

# BAR OPTIONS

\$100 bartender fee per bartender

## HOSTED BAR OR CASH BAR

host/guest charged according to prices below plus tax

- Call Cocktails | \$12
- Premium Cocktails | \$14
- Martinis | add \$3/drink
- Domestic Beer | \$6
- Craft Beer | \$8
- House Wines | \$11
- Premium Wines | \$15
- Soft Drinks | \$4
- Sparkling or Bottled Water | \$4
- Assorted Juices | \$4
- Red Bull | \$6

## BAR PACKAGES

prices are per guest

PACKAGE	TWO HOURS	THREE HOURS	FOUR HOURS
BEER, WINE & SODA	\$30	\$35	\$45
CALLIQUOR*	\$35	\$45	\$55
PREMIUM LIQUOR*	\$40	\$50	\$60
NON-ALC (SOFT DRINK, ICED TEA, JUICE)	\$8	\$15	

\*INCLUDES BEER, WINE & SODA

## BRAND SELECTIONS

please inquire for additional selections

### BEER

- Budweiser
- Bud Light
- Michelob Ultra
- Miller Lite
- Modelo
- Goose Island 312
- Revolution Anti Hero IPA
- Angry Orchard Cider
- Sam Adams Boston Lager
- Sam Adams Just the Haze (N/A)
- White Claw Mango
- White Claw Black Cherry

### CALLIQUOR

- Absolut Vodka
- Beefeater Dry Gin
- Bacardi Silver Rum
- Hornitos Blanco Tequila
- Tres Generaciones Silver Tequila
- Dewar's White Label Scotch
- Jack Daniel's Whiskey
- Jim Beam White Label Bourbon

### PREMIUM LIQUOR

- Tito's Vodka
- Grey Goose
- Hendricks Gin
- Bombay Sapphire Gin
- Bacardi Black Rum
- Tres Generaciones Reposado Tequila
- Patrón Silver Tequila
- Johnnie Walker Black Label Scotch
- Chivas Regal 12 Scotch
- Crown Royal Whiskey
- Maker's Mark Bourbon

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# PREMIUM WINES

## BENVOLIO PINOT GRIGIO

100 % PINOT GRIGIO

Friuli Grave region of Italy, translates to "Well Wisher"

Vibrant & fresh on the palate. Nice acidity with flavors of peach, citrus, and floral notes

Food Pairings: Salads, Grilled Vegetables, Caprese, Pesto Chicken

## LA CREMA MONTEREY ROSÉ

Delicate aromas of mandarin, watermelon, and raspberry are supported by subtle notes of chalk and stone. Flavors of strawberry, peach, and orange creamsicle are throughout the wine, with a juicy acidity, and flinty mineral notes that help drive a long finish.

Food Pairings: Salads, Togarashi Seared Tuna, Pork Chop

## KENDALL-JACKSON SAUVIGNON BLANC

SOURCED FROM JACKSON ESTATE VINEYARD IN LAKE COUNTY, MENDOCINO, SONOMA, AND SANTA BARBARA

Luscious honeysuckle, ripe pear, and fresh lemongrass intertwine in this medium-bodied Sauvignon Blanc.

Hints of grapefruit, floral notes and crisp acidity balance this wine.

Food Pairings: Salads, Bruschetta, Calamari, Raw Bar

## KENDALL-JACKSON CHARDONNAY

VININERS RESERVE 100% CHARDONNAY

Tropical fruit flavors, pineapple, mango, papaya, citrus, with vanilla and honey. (Not very oaky.)

Food Pairings: Chicken Vesuvio, Carving Station Turkey, Pork Loin, Crab Stuffed Shrimp, Grilled Halibut

## LA CREMA CHARDONNAY

100% CHARDONNAY, SOURCED FROM SEVERAL OF LA CREMA'S ESTATE VINEYARDS ON THE SONOMA COAST  
Aromas of Meyer lemon, pear and white flower on the nose. Followed by flavors of crisp apple, tangerine and pineapple.

Concentrated fruit and juicy with a lingering finish.

Food Pairings: Crab Cakes, Whitefish, Chicken Piccata

## LA CREMA MONTEREY PINOT NOIR

MONTEREY 100% PINOT NOIR

Aromas of black plum, cherry, rhubarb and hints of earth, red plum, raspberry and blood orange are underpinned by distinctive Riverstone. Plush and textured with juicy balanced acidity.

Food Pairings: London Broil, Pork Chops, Salmon, pastas with hearty sauces

## MURPHY-GOODE MERLOT

Aromas and flavors of black cherry, blueberry, and blackberry tied together with just a kiss of vanilla and spice.

Food Pairings: Filet Mignon, Lamb Chops

## MURPHY-GOODE CABERNET

100% CABERNET

Flavors and aromas of black cherry and a hint of licorice and finishes with notes of chocolate spice, and toasted oak.

Food Pairings: New York Strip, Rib Eye

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