

CATERING



Main Dish half pan/full pan

Cheesy Angus Beef 87.75/175

Angus beef cooked in our dry rub and beer cheese sauce.

Cider Glazed Pulled Pork 79.75/159

Pork butt slow cooked in our dry rub and Rootstock's Hard Cider.

Fall Apart Chicken 79.75/159

Chicken thighs cooked in a garlic soy sauce.

Jasmine Rice 19.75/39.50

Garlicky Wine 19.25/38.50

Black Beans

Shredded Lettuce 6.50/13

Sauces 28oz

Chipotle Aioli, Cilantro-lime 15

Crema, or Sriracha Aioli

Salsa or Sour Cream 10

Beer Cheese Sauce 11.50

Guacamole 25.50

Toppings

Pickled Red Onions 12

Mango Salsa 14.50

Candied Jalapeños 22

Pineapple Salsa 22

Monterey Shredded Cheese 9.50

Scallions, Roma Tomato's, 9

Red Onions, or Cilantro

Specialty Taco Platters 8 Tacos per platter

Simple Taco Platter 49.50

Choice of beef, pork, or chicken.
Choice of lettuce, shredded cheese, tomato's, or red onions.

Chicken/Pork Tacos 50.75

Rootstock Pork Tacos, Mango Margarita Chicken Tacos, Whiskey Barrel BBQ Tacos, or 3-B's Tacos.

Beef/Seafood Tacos 57.50

Craft Cheeseburger Tacos, Sober Spicy Shrimp Tacos, The Trash Taco, or Beer Batter Tacos.

Veggie 48.50

Vegetarian "wino"

Sampler Platter 60

Variety of 4 tacos

Salads & Desserts

Standard Salad

Mix of romaine and spring mx, tomato's, peppers, onions, shredded cheese, fried tortilla strips. Balsamic vinaigrette, ranch, or blue cheese.

Dessert Platter 2.25/ITEM

Mini fried tortilla shells stuffed with our homemade cannoli cream, apple pie, or cheesecake
