



20 CORNERS

BREWING CO

Catering Menu

To maintain standard of service in our taproom, we cannot offer food service Friday and Saturday evenings after 6pm

Bites

Feeds 7 to 10 guests

Pretzel Twists \$18

Euro-style hot pretzel with warm beer cheese sauce. 9 twists per order (V)

House JoJo's \$24

Seasoned and baked Yukon Gold potato wedges. Served with ranch and house made bayou dipping sauce. (V)

Hummus Platter \$36

House-made garlic hummus and pita bread served with rotating local vegetables (V) (VG)

Chips N' Dip \$21

Your choice of home style French onion, artichoke or our rotating dip. Served with sea salt Kettle chips. (V)

Greens

Feeds 12 to 15 guests

Caesar* \$34

Alki Market Garden romaine, pretzel croutons, Parmesan and house-made Caesar dressing served on the side.

Mexicali \$44

Alki Market Garden romaine, roasted chicken, avocado, corn, black beans, onions, cherry tomatoes, sharp cheddar cheese, corn tortilla strips, and chipotle-lime vinaigrette served on the side.

Summer Cobb \$54

Alki Market Garden romaine and arugula, marinated chicken, bacon, egg, cherry tomato, radish, avocado and cucumber, topped with Lost Peacock creamery goat cheese. Sauvignon-Blanc honey vinaigrette served on the side.

Sunflower Crunch \$46

Spinach, Washington apples, grapes, avocado, sunflower seeds, topped with Lost Peacock Creamery goat cheese and balsamic vinaigrette served on the side (V)

Flats

Each flat is 17" and feeds 5 to 7 guests

Garlic Cheese Bread \$25

Garlic-infused olive oil, minced garlic, provolone and mozzarella cheese. Finished with black pepper and oregano. Served with Pomodoro sauce for dipping (V)

Three Cheese \$30

Pomodoro sauce base topped with mozzarella and provolone and cheddar (V)

Chickpea Curry \$35

Curry-garlic-infused oil base, spinach, Roma tomato, red onion, red bell pepper, chickpea, provolone and mozzarella, finished with cilantro. (V)

Artichoke Pesto \$35

Basil pesto base, Spinach, tomatoes, artichokes, provolone and mozzarella. Finished with house made bayou sauce (V)

Spicy Chicken-Q \$45

Beer Blast BBQ Sauce, roasted chicken, Mama Lil's piquant peppers, red onion, caramelized onions, smoked gouda, mozzarella and provolone.

Mushroom Béchamel \$45

Béchamel base, roasted cremini mushrooms, marinated chicken, red onion, feta cheese, spinach, finished with a balsamic drizzle.

Pepperoni \$40

Garlic-infused olive oil base. Liguria smoked pepperoni slices, mozzarella and provolone.

Chicky \$45

Basil pesto base, roasted chicken, mozzarella, provolone, sun-dried tomatoes, and artichoke hearts.

Chicken Bacon Ranch \$45

Ranch base, marinated chicken, provolone, mozzarella, bacon, and Roma tomatoes. Finished with cilantro.

Meat Lover's \$45

Beer Blast BBQ sauce base, house smoked brisket and pulled pork, bacon, provolone, mozzarella, Roma tomatoes and caramelized onions. Finished with bayou sauce.

*Our Caesar dressing is made with raw eggs, consumption of raw eggs may result in foodborne illness.



(V)-Vegetarian (VG)-Vegan (GF) Gluten-Free (DF) Dairy-Free