



ELECTRIC[®] SHUFFLE

~ ~ ~

SOCIAL EVENT PACKAGES

~ ~ ~

AVAILABLE EVERY WEEKEND
GROUPS OF 10 TO 50 FRIENDS

SOCIAL EVENT PACKAGES

AVAILABLE EVERY WEEKEND
2 HOURS OF GAMEPLAY & SPACE RENTAL FOR 10 TO 50 PEOPLE

THE BASELINE

FOOD AND BEVERAGE MINIMUM ONLY



F&B Minimum Spends by Table

- 1 Table: \$400 Min (0 - 20 People)
- 2 Tables: \$800 Min (20 - 35 People)
- 3 Tables: \$1200 Min (35 - 50 People)

Food & Drinks

All food & drinks are ordered
a la carte from our menus

Gameplay & Shuffleboard

\$10 per person for shuffleboard

THE DRINKS

BOOZY PACKAGE - 2 HOUR OPEN BAR

\$50 Per Person

No additional F&B spend is required



Drinks - 2 Hour Open Bar

Includes a full selection of our signature
cocktails, beers, wine, and call liquors
(shots not included)

Food

All food is ordered a la carte
from our menus

Gameplay & Shuffleboard

Included in the price of the package

THE WORKS

ALL INCLUSIVE FOOD & BEVERAGE PACKAGE

\$70 Per Person

No additional F&B spend is required



Drinks - 2 Hour Open Bar

Includes a full selection of our signature
cocktails, beers, wine, and call liquors
(shots not included)

Food

Food includes boneless buffalo wings,
chips & dip, hummus & crudite, truffle
parmesan fries, classic margherita
and hot honey pepperoni pizzas

Gameplay & Shuffleboard

Included in the price of the package

See pages 3 and 4 for our food and drinks menu

No upfront deposit required, we just hold your card for late cancellations

Yes, you and all your friends can pay separately

We charge a 22.5% service charge on each check to ensure our team gets taken care of

DRINKS MENU

BEER & SELTZER

(512) IPA	\$7.00	LAGUNITAS IPA	\$7.00
AUSTIN EASTCIDER	\$7.00	LONESTAR	\$5.50
BLOOD & HONEY	\$7.50	LOVE STREET	\$6.50
BLUE MOON	\$7.00	MICHELOB ULTRA	\$6.00
COORS LIGHT	\$6.00	MILLER LITE	\$6.00
CORONA EXTRA	\$7.00	MODELO ESPECIAL	\$7.00
DOS EQUIS	\$6.50	NATIVE TEXAN	\$7.00
ELECTRIC JELLYFISH	\$7.50	PACIFICO CLARA	\$7.00
FIREMANS #4	\$7.00	PARKS AND REC	\$7.50
FLOATY	\$7.00	PEARL SNAP	\$7.50
GUINNESS	\$7.00	SHINER BOCK	\$6.50
HEINEKEN 0.0	\$6.50	WHITE CLAW	\$7.50
HIGH NOON	\$7.50		

WINE

RED

THE SEEKER Cabernet Sauvignon	\$10.00
LA CREMA Pinot Noir	\$12.00

ROSÉ

PROPHECY Rosé	\$10.00
THE BEACH Rosé	\$13.00





WHITE

ECCO DOMANI Pinot Grigio	\$10.00
KENDALL-JACKSON Chardonnay	\$11.00




BUBBLY

LA MARCA Prosecco	\$12.00
PIPER-HEIDSIECK Champagne	\$16.00




THE CLASSIC RIFFS

	SALTED CARAMEL ESPRESSO MARTINI Vanilla-Infused Vodka, Espresso, Coffee Liqueur, Salted Caramel	\$13.50
	BOLD FASHIONED Bourbon, Rosemary-Infused Demerara Syrup, Bitters	\$13.50
	THE MULE FROM PALOMA Tequila, Grapefruit, Lime, Ginger Beer	\$12.50
	WATERMELON SUGAR MOJITO White Rum, Watermelon, Lime, Mint, Soda	\$12.00

FUN & ADVENTUROUS

	CUCUMBER ELDERFLOWER G&T Gin, Elderflower, Cucumber, Tonic, Black Pepper	\$13.00
	SON OF A PEACH Mezcal, Peach, Hot Honey, Lime, Orange, Peach-O	\$14.00
	BRAMBLIN' MAN Bourbon, Blackberry, Ginger, Lemon	\$12.00
	MAMBO NO. 5 Vodka, Strawberry, Hibiscus, Ginger, Lemon, Thyme	\$13.50

MARGS, MARGS, MARGS

	THE SPICY LUCY (ON THE ROCKS) House-Infused Jalapeño Tequila, Agave, Lime, Orange, Tajin	\$14.00
	THE CLASSIC LIME (ON THE ROCKS) Tequila, Lime, Orange, Agave, Lime Salt	\$14.00
	THE SEASONAL (FROZEN) Here for a Good Time, Not a Long Time (Ask Your Bartender)	\$16.00

FOOD MENU

SMALL PLATES & SLIDERS

TRUFFLE MAC & CHEESE BITES VG \$13.00
three-cheese blend, sriracha aioli

HOUSE-MADE BONELESS WINGS \$13.00
choose your flavor below

- buffalo sauce
- teriyaki sauce
- barbecue sauce
- lemon-pepper with honey drizzle

served with ranch, celery, and carrots

CHILI-GLAZED TEMPURA CAULIFLOWER V \$14.00
sesame seed, green onion

STEAK & ROASTED TOMATO SKEWERS GF \$15.00
teriyaki, sesame seed, green onion

GARLIC HUMMUS DIP & CRUDITE V \$16.00
rosemary oil, celery, carrot, tomato, cucumber, cauliflower, garlic flatbread

CLASSIC DOUBLE SLIDERS WITH CHEESE \$17.00
american cheese, pickle, lettuce, tomato, onion, house burger sauce

SPICY KOREAN FRIED CHICKEN SLIDERS \$16.00
sweet chili kimchi, gochuchang

TORTILLA CHIPS & DIP TRIO VG \$16.00
queso, guacamole, pico de gallo

HOUSE PIZZA

CAULIFLOWER CRUST AND VEGAN CHEESE OPTIONS AVAILABLE

CLASSIC MARGHERITA VG \$15.00
mozzarella, basil, extra virgin olive oil

HOT HONEY PEP \$17.00
pepperoni, hot honey drizzle

TRUFFLE & WILD MUSHROOM VG \$18.00
basil pesto, mozzarella, roasted onion, fresh spinach

BBQ CHICKEN BACON RANCH \$17.00
diced chicken, crispy bacon, ranch dressing, red onion, barbecue sauce

MEATBALL & RICOTTA \$18.00
honey drizzle, red pepper flakes

SHARING FRIES

CLASSIC FRIES GF V
house fry sauce,
ketchup
\$8.00

SWEET POTATO FRIES GF V
house fry sauce, ketchup
\$8.00

TRUFFLE PARMESAN FRIES GF VG
truffle garlic aioli
\$10.00

DESSERTS

THE CELEBRATION PACKAGE VG
prosecco, cheesecake bites, mini cannolis, cupcakes
\$50.00