



The Standard Pour

Private Dining

The Standard Pour provides a variety of options for private events. We can accommodate large or small informal gatherings or corporate events. If you are looking for a fun, casual way to throw a party or private gathering, we'd love to be a part of your special event. We do everything from luncheons to appetizer receptions, buffets and plated dinners.

At The Standard Pour, we do not charge a room rental fee to book a private room; however, we do have food and beverage minimums depending on the room and time of day.

President's Room

Can accommodate up to 24 seated. Minimums are \$300 at lunch, \$500 at dinner.

Banquet Room

Can accommodate up to 50 seated. Minimums are \$600 at lunch, \$1200 at dinner.

Patio *seasonally

Can accommodate up to 32 seated. Minimums are \$400 at lunch, \$800 at dinner.

The Whole Restaurant *Sunday or Monday only

Great for larger groups looking for an exclusive experience. The area can accommodate up to 85 seated. Minimum is \$5000.

Appetizer Bar

Our appetizer bar starts at \$24 per person and is served as a buffet. Additional items may be added on for a \$4 per person, per item.

Choose Five

Tomato Bruschetta with Fresh Basil, Garlic, Olive Oil

Bruschetta Stuffed Mushrooms with Ricotta, Tomatoes, Smoked Mozzarella, Basil

Hummus (Kalamata Olive or Sundried Tomato), Feta, Naan

Cumin-Coriander Spiced "Totts" Chipotle Ketchup

Grilled Cheese Fingers with Tillamook Extra Sharp Cheddar, Pesto

Grilled Cheese Fingers with Fiscalini Cheddar, Seasonal Jam

Fried Brussels Sprouts with Bacon, Parmesan Cheese, Caper Vinaigrette

Bacon Wrapped Dates with Cream Cheese, Arugula, Local Honey

Wild Boar or Chicken Apple Sausage Skewer with Honey Mustard

Barbacoa Fries with Tillamook Extra Sharp Cheddar, Snake Venom, Lime Crema

Pour Fries with Pulled Pork, Extra Sharp Cheddar, Grilled Onions, 1000 Island, Pickled Jalapenos

Seared Peppered Ahi with Pickled Cucumber, Wasabi Mayo, Sesame Seeds

Sesame Pork or Chicken Pot Stickers Honey-Ginger-Chili Glaze

Kobe Beef Sliders Sriracha Mayo, Pickled Cucumbers

Pulled Pork Sliders Honey Chile Glaze, Cabbage Slaw

Fried Salt and Pepper Shrimp Lemon Aioli

Mixed Green Salad with Dried Cranberries, Candied Walnuts, Pt. Reyes Blue Cheese Dressing

Caesar Salad with Romaine, Sourdough Croutons, Parmesan, Homemade Caesar Dressing

Assortment of House Baked Cookies

Luncheon Menu

Our luncheon menu starts at \$28 per person and can be served as a buffet or plated. All plated luncheons require a confirmed count of each chosen entrée with guest name. Includes iced tea and lemonade.

Choose Three

The Standard Cobb Salad with Diestel Smoked Turkey, Applewood Smoked Bacon, Pt. Reyes Blue Cheese Crumbles, Buttermilk-Parsley Dressing

Chicken Caesar Salad with Sourdough Croutons, Parmesan, Homemade Caesar Dressing

Mixed Green Salad with Dried Cranberries, Candied Walnuts, Apples, Pt. Reyes Blue Cheese Dressing

Superfood Salad (Kale, Romaine, Shaved Brussels) with Marinated Garbanzo Beans, Rye Croutons, Feta Cheese, Sunflower Seeds and Lemon-Tahini Dressing

Diestel Smoked Turkey Sandwich with Jack Cheese, Honey-Mustard, Lettuce, Tomato, Brioche Bun
Smoked BLT with Pesto Mayo, Telera Roll

Grilled Portobello Sandwich with Smoked Mozzarella, Pesto, Tomato, Brioche Bun

Choose One

Plain NY Cheesecake with Strawberry Puree

Rustic Apple or Mixed Berry Tart with Whipped Cream

Chocolate Mousse Cake with Raspberry Puree

Chocolate Fudge Brownie with Whipped Cream and Caramel Sauce

Assortment of House Baked Cookies

Dinner Menu

Our dinner menu starts at \$40 per person and is served as a buffet or plated. All plated dinners require a confirmed count of each chosen entrée with guest name and carries an additional \$3 per person charge.

Add appetizers to any dinner for only \$4 per person per appetizer.

First Course (Choose One)

Mixed Green Salad with Dried Cranberries, Candied Walnuts, Apples & Pt. Reyes Blue Cheese Dressing

Caesar Salad with Romaine, Sourdough Croutons, Parmesan, and Homemade Caesar Dressing

Superfood Salad (Kale, Romaine, Shaved Brussels) with Marinated Garbanzo Beans, Rye Croutons,

Feta Cheese, Sunflower Seeds and Lemon-Tahini Dressing

Potato Cheese Soup with Sourdough Croutons

Roasted Butternut Squash Soup with Spiced Crema

Second Course (Choose Two)

Grilled Herb Marinated Chicken Breast

Slow Roasted Baby Back Ribs with Honey Chile Glaze

Roast Marinated Tri-Tip Beef (+\$4)

Roast Tenderloin of Beef with Pt. Reyes Blue Cheese Compound Butter (+\$8)

Grilled Salmon Filet with Homemade Pesto or Ravigote (+\$6)

Sesame Seared Ahi with Romesco (+\$6)

Grilled Portobello Smoked Mozzarella, Roasted Tomatoes and Pesto (v)

Pesto Penne Pasta with Roasted Peppers, Pine Nuts, Parmesan Cheese (v)

Butternut Squash Raviolis with Sage Butter, Parmesan Cheese (v)

Sides (Choose Two)

Haricot Verts Green Beans: Roasted Tomatoes

Honey Roasted Carrots

Roasted Brussels Sprouts: Bacon, Parmesan,

Caper Vinaigrette

Grilled Zucchini with Tomato Vinaigrette

Roasted Broccoli with Garlic, Lemon

Roasted Red Potatoes: Lemon, Garlic, Rosemary

Mashed Potatoes: Garlic, Buttermilk, Parsley

Sweet Potato Mashers: Buttermilk, Parsley

Dessert (Choose One)

Plain NY Cheesecake with Strawberry Puree

Rustic Apple or Mixed Berry Tart

Chocolate Mousse Cake with Raspberry Puree

Chocolate Fudge Brownie with Whipped Cream
and Caramel Sauce

Assortment of House Baked Cookies

Taco Bar

Our taco bar starts at \$30 per person and is served as a buffet. Provides enough for 3 tacos per person. Add appetizers for \$4 per person per appetizer.

Taco Filling (Choose 2)

Barbacoa Beef
Achiote Shredded Chicken
Mojo Pork Carnitas
Diestel Turkey Chorizo
Chile-Lime Shrimp
Sweet Potato & Kale

Includes: Flour Tortillas, Cabbage Slaw, Cilantro, Limes, Lime Crema, Snake Venom, Venom Verde, and Arbol Chile Sauce

Chips & Salsa
Cuban Style Black Beans
Simple Salad Romaine, Cucumber, Pickled Onions, Feta, Lime Vinaigrette

Dessert (Choose One)

Plain NY Cheesecake with Strawberry Puree
Rustic Apple or Mixed Berry Tart
Chocolate Mousse Cake with Raspberry Puree
Chocolate Fudge Brownie with Whipped Cream
and Caramel Sauce
Assortment of House Baked Cookies

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EVENT MINIMUMS: The Standard Pour has established a food and beverage minimum to book a private room. The difference between actual food and beverage spending and the minimum will be added on as a room rental fee. Food and beverage minimums apply to all private events and reservations. Minimums do not include the service charge, linens or taxes.

GUARANTEES: The final number of guests must be confirmed one week prior to the event. Should you not contact us with a final head count, we will set for the original agreed upon number of guests and assess the appropriate charges.

CONFIRMATION: The Standard Pour requires a 50% deposit and signed contract to secure your booking. Without a deposit or contract, your booking is considered tentative. All deposits will be applied to your final bill and the balance will be due on the day of your event.

CANCELLATION: In the event of a cancellation 14 days prior, no charges will be incurred. If cancelled within 14 days of the event, the 50% deposit may be retained by The Standard Pour.

SERVICE CHARGE & TAXES: A service charge of 20% of the sub-total of your bill will be added on to all private events. A sales tax of 7.25% is applicable to the sub-total.

ADDITIONAL SERVICES AND FEES: Wine corkage is \$15 per bottle. Outside dessert holds a \$2 per person cost. Table linens are \$10 per linen; napkins are \$1.00 per and provided only upon request.

ALL PRICES AND MENUS ARE SUBJECT TO CHANGE: Original prices will be honored for parties booked with a deposit prior to changes.

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