



PRIVATE EVENT MENU



For more information or to submit a booking request, scan the code or visit mudlicktaphouse.com/events

BEVERAGE PACKAGES

- The beverage package is pre-selected by the host of the event
- Beverage charges will be calculated based on consumption depending on what guests order at the event.
- Drinks will be placed on one bill and presented to the host at the conclusion of the event.
- Event hosts are welcome to customize the beverage options offered to guests at the event by setting limitations (monetary limit and/or liquor exclusions).
- There is a \$150 bar set up fee for a cash bar event.
- Ohio state tax & applicable service charges will be added to the total bill.

BEER AND WINE BAR

Includes all draft beers, house red, white & sparkling wine

CALL BAR

Includes all draft beers, house red, white & sparkling wine, call-level liquor, basic mixed drinks, and (2) Signature Cocktails.

Examples of Call Level Liquors: *Tullamore Dew, Four Roses Bourbon, Jack Daniels, Castle & Key Roots of Ruin Gin, Kraken Spiced Rum, DonQ Rum, Corazón Blanco, Tito's Handmade Vodka, Wheatley Vodka*

PREMIUM BAR

Includes all beers, red, white & sparkling wine, call & premium level liquor, basic mixed drinks, (4) Signature Cocktails, and rocks pours

Examples of Premium Level Liquors: *Buffalo Trace Bourbon, Sazerac Rye, Knob Creek (Bourbon & Rye), Woodford Reserve, Basil Hayden's, Hendrick's Gin, Tito's Handmade Vodka, Ketel One Vodka, Herradura (Blanco & Reposado), Montelobos Mezcal*



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SIGNATURE COCKTAILS

Mudlick Mule

11

Tito's Handmade Vodka | house-made
Ginger Simple | Fever Tree Ginger Beer
Ginger Ale

Old Fashioned

10

Four Roses Bourbon | House Bitters
Luxardo Cherry | Orange Slice

Manhattan

11

Rittenhouse Rye | House Bitters
Sweet Vermouth | Luxardo Cherry

Mason Jar Margarita

10

Corazón Blanco | Triple Sec
house-made Sour | Fresh Lime
Splash of Orange Juice

Larsen's Island

11

Tito's Handmade Vodka | Corazón Blanco
Roots of Ruin Gin | Don Q Rum
Triple Sec | house-made Sour
Splash of Coca-Cola

Classic G & T

11

Roots of Ruin Gin | Jack Rudy Classic Tonic Syrup
Fresh Lime



SHARABLES

Vegetable Crudité

8

Marinated and grilled medley of summertime vegetables with house made Buttermilk Ranch

**Vegan and gluten free*

Charcuterie Display

12

Selection of three cured meats, two artisanal cheeses, seasonal compote, dijon mustard, cornichons, nuts, and crostini

Blue Plate Deviled Eggs

7

New Orleans Blue Plate Mayo, horseradish, dill, dijon, dusted with smoked paprika

**Gluten Free*

Mediterranean Platter

10

Kalamata olives, Mediterranean gouda cheese, hummus, bruschetta tomatoes (garlic, fresh basil, olive oil, salt), served with crostini and pita

**Gluten free socca chips can be substituted for the crostini for \$1.25*

Shrimp Cocktail

9

Old Bay seasoned large peeled shrimp served with cocktail sauce and lemon

Mini Crab Cakes

13

Lump crab cakes, pan seared and served with a sriracha aioli

Bavarian Pretzels & Bier Cheese

11

Baked Bavarian, salted pretzels, served with a house-made bier cheese

Cajun Spinach Dip

8

Served warm topped with tomatoes and Parmesan cheese. Served with flash fried pita



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HANDHELDS & CASUAL FARE

Lunch or Dinner

Slider Trio 15

Tap House Burger Sliders | Blackhawk Farms beef on a brioche bun with Chipotle ketchup & Aioli on the Side; Cheese Options: (one only) yellow cheddar, white cheddar, pepper jack, jarlsberg, blue cheese

Chicken Sliders | Free range chicken tenders (grilled or fried), with honey mustard and Boastshow BBQ

White Bean Burger Sliders | White bean and quinoa, hummus, sliced tomato, field greens, and red onions on brioche
**Vegan Option*

Free-Range Chicken Tenders 10

Local chicken golden fried served with house-made BBQ, ranch, honey mustard & buffalo dipping sauces

Mac & Cheese 10

Fusilli Bucati pasta tossed in a creamy white cheese sauce with a hint of garlic

SALADS

Spinach Salad 7

Baby spinach, feta cheese, roasted pecans, strawberries with balsamic vinaigrette

Market Salad 7

Seasonal greens, hard-boiled egg, julienne red onions, sliced cucumber, bacon

**Dressings Available On Side*

**Included in price (please choose 2)*

Buttermilk Ranch | Bleu Cheese | Balsamic Vinaigrette

**All Dressings Are Gluten free*

À LA CARTE

Boursin Mashed Potato Bar 7

Lemon Garlic Cauliflower Rice 7

House Cut Fries 4

Sautéed Seasonal Vegetables 7

Maple Bacon Brussel Sprouts 7



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ENTRÉES

Beef Brisket

22

Shiner Bock braised beef brisket, sliced and served with sautéed mushrooms

Beef Tenderloin

23

Grilled tenderloin dusted with blackening seasoning served with cajun butter on the side (medium temperature)

Crab Cakes

18

Lump crab cakes, pan seared and served with a sriracha aioli

Shrimp & Grits

22

Jumbo gulf shrimp, andouille sausage, red sauce and scallion, fontina grits

Fried Chicken

16

Local chicken golden fried served with house-made BBQ, ranch, honey mustard & buffalo dipping sauces

Chicken Piccata

16

Free range chicken breast sautéed, served in a lemon sauce with capers, mushrooms, garlic and white wine. Finished with mozzarella cheese

Blackened Grouper

22

Blackened fillet of grouper over a creole tomato sauce

Cauliflower Power

15

Grilled center cut cauliflower seasoned with Moroccan spice on a bed of kale, white beans, red bell pepper tossed in lemon vinaigrette garnished with a lime wedge.

**Vegan and gluten Free*

Our team of culinary experts can create amazing custom event menus for any occasion.



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BRUNCH

French Toast Bar 15

Brioche soaked in cinnamon buttermilk, flash fried Build your own toppings!

Toppings include: Strawberries, blueberries, whipped cream, chopped pecans & maple syrup.

Frittata 12

Quiche without crust; Choice of spinach, feta and tomato or chopped bacon, cheddar and caramelized onion

Crab Hash 18

Crispy potatoes, bits of bacon, tender morsels of crab, bell pepper and onion drizzled with a rich cream sauce

Shrimp & Grits 14

Fresh jumbo shrimp, andouille sausage, onion, tomato red sauce and scallion in a white wine tomato sauce over cheddar grits

Biscuits & Gravy 14

Fresh baked biscuits paired with traditional white gravy, the ultimate comfort food!

BRUNCH SIDES

Fresh Fruit 5

Andouille Sausage 7

Yukon Hash 5

Bacon & Sausage Patties 7

Additional brunch items are available upon request



BRUNCH COCKTAILS

Bubbly Mimosa 10 / 36

A bit of bubbly with just the right touch of orange juice.
Enjoy a pitcher with friends!

Blood Orange Screwdriver 10

Tito's Handmade Vodka | Aperture | Blood orange juice
Blood orange wheel

Mudlick Mary 9

We start with the freshest ingredients with our house-made mix, but the secret to the best Bloody Mary is all in the vodka. That's why we feature Watershed Distillery Vodka! Try it with our house-made, dill pickle-infused or spicy lemon cayenne vodka

Kentucky Coffee 9

Tullamore D.E.W. | Bourbon Cream Butterscotch Liqueur |
Locally roasted coffee | Whipped Cream

Cup O' Joe 3.5

Locally roasted and brewed to perfection! Bottomless cup!
May we suggest you check out our bourbon list and add a little to your java?

DESSERT

Classic Cupcakes 4

Classic flavors available

Specialty Cupcakes 5

Seasonal flavors available

Cookie Tray 54

An assortment of chocolate chip, sugar, oatmeal raisin, and peanut butter cookies served with a small tub of icing for dipping! Small tray includes 24 assorted cookies. Large tray includes 48 assorted cookies (48 PIECES)

Brownie Bite Tray 60

An assortment of fudge, buttercream, peanut butter and chocolate buttercream brownie bites (52 BITES)

*Inquire about our partnership with a
great local bakery for custom desserts!*



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