

Stout St SOCIAL

EATERY • BAR • TAPHOUSE

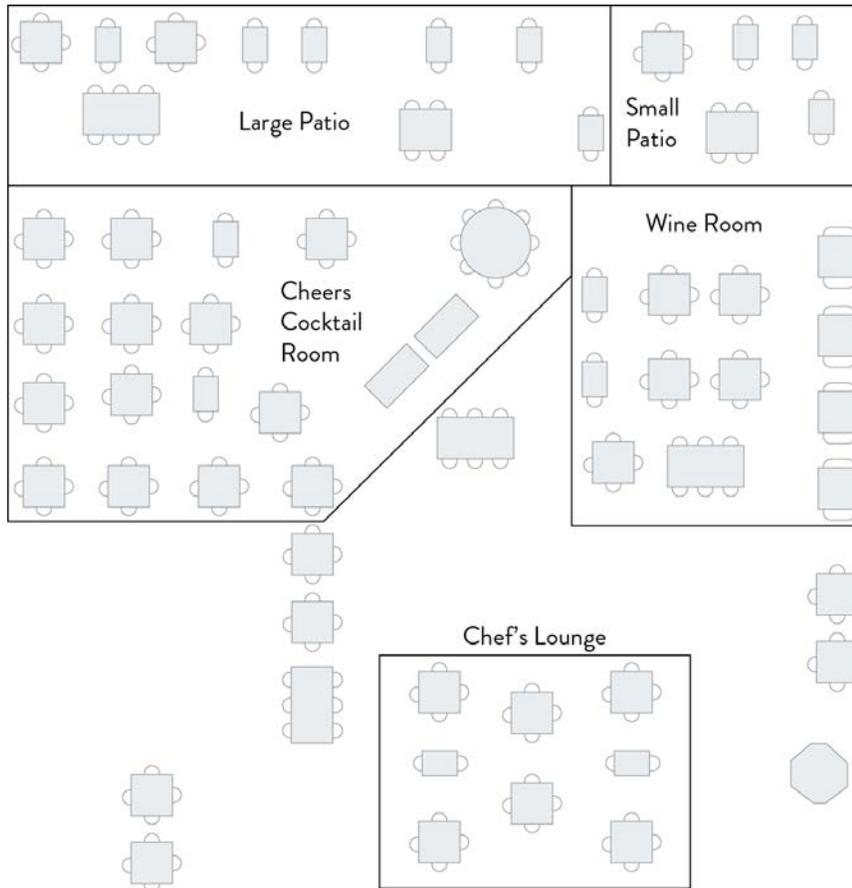


Group & Private Dining



1400 STOUT ST, DENVER, CO 80202 | 720-214-9100 | INFO@STOUTSTSOCIAL.COM

EVENT SPACES



EVENT SPACE	CAPACITY
CHEF'S LOUNGE	30 PEOPLE SEATED
WINE ROOM	50 PEOPLE STANDING 40 SEATED
CHEERS COCKTAIL ROOM	100 PEOPLE STANDING 60 SEATED
LARGE PATIO	50 PEOPLE STANDING 36 SEATED
SMALL PATIO	16 PEOPLE SEATED
FULL RESTAURANT BUYOUT	200 PEOPLE STANDING 130 SEATED

SALADS & APPETIZERS

\$10 PER PERSON
(pre-ordered)

• SALADS •

SIMPLE HOUSE SALAD V G

Mixed greens, carrots, cucumbers, red onions, diced tomatoes, applewood smoked bacon, white balsamic vinaigrette

CAESAR SALAD

Romaine, house-made croutons, shaved parmesan, house-made Caesar dressing

• APPETIZERS •

CRISPY BRUSSELS V G

Mint, cilantro, truffle-chile glaze, toasted sesame seeds, snap, crackle, pop

CHIPS & GUACAMOLE V

House-Fried Tortilla Chips & Guacamole

CHIPS & QUESO V G

House-Fried Tortilla Chips & Queso

CHIPS & SALSA V

House-Fried Tortilla Chips & Salsa

BRAISED ELK MEATBALLS

House-made elk & pork meatballs, burgundy pomodoro, pickled red onion, parmesan, garlic toast

BBQ PULLED PORK SLIDERS

Two house-made BBQ pulled pork sliders, brioche slider buns



G F = gluten free | **V G** = vegetarian (may contain eggs or dairy) | **V** = vegan

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. All fried items are prepared in oil that is also used to cook shellfish, fish, and breaded items.

OYSTERS & SUSHI ROLLS

PRICED PER ITEM
(pre-ordered)

• OYSTERS •

FRESH SHUCKED OYSTERS*GF

House-made mignonette, cocktail sauce, fresh horseradish • \$4 each

• SUSHI ROLLS •

TEMPURA SHRIMP ROLL*

Shrimp tempura, cucumbers, spicy aioli, avocado, eel sauce, sesame seeds, crispy onions • 15⁵⁰

VEGGIE ROLL GF V

Cucumbers, avocado, pickled carrots, ginger dressing • 10

SPICY CALIFORNIA ROLL*

Spicy crab mix, avocado, cucumbers, tempura crunch, tobiko • 13²⁵

SPICY TUNA ROLL*GF

Spicy ahi tuna, avocado, fresh jalapeños, cucumbers, spicy mayo • 14⁷⁵

SALMON MANGO ROLL*GF

Salmon inside and out, avocado, cucumbers, mangos, spicy mayo, tobiko • 17



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SOCIAL ENTRÉES

• TIER 1 | SOCIAL ENTRÉES •

\$18 PER ITEM, PER PERSON
(pre-ordered)

SIMPLE HOUSE SALAD GF

Mixed greens, carrots, cucumbers, red onions, diced tomatoes, applewood smoked bacon, white balsamic vinaigrette

CAESAR SALAD

Romaine, house-made croutons, shaved parmesan, house-made Caesar dressing

NASHVILLE HOT CHICKEN SANDWICH

Crispy fried chicken breast, Nashville hot sauce, slaw, pickles & tomatoes, spicy mayo, brioche bun

CRISPY KOREAN CHICKEN SANDWICH

Flash-fried chicken, sweet & spicy Korean sauce, pickled vegetables, brioche bun

BLACKENED FISH TACOS

Three Atlantic cod tacos, chipotle slaw, pineapple salsa, avocado crema, flour tortillas, with charred corn esquites salad

CLASSIC BURGER*

Certified Angus Beef ground chuck brisket patty, green leaf lettuce, tomatoes, pickles, onions, brioche bun

BBQ PULLED PORK SANDWICH

Slow-smoked pork shoulder, house BBQ sauce, crispy onions, slaw, brioche bun

GREEN CHILE MAC & CHEESE VG

Cavatappi pasta with queso sauce



• TIER 2 | SOCIAL ENTRÉES •

\$24 PER ITEM, PER PERSON
(pre-ordered)

GRILLED SALMON SALAD*GF

Hand-cut & grilled salmon, romaine & mixed greens, cherry tomatoes, red onions, cotija cheese, grilled pineapple, toasted pepitas, avocado vinaigrette

SEARED AHI SALAD*GF

Hand-cut blackened sushi grade ahi tuna, seared rare, mixed greens, cucumbers, carrots, wonton strips, wakame, tobiko, ginger vinaigrette

CHICKEN CHOP SALAD GF

Grilled chicken, mixed greens, apples, raisins, candied walnuts, diced tomatoes, cucumbers, blue cheese crumbles, white balsamic vinaigrette

TRUFFLE & MUSHROOM RISOTTO GF VG

Wild mushrooms, roasted tomatoes, artichokes, smoked red pepper aioli, truffle oil, parmesan

SOCIAL LAGER FISH & CHIPS

Hand-cut Atlantic cod, Old Bay fries, slaw, lemon-dill tartar sauce, charred lemon

ELK BOLOGNESE

Ground Colorado elk & pork sausage, hearty tomato sauce, parmesan cheese, pappardelle pasta

• TIER 3 | SOCIAL ENTRÉES •

\$29 PER ITEM, PER PERSON
(pre-ordered)

10oz. HOUSE-SMOKED PRIME RIB* GF

Served with mashed potatoes, au jus, horseradish aioli

HONEY GLAZED SALMON* GF

Verlasso salmon, Sriracha honey glaze, quinoa, artichokes, arugula, roasted tomatoes, lemon butter

KUROBUTA PORK SHORT RIBS GF

Braised with Korean BBQ sauce, sautéed spinach sweet potato mash, pickled red onions

GRILLED FLANK STEAK* GF

Crispy smashed potatoes, seasonal vegetables, truffle butter

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FREQUENTLY ASKED QUESTIONS

CAN I BRING IN MY OWN DÉCOR?

Yes, you may bring in flowers and/or other décor items to decorate your space. Confetti, rice and/or glitter are not allowed. Candles are permitted so long as they are in a holder with the flame being at least two inches below the rim of the candle holder. No pins, tacks, tape or adhesives of any kind are permitted on walls, doors or other surfaces. Please communicate with your event coordinator for prior written approval. Stout St. Social can accept deliveries for your event with advanced notice.

DO YOU HAVE GLUTEN-FREE, VEGETARIAN AND VEGAN OPTIONS AVAILABLE?

Yes! Many of our menu options can be made accordingly to guest dietary restrictions as noted on the menu. Inquire further with your event coordinator.

WHAT DO I NEED TO DO IN ORDER TO HOLD AND CONFIRM MY GROUP?

We require a signed agreement to confirm. Deposit requirements are determined on a case-by-case basis. Your sales manager will provide more information during the booking process.

WHAT ADDITIONAL FEES ARE THERE WITH BOOKING?

All food and beverage is subject to sales tax and 18% gratuity, plus a 3% booking fee.

WHEN DO I HAVE TO CONFIRM MY FINAL MENU SELECTIONS AND GUEST COUNT?

Please confirm your final menu selections seven days in advance of your event with your event coordinator. We require your finalized guest count 48 hours prior to the event.

WHAT IS PARKING LIKE AT YOUR LOCATION?

\$17 Validated valet parking is available at Embassy Suites for 2 hours. Convention center parking and paid lots are available in close proximity to Stout St. Social.

WHAT IS THE CANCELLATION POLICY?

Events cancelled within 48 hours of the event date will forfeit their deposit and be charged for their pre-established food and beverage costs plus tax.

IS THERE ANYTHING ELSE SPECIAL THAT I CAN DO FOR MY EVENT?

Yes! Give us some information about the group likes, dislikes, and interests and our team will brainstorm some fun ideas to make the experience extra special for them!

CONTACT OUR SALES DEPARTMENT FOR DETAILS

INFO@STOUTSTSOCIAL.COM

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