



# THE LOFT

The Loft at Natty Greene's is a full-service rental facility situated on the third floor of the circa 1896 J.W. Jones building in Downtown Greensboro, now the home of Natty Greene's Brewing Company. Able to accommodate 65 people in a warmly informal and casual atmosphere, The Loft is one of the more truly unique gathering places for your group. In addition to a completely stocked 36-foot mahogany bar and Natty Greene's handcrafted beers on tap, The Loft features two wide-screen televisions, satellite radio, a pool table, dartboard, soft leather couches and club chairs, a community table and a bird's eye view of South Elm Street; complimentary Audio/Visual is included. The Loft is the perfect size for hosting a business meeting, joining friends for a private watching of the big game or celebrating the latest accomplishment or occasion.

**Located at: 345 S. Elm St. in Downtown Greensboro**



## Rental Times & Rates

### Daytime

*As early as 11am and ending by 4pm.*

**MONDAY-FRIDAY**

**SATURDAY & SUNDAY**

**\$150**  
For 3 hours

**\$300**

### Evening

*As early as 5:30pm and ending by Midnight.*

**SUNDAY-THURSDAY**

**FRIDAY & SATURDAY**

**\$300**

**\$500**

- Earlier start time available upon request, 8:30am is earliest possible start time, 4pm is absolute end time due to evening rentals.
- Add \$50 per additional hour on Monday-Friday daytime rentals.
  - No minimum purchase for daytime rentals.

- Last call at 11:15-11:30, depending on number of guests.
- Requests to arrive earlier than 5:30 for decorating or set up by the host will depend on if there is a daytime rental that day.
  - \$400 minimum purchase that evening.

Rental includes use of The Loft, staff, all dinnerware, set up, and clean up. Food must be ordered from The Loft menu. Outside desserts are welcome or we can have them ordered.

**\*Booking The Loft requires paying the rental fee , agreeing to, and signing the contract.**

For more information or to book your reservation, please call or email Laurie Brinson.



**lbrinson@nattygreenes.com**



**336.314.5553**

*See reverse for Loft Menu.*

# Menu

Each menu item serves approximately 20 people. Soft drink service, including coffee & tea, is available for \$20.  
Food/Beverage tax (6.75%) will be automatically included.

## Starters

### **Chips & Salsa - \$40** (V) (GF)

Corn Tortilla chips served with homemade fresh salsa.

### **Housemade Potato Chips - \$40** (V) (GF)

Served with Ranch Dressing.

### **Twisters - \$45** (V)

Large, soft-baked pretzels served with honey mustard.

### **Bayonets - \$50** (V) (GF)

Grape tomato, mozzarella cheese, and basil drizzled in balsamic glaze and spiked with a tooth pick.

### **Cheese & Veggie Combo - \$55** (V) (GF)

Fresh blocks of cheddar, pepper jack, and Swiss cheeses along with an assortment of carrots, celery, and broccoli; served with Ranch Dressing.

### **Chicken Fingers - \$80**

Buckshot-battered fried chicken tenders served with honey mustard.

### **Brewhouse Wings - \$75** (GF)

Choice of 3 sauces: Chipotle Barbecue, Natty's Blend, or Dry Rub, served with Bleu Cheese or Ranch Dressing.

### **Southern Spread - \$50** (V) (GF) *\*with tortilla chips*

Our Southern spin on traditional hummus made with black-eyed peas, sided by toasted flat bread.

### **Cajun Calamari - \$50**

Tender squid hand-tossed in Cajun spiced flour and fried crisp; served with spicy remoulade and lemon slices.

### **Hog Dip - \$75** (GF) *\*with tortilla chips*

Greensboro's own Neese's Sausage blended with Vidalia onion, white cheddar, and red & green bell peppers; served hot with a side of toasted flat bread & tortilla chips.

### **Vegetarian Spring Rolls - \$80** (V)

Filled with carrots, celery, cabbage, roasted garlic, and ginger; served with a sweet chili dipping sauce.

### **Sideways Dip - \$85** (GF) *\*with tortilla chips*

Baked, creamy combination of jumbo lump crab meat and parmesan cheese; served with pita triangles & tortilla chips.

## Entrees

### **Barbecue Chicken - \$160**

Grilled chicken breasts marinated & smothered in our Chipotle barbecue sauce.

### **Chicken & Pasta - \$160**

Sliced grilled chicken breasts with broccoli, red peppers and Mornay sauce over bowtie pasta; vegetarian option\* also includes squash and zucchini. \* (V)

### **Barbecue Pork - \$160** (GF)

Slow-roasted premium pork loin, chopped and topped with our Chipotle barbecue sauce.

### **Shrimp - \$175** (GF)

Jumbo shrimp served chilled with housemade cocktail sauce or sautéed hot in a white wine butter sauce.

### **Lasagna - \$160**

Choice of ground beef or vegetarian lasagna\* featuring four cheeses and our special sauce. \* (V)

### **Beef Loin - \$225**

Marinated with our special Dry Rub & slow roasted to perfection; served au jus.

### **Ribs - \$225** (GF)

Succulent, slow-roasted, dry rubbed, and then grilled to perfection; served with our Chipotle barbecue sauce.

### **Shrimp & Grits - \$175** (GF)

Grilled shrimp over yellow stone ground grits topped with a bacon-onion-pepper butter sauce.

## Sides

**Salad\* - \$40 • Bread Basket - \$20 • Coleslaw\* - \$20 • Potato Salad\* - \$40**

**Mac & Cheese - \$40 • Herb Roasted Potatoes\* - \$40 • Squash & Zucchini\* (with onions) - \$40**

**Parmesan & Spinach Risotto - \$45 • Housemade Mashed Potatoes\* - \$40 • Green Beans\* - \$40**

(V) All sides are vegetarian except for the Parmesan & Spinach Risotto. \* (GF)