PRIVATE EVENTS

pilsen yards is an american taco bar located in chicago's pilsen neighborhood. creative takes on mexican street food and inspired, nostalgic latin cooking are served up alongside a tequila and mezcal charged bar program, an extensive backbar selection, and really good beer.

the bar-centric, music-driven, open air vibe is perfect for fun, upbeat, and engaging events. with one of chicago's largest patios, a 30-seat square bar, two flexible dining spaces, and an entirely separate, moody cocktail concept, called The Alderman, we have a space that is perfect to host any experience that you want to create.

LEARN MORE + PLAN YOUR EVENT

events@pilsenyards.com
312.243.2410
pilsenyards.com
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*please note that all menus are subject to change without notice
(either due to menu changes for standard operations or product availability).
if any items are changed, we will communicate this immediately and
do our best to provide a similar product in its place.
OUR VENUE

with over 150 total seats inside and nearly 170 seats on our patio, we are able to accommodate both large and small groups for any occasion.

the patio offers four distinct areas:

THE PERGOLA, with heated floors, towering wooden trusses, and a clear roof,

THE PATIO BAR, with high top benches across the aisle,

THE FIREPIT, with tables all around the centerpiece,

and THE BENCHES, a fun, counter-height bench-driven space.

the interior is a warm, open, industrial american design flooded with natural light.

with THE BAR, a 30-seat square masterpiece at the center of it all,

THE LOUNGE, a sofa-filled, laid back hang with accordion windows that open to our patio,

and a separate, open private dining room that we call THE WINDOWS, which overlook 18th street,

PY is the perfect space for lively and energetic events.

THE ALDERMAN

tucked away, behind closed doors within Pilsen Yards, you’ll find THE ALDERMAN, an intimate, 16-seat cocktail bar.

the beverage program comes from Chicago’s most award-winning mixologist, Lance Bowman, who rotates half of the cocktail list every couple of months while perfecting the art of tradition with his twists on American classics, staples of the cocktail list.

THE ALDERMAN was awarded BEST BAR IN CHICAGO

at the 2022 JEAN BANCHET AWARDS
# Seating Capacities

## The Interior

<table>
<thead>
<tr>
<th>Area</th>
<th>Seated</th>
<th>Standing</th>
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</thead>
<tbody>
<tr>
<td>The Windows</td>
<td>37</td>
<td>42</td>
</tr>
<tr>
<td>The Bar*</td>
<td>69</td>
<td>80</td>
</tr>
<tr>
<td>The Lounge*</td>
<td>24</td>
<td>40</td>
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<tr>
<td>The Bar &amp; Windows*</td>
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<td>132</td>
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<td>The Alderman</td>
<td>16</td>
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<tr>
<td>The Inside*</td>
<td>146</td>
<td>184</td>
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</table>

*indicates semi-private space configurations that require public access to use restrooms and service other seating areas in our space. Please note these spaces do not allow fully private events.

## The Patio

<table>
<thead>
<tr>
<th>Area</th>
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<tbody>
<tr>
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<td>The Firepit*</td>
<td>35</td>
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<td>The Patio Bar*</td>
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<td>38</td>
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<td>The Pergola</td>
<td>66</td>
<td>76</td>
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<td>The Benches &amp; The Firepit</td>
<td>71</td>
<td>88</td>
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<tr>
<td>The Back &quot;Half&quot;</td>
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<td>The Whole Shebang +</td>
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*indicates semi-private space configurations that require public access to use restrooms and service other seating areas in our space. Please note these spaces do not allow fully private events.

+ Renting the entire patio requires a full venue buyout as all indoor seating would need to be reserved in the event of inclement weather.
*indicates semi-private space configurations that require public access to use restrooms and service other seating areas in our space. Please note these spaces do not allow for fully private events.

+ for events with more than 130 guests, renting the full patio requires a full venue buyout as all indoor seating and our pergola would be reserved in the event of inclement weather.

+ for events with less than 130 guests, the entire inside will be used as a backup space. The backup space does not include the pergola, unless a full venue buyout is selected. Standard service will be held in the pergola with non-event guests seated from the host stand.
### EVENT MINIMUMS
**JANUARY 1 - MARCH 31**

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<th>BAR</th>
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<th>FULL VENUE</th>
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### EVENT MINIMUM
All food and beverage purchases made apply to your food & beverage (f&b) minimum. In the case that your f&b minimum is not reached through food and beverage purchases during the time period for your event, you will be assessed the difference between the predetermined minimum and your pretax and gratuity total.

Please note that ONLY food and beverage purchases made during the time period for your event count toward your minimum.

**In the case we are able to allow your group to stay later than the event conclusion time, all purchases made after this time will be rung in separately and do not apply to the event’s food and beverage minimum.**

*HH Lounge - see happy hour page for details. Restrictions apply.*

### FULL VENUE BUYOUT
Full venue buyouts are subject to increased minimums. Weddings require a full venue buyout. Weddings October 15 - March 15 subject to additional $2500 space rental fee.

### THE ALDERMAN
All events in the alderman are charged on consumption.
# Event Minimums

## April 1 - July 15

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### Event Minimum

- All food and beverage purchases made apply to your food & beverage (f&b) minimum.
- In the case that your f&b minimum is not reached through food and beverage purchases during the time period for your event, you will be assessed the difference between the predetermined minimum and your pretax and gratuity total.
- Please note that ONLY food and beverage purchases made during the time period for your event count toward your minimum.
- **In the case we are able to allow your group to stay later than the event conclusion time, all purchases made after this time will be rung in separately and do not apply to the event’s food and beverage minimum.**
- *HH Lounge - see happy hour page for details. Restrictions apply.

### Full Venue Buyout

- Full venue buyouts are subject to increased minimums. Weddings require a full venue buyout.
- Weddings October 15 - March 15 subject to additional $2500 space rental fee.

### The Alderman

- All events in the Alderman are charged on consumption.
## Event Minimums

**July 16 - Labor Day**

<table>
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<th><strong>Bar</strong></th>
<th><strong>The Inside</strong></th>
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### Pergola

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### Event Minimum

All food and beverage purchases made apply to your food & beverage (f&b) minimum. In the case that your f&b minimum is not reached through food and beverage purchases during the time period for your event, you will be assessed the difference between the predetermined minimum and your pretax and gratuity total. Please note that ONLY food and beverage purchases made during the time period for your event count toward your minimum.

**In the case we are able to allow your group to stay later than the event conclusion time, all purchases made after this time will be rung in separately and do not apply to the event’s food and beverage minimum.**

Note: HH Lounge - See happy hour page for details. Restrictions apply.

### Full Venue Buyout

Full venue buyouts are subject to increased minimums. Weddings require a full venue buyout. Weddings October 15 - March 15 subject to additional $2500 space rental fee.

### The Alderman

All events in the Alderman are charged on consumption.
# Event Minimums

Labor Day - December 31

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<th>ALDERMAN &gt; 7P</th>
<th>WINDOWS</th>
<th>LOUNGE</th>
<th>BAR</th>
<th>THE INSIDE</th>
<th>FULL VENUE</th>
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**Event Minimum**

All food and beverage purchases made apply to your food & beverage (f&B) minimum. In the case that your f&B minimum is not reached through food and beverage purchases during the time period for your event, you will be assessed the difference between the predetermined minimum and your pretax and gratuity total. Please note that only food and beverage purchases made during the time period for your event count toward your minimum.

**In the case we are able to allow your group to stay later than the event conclusion time, all purchases made after this time will be rung in separately and do not apply to the event’s food and beverage minimum.**

*HH Lounge - see happy hour page for details. Restrictions apply.

**Full Venue Buyout**

Full venue buyouts are subject to increased minimums. Weddings require a full venue buyout. Weddings October 15 - March 15 subject to additional $2500 space rental fee.

**The Alderman**

All events in the alderman are charged on consumption.
EVENT START TIMES

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<tr>
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<th>THE ALDERMAN</th>
<th>WINDOWS</th>
<th>LOUNGE</th>
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</table>

**TIMELINES**

Event timelines largely determine event minimums. Events that fall outside of the above listed windows may result in increased minimums.

2.5 hours are allocated for all private events. You will have access to the space 30 minutes prior to the start time of your event. The space must be completely cleared of guests and any personal decor and items 30 minutes after the event’s conclusion. We reserve the right to ask your party to leave and to resume standard operations at this time. Additional time must be approved in writing by management may incur additional fees.

≤ indicates a start time “at or before”; ≥ indicates a start time “at or after.”

**FULL VENUE BUYOUTS** are 4 hour events with access 1 hr before and after the service. If you reserve the inside or the full patio, but do not purchase a full venue buyout, we reserve the right to seat the opposing space.

**DECORATIONS**

You are welcome to bring decorations for your event to make our space yours. However, nails, screws, tacks, or adhesive hangers of any kind are **not permitted to be used.** **Glitter and confetti are not permitted.**

**PATIO EVENTS**

All events booked for outside spaces will have a corresponding interior space reserved until the day of your event. A final decision as to the location (inside or outside) of your event is at the sole and absolute discretion of Pilsen Yards management. This is not negotiable.
### Staffing + Service Fees

#### Event Service Fees

<table>
<thead>
<tr>
<th>Guest Count</th>
<th>Servers</th>
<th>Support</th>
<th>Bartenders</th>
<th>Service Fee</th>
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*An event coordination fee of 4% of your food and beverage total will be added to your final bill.

*All service fees are subject to change based on the nature and intensivity of the event, at management’s sole discretion.

*The numbers above are reasonable estimates based on a 3-hour event. Additional charges will be applied for longer events.

*A service fee range will be provided in your final estimate.

*An additional fee may be applied if further setup or tear-down is required.

*Service fees in the alderman are $250 for events 8 guests or less and $500 for events 9 guests or more.
### Full Venue Buyout Event Service Fees

**Server:** $325  |  **Support:** $200  |  **Bartender:** $325

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*All service fees are subject to change based on the nature and intensity of the event, at management’s sole discretion.

*The numbers above are reasonable estimates based on a 3-hour event. Additional charges will be applied for longer events.

*A service fee range will be provided in your final estimate.

*An additional fee may be applied if further setup or tear-down is required.

*Service fees in the alderman are $250 for events 12 guests or less and $400 for events 13 guests or more.
## STAFFING + SERVICE FEES

**WEDDING EVENT SERVICE FEES**

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*an event coordination fee of 4% of your food and beverage total will be added to your final bill.

*all service fees are subject to change based on the nature and intensity of the event, at management’s sole discretion.

*the numbers above are reasonable estimates based on a 3-hour event. Additional charges will be applied for longer events.

*a service fee range will be provided in your final estimate.

*an additional fee may be applied if further setup or tear-down is required.

*service fees in the alderman are $250 for events 12 guests or less and $400 for events 13 guests or more.
# The Catalina Wine Mixer

**$35/person**

All items are plated to share family style. Served with chips + salsa.

## Cold

**Select Two** (one of each item served per four people)

### Pineapple Colada
Tuna, pineapple, coconut, cilantro

### Shrimp Ceviche
Avocado, red onion, cilantro, lime juice

### The Yard Salad
Grilled chicken, arugula, mixed greens, cucumber, tomato, feta, lemon vinaigrette *gf* (contains dairy)

### Chipotle Hummus
Chapati tortilla

## Hot

**Select Two** (one of each item served per four people)

### Carrots Al Pastor
Charred carrots + pineapple, cilantro pesto, lime crema (contains nuts)

### Queso Fundido
Shrimp, chorizo, chihuahua cheese, poblanos, tortillas *gf*

### Flautas
Chicken tinga, salsa cruda, queso fresco, crema, frisee (contains nuts)

### Sopes
Beef barbacoa, cochinita pibil OR chicken tinga, topped with queso fresco, pickled onion

### Sweet Corn Tamales
Poblano cream sauce

### Fire Roasted Shishitos
Queso oaxaca, corn nut crumble, cilantro, san luis hot sauce

### Coliflor
Peanuts, pepitas, salsa macha, coco nibs

## Tacos

**Select Two** (two tacos served per person)

### Fish
Tempura batter, cabbage slaw, bang bang aioli (contains almonds)

### Shrimp
Chorizo, potatoes, chipotle aioli

### Beef Barbacoa
Cilantro, onion, salsa cruda *gf*

### Taco Arabe
Char grilled chicken thighs, hummus, queso fresco, fattoush (contains dairy, sesame)

### Sweet Potato
Cauliflower & sweet potato, papitas, chile de arbol, queso fresco (contains dairy)

### Cochinita Pibil
Slow roasted pork shoulder, queso fresco, pickled onions

## Extra Charges

**Bottomless Guac +4**

**Tres Leches +4**

*All menu items and presentations are subject to change based on product availability and main menu modifications. If an item selected for your event changes on the main menu, we will provide a similar item in its place.*
**THE 18TH ST SHUFFLE**

$49/person

*all items are plated to share family style. served with chips + salsa.*

---

**C O L D**

**SELECT ONE** (one item served per four people)

**PINA COLADA**
- tuna, pineapple, coconut, cilantro

**SHRIMP CEVICHE**
- avocado, red onion, cilantro, lime juice

**CHIPOTLE HUMMUS**
- chapati tortilla

**THE YARD SALAD**
- grilled chicken, arugula, mixed greens, cucumber, tomato, feta, lemon vinaigrette **gf** (contains dairy)

---

**H O T**

**SELECT ONE** (one item served per four people)

**CARROTS AL PASTOR**
- charred carrots + pineapple, cilantro pesto, lime crema **(contains nuts)**

**QUESO FUNDIDO**
- shrimp, chorizo, chihuahua cheese, poblanos, tortillas **gf**

**FLAUTAS**
- chicken tinga, salsa cruda, queso fresco, crema, frisee **(contains nuts)**

**SWEET CORN TAMAL**
- poblano cream sauce

**FIRE ROASTED SHISHITOS**
- queso oaxaca, corn nut crumble, cilantro, san luis hot sauce

**CHIPOTLE HUMMUS**
- chapati tortilla

---

**T A C O S**

**SELECT TWO** (two tacos served per person)

**FISH**
- tempura batter, cabbage slaw, bang bang aioli (**contains almonds**)

**SHRIMP**
- chorizo, potatoes, chipotle aioli

**BEEF BARBACOA**
- cilantro, onion, salsa cruda **gf**

**TACO ARABE**
- char grilled chicken thighs, hummus, queso fresco, fattoush (**contains dairy, sesame**)

**SWEET POTATO**
- cauliflower & sweet potato, papitas, chile de arbol, quesco fresco **(contains dairy)**

---

**E N T R E E S**

**SELECT TWO** (one of each item served per four people)

**CARNE ASADA**
- skirt steak, yucca, chimichurri

**FIRE ROASTED SALMON**
- roasted calabazitas & corn, spinach, pipian verde **gf** (**contains peanuts, pumpkin seeds**)

**COLIFLOR**
- peanuts, pepitas, salsa macha, coco nibs

**CHICKEN ENCHILADAS**
- mole, chihuahua cheese, cilantro, onion **(contains peanuts, almonds, pumpkin seeds)**

---

**M A S**

**CHARGED PER PERSON**

**BOTTOMLESS GUAC** +4

**TRES LECHE** +4
## LA TAQUERIA

$28/person

All items are plated to share family style. Served with chips + salsa.

### C O L D

**SELECT THREE** (one of each item served per four people)

- **PINA COLADA CEVICHE**
  tuna, pineapple, coconut, cilantro

- **SHRIMP CEVICHE**
  avocado, red onion, cilantro, lime juice

- **CHIPOTLE HUMMUS**
  chapati tortilla

- **FIRE ROASTED SHISHITOS**
 ueso oaxaca, corn nut crumble, cilantro, san luis hot sauce

### T A C O S

**SELECT TWO** (three tacos served per person)

- **FISH**
  tempura batter, cabbage slaw, bang bang aioli

- **SHRIMP**
  chorizo, potatoes, chipotle aioli

- **BEEF BARBACOA**
  cilantro, onion, salsa cruda  

- **TACO ARABE**
  char grilled chicken thighs, hummus, queso fresco, fattoush

- **SWEET POTATO**
  cauliflower & sweet potato, papitas, chile de arbol, queso fresco

- **COCHINITA Pibil**
  slow roasted pork shoulder, queso fresco, pickled onions

### M A S

**CHARGED PER PERSON**

- **BOTTOMLESS GUAC** +4

- **THE YARD SALAD** +6
  arugula, mixed greens, cucumber, tomato, feta, lemon vinaigrette  
  (contains dairy)

*All menu items and presentations are subject to change based on product availability and main menu modifications. If an item selected for your event changes on the main menu, we will provide a similar item in its place.
PY OPEN BAR HAPPY HOUR

$42/person  plus tax, gratuity, and event coordinator fee*

includes 2 hour, open bar wristband. includes 2 tacos per guest & bottomless chips & salsa.

COCKTAILS

HOUSE MARG
lunazul blanco, cointreau, citrus cadillac

PALOMA
lunazul blanco, luxardo apertivo, grapefruit soda, citrus, tajin

PISCO PUNCH
chica morada, rum, pisco, lemon, angostura

SANGRIA

DRAFT BEER

CRUZ BLANCA
mexico calling, lager

RHINEGEIST
truth, ipa

WINE

choose two:

WHITE BLEND
alandra / alantejo, pt

TEMPRANILLO
alandra vino tinto / douro valley, pt.

CAVA
portell / cava, esp.

TACOS

choose two, two tacos served per person, served family style (not a la carte)

FISH
almonds, tempura batter, cabbage slaw, bang bang aioli (nuts, dairy)

BEEF BARBACOA
cilantro, onion, salsa cruda gf

COCHINITA PIBIL
slow roasted pork shoulder, queso fresco, pickled onions gf

SHRIMP*
chorizo, potatoes, chipotle aioli, cibollitas gf

TACO ARABE
chicken thighs, hummus, queso fresco, fattoush gf (dairy, sesame)

SWEET POTATO
cauliflower & sweet potato, pepitas, peanut sauce, queso fresco

HAPPY HOUR POLICIES

*available to be charged on a per person basis. tax, gratuity, and any other fees can be applied to each individual check.

*available ONLY in the lounge between 3pm and 6pm, only wednesday-friday.

*one pre-approved credit card is required--this card will be charged for any difference between the pre-established event minimum and actual consumption.

*if your event spend surpasses your event minimum, no room fee will be assessed.

*any additional items not included in the above package will be charged to the host’s card on file.

*a gratuity service charge of 22% and event coordinator fee of 4% are applied to all payments.

*if additional staff are required based on your guest count, a service fee may be assessed in addition to your gratuity service charge. if assessed before booking, we can charge individuals a fixed flat rate. if assessed on the day of your event (e.g. your actual guest count is double what you anticipated), it will charged to the host’s card.

*a $500 deposit is required to secure your happy hour. this is non-refundable 21 days prior to the event and will be applied toward your final bill. in the case where your event minimum is reached and all payments made cover the event total, the deposit may be refunded to the host’s card if desired.

*estimated per person total, inclusive of tax, gratuity, and event coordinator fee is $59.55/person.

*includes all N/A Bev, N/A cocktails and N/A beer.

*all guests at the event must have a purchased wristband for access.

OTHER POLICIES

events must conclude by 6p.
parties limited to two hours total.
maximum 40 guests.
all other event policies apply.
see event minimums pages above for minimums.
All 21+ adults will be charged if a drink package is selected.

Drink packages may not be mixed and matched.

All packages require a purchase for the duration of the event.

Shots are not served at private events.

All spirits are served 1.5 oz per serving.

Service is limited to one alcoholic beverage per person at any given time.

We do not offer cash bars. All events are hosted under one tab.

**Day Drunk**
Includes mimosas, micheladas + bloody mary’s (brunch services only)
$45 per 2.5 hr event, per guest  |  $18 per hour, per guest
*Add all draft beer and all wines by the glass +4, per hour, per guest

**The Plzeň**
Includes select draft & packaged beer and all wines by the glass
$42 per 2.5 hr event, per guest  |  $17 per hour, per guest

**Craft on Draft**
Includes your selection of three draft cocktails, two draft beers, and two wines by the glass
$55 per 2.5 hr event, per guest  |  $22 per hour, per guest

**The Usual Suspects**
Includes the craft on draft package + spirits from the “usual suspects”
$65 per 2.5 hr event, per guest  |  $26 per hour, per guest

**Draft Cocktails**

**House Marg**
lunazul blanco, cointreau, citrus

**Mezcal Marg**
mezcal, orange liquer, angostura, citrus

**Sangria**
pisco, chica morada, citrus

**Paloma**
lunazul blanco, luxardo apertivo, grapefruit, citrus, tajin

**Chicha Libre**
chica morada, rum, pisco, lemon, angostura

**The Usual Suspects**

**Vodka**
sobieski

**Gin**
bombay

**Rum**
mt. gay black barrel

**Mezcal**
petunia

**Tequila**
lunazul blanco

**Whiskey**
old forester 100

**Premium Spirits**
(+$ per person, per hour)

**Vodka**
titos

**Gin**
hendrick’s

**Rum**
mt. gay black barrel

**Mezcal**
prolijo reposado

**Tequila**
herradura reposado

**Whiskey**
woodford reserve

**Skewers**
adobo marinated chicken $120

carne asada $180

shrimp $150

**Mexican Eggrolls**
sweet corn, black beans, chihuahua cheese, red peppers, chipotle aioli $90

**Sopes**
queso fresco, pickled onion

beef barbacoa $150

cochinita pibil $150

chicken tinga $120

**Passed Apps & Snacks**

30 pieces per order
KEGGED BEER
true pints
CRUZ BLANCA
mexico calling, lager
LO REZ
voxel, saison
MODELO NEGRA
dark lager

MARGARITAS
HOUSE MARG
lunazul blanco, cointreau, citrus
CADILLAC MARG
herradura reposado, dry curacao, citrus
MEZCAL MARG
mezcal, orange liquor, angostura, citrus

THE REST
OSCAR VALENTIN
tequila, mezcal, ginger, tumeric, carrot, tajin
ALDERMAN MANHATTAN
woodford, chai vermouth, amaro, bitters
THE LAST STRAW
lime, pineapple-mandarin, chamomile, bitters
LION'S TAIL
whiskey, allspice dram, lemon, honey, bitters
THE BARMAN'S OLD FASHIONED
old forester 100, smoked tea syrup, bitters, orange peel
THE MULE
vodka, cider liqueur, lime, ginger beer
RANCH WATER
topo chico, herradura silver, lime
ESPRESSO MARTINI
whiskey, rum, coconut, coffee shop syrup, espresso
HEAT OF PASSION
tequila, cointreau, passionfruit, honey, lime, chile
THE BARMAN'S BLOODY*
(soy, gluten)
THE MICHELADA*
(contains soy, gluten, fish sauce)

FINE PACKAGED GOODS
RHINEGEIST
cloud harvest, hazy ipa
3 FLOYDS
zombie dust, ipa
LAGUNITAS
daytime ipa
AROUND THE BEND
acid trip, sour
OFF COLOR
beer for tacos, gose tallboy
CUSQUENA
cerveza
MILLER HIGH LIFE
in the bottle
HAMM'S
tallboy
THE CHICAGO HANDSHAKE
highlife or hamm's & a shot
THE OTHER HANDSHAKE
cusqueña & a shot
*house tequila, whiskey, malort, or mezcal (+1)

PRETTY GOOD WINE FOR $8
WHITE BLEND
alandra / alantejo, pt
ROSE
marie taylor / la plume, fr
TEMPRANILLO
alandra vino tinto / douro valley, pt.
CAVA
portell / cava, esp.

KEGGED BEER
true pints
CRUZ BLANCA
mexico calling, lager
LO REZ
voxel, saison
RHINEGEIST
truth, ipa
OLD IRVING BREWING
voxel, saison
MODELO NEGRA
dark lager

THE REST
OSCAR VALENTIN
tequila, mezcal, ginger, tumeric, carrot, tajin
ALDERMAN MANHATTAN
woodford, chai vermouth, amaro, bitters
THE LAST STRAW
lime, pineapple-mandarin, chamomile, bitters
LION'S TAIL
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tequila, cointreau, passionfruit, honey, lime, chile
THE BARMAN'S BLOODY*
(soy, gluten)
THE MICHELADA*
(contains soy, gluten, fish sauce)
EVENT POLICIES

RESERVATION CONFIRMATION, DEPOSIT, AND CANCELLATION POLICY
In order to secure the time and space for your event, we require a 30% deposit based upon the estimated total of your event. Events with a food and beverage minimum estimated over $5,000 require payment in full ten days before the date of your event.

- For events estimated to be greater than $2,500, your deposit is fully refundable, less any processing fees, if canceled 90 calendar days before your event date.
- For events estimated to be less than $2,500, your deposit is fully refundable, less any processing fees, if canceled 60 calendar days before your event date.
- Events canceled outside of these time frames will result in the forfeiture of your deposit.

Any outstanding balance, less all paid deposits, is due at the completion of your event.

GUEST COUNT
We will comply with the local, state, and federal guidelines concerning the maximum number of guests permitted at a private event. We will adjust capacities according to the most current local, state, and federal mandates.

Your final guest count is required one week before the event. This number will then be considered the minimum amount of guests charged for billing purposes, regardless if the actual number is less than submitted. In the event your attended guest count is higher, you will be assessed the corresponding fees.

FULL VENUE BUYOUT
All full venue buyouts are subject to increased minimums.

EVENT MINIMUM
In the case that your event’s minimum is not reached through food and beverage purchases during the established time period of your event, you will be assessed the difference between the predetermined minimum and your pre-tax and gratuity total. Please note that ONLY food and beverage purchases made during the established time period of your event count toward your minimum.

EVENT TIMELINE
We allocate 2.5 hours for all private dining events. You will have access to the space 30 minutes prior to the start time of your event. We kindly ask that the dining space is cleared of guests and any decor 30 minutes after your event’s conclusion and reserve the right to resume standard operations at this time.

Additional time must be approved by designated assigns of Pilsen Yards and may incur additional fees.

EVENT SPACE AND LAYOUT
Event floor plans, capacities and menus must follow proper guidelines based on local, state, and federal guidelines and recommendations. Food and beverage service may prohibit certain event formats (e.g. buffets).

MUSIC SELECTION & VOLUME
As a music-centric concept, the selection and volume of music during your event is not possible to control or change. Only full venue buyouts and events that occur outside of typical business hours have the ability to select music or control volume.

DECORATIONS
We invite you to bring decorations for your event to make our space yours. However, NO nails, screws, tacs, or adhesive hangers of any kind are permitted to be used. **glitter and confetti are not permitted.**

PATIO EVENTS
All events booked for outside spaces, will have a corresponding interior space reserved until the day of your event. A final decision as to the location (inside or outside) of your event is at the sole and absolute discretion of Pilsen Yards management. This is non-negotiable.

OUTSIDE FOOD AND BEVERAGE POLICY
No food or beverages of any kind will be permitted in the restaurant by the client's guests without the prior consent of Pilsen Yards' general manager. In the event outside food is permitted, it must be from approved and licensed purveyors. There is a cake cutting fee of $3 per person.

Pilsen Yards shall not be liable for non-performance of the contracted event when such non-performance is due to or a result of government regulations (federal, state or municipal), including advised or mandated closures as a result of the COVID-19 pandemic, riots, national emergencies, health crisis, acts of God and other causes that are beyond the reasonable control of Pilsen Yards, preventing or interfering with Pilsen Yards’ performance of its obligations under the event contract.

A cancellation due to the COVID-19 pandemic, riots, national emergencies, health crisis, or acts of God are in the sole and absolute discretion of Pilsen Yards.

In the event that Pilsen Yards cancels your event due to any of the above occurrences, your money will be refunded in full within 30 days of your contracted event date, less any processing fees, or may be applied to a future event.