

SPECIALTY BARS AND BEVERAGES

MARTINI BAR *A timeless classic!*

Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the ultimate Cosmopolitan, Apple Martini and the Lemon Drop.

BLOODY MARY BAR

A fabulous starting point! - See latest Bloody Mary Suites Offer

Classic Smirnoff or Ketel One Vodka, zesty bloody Mary mix, and a smorgasbord of garnishes including celery, pepperoncini, cheeses sausage and a variety of special sauces.

PROSECCO BAR *The rising star of the cocktail world!*

Get the party started with some bubbles - solo or with an assortment of fruit juices. Also available are our signature A Wink and A Kiss Italian 75 and Prosecco Punch cocktails.

LANGUID LIMEADE

A sophisticated mix of housemade limeade, kiwi, green apple and fresh rosemary contains no alcohol.

BLACKBERRY BRAMBLE

Tanqueray Gin, Chambord, fresh blackberries, lemon juice, sugar and club soda play so well together.

BLUEBERRY LIMEADE

Brisk housemade limeade, Smirnoff vodka, fresh blueberries, agave nectar and fresh mint brighten your day.

MODERN MARGARITA

Sauza Conmemorativo Tequila, Cointreau, Prickly Pear Syrup and fresh lime juice give this a modern spin.

ORANGE APPLE CIDER

A refreshing blend of Bacardi 'Oakheart' Spiced Rum, Aperol orange liqueur Angry Orchard Crisp Apple Cider and sugar with orange and apple slices.

RYE SCOFFLAW

Everything old is new again with this sassy and spicy mix of Bulleit Rye vermouth, lemon juice, grenadine, ginger ale and orange bitters.

SPICED SWEET TEA

This smooth take on a Southern classic that includes Captain Morgan Spiced Rum, housemade lemonade, tea and sugar is sure to become a tradition.

SPIKED APPLE

Spice things up with a little Jack Daniel's, Angry Orchard Crisp Apple Cider peach schnapps, pomegranate syrup and a cinnamon stick.

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Events of (20) guests or less are subject to a small group fee per meal function.

SPECIALTY BARS AND BEVERAGES *(continued)*

VICTORY LANE HURRICANE

Celebrate with some Bacardi and Captain Morgan Spiced Rum, Disaronno Amaretto, pineapple and orange juice and pomegranate syrup with a dash of bitters and a maraschino cherry.

CRAFT AND MICRO BREW BEERS

- Four Peaks Kiltlifter
- San Tan Devils Ale
- Lumberyard IPA
- Lumberyard Red Ale

Support local breweries by choosing from our list of brews unique to this region

BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted

HOSTED PLATINUM BAR

Cocktails

Featuring Grey Goose, Hendrick's Gin, Macallan 12 Year Old, Woodford Reserve, Bacardi Limited, Crown Royal Black and Patron Silver.

Wines by the Glass -

Kendall-Jackson 'Vintner's Reserve' Chardonnay, California
Nobilo 'Regional Collection' Sauvignon Blanc, Marlborough
New Zealand
Brancaia 'Tre' Sangiovese-Merlot-Cabernet Sauvignon
Tuscany, Italy
Louis Martini Cabernet Sauvignon, Sonoma, California

Imported Beer

Domestic Beer

Bottled Water

Soft Drinks

Juices

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BAR SELECTIONS *(continued)*

HOSTED DELUXE BAR

Cocktails

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Rémy Martin VS, Martini & Rossi Dry and Sweet Vermouth.

Wine by the Glass

Folie a Deux Chardonnay
Avalon Cabernet Sauvignon
Red Rock Merlot
Beringer White Zinfandel

Sparkling

Korbel

Imported Beer

Domestic Beer

Bottled Water

Soft Drinks

Juices

HOSTED PREMIUM BAR

Cocktails

Featuring Smirnoff, Beefeater, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, José Cuervo Gold, Korbel Brandy, Martini & Rossi Dry and Sweet Vermouth

Wines by the Glass

Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel

Imported Beer

Domestic Beer

Bottled Water

Soft Drinks

Juices



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WINES BY THE BOTTLE

BUBBLY

- Zonin Prosecco, Veneto, Italy
- Korbel Brut, California
- Mumm Napa 'Brut Prestige,' Napa, California
- Piper-Heidsieck Brut, Reims, France
- Perrier-Jouët 'Belle Epoque,' Épernay, France

BRIGHT AND BRISK

- Little Black Dress Pinot Grigio, California
- Santa Cristina by Antinori Pinot Grigio, Italy
- MacMurray Ranch Pinot Gris, Sonoma Coast, California

FRESH AND FRUITY

- Seven Daughters 'White Blend,' California
- Hogue 'Genesis' Riesling, Columbia Valley, Washington

TART AND TANGY

- SeaGlass Sauvignon Blanc, Santa Barbara, California
- Nobilo 'Regional Collection' Sauvignon Blanc, Marlborough, New Zealand
- J. Lohr 'Carol's Vineyard' Sauvignon Blanc, Napa, California

CREAMY AND COMPLEX

- Greystone Chardonnay, California
- Irony Chardonnay, Napa, California
- Kendall-Jackson 'Vintner's Reserve' Chardonnay, California
- Folie à Deux Chardonnay, Sonoma, California
- Landmark 'Overlook' Chardonnay, Sonoma, California
- Cakebread Cellars Chardonnay, Napa, California

ROSÉS

- Beringer White Zinfandel, California
- Mulderbosch Cabernet Sauvignon Rosé, Coastal Region, South Africa

RIPE AND RICH

- Mark West Pinot Noir, California
- Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California
- Wente 'Reliz Creek' Pinot Noir, Arroyo Seco, Monterey, California
- Red Rock 'Reserve' Merlot, California
- Freemark Abbey Merlot, Napa, California

SPICY AND SUPPLE

- Gascón Malbec, Mendoza, Argentina
- Mitolo 'Jester' Shiraz, McLaren Vale, South Australia
- Brancaia 'Tre' Sangiovese-Merlot-Cabernet Sauvignon, Tuscany, Italy

BIG AND BOLD

- Columbia Crest 'Grand Estates' Cabernet Sauvignon, Columbia Valley, Washington
- Avalon Cabernet Sauvignon, Napa, California
- Louis Martini Cabernet Sauvignon, Sonoma, California
- Simi Cabernet Sauvignon, Alexander Valley, California
- Leviathan 'Leviathan' Red Blend, California

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