



Roast House Happy Hour

Enjoy a fun Happy Hour with your group in one of our unique private event spaces.

\$20.00 per person

Minimum of 25 guests

(parties under 25 guests require a \$500 food & beverage minimum)

Please choose four (4) appetizers for your group (1 serving per person). Price includes two (2) drinks (Assorted Microbrew & Domestic Beers, House Wines, Well Cocktails, and Sodas). Additional drinks from the bar are on a cash basis.

Appetizers

Chickpea Cake / Marinated Cucumber / Feta /
Tomato Jam

Shrimp & Chorizo Spring Rolls / Tomatillo Salsa
Dungeness Crab Cakes / Chipotle Aioli

Spinach & Feta Spanikopita

Lemon & Thyme Marinated Chicken Kabobs Goat
Cheese Dip

Warm Cheese Puffs / Honey Mustard Dip

Red Wine Marinated Beef & Pepper Kabobs
House Made Steak Sauce

Brie / Fig Preserve / Rosemary Crostini

Pork & Fennel Kabobs w/Harissa

Goat Cheese / Oven Dried Tomatoes / Olive
Crostini

Smoked Pulled Pork on Corn Cake

Roasted Peppers / Cotija / Mashed Lentil / Garlic
Crostini

House Made Sausage & Grain Mustard Pastry Roll

Citrus Cured Halibut / Avocado Relish
Cumin Cracker

Beef Tartar / Capers / Shallots /
Lemon / Brioche Crostini

Enhance your celebration with the:

Deluxe Roast House Happy Hour

Please choose four (4) appetizers for your group (1 serving per person). Price includes two (2) drinks Assorted Microbrew & Domestic Beers, House Wines, **Premium Cocktails**, and Sodas)

Choose two (2) platters (serves 25):

Tortilla Chips / House Made Salsa / Guacamole / Sour Cream
Garlic Hummus with Pita

Smoked Salmon / Cream Cheese & Dill Dip / Rye Crostini
Confit Onion & Sage Dip / Baguette

\$30 per person

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability.