



1410 Locust Street, Walnut Creek, CA 94596

Since our founding in 1984, Pyramid Breweries, one of the countries earliest “microbreweries”, has produced high quality, hand crafted brews and sodas for consumers across the nation. In Pyramid Alehouses, these hand crafted brews and sodas are complemented by our authentic Brew House Cuisine served by our friendly and professional service staff.

Pyramid Alehouse is the perfect location for special events, business meetings and celebratory group dining. Our fun, lively and casual atmosphere set in an “industrial-chic” environment is complete with high ceilings, copper Ale counters, exposed beams and wood and metal accents. Hand crafted brews and sodas, combined with a number of our dishes, bring a festive feel to your celebration or special event.

From 10 to 300 persons or the entire restaurant, Pyramid Alehouse – Walnut Creek is perfectly designed to accommodate a wide variety of special events. Our cozy booth adorned Cypress Room can accommodate parties up to 100 guests for causal events. The Diablo Room, perfect for private meetings or dining events, boasts an array of media options and table configurations. The open and engaging Sycamore Room is perfect for smaller casual reception or dining events. Seasonally, our heated outdoor Beer Garden provides patio tables and chairs in an enclosed, semi-private setting. At Pyramid Alehouse no matter what the nature of your special event, our craft beer, great food and well trained staff will ensure a memorable experience.





Pyramid Alehouse **SAMPLE** Banquet Contract and Policies

Please read completely & initial each requirement.

1. _____ **ROOM RENTAL:** There is a NON-REFUNDABLE rental fee for use of the private rooms of **\$xx.00**. The room rental is due in full at the close of your event.
2. _____ **FOOD and BEVERAGE MINIMUM EXPENDITURE:** The food and beverage minimum expenditure to reserve this room exclusively is **\$xx.00**.
If your bill does not reach the food and beverage minimum (prior to tax, gratuity, cash bar totals and set-up fee) we will add an open food and beverage fee to bring the bill to the Minimum Expenditure. Minimum may not be met by ordering food to go, merchandise or gift certificates.
3. _____ **MENU SELECTION:** To ensure the success of your event, menu selection must be finalized 7 days prior to the event. Individually plated events require an entrée selection for each guest to be provided to the banquet coordinator 7 days in advance.
4. _____ **GUEST COUNT:** Must be finalized 48 hours prior to the event. This number will be your party's charged minimum. If no final guarantee is given, the original estimate will be used.
5. _____ **PAYMENT:** Payment is due in full at the close of your event. All charges are subject to an **18% service charge** and 8.25% sales tax. Pyramid Alehouse accepts cash, Visa, MasterCard, Diner's Club, and American Express. We regret that we cannot accept personal checks.
6. _____ **BRINGING YOUR OWN:** A \$10.00 wine corkage fee will apply to each 750ml bottle of wine or champagne brought in and opened during your event. A \$15.00 corkage fee per magnum bottle will apply. A \$1.00 per person dessert fee will apply to any outside item brought into the Alehouse for your event.
7. _____ **ENTERTAINMENT and OTHER:** Live music, entertainers and the like, balloons, banners or any signage is subject to approval by the banquet coordinator **prior to event**. No exceptions. Coordination of the above items can be provided. Ask for details.
8. _____ **CANCELLATION:** Cancellation at any time will result in the charge of the set up fee to the credit card on file. Cancellation of your event must be submitted in writing within 72 hours of the event date. Cancellation without 72 hours advanced notice will result in a charge to the credit card on file of your food and beverage minimum expenditure or the value of the food ordered, which ever is greater.

Name of Group: <i>*sample*sample*sample*sample*sample*sample*sample*</i>	Date of Reservation: <i>*sample*sample*sample*sample*sample*sample*sample*</i>
Name of Contact Person: <i>*sample*sample*sample*sample*sample*sample*sample*</i>	Event Time : <i>*sample*sample*sample*sample*sample*sample*sample*</i>
E-Mail Address or Fax Number: <i>*sample*sample*sample*sample*sample*sample*sample*</i>	Set-up Fee: <i>*sample*sample*sample*sample*sample*sample*sample*</i>
Phone Number: <i>*sample*sample*sample*sample*sample*sample*sample*</i>	Food & Beverage Minimum Expenditure: <i>*sample*sample*sample*sample*sample*sample*sample*</i>
Number of Guests: <i>*sample*sample*sample*sample*sample*sample*sample*</i>	Location: <i>*sample*sample*sample*sample*sample*sample*sample*</i>
Credit Card Number: <i>*sample*sample*sample*sample*sample*sample*sample*</i>	Credit Card Type and Expiration Date: <i>*sample*sample*sample*sample*sample*sample*sample*</i>
Card Holders Name: <i>*sample*sample*sample*sample*sample*sample*sample*</i>	Signature: <i>*sample*sample*sample*sample*sample*sample*sample*</i>
Contact Person's Address: <i>*sample*sample*sample*sample*sample*sample*sample*sample*sample*sample*sample*sample*sample*sample*sample*</i>	

THIS CONTRACT IS NULL & VOID WITHOUT COMPLETE CREDIT CARD INFORMATION. NO EXCEPTIONS.

Your reservation is only confirmed upon receipt of this contract and confirmation from the banquet coordinator.

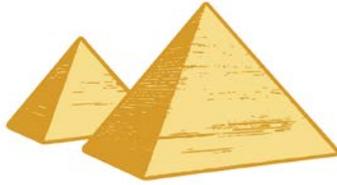
Handwritten changes on the contract are not valid.



Which event style is best suited for my event?

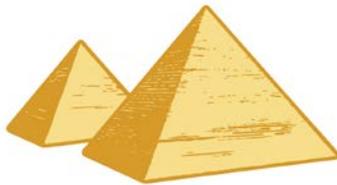
Appetizer Reception

Appetizer Receptions are great for casual events, after hour mixers, birthday celebrations or just catching up with old friends. For an appetizer reception, choose from our plentiful selection of appetizers, fresh displayed platters; add on a salad bowl, some pizza and dessert! Appetizer receptions keep your guests mingling and on their feet. Approximately 10-15 pieces per person provides a light reception, while 15-20 pieces per person feels more like a meal.



Buffet Style

Let the ease of a buffet style dining make your event even easier to plan. With our wide range of buffet style dinners, choose between 2-3 entrée selections per dinner along with a salad, garlic mashed potatoes and sautéed seasonal vegetables. One serving of each entrée selected will be available for your guests to choose from the night of the event. Buffet style dinners provide your guests with more to choose from and more to try!



Plated Dinners

Choose entrees suited for your guests needs. With options from Honey Cilantro Chicken or Citrus Alaskan Cod, to Herb Rubbed Tenderloin or Apricot Ale Glazed Salmon, you have a choice of two entrée selections plus a vegetarian option. Plated dinners serve as a formal added touch to your event and are available for parties with less than 50 guests. Along with your guests RSVP, be sure to obtain each guest's entrée preference. Your entrée selection counts are due one week in advance with your menu selection.



Appetizers by the Dozen

(Minimum order of 2 dozen per item)

Mediterranean Vegetable Skewers <i>Marinated artichoke hearts, roasted red bell peppers, fresh mozzarella & roasted crimini mushrooms</i>	\$12
Baked Potato Munchers <i>Red skin mashed potatoes with Monterey jack, cheddar & bacon baked in bite size pieces</i>	\$12
Crab Stuffed Mushrooms <i>Button mushrooms with rock crab, cream cheese & green onions</i>	\$15
Bruschetta <i>Toasted artisan crostinis layered with Roma tomatoes, herbs, & balsamic reduction</i>	\$16
Spicy Spinach & Artichoke Dip <i>Baby spinach, artichokes, jalapeño & cream cheese, baked & served with toasted artisan crostinis</i>	\$16
Prosciutto & Boursin Wrapped Asparagus Spears <i>Fresh asparagus, rich Boursin & prosciutto grilled for a perfect crisp outside and tender center</i>	\$16
Arancini with Citrus Aioli <i>Risotto rolled in breadcrumbs and deep fried</i>	\$18
Mixed Vegetable Gyoza <i>Japanese style dumpling stuffed with fresh diced vegetables, served w/ plum sauce</i>	\$18
Stuffed Jalapenos <i>Cream cheese, ham & mango pineapple salsa</i>	\$18
Crispy Calamari Strips <i>Tender Rhode Island calamari steaks fried & served with Cajun Aioli</i>	\$20
Blackened Chicken Skewers <i>Grilled chicken breast served with cilantro-lime sour cream</i>	\$20
Chicken Wings <i>Wheat battered wings with Louisiana hot sauce and blue cheese dressing on the side</i>	\$20
Chicken & Vegetable Gyoza <i>Crispy chicken & vegetable dumplings served with ranch</i>	\$22
Alehouse Meatballs <i>Served with tangy marinara sauce</i>	\$22
Steak & Cilantro Empanadas <i>Steak & cilantro hand stuffed into wholesome empanada dough</i>	\$22
Smoked Salmon Puff w/ Lemon Dill Cream <i>Bit sized puff pastry topped w/ fresh smoked salmon, dill, red onion, capers & cream cheese</i>	\$25
Crispy Coconut Prawns <i>Fresh prawns, battered in a coconut tempura & deep fried, served w/ sweet apricot-chili sauce</i>	\$28
Chilled Tiger Prawns <i>Hefeweizen poached tiger prawns, chilled and served with cocktail sauce</i>	\$28
Crab Cakes w/ Red Pepper Chili Sauce <i>Rock crab with onions, red peppers & panko breading</i>	\$30



Fresh Displayed Platters

Fresh Displayed Platters

Fresh displayed platters are a great way to bulk up appetizer receptions

Small 20-30 guests

Large 40-50 guests

Vegetable Crudités with Ranch Dipping Sauce

*Broccoli, Red Bell Peppers, Celery, Zucchini,
Yellow Squash, Cucumber & Carrot Sticks*

Small \$60.00

Large \$100.00

Hummus with Crispy Pita Chips

Garlic hummus served with hand-made pita chips

Small \$50.00

Large \$90.00

Fresh Fruit Display

Seasonal Fruit

Small \$85.00

Large \$135.00

Cheese & Cracker Display

Cheddar, Swiss & Mozzarella cubes, herb borsin & sliced brie with water crackers

Small \$110.00

Large \$150.00

Fresh Foccacia Bread

*Baked with parmesan cheese, mozzarella
cheese, tomatoes, olives, garlic & fresh herbs*

Small \$40.00

Large \$80.00

Brewer's Sausage & Cheese

*Bratwurst, Polish & Chicken Apple sausages with Mozzarella,
Cheddar & Swiss Cheeses*

Small \$100.00

Large \$160.00

Assorted Antipasto Platter

*Marinated Artichoke Hearts, Pepperoncini, Olives, Red Bell Pepper,
Tomatoes and Salami*

Small \$90.00

Large \$150.00

Hot Add Ons

French Fries

Small \$20.00

Large \$40.00

Sweet Potato Fries

Small \$25.00

Large \$50.00

Garlic Fries

Small \$25.00

Large \$50.00

Onion Rings

Small \$30.00

Large \$60.00



Brick Oven Pizza // \$14

(No more than 4 pizzas may be ordered at one time; please allow 20 minutes between orders)
6 slices per pizza

Margherita

Herb olive oil and topped with marinated tomatoes, basil, roasted garlic and fontina cheese

Single Topping

Choose from: Cheese, Pepperoni, Ham, Italian Sausage, Chicken, Black Olive, Mushrooms

Wild Mushroom

Shiitake & Crimini mushrooms with fresh mozzarella, garlic tomatoes and herbs

BBQ Chicken

BBQ sauce, smoked mozzarella cheese, red onion and fresh cilantro

Tuscan

Fresh diced tomato, artichokes and red onion

Salami

With red pepper and black olives

Three Pepperoni

Artisan-style with tomato sauce

Classic Combo

Air dried pepperoni, sweet Italian fennel sausage, mushrooms, mozzarella and parmesan cheeses

Salad Bowl Selections

Mixed Organic Mesclun

\$3.50

Cucumbers, carrots, tomatoes & croutons, tossed with an Herb Vinaigrette dressing

Classic Caesar

\$3.50

Crisp romaine hearts tossed with croutons, parmesan cheese & our house made Caesar dressing

Chicken Cobb

\$5.00

Oven-roasted chicken with bacon, egg, blue cheese crumbles, tomatoes & cucumbers, tossed with Herb Vinaigrette dressing

Cranberry, Spinach & Chicken

\$5.00

Grilled chicken, candied walnuts, dried cranberries, blue cheese, red onions & sliced pears tossed in cranberry vinaigrette dressing



Sandwich Bar // \$16 per person

<u>Choice of 2 Deli Meats</u>	<u>Choice of 1 Salad</u>	<u>Accompanied by:</u>
Pepper Crusted Pastrami	Chicken Salad	Mixed Green Salad
Salami	Egg Salad	Vienna Dinner Rolls, Lettuce, Tomato, Red Onion, Pickles, Assorted Cheeses, Mustard & Mayonnaise
Roasted Turkey Breast	Cucumber Salad	
Grilled Chicken	Tomato Salad	Iced Tea & Lemonade
	Pasta Salad	

Pasta Bar // \$15 per person

	<u>Sauce Options</u>	<u>Add a Protein for only \$2</u>
Classic Caesar Salad	Marinara	Grilled Shrimp
Penne Pasta & Vegetables	Fresh Pesto	Grilled Chicken
Choice of 2 Sauces	Creamy Alfredo	Ground Italian Sausage
Garlic Bread	Wild Mushroom	Sliced Brewer's Sausage (Bratwurst, Polish & Chicken Apple)
Iced Tea & Lemonade	Herb Olive Oil	

Taco Bar // \$18 per person

	<u>Taco Options</u> <i>(Choice of 2)</i>	<u>Taco Toppings</u>
Southwest Salad <small>Black beans, hominy, romaine, roasted corn, fresh avocado, red peppers & tortilla strips</small>	Ground Beef	Cheese, Sour Cream
Chips & Salsa	Grilled Salsa Chicken	Tomatoes, Red Onions
Black Beans & Spanish Rice	Carnitas	Cilantro, Black Olives,
Grilled Onions & Peppers	Grilled Vegetables	Shredded Lettuce
Iced Tea & Lemonade		



Buffet Style Menus

All Buffets include:

Mixed Green Salad, Sautéed Seasonal Vegetables, Roasted Red Mashed Potatoes & Gravy

<u>Cellarman</u> <i>(choice of two)</i>	<u>Brewmaster</u> <i>(choice of three)</i>	<u>Pyramid</u> <i>(choice of three)</i>
Honey Cilantro Chicken Breast with Salsa Fresca	Honey Cilantro Chicken Breast with Salsa Fresca	Roasted Chicken Breast with herb butter sauce
Grilled Chicken Penne With Roasted Garlic Cream Sauce	Roasted Chicken Breast with herb butter sauce	Roasted Pork Loin With IPA Mustard Sauce
Roasted Pork Loin With IPA Mustard Sauce	Roasted Pork Loin with IPA Mustard Sauce	Citrus Alaskan Cod
Citrus Alaskan Cod	Grilled Shrimp Penne Alfredo	Grilled Marinated Tri-Tip w/ Alehouse Amber Balsamic Reduction
Tortellini Pesto Primavera	Apricot Ale Glazed Salmon	Brewmaster Ribs with Alehouse Amber BBQ Sauce
	Citrus Alaskan Cod	Herb Crusted Beef Tenderloin with wild Mushroom Sauce
	Herb Marinated Tri-Tip w/ Alehouse Amber Reduction	Assorted Brewer's Sausages with sauerkraut
	Assorted Brewer's Sausages	Spinach Ravioli in a garlic cream sauce
	Tortellini Pesto Primavera	Portobello Mushroom Ravioli in a wild mushroom sauce
	Portobello Mushroom Ravioli in a wild mushroom sauce	Pumpkin Ravioli with Sage Cream Sauce
	Pumpkin Ravioli with Sage Cream Sauce	Pumpkin Ravioli with Sage Cream Sauce
\$18.00 Per Person	\$22.00 Per Person	\$26.00 Per Person

Our Buffet Menus are not endless; quantities are based on the pre-arranged, guaranteed guest count, only one trip to the buffet per guest is expected.



Family Style Menus

All Family Style Menus include:

Mixed Green Salad, Sautéed Seasonal Vegetables, Roasted Red Mashed Potatoes & Gravy

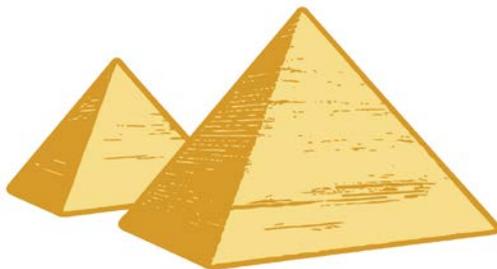
<u>Dinner Menu #1</u> <i>(choice of two)</i>	<u>Dinner Menu #2</u> <i>(choice of two)</i>	<u>Dinner Menu #3</u> <i>(choice of two)</i>
<p>Honey Cilantro Chicken Breast with Salsa Fresca</p> <p>Grilled Chicken Penne With Roasted Garlic Cream Sauce</p> <p>Roasted Pork Loin With IPA Mustard Sauce</p> <p>Citrus Alaskan Cod</p> <p>Tortellini Pesto Primavera</p>	<p>Honey Cilantro Chicken Breast with Salsa Fresca</p> <p>Roasted Chicken Breast with herb butter sauce</p> <p>Roasted Pork Loin with IPA Mustard Sauce</p> <p>Grilled Shrimp Penne Alfredo</p> <p>Apricot Ale Glazed Salmon</p> <p>Citrus Alaskan Cod</p> <p>Herb Marinated Tri-Tip w/ Alehouse Amber Reduction</p> <p>Assorted Brewer's Sausages</p> <p>Tortellini Pesto Primavera</p> <p>Portobello Mushroom Ravioli in a wild mushroom sauce</p> <p>Pumpkin Ravioli with Sage Cream Sauce</p>	<p>Roasted Chicken Breast with herb butter sauce</p> <p>Roasted Pork Loin With IPA Mustard Sauce</p> <p>Citrus Alaskan Cod</p> <p>Grilled Marinated Tri-Tip w/ Alehouse Amber Balsamic Reduction</p> <p>Brewmaster Ribs with Alehouse Amber BBQ Sauce</p> <p>Herb Crusted Beef Tenderloin with wild Mushroom Sauce</p> <p>Assorted Brewer's Sausages with sauerkraut</p> <p>Spinach Ravioli in a garlic cream sauce</p> <p>Portobello Mushroom Ravioli in a wild mushroom sauce</p> <p>Pumpkin Ravioli with Sage Cream Sauce</p>
\$20.00 Per Person	\$24.00 Per Person	\$28.00 Per Person

Our Buffet Menus are not endless; quantities are based on the pre-arranged, guaranteed guest count, only one trip to the buffet per guest is expected. Buffets do not include beverages.



Salad Selection Upgrades

Classic Caesar <i>Crisp romaine tossed with croutons, parmesan cheese & our house made Caesar dressing</i>	\$1.00
Chicken, Cranberry & Spinach <i>Grilled chicken, candied walnuts, dried cranberries, blue cheese, red onions & sliced pears tossed in cranberry vinaigrette dressing</i>	\$2.00
Chicken Cobb <i>Oven-roasted chicken with bacon, egg, blue cheese crumbles, tomatoes & cucumbers, tossed with Herb Vinaigrette dressing</i>	\$2.00



Side Upgrades

Bacon, Macaroni & Cheese	\$2.00
Herbed Fingerling Potatoes	\$2.00
Blue Cheese & Caramelized Onion Mashers	\$2.00
Grilled Asparagus & Red Peppers	\$2.00



Plated Dinners

Choice of two (2) individually plated entrees available for parties under 50 guests
Guest's entrée selection must be submitted one week prior to event
All entrees served with mixed green salad, seasonal vegetables and roasted red mashed potatoes

Poultry

Grilled Chicken Penne	\$24.00
<i>Grilled Chicken Breast over Penne pasta with a roasted garlic cream sauce</i>	
Honey Cilantro Chicken Breast	\$25.00
<i>Grilled chicken breast with tomatillo salsa and cilantro sour cream</i>	
Roasted Chicken Breast	\$25.00
<i>Roasted chicken breast with rosemary gravy</i>	

Pork

Roasted Pork Loin	\$26.00
<i>Cider brined pork loin roasted with an IPA mustard sauce</i>	
Brewmaster Ribs	\$28.00
<i>St. Louis pork ribs smothered in our Alehouse Amber BBQ sauce</i>	

Fish

Garlic Prawn Penne Alfredo	\$28.00
<i>Prawns over penne pasta in a creamy Alfredo sauce</i>	
Citrus Alaskan Cod	\$30.00
<i>Pan seared cod with citrus buerre blanc sauce</i>	
Apricot Salmon	\$30.00
<i>Fresh salmon fillet glazed in Apricot Ale Sauce</i>	

Beef

Peppercorn Tri Tip	\$29.00
<i>Grilled, marinated tri tip served with a Blackwatch Porter balsamic reduction</i>	
Herb Rubbed Tenderloin	\$34.00
<i>Seared and roasted beef tenderloin with wild mushroom sauce</i>	

Vegetarian

Tortellini Pesto Primavera	\$23.00
<i>Cheese tortellini sautéed with julienne vegetables tossed in pesto</i>	
Portobello Mushroom Ravioli	\$24.00
<i>with wild mushroom sauce</i>	
Spinach Ravioli	\$25.00
<i>with garlic cream sauce</i>	



Bite Size Treats

Assorted Cookies <i>Chocolate Chip, Peanut Butter, Oatmeal Raisin & Double Chocolate</i>	\$15.00 Dozen
Assorted Petite Fours <i>Chocolate cake, strawberry cake, yellow cake & Neapolitan</i>	\$15.00 Dozen
Fudge Brownies <i>Housemade with porter and espresso</i>	\$20.00 Dozen
Lemon Squares <i>chilled and dusted with powdered sugar</i>	\$20.00 Dozen
Chocolate Covered Strawberries	\$25.00 Dozen

Platted Desserts // \$48 Dozen

Tiramisu <i>Alternating layers of mascarpone cheese & lady fingers soaked in espresso and sprinkled with cocoa</i>
Lemon Italian Cream Cake <i>Cream cake topped with blueberries, cranberries and vanilla crumb filled with lemon cream</i>
New York Cheesecake <i>Real cream cheese on a crumbled graham cracker crust</i>
Chocolate Deluxe Cake <i>Deep, dark, delicious and deluxe chocolate cake made from imported chocolate</i>

Consider Adding....

White Table Linen	
Sycamore Room	\$25
Diablo Room	\$50
Cypress Room or Beer Garden	\$75

Audio/Visual Enhancements

* Only available in Diablo Room

LCD Projector & 6' screen*	\$50	VCR*
iPod / MP3 Connection*	\$20	DVD Player*
Microphone & Speaker	\$20	



BEVERAGE OPTIONS

Based on Consumption

Hosted beverages based on consumption, beverages are served by the pitcher/bottle upon request.
Pyramid Staff will continue to replenish beverages as needed throughout the evening.
One pitcher or bottle of wine pours approximately 4 servings.

Fountain Soda Pitcher

Coke, Diet Coke, Sprite, Lemonade, Orange Fanta & Iced Tea

\$8.25 each

Pyramid Draft Beer Pitchers

See page 13

\$18.00 each

Wine Bottle

See page 14

\$26.00 – \$34.00 per bottle

Beverage Packages

Unlimited Soda Package

The unlimited soda package must be purchased for your entire party and includes:
Fountain Soda, Iced Tea & Coffee

\$2.25 per person

Unlimited Beer Package

The unlimited Beer Package must be purchased for all guests in your party
over the age of 21. Package includes all draft beers and fountain soda up to 4 hours

\$20.00 per person

Unlimited Beverage Package

The unlimited beverage package must be purchased for all guests in your party
over the age of 21. Package includes fountain soda, Root Beer, draft beer and house wine up to 4 hours.

\$25.00 per person



PYRAMID YEAR-ROUND BREWS

<u>Hefeweizen</u>	5.2% ABV
<i>Our flagship wheat ale, unfiltered for extra aroma & flavor</i>	
<u>Thunderhead IPA (India Pale Ale)</u>	6.7% ABV
<i>Abundant helpings of Tomahawk hops provide a distinctively hoppy flavor & aroma</i>	
<u>Apricot Ale</u>	5.1% ABV
<i>Unfiltered wheat ale w/ a subtle hint of fresh apricots</i>	
<u>Outburst Imperial IPA Seasonal Ale</u>	8.5% ABV
<i>Dry-hopped for an extra rejuvenating rush</i>	

PYRAMID ALEHOUSE EXCLUSIVES

<u>Crystal Wheat Ale</u>	4.8% ABV
<i>Light bodied & refreshing, yet still full of flavor</i>	
<u>DPA (Draught Pale Ale)</u>	5.1% ABV
<i>A copper colored ale, nitrogenated for a tight creamy head & remarkably smooth flavor</i>	
<u>Alehouse Amber</u>	4.9% ABV
<i>Full-flavored & unfiltered w/ a smooth, malty-sweet aroma & flavor</i>	

ASK ABOUT OUR ROTATING IGNITION SERIES

MACTARNAHAN'S

<u>Mactarnahan's Amber Ale</u>	5.0% ABV
<i>Full-bodied flavor balanced w/ roasted caramel malts & genuine Cascade hops</i>	
<u>Mactarnahan's Hum Bug'r</u>	5.3% ABV
<i>A rich, holiday porter w/ a dark malt body & roasty flavor</i>	

ASK ABOUT OUR ROTATING BIG BOTTLE SERIES

PYRAMID SEASONAL SELECTIONS

<u>Curve Ball Seasonal Blonde Ale – Summer</u>	4.9% ABV
<i>Curve Ball boasts a clean, crisp slightly herbal taste & a lighter body</i>	
<u>Juggernaut Red Ale – Fall</u>	5.6% ABV
<i>Irresistible American red ale brimming w/ delectable caramel malts & hops</i>	
<u>Snow Cap Seasonal Ale – Winter</u>	7.0% ABV
<i>Full-bodied w/ roasted chocolate & caramel malts & generous hops</i>	



PYRAMID ALEHOUSE WINE LIST

Crisp Dry White

Wente Vineyards Sauvignon Blanc (Livermore)	\$30
7 Daughters Moscato (Veneto, Italy)	\$34
Double Decker Pinot Grigio (Livermore)	\$26

Medium Bodied White

Hayman Hill Chardonnay (Sonoma)	\$30
Diving Rod Chardonnay by Marc Mondavi (Monterey)	\$30
Rutherford Hill Chardonnay (Napa)	\$30
Penfolds Riesling (Australia)	\$30
Toasted Head Untamed White (California)	\$34

Blush Wine

Beringer White Zinfandel (Napa)	\$22
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Sparkling Wine

Freixenet Brut (Spain)	\$6 Split
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Lighter Bodied Red

Robert Mondavi "Private Select" Merlot (California)	\$26
Charles Krug Zin (Napa)	\$34
Casillero Del Diablo Pinot Noir (Chile)	\$34
Gloria Ferrer "Etesian" Pinot Noir (Sonoma)	\$34

Medium to Full Bodied Red

Hayman Hill Cabernet Sauvignon (Paso Robles)	\$26
Cupcake Vineyards Red Velvet Blend (California)	\$26
Wente Vineyards Cabernet Sauvignon (Livermore)	\$30
Tamas Estates Double Decker Red (Livermore)	\$30