

# TAKE-OUT CATERING MENU

# DRUTHERS BREWING COMPANY

1053 BROADWAY | ALBANY  
CATERING@DRUTHERSBREWING.COM

## APPETIZERS/SOUP

### 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

### WOOD-FIRED CARROT GINGER BISQUE

charred carrots, sweet potato, maple, cilantro sour cream

Small (gallon) \$40

Large (2 gallons) \$80

### CHILI CON CARNE

ground beef & chorizo blend, sour cream, cheddar, scallions

Small (gallon) \$50

Large (2 gallons) \$100

## CONFIT CHICKEN WINGS

### MILD OR HOT

carrots/celery, blue cheese dressing

### BOURBON MOLASSES BBQ

house coleslaw

### HOUSE BBQ

smoked apple bbq sauce, coleslaw

### APPLEWOOD SMOKED WINGS

carolina gold bbq, chipotle slaw

### GARLIC RANCH DRY RUB

smoked blue cheese, carrot, celery

Small Tray \$75

Large Tray \$160

## SALADS

### TUSCAN KALE

roasted delicata squash, crumbled goat cheese, pumpkin seeds, whisky soaked raisins, maple curry vinaigrette

### BARLEY GREENS

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

### SMOKED WEDGE

applewood-smoked blue cheese, slab bacon, smoked almonds, roasted tomatoes, fried onion straws

### FIRECRACKER

spinach/nappa cabbage mix, honey roasted peanuts, carrot, radish, jicama, jalapeno-lime dressing, queso fresco

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

### CHICKEN PARM

house marinara, breaded chicken, mozzarella, basil, balsamic reduction

### BROWN BUTTER SQUASH BUCCATINI

wilted garlic spinach, pumpkin seeds, roasted squash cream sauce, fresh parmesan, olive oil, cracked pepper

Small Tray \$55

Large Tray \$130

## WOOD-FIRED PIZZA

### MARGHERITA

house marinara, sliced mozzarella, torn basil, parmesan

\$13

### GRILLED FLATBREAD

braised pesto chicken, ricotta, mozzarella, roasted tomatoes, basil

\$14

### BUFFALO

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

\$14

### ITALIANO

serrano ham, mortadella, mixed olives, arugula, creamy ricotta, shaved parmesan, oil & vinegar

\$15

## SIGNATURE DISHES

### COCONUT CURRY SHRIMP

basmati rice, coconut shrimp, thai green curry sauce, fried wonton, chopped peanuts, grilled pita bread

Small Tray \$50

Large Tray \$110

### PULLED PORK

hickory smoked pulled pork, smoked apple bbq sauce, coleslaw, bread & butter pickles, burger buns

Small Tray \$65

Large Tray \$140

## BEER TO GO

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

**1 liter glass \$26 + cost of beer fill**

**2 liter glass \$28 + cost of beer fill**

**2 liter thermal \$45 + cost of beer fill**

**GROWLER REFILL** fill your own growler

**1 liter \$7 most beer \$8-9 strong beer**

**2 liter \$13 most beer \$14-15 strong beer**

### BOTTLES

6- and 4-packs of select Druthers brews  
\$12