

*Beginner's Luck*



*Private Dining*

food for

the moment



Step into an exclusive private dining experience at Beginner's Luck. With bold, chef-crafted menus complemented by specialty cocktails, wines and spirits, your evening is set to impress.

Perfect for those special celebrations and momentous occasions, this is where unforgettable moments are made.

Make it  
yours!

✦ your own fully private restaurant space

✦ intimate outdoor patio ✦ surround sound & audio capabilities

✦ customizable menus + bar options ✦ cocktail dinner pairings



# four leaf clover

**\$50++ per person**

*first*

**the original chopped salad**

smoked salmon, couscous, arugula,  
pepitas, asiago cheese, currants,  
dried sweet corn, tomatoes,  
buttermilk dressing

*second*

**sausage & aligot**

potato fondue,  
smoked linguisa sausage,  
slow cooked tomato & eggplant,  
levain

*third*

**pan roasted Norwegian salmon**

mashed yukon golds,  
chai beurre blanc,  
blue lake beans,  
snow pea leaf oil

*fourth*

***your choice for your group:***

**midnight cereal**

**raspberry cake**

**good fortune cake**

**mini dessert platter**



# fingers crossed

**\$56++ per person**

*first*

**family-style hummus & raita**  
flatbread, olives & crudités

*second*

**agave roasted carrots gf**  
tahini, cumin, pumpkin  
seeds, queso fresco

*third*

**dill pickle wedge gf**  
baby iceberg, dill ranch, bacon,  
crushed kettle chips, tomato,  
smashed cucumbers, pickles,  
smoked moody blue cheese

*fourth*

**12 hour niman ranch pork bowl gf**  
super slow roasted pork,  
blue corn grits, jalapeño  
crushed cucumber, pickled onion,  
avocado, lime, cilantro,  
chicharron, queso fresco

*fifth*

***your choice for your group:***

**midnight cereal**

**raspberry cake**

**good fortune cake**

**mini dessert platter**



# Luck of the draw

**\$65++ per person**

*first*

**burrata**

snow pea leaf oil,  
apricot gastrique,  
micro pea tendrils, Chinese almond  
Noble levain bread

*second*

**poke\* gf**

salmon, avocado, pickled onions,  
arugula, smashed cucumber, ponzu,  
jalapeño, saffron rice

*third*

**steak fritz\* gf**

coffee charred 8oz prime  
certified angus NY strip,  
Hungarian goat horn chile butter,  
pommes 'fritz',  
paprikash sour cream

*fourth*

***your choice for your group:***

**midnight cereal**

**raspberry cake**

**good fortune cake**

**mini dessert platter**



# wishbone

**\$75++ per person**

**cocktail pairing dinner experience,  
each course to be paired with  
a crafted house cocktail**

*first*

**beet cured salmon**

rye cracker, whipped dill crema,  
fried capers

*paired with hibiscus 75*

*second*

**roasted chicken breast**

whipped garlic potatoes,  
agave roasted carrots,  
hazelnut pesto

*paired with chile margarita*

*third*

**pork tenderloin**

collard greens, roasted  
tomato fregola,  
mustard bechamel,  
pistachios

*paired with private-select old fashioned*

*fourth*

**butter cake**

grilled peaches,  
whipped labneh, dukkah

*paired with carajillo*



# pot 'o gold

cocktail pairing dinner experience,  
each course to be paired with a  
crafted house cocktail

\$120++ per person

*first*

**grilled baby romaine**

aged gouda, pine nuts, crispy  
shallots, honey lemon vinaigrette

*paired with hibiscus 75*

*second*

**pork belly**

pea puree, cannellini beans,  
port cherries

*paired with chile margarita*

*third*

**pepper crusted filet**

blue cheese risotto, green beans,  
bourbon bordelaise, chili aioli

*paired with private-select old fashioned*

*fourth*

**dark chocolate tart**

candied pistachios,  
vanilla ice cream  
pink peppercorn caramel

*paired with carajillo*



*add em' on* (for extra luck)

**family-style apps**

**serves 3-5**

**the original chopped salad**

smoked salmon, couscous, arugula,  
pepitas, asiago cheese, currants,  
dried sweet corn, tomatoes,  
buttermilk dressing 18

**agave roasted carrots**

tahini, cumin, pepitas, queso fresco 14

**matt-mac-n-cheese**

cavatappi, three cheese sauce, potato  
chip crumble 14

**hummus & raita**

flatbread, olives & crudites 15

**sausage & aligot**

potato fondue, smoked linguisa sausage,  
slow cooked & eggplant, levain 17

**burrata**

snow pea leaf oil, apricot gastrique, micro  
pea tendrils, Chinese almond, levain 17

**individual bites**

crab & shrimp roll 8

salmon poke spoon 6

mini chopped salad 6

mini avocado toast 4

mini burrata toast 4



# reception style

shareables

**\$33 per person**

smoked paprika candied almonds  
bacon fat popcorn  
mini avocado toast  
the original chopped salad  
mac n' cheese  
super slow roasted pork sliders



**\$44 per person**



**\$55 per person**

hummus & raita  
bacon fat popcorn  
salmon crudo spoons  
the original chopped salad  
agave roasted carrots  
mini crab roll  
hand carved prime angus beef strip  
mini desserts

smoked paprika candied almonds  
bacon fat popcorn  
hummus & raita  
the original chopped salad  
mini salmon poke bowl  
roasted linguisa & shrimp  
duet of mini desserts



## Backyard Clam Bake

**\$75 per person**

LOBSTER TAILS, CLAMS, MUSSELS, SHRIMP  
new potatoes, roasted corn, linguisa sausage  
grilled bread  
watermelon & cucumber salad  
summer grain salad  
clam dip & potato chips  
cherry clafoutis



# Your questions, answered:

## **ARE BRUNCH EVENTS AVAILABLE?**

Currently, we are only offering private events for dinner beginning at 4pm, monday - sunday.

## **BAR PACKAGES:**

We charge on consumption, meaning you only pay for what you drink. Our event planning team will assist you with selecting the program for your budget and taste.

- Non-Alcoholic Beverages Only
- Beer & Wine Only
- Full Bar - No Restrictions

## **CAN WE SPLIT OUR BILL?**

No. We provide only one check per group and for your convenience we add a suggested 20% gratuity to your total.

## **ARE YOUR SPACES HANDICAP ACCESSIBLE?**

Yes, the full restaurant is ADA accessible with nearby, designated handicapped parking.

## **WHERE DO WE PARK?**

We do not have designated parking just for our restaurant, however, there is free street parking just off Main Street & a nearby parking garage that is first come first serve.

## **DO YOU REQUIRE ANY TYPE OF DEPOSIT?**

Yes. We require a deposit of 50% of the F&B Minimum at the time of booking, which is non-refundable and applied to your final bill.

## **HOW WILL I KNOW WHEN MY EVENT IS CONFIRMED?**

Your event is confirmed once your non-refundable deposit is paid and all details have been submitted to our dedicated teams.



