



# The Reserve

AT FAT BOTTOM BREWING CO.

## APPETIZERS & ACTIVE STATIONS

### passed or stationary

Nashville Hot Chicken Skewers - 7  
breaded chicken bites, house-made pickle

Fried Green Tomatoes - 7  
pimento cheese, Peruvian sweet pepper

Classic Deviled Egg - 5  
paprika, beer mustard, house-made pickle

Stuffed Jalapeños - 7  
fried jalapeño, chorizo crema

Crab Cakes - 9  
blue crab, dill, sriracha aioli, radish

Bruschetta - 5  
heirloom tomatoes, basil vinaigrette, balsamic reduction, sourdough crostini

Korean BBQ Skewers - 9  
pork belly, grilled pineapple, blistered tomato

Cauliflower Buffalo Wings - 7  
fried cauliflower, buffalo sauce, dill aioli

Stuffed Mushroom Cap - 7  
baby bellas, garlic, blistered tomato, walnuts

Pretzels - 5  
applewood smoked salt, Knockout beer cheese

Fig & Goat Cheese Flatbread - 7  
candied fig, goat cheese puree, pink peppercorn

Hummus & Tapenade Flatbread - 5  
chickpea hummus, kalamata & picholine tapenade

Empanadas - 5  
(choice of beef, cheese, or chorizo)

Mini Tortas - 5  
(choice of beef, pork carnitas, or chorizo)

### active stations

Seasonal Pickle Display - 5  
seasonal house made pickled selections

Cheese Display - 7  
various artisan cheeses, seasonal preserves, dried fruit accoutrements  
\*add charcuterie + 2

Fruit Display - 7  
seasonal variety of fresh fruit

Crudité Display - 5  
seasonal variety of fresh veggies  
\*add hummus +2

Nacho Bar - 10  
queso, guacamole, salsa rojo, salsa verde, sour cream, pico de gallo, fresh tomato, lime, jalapeño, additional seasonal ingredients

Street Corn Station - 10  
cotija cheese, butter, garlic aioli, jalapeño ranch, assorted salsas & sauces

French Fry Bar - 10  
brown gravy, Knockout IPA beer cheese, shredded cheddar, assorted seasonal toppings, assorted house-made sauces

**\*appetizers are priced per person**

**\*there will be a 20% gratuity & TN 9.25% tax added to the final bill**

**\*ingredients may vary due to seasonal demands**

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



# The Reserve

AT FAT BOTTOM BREWING CO.

BUFFET STYLE MENU | \$29 PER PERSON

## choose two mains

Nashville Hot Chicken  
fried chicken breast tossed in hot chicken spice

Brisket or Pulled Pork  
slow-cooked, house-made beer BBQ sauce

Roasted Lemon Chicken  
skin-on chicken breast, citrus beurre blanc,  
preserved lemon

Buttermilk Fried Chicken  
buttermilk fried chicken breast, chili honey

Roasted Pork Loin  
sage roasted pork loin, citrus beurre blanc

Stuffed Mushroom Caps  
portabellas, garlic, blistered tomato, walnut

Lemon Ricotta Ravioli  
ravioli, lemon ricotta filling, white wine sauce

Ratatoullie  
eggplant, zucchini, yellow squash, tomato sauce

Classic Sliders  
greens, Duke's mayo, cheddar, roma tomatoes

Portabella Sliders  
baby bellas, seasonal jam, greens, boursin cheese

Black Bean Sliders  
guacamole, Duke's mayo, greens, pepper jack

Filet Mignon - \*(4oz) +9  
Prime Rib +11  
Market Fish + market price  
Salmon +5  
Seared Ahi Tuna +9  
Honey-Baked Ham +7

## choose one salad

Chef's Seasonal Salad

Caesar Salad

Spinach Salad with Watermelon

## choose two sides

Ida Glazed Carrots

Seasonal Vegetable Medley

Brussels Sprouts Cole Slaw

3 Bean Salad

Squash & Charred Corn Farro

Glazed Brussels Sprouts

Basil & Goat Cheese Pasta Salad

Knockout Mac & Cheese

Roasted Fingerling Potatoes

Buttermilk Mashed Potatoes

Roasted Asparagus +2

Potatoes Au Gratin +2

Sweet Potato Gnocchi +2

Wild Rice Pilaf +2

Spinach & Wild Mushroom Orzo +2

**\*additional side \$3 per person | additional main \$4 per person**  
**\*there will be a 20% gratuity & TN 9.25% tax added to the final bill**  
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AT FAT BOTTOM BREWERY

## PLATED DINNER MENU

**choose up to two \$40**

### *Nashville Hot Chicken*

*Nashville style hot chicken breast, buttermilk mashed potatoes, ida  
glazed carrots*

### *Beef Brisket or Pulled Pork*

*house-made Knockout BBQ sauce, brussels cole slaw,  
buttermilk mashed potatoes*

### *Roasted Chicken*

*squash & charred corn farro, blistered tomato, grilled lemon*

### *Maple Glazed Salmon*

*creamy polenta, glazed brussel sprouts, lemon zest*

### *New York Strip*

*chimichurri, sautéed mushrooms & onions, roasted fingerling  
potato*

### *Petité Filet*

*buttermilk mashed potatoes, seasonal vegetables, blue crab oscar*

*Add a salad course | \$8*

**\*additional side \$3 per person | additional main \$4 per person**

**\*there will be a 20% gratuity & TN 9.25% tax added to the final bill**

**\*additional wait staff at an additional charge will be required for plated dinner service**

**\*ingredients may vary due to seasonal demands**

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# DESSERTS

## dessert bites

choose one \$5 per person | two \$7 | three \$9

Coconut-Pistachio Truffle  
coconut mousse, pistachios in chocolate shell, toasted coconut

Seasonal Fruit Tart  
seasonal fruit preserve in a chocolate shell

Mini Peanut Butter Cups  
peanut butter mousse in chocolate shell, chocolate caviar garnish

Assorted Macaroons  
example: chocolate pistachio, bourbon caramel praline, raspberry dark chocolate, orange praline

Strawberry Basil Shortcake Bites  
strawberry preserves, vanilla pound cake, house-made whipped cream, basil

Assorted Mini Cookies,  
example: chocolate chip, sugar, oatmeal raisin, peanut butter

Caramel Flan  
Mexican-style caramel custard dessert cups

Maple Creme Brûlée  
maple custard, caramelized sugar crust

Chocolate Dipped Churros

Seasonal Warm Fruit Cobbler

## large party desserts

priced per piece

Cupcakes - \$4  
vanilla, chocolate, red velvet, buttercream icing

Petit Fours - \$7  
custom colors, flavors & designs available

Donuts - \$3  
cinnamon, sugar, or glazed

## dessert stations

priced per person

Churro Bar - \$10  
chocolate fondue, salted caramel sauce, Bertha Stout whipped cream, berry compote, fresh seasonal fruit, assorted candies

Sundae Bar - \$12  
choice of two ice cream flavors ; chocolate, vanilla, Bertha Stout & caramel swirl, seasonal fruit sorbet, & vanilla bean hot fudge, Bertha Stout whipped cream, seasonal fruit, & candy accoutrements

Candy Bar - \$8  
10-12 candy selections put together custom by chef Leah

## send-offs

priced per person

Assorted Cookies - \$5  
mini bag of assorted cookies

Assorted Truffles - \$5  
mini bag of assorted hand-made truffles

Assorted Macarons - \$6  
mini bag of assorted macarons

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\*ingredients may vary due to seasonal demands



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## BEVERAGE MENU

### FAT BOTTOM BEER SELECTIONS

\$5 per hour

#### INCLUDES

- *Ida Golden Ale*
- *Ruby Red Ale*
- *Knockout IPA*
- *Seasonal*

#### SEASONAL CALENDAR

- *Wallflower Spring Saison - March-May*
- *Two Piece Summer Wheat Ale - June-August*
- *Firestarter Smoked Porter - September-November*
- *Icebreaker Coffee Porter - December-February*

### HOUSE WINE SELECTIONS

choose two | \$7 per hour

#### REDS/ROSÉ

- *Leese Fitch - Red Blend*
- *Leese Fitch - Pinot Noir*
- *Leese Fitch - Cabernet*
- *Domaine Fazi - Rosé*

\*Champagne Toast \$5 - 2oz pour | \$8 - 6oz pour\*

#### WHITES

- *Karl Kaspar - Reisling*
- *Leese Fitch - Sauvignon Blanc*
- *House Pinot Grigio*
- *La Noble - Chardonnay*

### BATCH COCKTAIL SAMPLES

choose two | \$9 per hour

- **HOUSE COCKTAILS**
- *Rosemary Collins*
- *Vodka Rosé Fizz*
- *Cucumber Lime Margarita*
- *Whiskey Mule*
- *Old Fashioned (+1)*
- *Seasonal Cordials (+1)*

#### BEER COCKTAILS

- *Bulls Eye*
- *Strawberry Lime Punch*
- *Beer Mosa*
- *Summer Shandy*
- *Pink Flamingo*
- *Porch Swing*

#### WINE COCKTAILS

- *Mimosa*
- *Bellini Bar*
- *White Peach Sangria*
- *Red Berry Sangria*
- *French 75 or 77*
- *Wine Spritzer*

### FULL BAR

\$12 per hour

- *Tito's Vodka*
- *Tanqueray Gin*
- *Jack Daniels Whiskey*
- *Dewar's Scotch*
- *El Jimador Tequila*
- *Bacardi Superior Rum*
- *Evan Williams Bourbon*

\*all packages include: Coke, Diet Coke, Sprite, Tea, Sweet Tea

\*all packages are priced per person per hour with a (3) HOUR MINIMUM

\*Bongo Java Coffee Service: \$3.50 per person

\*varieties may change due to availability

\*CASH BAR PRICING PER BEVERAGE: soft drinks \$2, beer \$5, wine \$8, cocktails \$8

\*there is a \$1,000 minimum spend on bar | bartender fee not included