

PACKAGES

serves 20 - advance orders only

EMPIRE PACKAGE

\$1550

CHIPS & DIP

Kettle Fried Kennebec Potatoes, Triple Onion Dip (V)

EAST ISLAND GREENS

Field Grown Baby Lettuce, Market Basket Vegetables, Chardonnay Vinaigrette, Buttermilk Ranch (V)(GF)

NATHAN'S "ORIGINAL" BEEF FRANKFURTER

Onion Sauce, Braised Sauerkraut, Traditional Condiments, Martin's Potato Rolls

NATHAN'S CRINKLE CUT FRIES

Stillwell Ave Classic (V)

CLASSIC CHICKEN TENDERS

Hickory BBQ, Buttermilk Ranch, Honey Mustard

MAC ATTACK

The OG - Cavatappi Pasta, Five Cheese Blend, Garlic Gremolata (V)

SCRATCH BAKED COOKIE PLATTER

House-Made Chocolate Chunk Cookies (V)

CINNAMON SUGAR PRETZEL "DUNKERS"

Served with Vanilla Icing Dip (V)

BIG APPLE PACKAGE

\$2050

AMAZIN' SNACK ATTACK

Buttered Popcorn in a collectible souvenir Mets bucket and Ballpark Peanuts & Cracker Jack in Souvenir Mets Helmets (V)

.

DIP IT

Choose a Dip & Crisp

Dips: *Buffalo Chicken, South Bay Crab, Spinach Artichoke (V), Hot Honey Whipped Ricotta (V)(GF), Pimento Cheese (V)(GF)*

Crisps: Kettle Fried Kennebec Potatoes (V), Chili Dusted Corn Tortilla Chips (V), Za'atar Spiced Pita Chips (V), Bagel Chips (V), Corn Chips (V)

Add a Dip +\$36

Add a Crisp +\$20

SPINACH ARTICHOKE DIP

Chili Dusted Corn Tortilla Chips (V)

NORTH SHORE SHRIMP COCKTAIL

Lemon, Cocktail Sauce (GF)

EAST ISLAND GREENS

Field Grown Baby Lettuce, Market Basket Vegetables, Chardonnay Vinaigrette, Buttermilk Ranch (V)(GF)

NATHAN'S "ORIGINAL" BEEF FRANKFURTER

Onion Sauce, Braised Sauerkraut, Traditional Condiments, Martin's Potato Rolls

NATHAN'S CRINKLE CUT FRIES

Stillwell Ave Classic (V)

GODFATHER

Prosciutto, Capicola, Salami, Balsamic Roasted Heirloom Tomato, Fresh Mozzarella, Roasted Red Pepper Pesto

CLASSIC CHICKEN TENDERS

Hickory BBQ, Buttermilk Ranch, Honey Mustard

STUFFED MEATBALLS

Ciliegine Stuffed Meatballs, Whipped Ricotta, Parmesan, Tomato Cream, Toasted Focaccia

CINNAMON SUGAR PRETZEL "DUNKERS"

Served with Vanilla Icing Dip (V)

SCRATCH BAKED COOKIE PLATTER

House-Made Chocolate Chunk Cookies (V)

CHOCOLATE FUDGE BROWNIES

Citi Field Favorite! (V)

STARTERS

serves 10

LEADOFFS

\$55

POPCORN FROM THE KERNEL

Freshly Popped, Never Ending, in a Collectible Souvenir Mets Bucket (V)(GF)

\$105

AMAZIN' SNACK ATTACK

Buttered Popcorn in a Collectible Souvenir Mets Bucket and Ballpark Peanuts & Cracker Jack in Souvenir Mets Helmets (V)

\$75

CHIPS & DIP

Kettle Fried Kennebec Potatoes, Triple Onion Dip (V)

\$95

SOURDOUGH PRETZEL "DUNKERS"

Cheese Fondue (V)

\$95

JALAPEÑO POPPERS

Southwest Ranch Dipping Sauce (V)

\$140

BUTCHER, BAKER, & CHEESEMAKER

Local & Artisan Meats and Cheeses, Seasonally Inspired Roasted & Fresh Vegetables, Traditional Accompaniments

\$90

FIESTA FLIGHT

Chili Dusted Corn Tortilla Chips, Fire Roasted Salsa, Pico de Gallo, Guacamole (V)

\$180

NORTH SHORE SHRIMP COCKTAIL

Lemon, Cocktail Sauce (GF)

\$120

FARM STAND CRUDITÉ

Farm Fresh Vegetables, Hummus, & Buttermilk Ranch (V)(GF)

\$175

DIP IT

Choose a Dip & Crisp

Dips: Buffalo Chicken, South Bay Crab, Spinach Artichoke (V), Hot Honey Whipped Ricotta (V)(GF), Pimento Cheese (V)(GF)

Crisps: Kettle Fried Kennebec Potatoes (V), Chili Dusted Corn Tortilla Chips (V), Za'atar Spiced Pita Chips (V), Bagel Chips (V), Corn Chips (V)

Add a Dip +\$36

Add a Crisp +\$20

FIELDS OF GREEN

add chicken +\$50, shrimp +\$65, or steak +\$65

\$100

EAST ISLAND GREENS

Field Grown Baby Lettuce, Market Basket Vegetables, Chardonnay Vinaigrette, Buttermilk Ranch (V)(GF)

\$100

CLASSIC CAESAR

Hearts of Romaine, Creamy Garlic Caesar, Shaved Parmesan, Sourdough Croutons (V)

\$120

LOADED COBB

Hard Boiled Egg, Gorgonzola Crumbles, Pickled Red Onion, Chopped Candied Bacon, Avocado, Sherry Shallot Vinaigrette (GF)

\$115

STRAWBERRY & GOAT CHEESE

Baby Spinach, Arugula, Quinoa, Couscous, Strawberries, Goat Cheese, Maple Balsamic Vinaigrette (V)

\$125

MARKET FRESH FRUIT

Seasonal Farmer's Market Fresh Fruit, Brooklyn Rooftop Honey (V)(GF)

ENTREES

serves 10

FAN FAVORITES

\$140

NATHAN'S "ORIGINAL" BEEF FRANKFURTER

Onion Sauce, Braised Sauerkraut, Traditional Condiments, Martin's Potato Rolls

\$100

NATHAN'S CRINKLE CUT FRIES

Stillwell Ave Classic (V)

\$150

PREMIO SAUSAGE AND PEPPERS

Sweet & Hot Premio Italian Style Sausage, Balsamic Roasted Peppers and Onions, Fresh Baked Italian Rolls

\$145

CLASSIC CHICKEN TENDERS

Hickory BBQ, Buttermilk Ranch, Honey Mustard

.

SIGNATURE SLIDERS

Choose Between:

The Ballpark \$145 – *Pat LaFrieda's Slider Patty, Ballpark Sauce, Pickle, Martin's 12 Slice Potato Rolls*

The Meatball Parm \$155 – *Grandpa's Meatball Mix, Whipped Ricotta, Sunday Sauce, Martin's 12 Slice Potato Rolls*

The Crispy Chicken \$150 – *Buttermilk Fried White Meat Chicken, Pickled Red Onion, Avocado Aioli, Martin's 12 Slice Potato Rolls*

Pulled Pork \$155 – *Hickory BBQ Pulled Pork, Coleslaw, Crispy Onions, Martin's 12 Slice Potato Rolls*

\$180

FRENCH DIP

House-Made Roast Beef, Provolone Cheese, Horseradish Cream, Au Jus

\$140

CAPRESE

Roasted Layered Vegetables, Heirloom Tomato, Fresh Mozzarella, Pesto, Balsamic, Sundried Tomato, Aioli, Ciabatta Bread (V)

\$150

BUFFALO CHICKEN WRAP

Buffalo Marinated Grilled Chicken, Blue Cheese Crumbles, Applewood Smoked Bacon, Charred Scallions, Romaine Lettuce, Ranch

\$175

GODFATHER

Prosciutto, Capicola, Salami, Balsamic Roasted Heirloom Tomato, Fresh Mozzarella, Roasted Red Pepper Pesto

\$150

QUESADILLA DUO

Chicken Tinga & Beef Barbacoa, Tri Colored Peppers, Spanish Onions, Crema, Pico de Gallo, Fire Roasted Salsa

HEAVY HITTERS

MKT

SEAFOOD EXTRAVAGANZA

Poached Jumbo Shrimp, Little Neck Clams, Lobster Tail, Oysters, Tabasco, Remoulade, Cocktail Sauce, Lemons (GF)

\$275

BACKYARD BBQ

Choose 2 Meats & 3 Sides

Meats:

Brisket

Korean Style Short Rib

Roasted Turkey

Pernil

Baby Back Ribs

Beer Can Chicken

Sides:

Sweet Corn Succotash (V)(GF)

Pasta Salad (V)

Cowboy Baked Beans

Creamed Spinach (V)

Mac 'N Cheese (V)

Corn Bread with Whipped Honey Butter (V)

Add a Meat +\$50

Add a Side +\$20

\$140

STUFFED MEATBALLS

Ciliegine Stuffed Meatballs, Whipped Ricotta, Parmesan, Tomato Cream, Toasted Focaccia

\$225

SOUTH OF THE BORDER

Build your own Fajitas! Chipotle Chicken Tinga, Beef Barbacoa, or Chili Marinated Shrimp Served with Chili Spiced Peppers & Onions, Cheddar Fondue, Pico de Gallo, Roasted Salsa, Guacamole, Crema, Flour Tortillas

\$190

WINGIN' IT

Choose Your Base, Toss, and Dunk. Served with Celery Sticks & Carrot Sticks.

Base:

Bone-In House Brined Chicken Wings

Boneless Chicken "Nugs"

Chicken Tenders

Battered Cauliflower (V)

Toss:

Classic Buffalo

Hickory BBQ

General Tso's

Garlic Parmesan

Dunk:

Blue Cheese

Ranch

.

MAC ATTACK

Choose From:

The OG – Cavatappi Pasta, Five Cheese Blend, Garlic Gremolata (V) \$175

Braised Short Rib Mac – Cavatappi Pasta, Five Cheese Blend, Braised Short Rib, Red Wine Reduction \$200

Buffalo Chicken Mac – Cavatappi Pasta, Five Cheese Blend, Buffalo Chicken \$200

Bayou Mac – Cavatappi Pasta, Five Cheese Blend, Andouille Sausage, Onion, Pepper \$200

Lobster Mac – Cavatappi Pasta, Five Cheese Blend, Maine Lobster, Old Bay Cracker Crumble \$225
\$165

BUILD YOUR OWN STREET NACHOS

Chipotle Chicken Tinga or Beef Barbacoa Served with Borracho Beans, Cheddar Fondue, Pico de Gallo, Roasted Salsa, Guacamole, Crema, Chili Dusted Tortilla Chips, and Served with 10 Souvenir Mini Mets Helmets

CHEF'S SPOTLIGHTS

When Choosing an Experience Below, Prepared to Be WOWed! You and Your Guests Will Have a Private Chef Join You in Your Suite for One Hour Filled with a Combo of Entertainment & Live Cooking. Whether We are Cooking Your Meal on a Hot Rock, Carving a Tender Tomahawk, Tossing House-made Fettuccini in a Parmesan Wheel, Coating Popcorn in Sweet Caramel, or Rolling Sushi Fresh Before Your Eyes, This is Guaranteed to be a Unique & Memorable Experience for All.

serves 10

\$850

LAVA ROCK EXPERIENCE

Center Cut Kobe Wagyu Ribeye, Kurobuta Pork Belly and Jumbo Diver Scallops served with Chimichurri, Tonkatsu, Tropical Relish and Smoked Sea Salt (GF)

\$725

CACIO E PEPE EXPERIENCE

House-Made Fettuccini, Parmesan Cream, Micro Herb Salad, Focaccia Crouton (V)

\$1375

PAT LAFRIEDA'S TOMAHAWK RIBEYE EXPERIENCE

*Butter Infused Pomme Puree, Red Wine Demi, Pat LaFrieda Steak Sauce
Customize your Tomahawk! Add a carved logo or name. \$100 per order*

\$1600

BEYOND NIGHTLIFE SUSHI EXPERIENCE

Assorted Sushi and Sashimi Hand Rolled Live

\$100

CARAMEL CORN EXPERIENCE

Freshly Popped Kernel Popcorn, Drizzled and Tossed with Fresh Caramel right in front of your eyes!

TASTE OF THE CITY

serves 10

\$235

PAT LAFRIEDA'S ORIGINAL FILET MIGNON STEAK SANDWICH

Pat LaFrieda's Reserve 100% Black Angus Hand Cut Beef, Vermont Monterey Jack Cheese, Sauteed Sweet Vidalia Onions, Beef Au Jus, Locally Baked French Baguette

\$165

SHAKE SHACK SHACKBURGERS®

Cheeseburgers with Lettuce, Tomato, ShackSauce®

\$135

SHAKE SHACK SHAKES

Our Delicious Hand Spun Shakes Featuring Homemade Frozen Custard. Dense, Rich, Creamy Ice Cream Spun Fresh Daily. Available in Black & White or Vanilla.
(V)

\$215

DAVID CHANG'S FUKU SPICY FRIED CHICKEN SANDWICH

FUKU's Spicy Brined Chicken, FUKU Pickles, FUKU Butter on a Martin's Potato Roll
MKT

LOBSTER SHACK FRESH MAINE LOBSTER ROLLS

Maine Lobster, Lemon & Parsley Aioli, on a Split Top Toasted Buttered Potato Bun

\$480

BEYOND NIGHTLIFE SUSHI & SASHIMI PLATTERS

Assorted Sushi and Sashimi Prepared Fresh

\$150

BIG MOZZ MOZZ STICKS

Handmade Fresh Mozzarella Sticks Breaded with Fresh Garlic, Parsley, & Pecorino Romano. Served with Red Sauce (V)

\$180

PIG BEACH PULLED PORK

Tangy Vinegar BBQ Sauce + Purple Coleslaw, Served on a Martin's Potato Roll

\$150

EMPANADA MAMA

Spicy and Tangy Marinated Shredded Chicken with Blue Cheese on the Side or Top Round Steak Strips, Mozzarella, Red Pepper, Onions with a Latin Twist!
\$155

NIXTAMAL CHICKEN TACOS

Oven Roasted Adobo Marinated Chicken Topped with Cilantro & Onions,
Served on Corn Tortillas

PRINCE STREET PIZZA

\$110

PRINCE PERFECTION

Marinara Sauce, Fresh Mozzarella, Pecorino Romano (V)

\$125

SPICY SPRING

Fra Diavolo Sauce, Pepperoni, Fresh Mozzarella, Pecorino Romano

DESSERT

serves 10

THE SWEET SPOT

\$115

SCRATCH BAKED COOKIE PLATTER

House-Made Chocolate Chunk Cookies (V)

\$125

CHOCOLATE FUDGE BROWNIES

Citi Field Favorite! (V)

\$160

SIGNATURE METS DONUTS BY GLAZE

Choose from Mets Themed Donuts or Customize Your Own! (V)

\$135

TRIFLE TRIO

*An assortment of Black & White, Strawberry Shortcake, and Tropical Parfaits.
(V)*

\$100

CINNAMON SUGAR PRETZEL "DUNKERS"

Served with Vanilla Icing Dip (V)

\$125

CANNOLI

A Traditional NYC Favorite! (V)

\$150

GOURMET ECLAIRS

An assortment of Cookies & Cream, Raspberry, Funfetti, Chocolate (V)

\$120

ICE CREAM COOLER

(V)

\$80

COTTON CANDY

Fresh Spun! (V)

\$155

MOLTEN FUDGE FONDUE

Served with Pretzels, Strawberries, Graham Crackers, Pirouette Cookies, and Marshmallows. (V)

UNIQUE OFFERINGS

DESSERT CART

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

SPECIAL OCCASION CAKE AND CUPCAKES

Our renowned pastry chef, Julie Elkind, will assist in creating the perfect cake or cupcakes for every occasion; inquire when placing your order.

PRIVATE GUEST ATTENDANT

An attendant is designated to your suite and guests exclusively. Please allow
5 BUSINESS DAY-NOTICE.

\$300

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

Gluten Free (GF), Vegetarian (V)

SUITE MENU Presented by Chef Timothy Clemente • **DESSERT MENU** Presented by Executive Pastry Chef Julie Elkind



KOSHER

Minimum of 10 guests required. All packages include plasticware and serving utensils. Orders must be placed 5 business days in advance. Sunday orders must be placed by Monday at 2:00pm. All kosher options are provided by Prime Kosher Sports



PACKAGES

THE BASE HIT PACKAGE

\$80/per guest

FRESH COUNTRY COLESLAW

(V)(GF)

POTATO SALAD

(V)(GF)

PASTA SALAD

(V)

BALLPARK BEEF HOT DOGS

Served with Sauerkraut, Deli Mustard, Ketchup, Relish and Buns

GRILLED HAMBURGERS

Served with Sour Pickles, Lettuce, Tomato, Onion and Buns

FRESH BAKED COOKIES

(V)

THE LINE DRIVE PACKAGE

\$90/per guest

FRESH COUNTRY COLESLAW

(V)(GF)

POTATO SALAD

(V)(GF)

PASTA SALAD

(V)

CRUDITÉS & DIP PLATTER

(V)(GF)

SEASONAL FRUIT PLATTER

(V)(GF)

ASSORTED DELI SANDWICHES & WRAPS

Turkey and Pastrami Sandwiches, Chicken Caesar and Veggie Wraps Served with Deli Mustard, Ketchup, Relish and Mayo

FRESH BAKED COOKIES

(V)

THE GRAND SLAM PACKAGE

\$105/per guest

FRESH COUNTRY COLESLAW

(V)(GF)

POTATO SALAD

(V)(GF)

PASTA SALAD

(V)

CRUDITÉS & DIP PLATTER

(V)(GF)

CAESAR SALAD

(V)

POTATO KNISH PLATTER

(V)

BALLPARK BEEF HOT DOGS

Served with Sauerkraut, Deli Mustard, Ketchup, Relish and Buns

GRILLED HAMBURGERS

Served with Sour Pickles, Lettuce, Tomato, Onion and Buns

POTATO & VEGGIE CHIPS

(V)

FRESH BAKED COOKIES

(V)

THE MVP PACKAGE

\$120/per guest

FRESH GARDEN SALAD

Served with Balsamic Dressing (V)(GF)

FRENCH CLUSTER ROLLS

(V)

RICE PILAF

(V)

GRILLED VEGETABLES

(V)(GF)
BBQ BEEF STEAK TIDBITS
(GF)
GRILLED SALMON
(GF)
BALSAMIC GRILLED CHICKEN BREAST
(GF)
DIJON ROASTED POTATOES
(V)
SEASONAL FRUIT PLATTER
(V)(GF)
CRUDITÉS & DIP PLATTER
(V)(GF)
FRESH BAKED COOKIES
(V)

THE TASTE OF ISRAEL PACKAGE
\$130/per guest

PITA CHIPS
(V)
PITA
(V)
HUMMUS
(V)
MATBUCHA
(V)
TEHINA
(V)
ISRAELI SALAD
(V)
ISRAELI PICKLES
(V)
FALAFEL BALLS
(V)
BEEF KABOBS
(GF)
CHICKEN KABOBS
(GF)
FRESH BAKED COOKIES
(V)

THE TRIPLE PLAY EXPERIENCE

When Choosing the Experience Below, Prepared to Be WOWed! You and Your Guests Will Have a Private Chef Join You in Your Suite for One Hour Filled with a Combo of Entertainment & Live Carving. This is Guaranteed to be a Unique & Memorable Experience for All.
\$210/per guest

THE CARVING STATION

Comes with Turkey and Your Choice of Corned Beef or Prime Rib (GF)

ACCOMPANIED BY:

Garden Salad (V)(GF)

Roasted Vegetables (V)(GF)

Miniature Franks in a Blanket

Miniature Eggrolls (V)

Chicken Poppers

Fresh Baked Cookies (V)

Fruit Platter (V)(GF)

KOSHER ENHANCEMENTS

serves 10

\$110

FRESH GARDEN SALAD

Served with Balsamic Dressing (V)(GF)

\$145

SEASONAL FRUIT PLATTER

(V)(GF)

\$110

LARGE BALLPARK PRETZELS

(V)

\$115

POTATO KNISH PLATTER

(V)

\$165

CRISPY CHICKEN TENDERS

\$110

BOARDWALK FRENCH FRIES

(V)

\$150

BALLPARK BEEF HOT DOGS

Served with Sauerkraut, Deli Mustard, Ketchup, Relish and Buns

\$155

GRILLED HAMBURGERS

Served with Sour Pickles, Lettuce, Tomato, Onion and Buns

\$210

PULLED BBQ BRISKET

Tender Smoked Brisket with a Savory BBQ Sauce Served with Fresh Baked Pretzel Buns

\$160

SAUSAGE & PEPPERS

Sweet Sausage, Balsamic Roasted Peppers and Onions Served with Fresh Baked Italian Bread

\$165

CHICKEN POPPERS

With BBQ, Mild and Hot Sauce

\$125

RUGELACH PLATTER

(V)

\$135

FRESH BAKED COOKIES

(V)

\$145

PINTS 'N PIES NONDAIRY VEGAN ICE CREAM CUPS

Cookies and Cream, Strawberry Shortcake and Nutella



BEVERAGES

BEERS

served as a 6-pack

DOMESTIC BEERS

\$59
COORS LIGHT
\$59
MILLER LITE
\$59
BUD LIGHT
\$59
MICHELOB ULTRA

IMPORTED

\$64
CORONA
\$64
HEINEKEN
\$64

MODELO ESPECIAL

\$64

PACIFICO

\$64

PERONI

\$48

PERONI 0.0 (NA)

\$64

AMSTEL LIGHT

CRAFT

\$69

BLUE MOON

\$69

SIMPLY SPIKED LEMONADE

\$69

DOGFISH HEAD 60 MINUTE IPA

\$69

ARNOLD PALMER SPIKED HALF & HALF

\$69

MONTAUK SURF BEER

\$69

BROOKLYN LAGER

\$69

SAMUEL ADAMS BOSTON LAGER

SPIKED SELTZER

\$69

VIZZY HARD SELTZER (GF)

\$69

CORONA HARD SELTZER (GF)

WINE SELECTION

SPARKLING WINES

\$80

PROSECCO, LA MARCA

Italy | Displays notes of ripe lemon, green apple, and hints of grapefruit. On the palate the wine is fresh and clean with crisp minerality

\$80

SPARKLING SAKE, MIO

Japan | Lively and Delicately Fruity

\$200

CHAMPAGNE, VEUVE CLICQUOT BRUT NV

Champagne, France | Yellow and white fruits, vanilla and brioche
\$650

CHAMPAGNE, DOM PÉRIGNON 2006

Champagne, France

\$860

CHAMPAGNE, LOUIS ROEDERER CRISTAL BRUT 2002

Champagne, France

\$350

CHAMPAGNE, VEUVE CLICQUOT LA GRAND DAME

Champagne, France

ROSÉS

\$80

ROSÉ, ELOUAN

Oregon | Bright acidity with firm red berry fruit flavors

\$85

PINOT NOIR BLANC, BELLE GLOS 'OEIL DE PERDRIX'

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

WHITES

\$80

PINOT GRIGIO, TORRESELLA

Veneto, Italy

\$75

PINOT GRIGIO, THE PINOT PROJECT

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

\$100

PINOT GRIGIO, SANTA MARGHERITA

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

\$75

CHARDONNAY, CHARLES SMITH WINES 'EVE'

Washington State, WA | Dry, creamy, smooth and heavenly

\$100

CHARDONNAY, PATZ & HALL

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

\$115

CHARDONNAY, STAG'S LEAP WINE CELLARS 'KARIA'

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

\$120

CHARDONNAY, QUILT

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

\$80

CHARDONNAY, BÖEN - TRI APPELLATION

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

\$120

CHARDONNAY, BELLE GLOS

Santa Maria Valley, CA

\$80

SAUVIGNON BLANC, THREADCOUNT BY QUILT

Napa Valley, CA

\$80

SAUVIGNON BLANC, LOVEBLOCK

Marlborough, NZ

\$90

SAUVIGNON BLANC, MATUA

Marlborough, NZ

REDS

\$80

PINOT NOIR, ELOUAN

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

\$150

PINOT NOIR, BELLE GLOS 'DAIRYMAN VINEYARD'

Russian River Valley, CA | Aromas of black cherry

\$95

PINOT NOIR, BÖEN 'AVA SERIES'

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

\$150

PINOT NOIR, BELLE GLOS 'CLARK & TELEPHONE'

Santa Maria Valley, CA

\$60

MERLOT, CLOS DU BOIS

California | Aromas of raspberry and black cherry, with a touch of vanilla, sweet tobacco and toasty oak. Rich flavors of bright blueberry and black cherry

\$80

CHIANTI SUPERIORE, SANTA CRISTINA

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

\$85

RIOJA, CUNE CRIANZA

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

\$80

CABERNET SAUVIGNON, ACHAVAL-FERRER

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

\$80

CABERNET SAUVIGNON, SMITH & HOOK

Central Coast, CA

\$160

CABERNET SAUVIGNON, JORDAN

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

\$190

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

MAGNUMS

\$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

\$450

BELLE GLOS 'TAYLOR LANE' PINOT NOIR

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

RESERVE WINES

WHITES

\$100

SANCERRE, DOMAINE DELAPORTE

Sancerre, FR

\$65

GINI, SOAVE CLASSICO

Veneto, IT

\$60

ALBARIÑO, TERRAS GAUDA ABADIA DE SAN CAMPIO

Rias Baixas, ES

\$60

MELON DE BOURGOGNE, LIEU DIT SANTA MARIA VALLEY

Santa Barbara, CA

\$125

FUMÉ BLANC, ROBERT MONDAVI

Oakville, CA

\$95

VIOGNIER, STAGS' LEAP

Napa Valley, CA

REDS

\$225

CABERNET SAUVIGNON, GROTH

Oakville, CA

\$250

CABERNET SAUVIGNON, FREEMARK ABBEY

Napa Valley, CA

\$250

CABERNET SAUVIGNON, CAYMUS VINEYARDS

Napa Valley, CA

\$220

RESERVE CABERNET, QUILT

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

\$875

RED BLEND, OPUS ONE

Napa Valley, CA

\$140

RED BLEND, THE PRISONER

California

\$200

RED BLEND, ORIN SWIFT PAPILLON

Napa Valley, CA

\$125

SUPER TUSCAN, TENUTA GUADO AL TASSO BRUCIATO BOLGHERI

Tuscany, IT

LIQUOR & MIXERS

VODKA

\$150

TRUE

\$150

SKYY

\$170

TITO'S

\$165

REYKA

\$210

GREY GOOSE

\$190
BELVEDERE

RUM

\$140
BACARDÍ

\$140
SAILOR JERRY SPICED RUM

\$140
CAPTAIN MORGAN SPICED RUM

\$150
EL DORADO 12YR OLD FINEST

GIN

\$150
GREENHOOK

\$165
TANQUERAY

\$200
HENDRICK'S

BOURBON

\$185
BULLEIT
\$200
HUDSON WHISKEY NY - BRIGHT LIGHTS, BIG BOURBON
\$275
HUDSON 7YR 750ML

TEQUILA

\$200
CASAMIGOS BLANCO
\$275
CASAMIGOS MEZCAL

\$175
MILAGRO SILVER
\$225
PATRÓN SILVER

\$350

DON JULIO 1942

\$650

CLASE AZUL PLATA

\$750

CLASE AZUL REPOSADO

SCOTCH

\$180

JOHNNIE WALKER RED

\$375

TALISKER 10YR

\$250

JOHNNIE WALKER BLACK

\$250

MONKEY SHOULDER

\$285

MACALLAN 12YR DOUBLE CASK

\$375

LAGAVULIN 16YR

\$375

OBAN 14YR

.

BALVENIE

Vintage:

12YR 750ML \$300

14YR 750ML \$375

21YR 750ML \$1200

.

GLENFIDDICH

Vintage:

12YR 1L \$275

14YR 750ML \$275

15YR 1L \$375

18YR 750ML \$575

21YR 750ML \$975

23YR 750ML \$1400
26YR 750ML \$2800

WHISKEY

\$160

JACK DANIEL'S

\$175

CROWN ROYAL

\$200

BUSHMILLS

\$160

TULLAMORE D.E.W. IRISH WHISKEY

\$250

TULLAMORE D.E.W. 12YR IRISH WHISKEY

\$225

TULLAMORE D.E.W. 14YR SINGLE MALT IRISH WHISKEY

\$225

WOODFORD RESERVE

\$225

FIVE TRAIL BLENDED AMERICAN WHISKEY

LIQUEUR

\$150

JÄGERMEISTER

\$150

APEROL

COGNAC

\$225

COURVOISIER VS

\$275

COURVOISIER VSOP

\$250

HENNESSY VS

MIXERS

\$31

CLUB SODA (6-PACK)

\$31

TONIC WATER (6-PACK)

\$31

GINGER ALE (6-PACK)

\$31

TOPO CHICO MIXER GINGER BEER (6-PACK)

\$21

CRANBERRY JUICE (QT)

\$21

ORANGE JUICE (QT)

\$21

PINEAPPLE JUICE (QT)

\$21

MINUTE MAID LEMONADE (QT)

\$26

BLOODY MARY MIX

\$26

OWEN'S CRAFT MIXERS

Choose From:

Rio Red Grapefruit 750mL

Sparkling Cranberry 750ML

Cucumber Mint 750ML

Margarita Mix 750ML

Espresso Martini Mix (4-pack)

Transfusion Mix (4-pack)

NON-ALCOHOLIC

served as a 6-pack

\$33

DASANI WATER 20OZ

\$39

SMARTWATER 20OZ

\$49

SMARTWATER 1L

\$46

SAN PELLEGRINO SPARKLING WATER

\$59

MINGLE MOCKTAILS - CRANBERRY COSMO

\$34

COCA-COLA

\$34

DIET COKE

\$34

COCA-COLA ZERO

\$34

SPRITE

\$34

GOLD PEAK ICED TEA

\$34

GATORADE COOL BLUE

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