

PINT + JIGGER

Partial Buyout Catering Options

*Prices do not include tax and gratuity.

Appetizers for 30 Guests (Suggested to Select Three)

Fried Pickles (\$90)

House-made Buttermilk Fried Pickles, Spicy Aioli.

Double Cut Bacon (\$150)

Corn Salsa, Thick Cut Bacon.

Regular Fries (\$60)

PnJ Fries (\$75)

Waffle Fries (\$60)

PnJ Waffle Fries (\$75)

Brussels Sprouts *Vegan (\$90)

Roasted Brussels Sprout, Kabocha Vinaigrette.

Bacon Brussels Sprouts (\$135)

Blue Cheese Brussels Sprouts (\$135)

Shrimp Bruschetta (\$150)

Shrimp, Garlic Onion White Wine Butter Sauce, Crostini, and Tomato Basil Balsamic Relish.

House Salad (\$120)

Big Island Keiki Greens, Strawberries, Candied Bacon, Cucumbers, Parmesan Cheese, Soy Chili Vinaigrette, Red Wine Vinaigrette or Ranch.

Entrees for 30 Guests (Suggested to Select Two)

Cheeseburger Sliders (\$180)

House-made Stout Burger Sliders, Garlic Aioli, Green Leaf Lettuce, American Cheese.

Blackened Marlin Sliders (\$240)

(Can substitute tofu for Marlin.)

Cajun Seasoning, Spicy Avocado Slaw, Pickle Chips.

Beer Battered Marlin (\$210)

Crispy Marlin, House-made Tartar Sauce, Fresh Lemon.

Quinoa Cakes *Vegan (\$120)

Quinoa Cakes, Ratatouille Sauce, Summer Vegetables, Herbs, Spiced Nut Mix.

Dessert (Optional)

Bread Pudding (\$120)

Stout Bread Pudding, Melted Chocolate Chips, Candied Bacon, Whiskey Whip Cream.

*Add 8 ounces of fresh mixed berries. (Can be substituted for candied bacon.)

*Consumer Advisory. * Consuming raw or undercooked foods may increase your risk of foodborne illness. *We are not a gluten-free or nut-free kitchen.