

johnmcronin23@gmail.com **PACKAGES**

serves 20 - advance orders only

EMPIRE PACKAGE

\$1530

QUESO FUNDIDO

Mexican chorizo, Oaxaca cheese, pico de gallo, chili-dusted corn tortilla chips (GF)

CORN DOG POPPERS

Cornmeal battered Nathan's Famous hot dog, traditional dipping sauce

STREET NACHOS

Choice of chipotle chicken tinga or beef barbacoa, borracho beans, cheddar fondue, pico de gallo, roasted salsa, guacamole, crema, tostadas, chili-dusted corn tortilla chips - *Pairs well with Margarita Time Mixology Experience*

EAST ISLAND GREENS

Field grown baby lettuce, market basket vegetables, chardonnay vinaigrette and buttermilk ranch (GF)(VEG)(HH) - *Pairs well with Quilt Chardonnay*

NATHAN'S "THE ORIGINAL" BEEF FRANKFURTER

Onion sauce, traditional condiments, soft potato rolls

NATHAN'S CRINKLE CUT FRIES

Stillwell Avenue classic (VEG)

CLASSIC CHICKEN TENDERS

Hickory bbq, buttermilk ranch, honey mustard

SCRATCH BAKED COOKIE PLATTER

House-made chocolate chunk cookies (VEG)

THE ALL-STAR PACKAGE

\$1900

AMAZIN' SNACK ATTACK

Collectable souvenir helmets with buttered popcorn, ballpark peanuts and Cracker Jack (VEG)

FIESTA FLIGHT

Chili-dusted corn tortilla chips, fire roasted salsa, pico de gallo, guacamole (GF)(VEG)(HH) - *Pairs well with The Pinot Project Pinot Grigio*

EAST ISLAND GREENS

Field grown baby lettuce, market basket vegetables, chardonnay vinaigrette and buttermilk ranch (GF)(VEG)(HH) - *Pairs well with Quilt Chardonnay*

CHEESE & CHARCUTERIE

Local and artisanal meats and cheeses, seasonally inspired roasted and fresh vegetables, traditional accompaniments

NATHAN'S "THE ORIGINAL" BEEF FRANKFURTER

Onion sauce, traditional condiments, soft potato rolls

NATHAN'S CRINKLE CUT FRIES

Stillwell Avenue classic (VEG)

PREMIO SAUSAGE & PEPPERS

Sweet and hot Premio Italian style sausage, balsamic roasted peppers and onions on fresh baked Italian rolls - *Pairs well with Santa Cristina Chianti Superior DOCG*

CLASSIC CHICKEN TENDERS

Hickory bbq, buttermilk ranch, honey mustard

STUFFED MEATBALLS

Ciliegine mozzarella stuffed meatballs, whipped ricotta, shaved Parmesan, tomato cream, toasted focaccia

SCRATCH BAKED COOKIE PLATTER

House-made chocolate chunk cookies (VEG)

CUPCAKES

Chef's selection of cupcakes (VEG)

CANNOLI

A traditional NYC favorite (VEG)

MINI PACKAGES

serves 10

AMAZIN' APPS

\$175

CORN DOG POPPERS

Cornmeal battered Nathan's Famous hot dog, traditional dipping sauce

QUESO FUNDIDO

Mexican chorizo, Oaxaca cheese, pico de gallo, chili-dusted corn tortilla chips

THE TAILGATE

\$240

DOUBLE PLAY WINGS

Tossed in your choice of Buffalo, bbq or sweet chili, blue cheese, carrots, celery

MARGHERITA BRICK OVEN PIZZA

Sicilian crust, San Marzano tomatoes, whole milk mozzarella - *Pairs well with Whispering Angel Rosé*

MULBERRY STREET

\$250

CAPRESE

Roasted layered vegetables, heirloom tomato, fresh mozzarella, pesto, balsamic, sun-dried tomato aioli, ciabatta bread (VEG) - *Pairs well with Ruffino Prosecco Rosé*

STUFFED MEATBALLS

Ciliegine mozzarella stuffed meatballs, whipped ricotta, shaved Parmesan, tomato cream, toasted focaccia

CITI FIELD CLASSICS

\$350

SHAKE SHACK SHACKBURGERS

Cheeseburger made with 100% all-natural Angus beef is served with lettuce, tomato and ShackSauce. This proprietary Shack blend is freshly ground and served on a non-gmo potato bun

PAT LAFRIEDA'S FILET MIGNON STEAK SANDWICH

Pat LaFrieda's reserve 100% black Angus hand-cut beef, Vermont Monterey Jack cheese, sautéed sweet Vidalia onions and beef au jus on a locally baked and toasted French baguette - *Pairs well with Achaval-Ferrer Cabernet Sauvignon*

EXTRA INNINGS

\$120

CANNOLI

A traditional NYC favorite (VEG)

BEIGNETS

Classic sugared beignets with chocolate, vanilla bean anglaise and raspberry dipping sauces

A LA CARTE

serves 10

LEADOFFS

\$55

POPCORN FROM THE KERNEL

Freshly popped, never ending (GF)(VEG)

\$100

AMAZIN' SNACK ATTACK

Collectable souvenir helmets with buttered popcorn, ballpark peanuts and Cracker Jack (VEG)

\$75

CHIPS & DIP

Kettle-fried Kennebec potatoes, triple onion dip (VEG)

\$135

PIGS IN A BLANKET

Whole grain mustard

\$95

SOURDOUGH PRETZEL "DUNKERS"

Cheese fondue (VEG)

\$105

CORN DOG POPPERS

Cornmeal battered Nathan's Famous hot dogs, traditional dipping sauce

\$125

CHEESE & CHARCUTERIE

Local and artisanal meats and cheeses, seasonally inspired roasted and fresh vegetables, traditional accompaniments

\$85

FIESTA FLIGHT

Chili-dusted corn tortilla chips, fire roasted salsa, pico de gallo, guacamole (GF)(VEG)(HH)

Pairs well with The Pinot Project Pinot Grigio

\$90

QUESO FUNDIDO

Mexican chorizo, Oaxaca cheese, pico de gallo, chili-dusted corn tortilla chips
(GF)

\$150

NORTH SHORE CRAB CAKES

Whole grain mustard crème, smoked tartar, wild rocket arugula

Pairs well with Matua Sauvignon Blanc

FIELD OF GREENS

add chicken +\$45, shrimp +\$60, or steak +\$60

\$95

EAST ISLAND GREENS

Field grown baby lettuce, market basket vegetables, chardonnay vinaigrette
& buttermilk ranch (GF)(VEG)(HH)

Pairs well with Quilt Chardonnay

\$95

CLASSIC CAESAR

Hearts of romaine, creamy garlic Caesar dressing, shaved Parmesan,
sourdough croutons (VEG)

\$115

BYO SALAD

Assorted baby lettuces, heirloom cherry tomatoes, shaved red onions,
heirloom carrots, Tinkerbelle peppers, Persian cucumbers, herb vinaigrette,
buttermilk ranch (GF)(VEG)(HH)

\$105

ANTIPASTO

Italian cured meats, fresh mozzarella, heirloom cherry tomatoes, seasonal
vegetables, pesto vinaigrette (GF)

Pairs well with Belle Glos "Oeil de Perdrix" Pinot Noir Blanc

\$125

MARKET FRESH FRUIT

Seasonal farmers market fresh fruit, Brooklyn rooftop honey (GF)(VEG)(HH)

FAN FAVORITES

\$140

NATHAN'S "THE ORIGINAL" BEEF FRANKFURTER

Onion sauce, braised sauerkraut, traditional condiments, soft potato rolls

\$100

NATHAN'S CRINKLE CUT FRIES

Stillwell Avenue classic (VEG)

\$145

PREMIO SAUSAGE & PEPPERS

Sweet and hot Premio Italian style sausage, balsamic roasted peppers and onions on fresh baked Italian rolls

Pairs well with Santa Cristina Chianti Superiore DOCG

\$140

CLASSIC CHICKEN TENDERS

Hickory bbq, buttermilk ranch, honey mustard

\$145

BALLPARK SLIDERS

Pat LaFrieda's sliders, Vermont white cheddar, smoke-spiked ballpark sauce, soft potato roll

Pairs well with Durigutti Malbec

\$155

SMOKED TURKEY

Smoked turkey breast, applewood smoked bacon, Vermont white cheddar, house-made honey dijonaise, hearth-baked baguette

\$140

CAPRESE

Roasted layered vegetables, heirloom tomato, fresh mozzarella, pesto, balsamic, sun-dried tomato aioli, ciabatta bread (VEG)

Pairs well with Ruffino Prosecco Rosé

\$195

CRAB CAKE DAGWOOD

Heirloom tomato, bibb lettuce, smoked tartar, horseradish pickle, roasted tomato and onion focaccia

Pairs well with La Marca Prosecco

\$215

PASTRAMI

Our own pastrami, whole grain mustard, Swiss cheese fondue, sauerkraut, pickles, rye rolls

Pairs well with Belle Glos "Dairyman" Pinot Noir

HEAVY HITTERS

\$165

DOUBLE PLAY WINGS

Choice of honey hot sauce, bbq or sweet chili, blue cheese, carrots, celery

\$140

PERNIL

Smoked pork shoulder, elote, pickled onion, chimichurri, cilantro lime crema, flour tortillas

Pairs well with Valravn Old Vine Zinfandel

\$130

STREET NACHOS

Choice of chipotle chicken tinga or beef barbacoa, borracho beans, cheddar fondue, pico de gallo, roasted salsa, guacamole, crema, tostadas, chili-dusted corn tortilla chips

Pairs well with Margarita Time Mixology Experience

\$140

STUFFED MEATBALLS

Ciliegine mozzarella stuffed meatballs, whipped ricotta, shaved Parmesan, tomato cream, toasted focaccia

\$130

BULGOGI LETTUCE CUPS

Korean bbq beef, kimchi, glass noodle salad, grilled scallions, gem lettuce
MP

SEAFOOD EXTRAVAGANZA

Poached jumbo shrimp, little neck clams, lobster tail, oysters, Tabasco, remoulade, cocktail sauce, lemons (Not attended by a private chef)

Pairs well with Veuve Clicquot Sparkling Rosé

CHEF STUDIO

All studio experiences are attended with a private chef for one hour

\$1180

KOBE HOT ROCK

Center-cut Kobe wagyu ribeye, smoked sea salt (GF)

Pairs well with Stag's Leap 'Artemis' Cabernet Sauvignon

\$725

CACIO E PEPE

House-made fettuccini, Parmesan cream, micro herb salad, focaccia crouton

Pairs well with Stag's Leap 'Karia' Chardonnay

\$1300

PAT LAFRIEDA'S TOMAHAWK RIBEYE

Butter-infused pomme purée, red wine demi, Pat LaFrieda's steak sauce (GF)

Pairs well with Opus One 2018

\$825

SEAFOOD PAELLA

Shrimp, lobster tail, clams, mussels, andouille sausage, saffron broth

Pairs well with Louis Jadot Corton-Charlemagne Grand Cru

\$1500

NY SIGNATURE SUSHI STATION

Unique in suite dining experience including a private sushi chef, offering an assortment of the freshest fish, custom built rolls and our own signature creations. (HH)

SICILIAN STYLE BRICK OVEN PIES

\$90

MARGHERITA

Sicilian crust, San Marzano tomatoes, whole milk mozzarella

Pairs well with Whispering Angel Rosé

\$95

PEPPERONI

Sicilian crust, San Marzano tomatoes, whole milk mozzarella, pepperoni

Pairs well with Santa Cristina Chianti Superiore

TASTE OF THE CITY

\$125

SUNNY'S FAMOUS MAC & CHEESE

Elbows baked in a creamy blend of spices and cheeses, topped the way Mom used to with big boulder croutons (VEG)

\$125

POPUPBAGELS PIZZA BAGELS

Sliced everything bagels and plain bagels topped with our signature sauce and melted mozzarella cheese (VEG) *6 plain and 6 everything*

\$180

MARC MURPHY'S FAMOUS CHICKEN BURGER

1/2 Chicken patty, porchetta, provolone, dijonnaise served with homemade chips

\$230

PAT LAFRIEDA'S FILET MIGNON STEAK SANDWICH

Pat LaFrieda's reserve 100% black Angus hand-cut beef, Vermont Monterey Jack cheese, sautéed sweet Vidalia onions and beef au jus on a locally baked and toasted French baguette

Pairs well with Achaval-Ferrer Cabernet Sauvignon

\$175

PIG BEACH PULLED PORK SANDWICH

Tangy vinegar sauce & purple coleslaw

Pairs well with Erath Pinot Noir

\$135

TAKUMI CHICKEN TINGA TACOS

Slow-braised chicken breast, tomato-chipotle sauce, cilantro and onion, cotija cheese, crispy gyoza shell

\$145

BEYOND SAUSAGE & PEPPERS

Beyond's plant-based sausage, balsamic roasted onions and peppers, on a vegan roll (V)

\$160

SHAKE SHACK SHACKBURGERS

Cheeseburger made with 100% all-natural Angus beef is served with lettuce, tomato and ShackSauce. This proprietary Shack blend is freshly ground and served on a non-gmo potato bun

\$130

SHAKE SHACK MILKSHAKES

Our delicious hand spun shakes featuring homemade frozen custard. Dense, rich, creamy ice cream spun fresh daily. Available in black and white or vanilla

\$250

LOBSTER SHACK FRESH MAINE LOBSTER ROLLS

Maine lobster, lemon and parsley aioli on a split top bun

\$210

DAVID CHANG'S FUKU SPICY FRIED CHICKEN SANDWICH

Fuku's spicy brined chicken, Fuku pickles and Fuku butter on a Martin's potato roll

Pairs well with Kloof Street Old Vine Chenin Blanc

\$120

ARANCINI BROS. CLASSIC RAGU

Saffron risotto with tomato meat sauce, peas and mozzarella

Pairs well with Santa Margherita Pinot Grigio

\$460

BEYOND NIGHTLIFE SUSHI PLATTER (60 PCS)

An assortment of premium sushi and nigiri to include hamachi, spicy tuna, shrimp, salmon, avocado, rainbow and California rolls served with white ginger and wasabi (HH)

THE SWEET SPOT

\$115

SCRATCH BAKED COOKIE PLATTER

House-made chocolate chunk cookies (VEG)

\$125

BROWNIES

Our house-made chocolate brownies (VEG)

\$130

CAKE TASTING

Assortment of five different layer cakes consisting of opera cake, tiramisu, carrot, lemon raspberry, chocolate mousse (VEG)

\$125

CUPCAKES

Chef's selection of cupcakes (VEG)

\$135

SEASONAL TARTLET

Chef's selection of two seasonal tarts

\$130

CANNOLI

A traditional NYC favorite (VEG)

\$125

BEIGNETS

Classic sugared beignets with chocolate, vanilla bean anglaise and raspberry dipping sauces

\$135

MILK & CREAM'WICH

Chocolate chip cookie vanilla ice cream sandwich

UNIQUE OFFERINGS

DESSERT CART

Request a visit to your suite at any time! Reservation must be made 72 hours prior to event.

PRIVATE GUEST ATTENDANT

Assigned exclusively to your suite, the attendant special services include greeting of guests, personally serving food and beverages, and maintaining the general hospitality of your suite. Please allow 72 hours notice. For an additional fee.

Prices do not include 20% management fee and 8.875% NYST.

Gluten Free (GF), Vegetarian (VEG), Vegan (V), Heart Healthy (HH)

Beverages

MIXOLOGY EXPERIENCES

serves 10

MIXOLOGY EXPERIENCES

\$210

BYO BLOODY MARY

Vodka, Premium Bloody Mary Mix and all the fixins to create the ultimate Bloody Mary just how you like it

\$230

OLD FASHIONED BAR

Create the classic or add your own twist with an assortment of bitters and garnishes

\$215 / \$285

BUBBLY

Mix your own mimosas, bellinis and Kir Royales. Make this Premium with Veuve Clicquot Brut

\$230

MARGARITA TIME

Salt the rim and shake up an original, add some strawberry, or spice yours up with some jalapeño

\$215 / \$260

SANGRIA BAR

Choice of Red or White Sangria, fresh fruit, herbs & spices. Enhance this experience with bourbon infused cherries, edible flowers, and rock candy

\$550

MARTINI CART

Shake up your suite experience with shaken or stirred custom martinis, includes vodka & gin, dry vermouth, aromatic aperitif, olive juice, fresh orange and lemon peels, blue cheese stuffed olives and cocktail onions. – Includes a personal bartender.

BEERS

Served as a 6-pack

DOMESTIC BEERS

\$58

COORS LIGHT

\$48

COORS EDGE NA

\$58

MILLER LITE

\$58

BUD LIGHT

\$58

MICHELOB ULTRA

IMPORTED

\$63

CORONA

\$63

HEINEKEN

\$63

MODELO ESPECIAL

\$63

PACIFICO

\$63

PERONI

CRAFT

\$68

BLUE MOON

\$68

ANGRY ORCHARD CRISP APPLE HARD CIDER

\$68

DOGFISH HEAD 60 MINUTE IPA

\$68

GARVIES POINT BATTALION 5 PILSNER

\$68

TWISTED TEA ORIGINAL

\$68

MONTAUK SUMMER ALE

\$68

BROOKLYN LAGER

\$68

SAMUEL ADAMS BOSTON LAGER

SPIKED SELTZER

\$68

VIZZY HARD SELTZER

\$68

CORONA HARD SELTZER

WINE

SPARKLING WINES

\$75

PROSECCO, TUSSOCK JUMPER SPUMANTE

Treviso DOC, Italy | Bright, fruit, crisp acidity with a dry finish

\$175

CHAMPAGNE, VEUVE CLICQUOT BRUT NV

Champagne, France | Yellow and white fruits, vanilla and brioche

\$455

CHAMPAGNE, DOM PERIGNON 2006

Champagne, France

\$860

CHAMPAGNE, LOUIS ROEDERER CRISTAL BRUT 2002

Champagne, France

ROSÉ

\$65

ROSÉ, RUFFINO

Italy | Fresh and fragrant with notes of strawberry

\$85

ROSÉ, CHAPOUTIER BELLERUCHE

Cotes Du Rhône, France | Red fruits, citrus, subtle and fresh

\$70

ROSÉ, ELOUAN

Oregon | Bright acidity with firm red berry fruit flavors

\$75

PINOT NOIR BLANC, BELLE GLOS 'OEIL DE OEDRIX'

Russian River Valley, CA | Bright berry flavors balanced with crisp refreshing structure

\$80

GRENACHE ROSÉ, NOTORIOUS PINK

Germany | Lovely pink glow, bursting with spring aromas. Boasting fresh peaches, plums and orange honey blossom on the nose. Tart raspberry and sweet cherries on the palate.

WHITE

\$75

PINOT GRIGIO, THE PINOT PROJECT

Delle Venezie DOC, Italy | White flowers, apricot, crisp and balanced
\$85

PINOT GRIGIO, SANTA MARGHERITA

Alto Adige DOC, Italy | Golden Delicious apple, crisp, dry, crowd favorite
\$75

CHENIN BLANC, KLOOF STREET OLD VINE

Swartland, South Africa | Lemon and lime citrus, honey and oak, food friendly
\$68

SAUVIGNON BLANC, TUSSOCK JUMPER

Marlborough, New Zealand | Pronounced aromatic intensity with notes of grapefruit, lime and gooseberry, light bodied
\$75

SAUVIGNON BLANC, MOUNT RILEY

Marlborough, New Zealand | A parade of passionfruit, nectarine and lemongrass
\$70

RIESLING, TUSSOCK JUMPER

Rheinhessen, Germany | Delicate lemon and melon, fresh and clean with excellent balance
\$70

CHARDONNAY, TUSSOCK JUMPER

France | Refreshing citrus aromas, fresh and well structured
\$75

CHARDONNAY, CHARLES SMITH WINES 'EVE'

Washington State, WA | Dry, creamy, smooth and heavenly
\$85

CHARDONNAY, PATZ & HALL

Russian River Valley, CA | Green apple, spicy pear, orange blossom and luxurious
\$105

CHARDONNAY, STAG'S LEAP WINE CELLARS 'KARIA'

Napa Valley, CA | Honeysuckle, medium-bodied, balanced acidity and minerality, elegant
\$115

CHARDONNAY, QUILT

Napa Valley, CA | Aromas of fuji apple, buttery and toasty oak accented by flavors of apple tart and caramelized pineapple

\$75

CHARDONNAY, BOEN - TR APPELLATION

Russian River Valley, CA | Notes of apricot, lemon-cream tart and vanilla balanced with bright acidity

\$80

INFAMOUS GOLD

France | Beautifully gold in color, this wine has cooked lemon and vanilla nose. On the palate, the wine features baking spices with a touch of salinity on the finish.

\$750

LOUIS JADOT CORTON CHARLEMAGNE DOMAINE DES HERITIERS 2018

Beaune, France

R E D

\$65

PINOT NOIR, TUSSOCK JUMPER

France | Red and blackberry, wood, vanilla, and jam

\$75

PINOT NOIR, ERATH

Dundee Hills, OR | Juicy palate, fresh huckleberry and blackberry, Oregon classic

\$85

PINOT NOIR, MEIOMI

Monterey, CA | Strawberry, mocha, toasty oak, dark cherry and complex

\$75

PINOT NOIR, ELOUAN

Oregon | Elegant on the palate with flavors of rich red plum, bright cheery subtle earthiness and a hint of sweet tobacco

\$140

PINOT NOIR, BELLE GLOS 'DAIRYMAN VINEYARD'

Russian River Valley, CA | Aromas of black cherry, mineral notes and baking spices

\$95

PINOT NOIR, BOEN 'AVA SERIES'

Russian River Valley, CA | Bright cheery, dark chocolate and black licorice complexed by hints of toast, smoked meat and barrel spice

\$65

MERLOT, AROMO

Valle Del Maule, Chile | Black fruits, black pepper with a rich finish

\$75

CHIANTI SUPERIORE, SANTA CRISTINA

DOCG Italy | Ruby red color, cherries and plum, a center of the table staple

\$85

MALBEC, DURIGUTTI

Mendoza, Argentina | Ripe and racy, raspberry, licorice, bold, classic representation

\$75

RIOJA, CVNE CUNE CRIANZA

Rioja, Spain | Aromatic, licorice, vanilla, smooth and fresh

\$75

ZINFANDEL, VALRAVN OLD VINE

Sonoma County, CA | Simmering berry sauce, copious blueberry, chocolate and mocha beans

\$75

CABERNET FRANC, ONABAY VINEYARDS COT-FERMENTED

North Fork Long Island, NY | Bursts with fresh raspberry, vibrant ripe fruit, pairs well with everything

\$80

CABERNET NOIR, SCANDALOUS ONE

France | Deep purple with bluish tints, aroma of red and black fruits with mineral and biscuit notes on the palate

\$80

CABERNET SAUVIGNON, ACHAVAL-FERRER

Mendoza, Argentina | Distinctive juicy texture and overflowing with black and red fruits

\$165

CABERNET SAUVIGNON, JORDAN

Alexander Valley, Sonoma, CA | Blackberry, French oak, velvety richness and chocolate

\$175

CABERNET SAUVIGNON, STAG'S LEAP WINE CELLARS ARTEMIS

Napa Valley, CA | Opulent, dark refined tannins, old-world elegance

\$180

CABERNET SAUVIGNON, QUILT

Napa Valley, CA | Blend of crème de cassis, hazelnut, cocoa, blackberry preserves and pie with hints of dark licorice

\$850

DOMAINE DENIS MORTET CLOS DE VOUGEOT GRAND CRU 2018

Côte de Nuits, France

\$650

OPUS ONE 2017

Napa Valley, CA

MAGNUMS

M A G N U M S

\$415

LAS ALTURAS PINOT NOIR

Santa Lucia Highlands | Blueberry pie, fresh tilled earth and sweet black licorice aromas with complex flavors of blackberry, currant and ripe tannins

\$415

BELLE GLOS TAYLOR LANE PINOT NOIR

Sonoma Coast | Flavors of cherry, apple and blackberry balanced with pleasant acidity and nice minerality

RESERVE WINES

W H I T E S

\$93

DOMAINE DELAPORTE, SAUVIGNON BLANC

Sancerre, FR

\$50

GINI, SOAVE CLASSICO

Veneto, IT

\$56

PACO & LOLA, ALBARINO

Rias Baixas, ES

\$53

LIEU DIT SANTA MARIA VALLEY, MELON DE BOURGOGNE

Santa Barbara, CA

\$64

ROBERT MONDAVI, FUME BLANC

Oakville, CA

\$73

STAG'S LEAP, VIOGNIER

Napa Valley, CA

R E D S

\$178

GROTH OAKVILLE, CABERNET SAUVIGNON

Napa Valley, CA

\$134

FREEMARK ABBEY, CABERNET SAUVIGNON

Napa Valley, CA

\$234 (750 mL)

CAYMUS VINEYARDS, CABERNET SAUVIGNON

Napa Valley, CA

\$295

QUILT, RESERVE CABERNET

Full bodied with aromas of dark currant, chocolate, hazelnut cream, coffee beans, vanilla and red plum

\$137

BELLE GLOS 'DAIRYMAN,' PINOT NOIR

Russian River Valley, CA

\$184

VINCENT GIRARDIN GEVERY-CHAMBERTIN VIEILLES VIGNES, PINOT NOIR

Burgundy, FR

\$131

THE PRISONER, RED BLEND

California

\$178

ORIN SWIFT PAPILLON, RED BLEND

Napa Valley, CA

\$91

TENUTA GUADO AL TASSO BRUCIATO BOLGHERI, SUPER TUSCAN

Tuscany, IT

LIQUOR & MIXERS

V O D K A

\$100

PINNACLE VODKA

\$150

TRUE VODKA

\$165

TITO'S VODKA

\$200

GREY GOOSE VODKA

\$180

BELVEDERE

R U M

\$135

BACARDI RUM

\$140

SAILOR JERRY

\$145

EL DORADO 12YR OLD FINEST

G I N

\$100

PINNACLE GIN

\$145

GREENHOOK

\$165

TANQUERAY

\$190

HENDRICK'S

B O U R B O N

\$175

BULLEIT

\$200

HUDSON VALLEY BOURBON

\$250

BASIL HAYDEN'S

\$250

MONKEY SHOULDER

TEQUILA

\$100

SAUZA GOLD

\$175

CASAMIGOS BLANCO

\$175

HIJOLE

\$225

PATRON SILVER

\$225

PATRON CAFÉ

\$300

DON JULIO 1942

SCOTCH

\$175

JOHNNIE WALKER RED

\$400

TALISKER 10YR

\$250

BALVENIE 12YR

\$250

JOHNNIE WALKER BLACK

\$250

GLENLIVET 12YR

\$250

GLENFIDDICH 12YR

\$275

MACALLAN DOUBLE CASK

\$375

LAGAVULIN 16YR

\$375

OBAN 14YR

WHISKEY

\$150

JAMESON

\$150

JACK DANIEL'S

\$175

CROWN ROYAL

\$200

BUSHMILLS

\$180

GEORGE DICKEL RYE WHISKEY

\$150

TULLAMORE DEW

\$210

TULLAMORE DEW 14YR SINGLE MALT

\$225

WOODFORD RESERVE

LIQUEUR

\$140

JAGERMEISTER

COGNAC

\$210

COURVOISIER VS

\$260

COURVOISIER VSOP

MIXERS

\$30

CLUB SODA (6 PK)

\$30

TONIC WATER (6 PK)

\$30

GINGER ALE (6 PK)

\$20

CRANBERRY JUICE (QT.)

\$20

ORANGE JUICE (QT.)

\$20

PINEAPPLE JUICE (QT.)

\$25

BLOODY MARY MIX

\$25

OWEN'S CRAFT MIXERS GINGER BEER & LIME (4PACK)

\$25

GRAPEFRUIT & LIME (4PACK)

NON-ALCOHOLIC

Served as a 6-pack

NON-ALCOHOLIC

\$32

DASANI WATER

\$45

SMARTWATER 1L

\$45

SAN PELLEGRINO SPARKLING WATER

\$33

COCA-COLA

\$33

DIET COKE

\$33

COCA-COLA ZERO

\$33

SPRITE

\$33

GOLD PEAK ICED TEA

\$33

GATORADE COOL BLUE