



CATERING MENU

At Seattle Cider Taproom

~BURGERS AND SANDWICHES – orders Feed 10

Circus Burger \$150

1/4lb Local Ground Beef Patty, Bacon, White American Cheese, Arugula, Pickled Red Onions, 3-Pepper Cider Aioli, Martins Potato Bun

Mushroom Burger \$150

1/4lb Local Ground Beef Patty, Griddled Mushrooms, Swiss Cheese, Arugula, Pickled Red Onions, Honey Mustard, Martins Potato Bun

Ringmaster \$150

1/4lb Local Ground Beef Patty, Bacon, Pepper Jack Cheese, Onion Rings, Lettuce, Tomato, Pickles, Gold Mustard BBQ Sauce, Martins Potato Bun

Cheese Burger Deluxe \$140

1/4lb Local Ground Beef Patty, White American Cheese, Lettuce, Onions, Tomato, Pickle, 3-Pepper Cider Aioli, Martins Potato Bun

BUNNY Burger – “Contains No Bunny!!” \$150

Beyond Burger® Vegan Patty, Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Martins Potato Bun

Fried Chicken Sando \$140

House spice blend & 3-Pepper Cider Marinated Fried Chicken Thigh, Lettuce, Pickles, Charred Jalapeno Mayo, Martins Potato Bun

Add-ons:

Beef Patty +\$40, Cheese +\$15, GF Bun +\$30, Bacon +\$20, Sub Beyond Burger® Patty +\$50

Additional per order

~SIDES

Gnocchi Tots \$100

Locally Made Italian Gnocchi, Fried & Tossed with Basil, Parsley, Garlic, Parmesan, Served with House Made Marinara

Mozzarella Sticks \$90

Sticks of Golden Crispy, Gooley Cheese, Served with House Made Marinara

Fries \$60

Golden Fries Tossed with Johnny's Seasoning Salt®, Served with Ketchup

ADD GARLIC +\$15

Onion Rings \$100

Crispy Golden Rings of Onions, Served with Chipotle Ranch

Chicken Bitz – 50 Piece \$60

House Spice Blend & 3-Pepper Cider Marinated Bitz of Fried Chicken Thigh, Served with Mamba BBQ

Chicken Wings \$140

Meaty Wings Tossed in House Gochujang Sauce, Topped with Sesame Seeds, Served with Miso Ranch

Soft Pretzel \$100

Soft, Warm Pretzel, Served with Honey Mustard or Queso



~BOARDS & FAMILY STYLE – orders Feed 10

Kale Caesar \$120

Tender Kale, House Caesar Dressing, Parmesan, Croutons

Rotating Seasonal Salad *Mkt Price

Hallava Hummus & Veggie Platter \$100

Hallava Food Truck's Famous Hummus and Seasonal Veggies

ADD PITA + \$50

ADD FALAFEL +\$65

Butter Board \$125

Smoked Sea Salt Butter or Pimento Butter, Served with Crusty Bread

Three Ring Circus \$300

Rotating Selection of Meats, Cheeses, Fruits and/or Veggies. Chef's Choice to Pair with Cider Selections. Served with Bread and/or Crackers

Sliders \$95

Hamburger or Cheeseburger or Fried Chicken Sando

~DESSERT – orders Feed 10

Seasonal Fruit Crisp ~ a la mode \$125

Locally Sourced Fruits, Sugar & Spice, Oatmeal Crumble Topping, Vanilla Ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness





CATERING PRICING

~BASE PRICING

Pricing above includes food prep & set-up, compostable utensils, sauce ramekins and napkins.

\$1,650 food minimum Monday - Thursday

\$2,650 food minimum Friday - Sunday

