ea.
- BEEF SLIDERS 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

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

Make your planning easy with this pre-selected buffet. Includes one serving per person of each item and is enough food for heavy appetizers.

- VEGETABLE EMPANADAS corn, spinach & goat cheese with avocado sour cream
- ZUCCHINI pan-roasted with calabrian chiles, garlic, radicchio & pepitas
- 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, butter & paprika
- CHICKEN sautéed with capers, garlic, sherry & butter

Dinner Buffet - \$40 per person

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

This pre-selected menu features ThirstyBear specialty, Paella Valenciana. Includes one serving per person of each item and is enough food for a substantial dinner.

- MIXED GREENS SALAD tomatoes, cucumbers, red onions with sherry vinaigrette
- ZUCCHINI pan-roasted with calabrian chiles, garlic, radicchio & pepitas
- STUFFED PIQUILLO PEPPERS fire roasted sweet red peppers with goat cheese & herbs
- PATATAS BRAVAS garlicky potatoes with spicy brava sauce (tomato sauce) & lemon aioli
- AHI TUNA seared & pimentón spiced with olive & lemon marinated chick peas & pea sprouts
- CHICKEN sautéed with capers, garlic, sherry & butter
- PAELLA VALENCIANA saffron rice, mussels, clams, shrimp, chicken, chorizo, peas & roasted peppers
(Can be made vegan)

Dessert

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

Add dessert to any buffet. 25 piece minimum order per flavor.

- MINI DESSERT flourless chocolate torte with marcona almond \$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.
- MINI DESSERT lemon tartlette \$3.00 ea.
- COOKIES chocolate chip / oatmeal / jewel cookie with housemade jam \$2.00 ea.



Design Your Own Buffet

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

Pricing includes one serving per person.

VEGETABLES & EGGS

BRUSSELS SPROUTS roasted with smoked hazelnuts \$5.00 per person

ZUCCHINI pan-roasted with calabrian chiles, garlic, radicchio & pepitas \$4.25 per person

DEVILED EGGS with chives \$2.00 per person

PATATAS BRAVAS garlicky potatoes with spicy brava sauce (tomato sauce) & lemon aioli \$4.50 per person

STUFFED PIQUILLO PEPPERS fire roasted sweet red peppers with goat cheese & herbs \$4.50 per person

TORTILLA ESPAÑOLA mushrooms, potato, onion & egg torte with truffle aioli \$3.00 per person

SALADS

MIXED GREENS SALAD tomatoes, cucumbers, red onions & sherry vinaigrette \$4.00 per person

LITTLE GEM WEDGES apples, candied walnuts, shaved onion & point Reyes blue cheese dressing \$4.50 per person

SPINACH sautéed with caramelized onion, currants & almonds \$3.75 per person

MEATS

SPANISH ANTIPASTO PLATTER imported spanish cheeses & meats with thirstybear tapenade, marinated olives & spicy spanish peppers \$8.75 per person

AHI TUNA seared & pimentón spiced with olive & lemon marinated chick peas & pea sprouts \$9.00 per person

SHRIMP sautéed with garlic, parsley, chili flakes, white wine, butter & paprika \$8.00 per person

CHICKEN WINGS roasted harissa and olive spiced with a cucumber & mint yogurt \$7.25 per person

CHICKEN sautéed with capers, garlic, sherry & butter \$5.00 per person

POLLO ASADA sliced grilled chicken breast with roasted red peppers & caramelized onions \$7.50 per person

PORK AND BEEF MEATBALLS roasted with sofrito tomato sauce and manchego \$5.00 per person

PORK TENDERLOIN adobo spiced with charred broccolini & pork jus \$7.50 per person

HOUSEMADE PORK SAUSAGE grilled with braised cabbage & spicy mustard glaze \$5.00 per person

CHORIZO sautéed with housemade organic beer & spanish onions \$5.50 per person

CARNE ASADA sliced grilled bistro filet with roasted red peppers & caramelized onions \$11.00 per person

PAELLAS

PAELLA VALENCIANA rice, mussels, clams, shrimp, chicken, chorizo, peas & roasted peppers \$9.25 per person

VEGAN PAELLA rice, zucchini, squash, peppers, spinach, sofrito & herbs \$6.75 per person

ARROZ A LA CAZADORA rosemary rice, chicken, bacon, wild mushrooms, spinach & peas \$8.50 per person