



## PRIVATE EVENTS MENU

Storyhouse Spirits boasts an impressive 7,500sq.ft. with 3,000sq.ft. of flexible meeting and event space, featuring an industrial chic design with exposed metal beams, bare wood and concrete furnished with frill and fuss-free no-nonsense decor that takes inspiration from the lofty look of our historic warehouse's long life. The main bar enjoys the open air with large garage doors while the upper mezzanine opens to the street with a folding window wall. The mezzanine is equipped with a service bar, large 90" flat screen ideal for presentations or photo loops and backed up with a Sonos speaker system allowing for easy music take overs.

Whether you're planning a corporate reception for 200 guests, or a staff gathering for 30 colleagues, our event sales team headed by 30-year restaurant veteran, Mike Rutherford, will design an unforgettable experience for you and your guests that will be executed flawlessly.

Storyhouse Spirits is an active award-winning distillery creating our grain-to-glass spirits right in front of your eyes. Led by Head Distiller and Owner, Matt "Woody" Kidd, you will be able to take advantage of offering your guests an in-depth tour of our distillery and learn about our ingredients, process, equipment, and sample some of our whiskeys straight from the barrel. You may also choose to have your tours focus on the very intricate art of making Gin and enjoy our Gin tasting experience as we explain the nuances in how we craft our family of Gins right here in San Diego.

We are all storytellers, allow Storyhouse to help you share yours!

#WeAreAllStorytellers

## COCKTAILS & BEVERAGES

Storyhouse Spirits head mixologist Elliott Mizuki understands how the right beverage experience can transform even the most mundane event into something magical and unforgettable. Each event is special whether it be a wedding, a corporate event, a product launch or a gala, and our signature cocktails can help tell your story.

## FOOD

Led by Executive Chef Paul Wallace, Storyhouse Spirits offers a variety of pre-fixed menu selections perfectly suited for a cocktail reception, group dinner, corporate meeting, post-convention day meet ups or private events celebrating birthdays, engagements, weddings, graduations, etc., Our culinary team has created an unmatched farm-to-fork dining experience using locally sourced organic ingredients and utilizing classic and contemporary cooking methods. Chef Paul can customize a menu to suit any dietary requirement or personal preference.

## CATERING STYLES

- **Tray Pass**
- **Buffet**
- **Family Style**
- **3 Course Sit Down (Personalized Dishes)**

## CUISINES

### American BBQ

- Ribs
- Burgers
- Wings
- Chicken
- Seafood

### Sides

- Fries
- Onion Rings
- Baked Beans
- Mashed Potatoes
- Sweet Corn on the Cob
- Sweet Potatoes

**Mexican**

- Tacos
- Mexican Stew (Beef/Chicken/Seafood)
- Antojitos  
(Sopes/Enchiladas/Chilaquiles/Flautas)
- Baja Seafood (Octopus/Ceviche/Agua Chile/Lobster)

**Sides**

- Black/Pinto Beans
- Frijoles de la Olla
- Frijoles Puercos  
(Bacon/Jalapeno/Cheese/Lard)
- Rice
- White Street Corn

**Asian (Japanese/Chinese/Thai)**

- Sushi Bar
- Noodles
- Poke

**Sides**

- Yakimeshi Rice
- White Rice
- Sesame Soba Noodle Salad

**Italian**

- Pizza Party
- Pastas
- Lasagna
- Gnocchi

**Salads**

- Caesar
- Cobb
- Strawberry Fields
- Brussel Sprout

**DESSERTS**

- Storyhouse Bourbon Triple Chocolate Truffle Cake
- Storyhouse Tiramisu
- Cheesecake
- Crepes Cake
- Ice Cream Butterfinger Cake
- Storyhouse Bourbon Brownie Bites
- Storyhouse Bourbon Whipped Cream
- Storyhouse Bourbon Brioche Bread Pudding & Ice Cream
- Storyhouse Bourbon Creme Brule
- Storyhouse Gin Chocolate Truffle Bites

## Tray Pass Options

### Sliders – Tacos – Seafood - Vegan

#### Sliders

Wagyu: Sauteed Mushrooms & Onions/SH Aioli/Pretzel Bun

Pulled Pork: SH Bourbon BBQ Sauce/Pickles/Coleslaw

Fried Chicken: SH Vodka Brined Fried Chicken/Pickles/Sriracha Coleslaw

Surf & Surf: Blacked Shrimp & Lobster/Arugula/Pretzel Bun

Brisket: Cheddar/SH Aioli/Caramelized Onions

Vegan: Beyond Meat/Chipotle Vegannaise/Sauteed Mushroom & Onions

#### Tacos

Carnitas: Pickled Red Onion/Avo & Serrano Salsa/Pico de Gallo/Cotija Cheese/Micro Cilantro/Chicharron Crisp

Adobo Chicken: Pickled Red Onion/Guajillo Demi Sauce/Guacamole

Carne Asada: Flank Steak/Salsa Quemada/Guacamole/Pico de Gallo/Micro Cilantro/Cotija Cheese

Awesome Blossom Duck: Confit Duck/Blossom Flower/Cranberry+Chile Morita Adobo Sauce/Pickled Slaw/Radish

Fried Cauliflower: Yumm Yumm Sauce/Fried Cauliflower/Coleslaw

Awesome Blossom (Vegan): Fried Blossom Flower/Zucchini/Cherry Tomato Salsa

#### Seafood

Poke Crisp: Ahi Poke/Edamame Puree/Pickled Fresno Chile/Wonton Crisp

Seasoned Fish Mango Ceviche: Mango Pico de Gallo/Avo Crema/Cilantro

Oven Roasted Rockefeller: Spanish Chorizo/Parmesan Panko Herbs

Mango Ceviche: Oven Roasted Tostada/Micro Cilantro/Serrano & Avocado Sauce

## **Vegan Options**

Stuffed Mushrooms: Confit Garlic/Toasted Pecans/ Sundried Tomatoes/Spinach/Citrus Basil Dressing

Chickpea Bruschetta with Sundried Tomatoes on Roasted Baguette

Vegan Pate on Roasted Baguette

Beet & Ricotta Hummus: Roasted Beets/Tahini Hummus/Olive Oil/Garlic Pita Chips/Crudité

Vegan Meatballs: Gochujang Sauce or BBQ Sauce

Sweet Potato + Avocado Bites

Avo Pickled Egg Rolls

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Please complete the RFP Form or contact us directly at:

Email: [info@storyhousespirits.com](mailto:info@storyhousespirits.com)

Call: (619) 241-2780

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