

TAKE-OUT CATERING MENU

DRUTHERS BREWING COMPANY

1053 BROADWAY | ALBANY
CATERING@DRUTHERSBREWING.COM

APPETIZERS

BREW PUB CHEESE BOARD

chef's selection of assorted cheeses and crackers

Small Tray \$30

Large Tray \$60

CHEESE AND CHARCUTERIE

brew pub cheese board plus chef's selection of prepared meats

Small Tray \$60

Large Tray \$120

BEER CHEESE DIP

cheddar, gorgonzola dolce, cascade hop butter, golden rule blonde, spicy cherry peppers, bavarian-style pretzels

Small Tray \$45

Large Tray \$95

FRENCH BREAD PIZZA

san marzano tomato sauce, garlic butter, four cheese, oregano, diced pepperoni

Small Tray \$40

Large Tray \$80

BRUSCHETTA HUMMUS

wood-fired tomato, garlic parmesan crostini, balsamic glaze, fresh herbs

Small Tray \$30

Large Tray \$60

CONFIT CHICKEN WINGS

MILD OR HOT

carrots/celery, blue cheese dressing

BOURBON MOLASSES BBQ

house coleslaw

CARIBBEAN JERK

habanero pineapple slaw

SOUTHERN FRIED

seasoned flour dredge, chipotle jicama slaw, smoked honey

ORANGE GINGER GLAZE

preserved orange peel, toasted sesame seeds, fried wontons, scallions

Small Tray \$75

Large Tray \$160

SALADS

BEET

roasted beets, fried goat cheese, spinach, arugula, candied pecans, fig jam, burnt orange vinaigrette

BARLEY GREENS

mixed greens, barley, smoked gouda, chickpeas, pistachios, red onion, hefeweizen vinaigrette

THREE BEAN

tri-colored beans, diced red onion, bacon lardons, basil, arugula, slivered almonds, bacon sherry vinaigrette, balsamic glaze

“THE SALAD BAR”

chopped iceberg, prosciutto bits, cheesy sourdough croutons, diced ham, hard boil egg, creamy italian

Small Tray \$35

Large Tray \$70

MAC N’CHEESE

DRUTHERS MAC

druthers seven-cheese blend, house-made creste di gallo, crumbled house chips/panko topping

Small Tray \$45

Large Tray \$110

LOADED MAC

bacon, smoked chicken, ranch, bbq sauce

MEMPHIS BBQ MAC

smoked pulled pork, bbq sauce, coleslaw

REUBEN

thousand island, house corned beef, red cabbage kraut, rye breadcrumb topping

FRENCH ONION

caramelized onions, five-onion aioli, baked provolone, fried onion straws, toasted rye breadcrumbs

Small Tray \$55

Large Tray \$130

WOOD-FIRED PIZZA

MARGHERITA

house marinara, sliced mozzarella, torn basil, parmesan

\$13/pie

NJ-STYLE TOMATO PIE

shredded mozzarella, san marzano tomato sauce, ricotta, basil, extra virgin olive oil

\$14/pie

BUFFALO

creamy buffalo sauce, breaded chicken, blue cheese, mozzarella, scallions

\$14/pie

LA FIESTA

braised chicken, marinated black beans, chipotle-lime queso, chihuahua cheese, tomato, tortilla strips

\$15/pie

LOADED “PBR”

smoked apple bbq pulled pork, bacon lardons, chipotle ranch, cheddar

\$15/pie

BEER TO GO

NEW GROWLER purchase a growler and fill with your favorite druthers brew

1 liter \$33-34 depending on beer choice

2 liter \$39-41 depending on beer choice

GROWLER REFILL fill your own growler

1 liter \$6 most beer \$7-9 strong beer

2 liter \$11 most beer \$13-15 strong beer