



*this is how we vegas™*

*In Suite Catering*

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# Hospitality function policies

## FOOD AND BEVERAGE

To ensure compliance with county board of health food handling regulations; food will be consumed on the hotel premises at the contracted time. Aria is the sole provider of all food and beverages served in the suites. Food and beverage is not permitted to be brought into the suites by a guest or attendees. In compliance with Nevada liquor laws; aria is the only authorized licensee able to sell and serve liquor, beer and wine on hotel premises. Aria reserves the right to refuse service to any person who appears to be intoxicated. No guest under twenty-one (21) years of age will be served alcoholic beverages.

In the event another licensee brings beverages into the hotel, a corkage fee and gratuity will be assessed per bottle according to below schedule:

<i>Item</i>	<i>corkage</i>	<i>gratuity</i>
Liquor, champagne & wine	\$15.00	\$12.00
Beer & soft drinks	\$1.50	\$1.00

Upon request, credit may be given for unopened bottles of alcohol only; however the 20% service charge will be calculated on the total food & beverage charge, inclusive of the credited item(s).

## SERVICE CHARGE AND TAX

All food and beverage prices are subject to 20% service charge and 8.1% Sales tax and set fee according to the below schedule:

<i>Party size</i>	<i>set up fee</i>	<i>party size</i>	<i>set up fee</i>	<i>party size</i>	<i>set up fee</i>
8 – 20 People	\$50.00	30 – 39 People	\$100.00	Over 51 people	\$300.00
21 – 29 People	\$75.00	40 – 49 People	\$200.00	Expedite fee	\$50.00

## LABOR CHARGES

Dedicated chef, bartender additional food server is available at a minimum of two hours for \$175, and \$75 for each additional hour.

## SIGNAGE AND DECORATIONS

Display signs and/or decorations may not be used unless aria has provided written approval for such items. If approved, the client agrees to be responsible for any damage caused to equipment or the suite.

## NOISE LEVEL

Noise that could be disturbing to nearby guests is not permitted. Suites are not to be used for large events including dj's, and loud music. Sounds must be contained by keeping the suite door closed during the party.

## GUARANTEE

Aria must be notified no later than seventy-two (72) hours prior to the scheduled function, as to the exact number of guests in attendance except as expressly otherwise noted here in. In some instances, additional advance notice may be required due to menu complexity, holidays, delivery or other factors. The number submitted shall constitute a guarantee, not subject to reduction, and charges will be made accordingly. Should client not notify aria of a guaranteed number of attendees, aria shall utilize the expected number as the final guarantee.

## CANCELLATION POLICY

Any changes to or cancellation of an event must be communicated to hospitality management a minimum of seventy-two (72) hours prior to scheduled start time of the event. In the event cancellation notice is not conveyed within said time, the group / party will be charged the service charge in addition to food and beverage costs incurred as indicated on the event order.

## ELEVATOR ACCESS

Elevator access is restricted to registered guests. It is the sole responsibility of the host to provide event access to their invited guest. Upon request, an elevator attendant may be arranged in advance through the Aria Business Center at [BSC@Aria.com](mailto:BSC@Aria.com)

Performance of the agreement is contingent upon the ability of hotel management to complete the same and is subject to the following: labor disputes or strikes, accidents, governmental (federal, state or local) requisitions, travel restrictions involving food, beverages or supplies and any other causes beyond the control of management which may prevent the hotel from completing the agreement.

Aria shall not be responsible for any loss, damage or injury that may occur to the client, the client's guests or invitees or to their property from any cause whatsoever, prior to, during or following the use of the facilities.

Payment arrangements shall be made in advance of the function unless credit has been established with the hotel. Debit cards are discouraged.



*breakfast*

# Continental Buffets

Minimum 8 Guests

## *Aria Standard*

Freshly Squeezed Orange and Grapefruit Juices  
Freshly Brewed Aria Blend Coffee, Decaffeinated Coffee and Tea  
ARIA Patisserie Assortment of Muffins and Breakfast Pastries  
Butter, Fruit preserves, and Honey

**29 PER PERSON**

## *Epicurean Chic*

Freshly Squeezed Orange and Grapefruit Juices  
Freshly Brewed Aria Blend Coffee, Decaffeinated Coffee and Tea  
Sliced Tropical Fruit and Seasonal Melon, Earl Grey Infused Honey Yogurt  
Individual Mint Infused Greek Yogurt and Fresh Berry Parfaits  
ARIA Patisserie Assortment of Muffins, Breakfast Pastries, and Croissants  
Butter, Fruit Preserves and Honey

**35 PER PERSON**

## *Smart Start*

Freshly Squeezed Orange and Grapefruit Juices  
Freshly Brewed Aria Blend Coffee, Decaffeinated Coffee and Tea  
Sliced Tropical Fruit and Seasonal Melon, Earl Grey Infused Honey Yogurt  
Assorted Bagels and Non-Fat Cream Cheese  
Bran Muffins and Sugar Free Blueberry Muffin, Fruit Preserves and Honey

**32 PER PERSON**

# Breakfast Buffets

Minimum 8 Guests

## *Aria Classic*

Freshly Squeezed Orange and Grapefruit Juices  
Freshly Brewed Aria Blend Coffee, Decaffeinated Coffee and Tea  
Scrambled Eggs with Snipped Herbs  
Choice of Smoked Bacon or Breakfast Sausage Links  
Aria Hash Browns topped with Sliced Scallions  
ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants  
Butter, Fruit preserves and Honey

**36 PER PERSON**

## *Heart Smart*

Freshly Squeezed Orange and Grapefruit Juices  
Freshly Brewed Aria Blend Coffee, Decaffeinated Coffee and Tea  
Sliced Tropical Fruit and Seasonal Melon, Earl Grey Infused Honey Yogurt  
Fluffy Egg White Scramble with Spinach, Tomato, and Mushroom  
Turkey Bacon or Turkey Breakfast Sausage  
Roasted Redskin Potatoes with Sweet Peppers  
Whole Wheat and Multigrain Bread Selections  
Served with Fruit preserves and Honey

**42 PER PERSON**

# Breakfast Your Way

Minimum 8 Guests

## *Includes:*

Freshly Squeezed Orange and Grapefruit Juices  
Freshly Brewed Aria Blend Coffee, Decaffeinated Coffee and Tea  
ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants  
Sliced Tropical Fruit and Seasonal Melon, Earl Grey Infused Honey Yogurt  
Scrambled Eggs with Snipped Herbs  
Aria Hash Browns topped with Sliced Scallions  
Bakery Basket of Breads with Butter, Fruit preserves

## *Choose from:*

### **Meats**

Smoked Bacon  
Grilled Ham Steak  
Turkey Sausage Patties  
Pork Sausage Links  
Turkey Bacon

### **Sides**

Silver Dollar Pancakes, Maple Syrup and Butter  
Mini Breakfast Burritos  
Belgian Waffles, Maple Syrup and Butter  
Petite Ham, Egg and Cheese Croissant Sandwich  
Mini Red Velvet Pancakes, Cream Cheese Icing  
Egg White Frittata with Spinach, Tomato, and Mushroom  
Individual Mint Infused Greek Yogurt and Berry Parfaits

**40 PER PERSON - ONE MEAT AND ONE SIDE**

**44 PER PERSON - TWO MEATS AND ONE SIDE**

**48 PER PERSON - TWO MEATS AND TWO SIDES**

# Elevate Minimum 8 guest

Pleasure your guests with unexpected enhancements to be combined with continental and buffet breakfasts

## Big Chill Priced Per Person

Fresh Vegetable Juices, Carrot, CAB, or Green Machine (Choice of Two) 8

Sliced Tropical Fruit and Seasonal Melon, Earl Grey Infused Honey Yogurt 9

Individual Greek Yogurt Parfaits, Greek Yogurt, Fresh Berries, Toasted Granola, and Minted Honey 10

Atlantic Smoked Salmon with Bagels, Onion, Capers, Tomato, Cream Cheese, and Herb Salad 20

Infused Water, Strawberry Lemon Mint, Cucumber Ginger Lime, or Watermelon Basil Blueberry (Choice of Two) 8

Assorted Cereals with Milk 7

## Into the Fire Priced Per Person

Petite Ham, Egg and Cheese Croissant Sandwich 8

Classic Eggs Benedict Poached Farm Egg, Canadian bacon, Hollandaise 15

Silver Dollar Buttermilk Pancakes, Maple Syrup and Butter 8

Mini Red Velvet Pancakes, Cream Cheese Icing 9

Mini Breakfast Burritos 9

Smoked Bacon 7

Turkey Bacon 7

Grilled Ham Steak 6

Breakfast Sausage Links 6

Turkey Sausage Patties 7

## Better by the Dozen Priced Per Person


Delicate Danish Pastries 52

Freshly Baked Butter or Chocolate Croissants 52

Blueberry or Bran Muffins 52

Assorted Bagels with Whipped Cream Cheese 64





*afternoon & evening*

# Afternoon & Evening

Minimum 8 Guests

## *Come to Light*

Kale and Broccoli Slaw, Zesty Citrus Yogurt Dressing  
Marinated Asparagus Salad, Chopped Egg, Tarragon Caper Vinaigrette  
Grilled Pacific Salmon, Dill Gremolata, Wilted Spinach and Arugula  
Grilled Flank Steak, Charred Broccolini and Ciopollini Onion  
Assorted Artisan Breads and Hearth Rolls, Butter  
Aria Patisserie Freshly Baked Cookies and Sugar Free Creamslice Cake

**48 PER PERSON**

## *Picnic in the Park*

Chilled Watermelon Wedges with Mint Syrup  
Country Potato Salad, Smoked Bacon, Scallions  
Creamy Buttermilk Coleslaw, Shredded Cabbage and Carrot  
Roasted Organic Chicken with Braised Green Beans and Tomato Ragu  
BBQ Pulled Pork with Buttermilk Biscuits and Apricot Chutney  
Assorted Artisan Breads and Hearth Rolls, Butter  
Aria Patisserie Freshly Baked Cookies and Nutella Brownies

**46 PER PERSON**

## *Retro Deli*

Romaine Salad, Point Reyes Bleu, Cucumber, Baby Tomato with Herb Vinaigrette  
Roasted Fingerling Potato Salad with Whole Grain Mustard, Herb Salad  
Fusilli Pesto Salad, Sundried Tomato, Italian Squash, Olives and Artichoke Hearts  
Display of Sliced Ham, Turkey Breast, Roast Beef, Genoa Salami, Provolone, Swiss and Farmhouse Cheddar  
Sliced Tomato, Onion, Leaf Lettuce, Pepperocini, Dill Pickles, Dijon Mustard and Mayonnaise  
Assorted Oven Fresh Rolls and Sliced Deli Breads  
Aria Patisserie Freshly Baked Cookies and Chocolate Dipped Coconut Macaroons

**40 PER PERSON**

# Afternoon & Evening

Minimum 8 Guests

## Sandwich Shop

Baby Lettuce Salad with Shaved Vegetable Ribbons, Herb Croutons, and Bleu Cheese Dressing

Marinated Cabbage and Carrot Slaw

Watermelon and Summer Berry Salad, Oranges and Toasted Almonds

Roasted Turkey and Smoked Bacon Club on Ciabatta

Italian Hoagie, Provolone, Herb Vinaigrette, and Pepperocini

Shaved Roast Beef on Hi-Top Bun with Horseradish Aioli and Farmhouse Cheddar

Grilled Summer Squash, Portabello, and Boursin in Whole Wheat Tortilla

Sliced Vine Tomato, Red Onion, Leaf Lettuce, Pepperocini, Dill Pickles, Dijon Mustard and Mayonnaise

Aria Patisserie Freshly Baked Cookies and Nutella Brownies

**45 PER PERSON**

## On The Road Again

Boxed Lunches include Potato Chips, Raspberry Knott Cookies, Whole Fruit, and ARIA Bottled Water.

**Turkey Club** on Ciabatta Bread, Leaf Lettuce and Tomato 35

**Italian Hoagie** Shaved Romaine, Herb Vinaigrette, Pepperocini, and Tomato 34

**Shaved Roast Beef** on Hi-Top Bun, Horseradish Aioli, Cheddar, Lettuce and Tomato 35

**Herb Grilled Chicken** Sandwich Golden Raisins, and Curry Apple Slaw 34

**Grilled Vegetable** Wrap Spinach Tortilla, Pesto and Goat Cheese 36

## Gameday

Tortilla Chips, Pico de Gallo, Guacamole

Spiced Sweet Potato Tater Tots

Loaded Potato Skins with Sour Cream, Cheddar, Scallions, and Bacon

Chicken Wings, Buffalo and Zesty BBQ

Grilled Mini Hot Dogs with Spicy Brown Mustard

Black Angus Sliders, Sharp Cheddar on Parkerhouse Rolls

Roma Tomatoes, Shaved Red Onions, Pickles, Lettuce, Dijon Mustard, Ketchup, Mayonnaise and Relish

Aria Patisserie Freshly Baked Cookies and Nutella Brownies

**52 PER PERSON**

# Afternoon & Evening

Minimum 8 Guests

## *Little Italy*

Caesar Salad, Display of White Anchovies and Marinated Olives, Shaved Parmesan, Rustic Crouton  
Marinated Vine Ripe Tomato, Sicilian Olive, Basil Pesto, Shaved Red Onion, and Pine Nuts

Breaded Italian Summer Squash with Pomodoro and Pepperoni Aioli

Farfalle Alfredo, Seared Chicken Breast, Alfredo Cream Sauce, English Peas, Parmesan

Penne Rigate, Sunday Sauce, Grilled Baby Peppers, Buffalo Mozzarella, and Sweet Basil

Served with Assorted Artisan Breads and Hearth Rolls, Butter

Freshly Grated parmesan Cheese and Crushed Red Pepper Flakes

Aria Patisserie Tiramisu Bites and Sugar Free Creamslicecake

**65 PER PERSON**

## *Indulgence*

Baby Spinach and Strawberry Salad, Aged Goat Cheese, Marcona Almonds, Verjus Vinaigrette

Grilled Farmer's Market Vegetable Display, Garlic Herb Oil, Aged Balsamic, and Shaved Parmeggiano

Sliced Whole Beef Tenderloin, Fried Shallot, Grilled Asparagus, and Bordelaise Sauce

Seared Red Snapper Filet, Crispy Skin, Sauce Vierge, Kalamata Olive, and Caper

Roasted Organic Chicken, Braised Fennel, Roasted Cioppolini, Natural Jus

Dauphinois Potato Gratin, Roasted Yukon Gold Potato, Garlic Cream, Gruyere Cheese

Assorted Artisan Breads and Hearth Rolls, Butter

Aria Patisserie French Pastries

**85 PER PERSON**

# Canapes

Individually priced items require a minimum of 12 pieces per selection

Chilled Lobster Summer Rolls, Thai Herbs, and rice noodles  
Petite Beef Wellington, Truffled Mushroom Duxelle, Béarnaise Sauce  
Blue Crab Stuffed Tomato “Lollipop” with Avocado Puree  
Spiced Lamb Kofta, Tzatziki, Cumin Dusted Pita  
Seared Tuna, Saffron Rouille, Kalamata, Sweet Pea

## **9 PER PIECE**

Tempura Shrimp, Ponzu, Seaweed Salad, Cucumber Boat  
Thai Chicken Satay, Spicy Lime Dip, Crushed Peanuts  
Aria Beef Slider, House Brisket Blend, Smoked Tomato Jam, Vermont Cheddar  
Coconut Crusted Shrimp, Spicy Pineapple Ketchup  
Whipped Brie and Apple Galette, Spiced Pecan, Salted Caramel

## **8 PER PIECE**

Roasted Chicken and Manchego Taquitos, Jalapeno Dip  
Smoked Duck Breast, Grain Mustard, Tangerine Gelee  
Vegetable Spring Roll, Black Garlic, Ginger, and Sesame Aioli  
Pulled Pork Slider, BBQ sauce, Marinated Coleslaw, Parkerhouse Roll  
Vegetable Flatbread, Kale Pistou, Sweet Pepper, Mozzarella

## **7 PER PIECE**

# Buffet Enhancements

Pleasure your guests with unexpected enhancements to be combined with Lunch and Dinner Buffets

## Coffee *per half gallon*

Freshly Brewed Aria Blend Coffee, Decaffeinated Coffee or Tea 45

## Juice *per liter*

Freshly Squeezed Orange, Grapefruit or Watermelon 29

Fresh Vegetable Juices, Carrot, CAB or Green Machine 32

Cranberry, Tomato, V8, Apple or Pineapple 24

## Soft Drinks *per bottle*

Coca-Cola, Diet Coke, Sprite, Ginger Ale 5

Red Bull 9

## Mineral Water *per bottle*

Fiji, Evian, San Pellegrino or Perrier 6

## To Share

Fancy Mixed Nuts or Roasted Peanuts 34 per pound

Candy Bars, Chips, Nutrigrain and Granola Bars 54 per dozen

Nutritional Energy Bars, Kind, Luna or Cliff 64 per dozen

## Communal Bites

Dozen Warm Soft Pretzels with Creamy Cheddar Dip and Salted Caramel 64

House Made Sea Salt and Vinegar Potato Chips with Five Onion Dip 40

Chicharrones with Lime Wedges and Maldon Sea Salt 35

Tortilla Chips, Ranchero Salsa, and House Made Guacamole 45

House Made Root Vegetable Chips, Sea Salt, and Roasted Garlic Yogurt Dip 45

## Gimme Some Sugar *per dozen*

Assorted Biscotti 50

Chocolate Dipped Strawberries 70

Aria Patisserie Freshly Baked Cookies 62

Oreo Fudge Brownies 52

Nutella Brownies 52

Sugar Free Creamslice Cake 52

Chocolate Dipped Coconut Macaroons 52

Aria Patisserie French Pastries 60

Assorted Truffles Chocolates 45

# Salads

Minimum 8 Guests; Choice of Two Salads.

Served with Assorted Dressings and Freshly Baked Bread and Butter

## *Aria Caesar Salad*

Baby Gem Lettuce, Display of White Anchovies and Herb Marinated Olives, Shaved Parmesan, Garlic Brioche Croutons

## *Field Green Salad*

Baby Lettuce Salad with Shaved Vegetable Ribbons, Herb Croutons, and Point Reyes Bleu Cheese Crumbles

## *Asian Salad*

Napa Cabbage, Romaine, Snow Peas, Bell Peppers, Carrots, Crisp Won Ton, Toasted Sesame Seeds

## *Spinach and Berry Salad*

Baby Spinach and Strawberry Salad, Aged Goat Cheese, Marcona Almonds, Verjus Vinaigrette

**25 PER PERSON**

# Taco Cart

Minimum 8 Guests

Char-Grilled Carne Asada and Braised Pork Carnitas

Spanish rice, Refried Beans, Warm Flour and Corn Tortillas

With Diced Onions, Fresh Cilantro, Lime Wedges, Radish, Jalapeno, Salsa Verde, Guacamole, Pico De Gallo, Sour Cream, Queso Fresco, and Shredded Manchego Cheese

**48 PER PERSON**

# The Carving Board

Served with Soft Rolls and Butter

Serves 15-20 guests, Carving Attendant Required @ 150 for 2 hours

## *Grilled Whole Beef Tenderloin*

Creamy Horseradish Parsnip Puree, Smoked Salt, Sambuca Glazed Carrots

**550**

## *Prime Rib of Beef*

Au Jus, Whipped Horseradish Crème Fraiche, Duck Fat Roasted Fingerling Potatoes

**550**

## *Slow Roasted Turkey Breast*

Orange and Cranberry Relish, Pan Gravy, Bruled Sweet Potato with Spiced Pecans

**300**

## *Herb Roasted Salmon Filet*

Meyer Lemon Butter, Dill Soubise, Citrus Scented Jasmine Rice

**350**

## *Surf & Turf Enhancement* Add Grilled Seafood to your Carving Board

Served with Drawn Butter, Bearnaise and Lemon Wedges

**Grilled Shrimp** 80 per dozen

**Steamed Split King Crab Legs** 180 per dozen

**Char-Grilled Lobster Tail** 65 per Tail



# Cold Displays

## *Sushi*

Minimum of 12 pieces per selection

Served with Wasabi, Soy Sauce and Pickled Ginger

### **NIGIRI**

84 PER DOZEN

**Ahi Tuna** (Maguro)

**Shrimp** (Ebi)

**Salmon** (Sake)

**Yellowtail** (Hamachi)

**Snapper** (Tai)

### **ROLLS**

72 PER DOZEN

**Spicy Tuna**

**Spicy Salmon**

**California**

**Philadelphia**

**Cucumber**

## *Specialty Rolls*

84 per dozen

**Kamikaze**

Eel, Spicy Tuna, Avocado, and Eel Sauce

**Yum Yum**

Crab, Shrimp, Scallop, Masago, and Mayonnaise

**Triple 7s**

Scallop, Shrimp, Cream Cheese, Albacore, and Avocado

**Oh My God**

Tempura Shrimp, Lettuce, Avocado, and Banzai Sauce

**911**

Spicy Crab, Tempura Crunch, and Eel Sauce

# Cold Displays

## *Chilled Seafood*

with Vodka Spiked Cocktail Sauce, Smoked Bloody Mary Salt, Lemon and Lime Wedges

**Citrus Poached Jumbo Shrimp** 80 per dozen

**Split Alaskan King Crab Legs** 180 per dozen

**Cold Water Lobster Tail Medallions** 150 per dozen

**Chilled Seafood Display** Lobster Medallions, King Crab, and Poached Shrimp 4 pieces each 150 per dozen

## *Caviar Service* ~ Sustainably Farmed

Served with Toast Points, Crispy Potato Cakes, Whipped Crème Fraiche, Yuzu Gel, Sea Lettuce

**American White Sturgeon**, (Northern California) 225 per ounce

**Golden Osetra**, (Caspian Sea) 300 per ounce

## *Imported and Domestic Cheese Display*

Chef's Collection of Distinctive International and Regional Cheeses. With Fresh Honey Comb, Artisan Breads, Spiced Pecans, Grissini, Dried Fruit, and Crackers

**SMALL** (serves 10-15) 200

**LARGE** (serves 15-25) 350

## *Mediterranean Mezze Platter*

Marinated, Spiced, and Grilled Vegetables, Herbed Yogurt, Housemade Hummus, Baba Ghanoush, Red pepper Spread, with Grilled Pita

**SMALL** (serves 10-15) 180

**LARGE** (serves 15-25) 280

## *Aria's Signature Edible Vegetable Garden*

Crisp Raw Vegetables, Rye Soil, Hummus, Point Reyes Bleu Cheese Dip, and Onion Dill Salt

**SMALL** (serves 10-15) 180

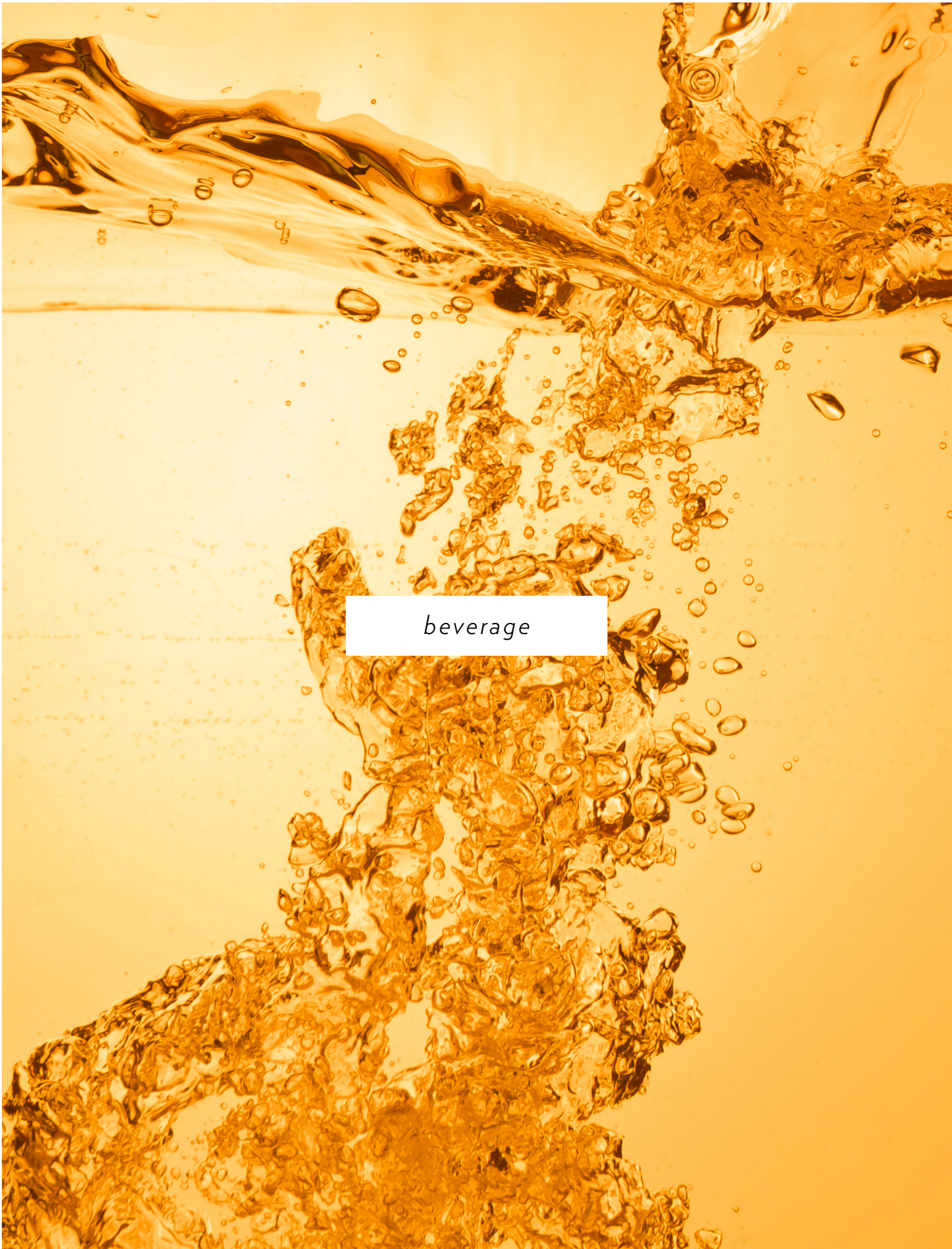
**LARGE** (serves 15-25) 280

## *Fruit Harvest Display*

Sliced Tropical Fruit and Hand Selected Farm Fresh Melon and Ripened Berries, Earl Grey Infused Honey Yogurt

**SMALL** (serves 10-15) 180

**LARGE** (serves 15-25) 280



*beverage*

# Beverages

These packages are offered to assist in the planning of your special event. Please feel free to customize your package through the extensive offerings on the following pages. Bar set-up includes ice, glasses, bar fruit, stirrers and napkins. Brands listed may be substituted with any brand of your choosing. (Prices may vary.) Aria is the sole provider of all beverages served on the premises. In compliance with Nevada liquor laws, Aria is the only licensee able to sell and serve liquor, beer and wine on premises.

All bottled spirits include two (2) mixers (choice of 1/2 liter of orange juice, cranberry, pineapple, or grapefruit, four (4) pack of coke, diet coke, sprite, club soda, gingerale, or tonic water), garnish.

## **STANDARD BAR** \$1472

- 1 Ketel One Vodka
- 1 Beefeater Gin
- 1 Jack Daniel's Whiskey
- 1 Herradura Silver Tequila
- 4 Chardonnay, Lincourt, Santa Rita Hills
- 4 Cabernet Sauvignon, Louis Martini, Ca.
- 12 Heineken
- 12 Budweiser
- 12 Miller Lite
- 12 Fiji
- 6 San Pellegrino
- 6 Coke
- 6 Diet Coke
- 6 Sprite

## **PREMIUM BAR** \$1984

- 1 Grey Goose Vodka
- 1 Bombay Sapphire Gin
- 1 Woodford Reserve Whiskey
- 1 Johnnie Walker Black Scotch
- 1 Patron Silver tequila
- 4 Chardonnay, Frank Family, Napa Valley
- 4 Cabernet Sauvignon, Pine Ridge, Napa Valley
- 12 Heineken
- 12 Amstel Light
- 12 Coors Light
- 12 Fiji
- 6 San Pellegrino
- 6 Coke
- 6 Diet Coke
- 6 Sprite

# Beverages

## Beer

### Domestic bottle 7

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

### Craft beer 9

Firestone Pivo Pilsner, Grapefruit Sculpin, Chimay Blue, Delirium Tremens, Brooklyn Pilsner

### Imported beer 9

Amstel Light, Corona, Heineken, Stella, Sapporo

## Bottled Spirits

All bottled spirits include two (2) mixers (choice of 1/2 liter of orange juice, cranberry, pineapple, or grapefruit, four (4) pack of coke, diet coke, sprite, club soda, gingerale, or tonic water), garnish

### VODKA

Absolut	135
Absolut Flavors	135
Ketel One	170
Grey Goose	185
Grey Goose Flavors	185
Belvedere	175
Absolut Elyx	185

### GIN

Beefeater	105
Plymouth	110
Bombay Sapphire	120
Tanqueray	110
Hendrick's	120
Junipero	125
Oxley	145

### TEQUILA

Herradura Silver	150
Herradura Double Reposado,	
Aria Selection	200
Patrón Silver	175
Don Julio 1942	475
Fortaleza Añejo	300

### RUM

Bacardi Superior	105
Atlantico Platino	125
Captain Morgan	105
Appleton V/X	125
Atlantico Private Cask	135
Zacapa 23	145

### WHISKEY

Eagle Rare, 10 Year	145
Buffalo Trace	145
Woodford Reserve	175
Knob Creek	155
Jack Daniel's	125
Crown Royal	135
Crown Royal,	
Special Reserve	150

### BLENDED SCOTCH

Dewar's White Label	120
Chivas Regal	125
Chivas Regal Salute	550
Johnnie Walker Black	205
Johnnie Walker Blue	600

### SINGLE MALT SCOTCH

The Macallan, 12 Year	275
Oban, 14 Year	205
Talisker, 10 Year	185
Lagavulin, 16 Year	215
The Glenlivet, 18 Year	275

### COGNAC

Courvoisier VSOP	205
Hennessy X.O.	550

# Beverages

## Wine

### CHAMPAGNE & SPARKLING

<b>Domaine Ste. Michelle,</b> Brut, Columbia Valley	50
<b>La Marca, Prosecco,</b> Napa Valley, Veneto	55
<b>Moscato d'Asti,</b> Caposaldo, Lombardy	45
<b>Mumm Napa,</b> Brut Rosé, Napa Valley	75
<b>Schramsberg,</b> Blanc de Blancs, Brut, Napa Valley	90
<b>Veuve Clicquot,</b> Brut Napa Valley, Reims	130
<b>Perrier Jouët,</b> Grand Brut, Napa Valley, Épernay	100
<b>Taittinger,</b> Cuvée Prestige, Brut Napa Valley, Reims	110
<b>Moët &amp; Chandon,</b> Cuvée Dom Perignon, Brut, Reims	483
<b>Louis Roederer,</b> Cristal, Brut, Reims	725
<b>Ruinart,</b> Brut Rosé Napa Valley, Reims	180
<b>Perrier-Jouët,</b> Belle Epoque, Brut, Épernay	295

### WHITE & ROSE

<b>Chardonnay,</b> Frank Family, Napa Valley	72
<b>Chardonnay,</b> Lincourt, Santa Rita Hills	56
<b>Chablis,</b> William Fevre, Champs Royaux	60
<b>Chardonnay,</b> Patz & Hall, Russian River	96
<b>Pinot Grigio,</b> Esperto, Delle Venezie	52
<b>Grüner Veltliner,</b> Loimer, Lois, Austria	56
<b>Riesling,</b> Dr. Loosen, Blue Slate, Mosel	52
<b>Riesling,</b> St. Urbans-Hof, Ockfener Bockstein, Kabinett, Mosel	60
<b>Sauvignon Blanc,</b> Woollaston, Nelson	48
<b>Sauvignon Blanc,</b> Château de Sancerre, Loire	72
<b>Rosé,</b> Château d'Esclans, Whispering Angel, Provence	60

### RED

<b>Cabernet Sauvignon,</b> Louis Martini, California	56
<b>Cabernet Sauvignon,</b> Pine Ridge, Napa Valley	92
<b>Cabernet Sauvignon,</b> Faust, Napa Valley	120
<b>Cabernet Sauvignon,</b> Silver Oak, Alexander Valley	165
<b>Red Blend,</b> Prisoner Wine Co. The Prisoner, Napa Valley	104
<b>Red Blend,</b> Prieuré-Lichine, Confidences de Prieuré-Lichine, Margaux	100
<b>Malbec,</b> Susana Balbo, Mendoza	60
<b>Merlot,</b> Ferrari Carano, Sonoma	60
<b>Merlot,</b> Twomey, Napa Valley	128
<b>Pinot Noir,</b> Au Bon Climat, Santa Barbara	64
<b>Pinot Noir,</b> Domaine Drouhin, Willamette Valley	104
<b>Pinot Noir,</b> Flowers, Sonoma Coast	120
<b>Côtes du Rhône,</b> E. Guigal, Rhône	56
<b>Shiraz,</b> Layer Cake, Barossa	48