

Weddings
at The Summit

2021



Catering Information

Please review the following catering information to ensure that your experience at Snowbird is memorable and successful.

Menu Selection Your Snowbird Service Coordinator will be happy to assist you with your selections. Please plan to have your final choices made ten weeks in advance of your event.

Food Tasting Policy If you wish to arrange a food tasting, we offer plated dinner tastings with two entrée options. The tasting is complimentary for the couple and \$100 for additional guests. Food tastings require a three week advance notice. Cake tasting is complimentary with a three-week advance notice.

Special Meals Special meals for dietary, health or religious reasons may be arranged with your Snowbird Service Coordinator prior to arrival. The exact number of special substitute meals must be specified with the guaranteed attendance. Many of our menu items can be designed to meet heart-healthy guidelines. In the menus that follow, these notations are used:

Dairy-Free  Gluten-Free  Vegetarian 

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

Guarantee In order to make your event successful, the exact number of guests attending each event must be provided by 12 p.m. (noon) five business days (excluding Saturdays and Sundays) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Wednesday. We are prepared to serve up to 5% over the guaranteed attendance for groups of 300 or less. We are prepared to serve up to 5% over the guaranteed attendance for your group if your attendance requires an increase of the guarantee number on site. If the guarantee exceeds 5% anytime within the 72-hour period, a 10% surcharge will be included on the cost of the additional meals.

If a final guarantee is not received, the last number given will be considered the guarantee to represent a minimum billing.

Signed Banquet Event Orders must be received 3 weeks prior to the first event. Food and beverage will not be ordered and staff will not be scheduled without signed Banquet Event Orders.

Reset Charges For any changes made to a function within 24 hours, a minimum of \$250.00 reset charge will be posted to the group's Master Account.

Late Fee Groups will be charged a late fee of \$250 if food service is delayed more than 30 minutes past the pre-arranged time.

Plated Menu If more than one entrée is selected, we request the client to provide each guest with an entrée selection indicator.

Catered Functions Catered functions served at Snowbird with less than the required minimum attendance will be charged the per person meal price up to the minimum required, or a surcharge of \$250, whichever is less. Minimums are listed throughout this menu.

Buffets Buffet tables are replenished frequently to maintain a quality appearance. Meals are priced by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety, buffet food may not be removed from function locations. Snowbird Policy dictates that under no circumstance will outside food, beverage or alcohol be brought into any of the event venues. A minimum guarantee of 30 persons is required for all buffet functions regardless of the number of persons served.

Outdoor Functions Snowbird will adhere to all weather call policies as outlined in the contract.

Linen All floor-length linens in cream, white and black are complimentary for weddings. Standard color linen napkins are also available. Please select these linens with your Snowbird Service Coordinator four or more weeks in advance of your event.

Displays, Décor and Favors Signs and other displays are not to be mounted or affixed to walls, furnishings or columns. Any décor that will be hung, wrapped or affixed must be pre-approved by your Snowbird Service Coordinator. Any décor set-up that requires a ladder must be executed by either Snowbird or by a licensed and insured décor company. Snowbird décor services are \$50 per hour, per staff member. Favors may be displayed by the wedding party in advance of the event. All favors that are food-related must be wrapped and remain unopened during the event. Snowbird chocolate favors may be opened.

Vendors and Set-Up The wedding party agrees to have any subcontracted companies (e.g. musicians, decorators, florists, production companies, wedding planners, etc.) adhere to all Snowbird policies and regulations. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or display refuse. The wedding party is liable for any charges associated with damage to the premises.

Please arrange for someone in your wedding party to remove all personal items, décor and wedding gifts at the end of the event. Any items left will be removed at a cost of \$150. Any nonperishable items will be brought to the Group Services Office and must be picked up by Monday morning at 10 a.m. or they will be discarded.

Extra Staffing Charge Additional servers and/or butler-passed service may be requested at \$30 per hour plus service charge. Coat check and restroom attendants may be arranged at a flat rate of \$250 for a five hour period of time.

Vacate Charges Functions must be concluded by 11 p.m.

Service Charges and Sales Tax Our catering prices do not include the 22% service charge. All food, beverage, linen, special-order items, audio-visual equipment and labor will be subject to applicable service charges and sales tax.

Your Snowbird Service Coordinator

Will answer any questions, provide event suggestions and act as your primary contact throughout the planning process.

Assist you in the planning of food, beverage, and set-up needs for your rehearsal dinner, ceremony, reception, and farewell brunch.

Act as a menu consultant for all food and beverage selections.

Create detailed Banquet Event Orders, outlining event specifications.

Create cost estimate of charges.

Recommend hotel contacts to assist you with arrangements for Spa, Beauty Salon, amenities, transportation and guest rooms.

Make arrangements for group discounts or tickets for Summer Activities, Tram Rides, Horseback Riding, Fly Fishing and Mountain Activities.

Recommend preferred vendors and day-of coordinator.

Secure all special-order items as detailed in the Banquet Event Order.

Oversee the set-up of the rehearsal, ceremony, reception, and brunch venues.

Plated Dinner Selections

30-person minimum. Priced per person.

Includes Freshly Brewed Regular/Decaffeinated Coffee, Tea, Iced Tea, or Lemonade.

Please choose 3 Hors d'Oeuvres or Reception Displays. Add \$10 per person for additional selections.

\$124 Choice of Soup or Salad, Hors d'Oeuvres or Reception Displays, Entrée, Cake

\$134 Choice of Soup, Salad, Hors d'Oeuvres or Reception Displays, Entrée, Cake

\$144 Choice of Soup or Salad, Hors d'Oeuvres or Reception Displays, Duet Entrée, Cake

Salads

Wedge of Baby Iceberg ^{GF} ^V

Grape Tomatoes, Maytag Blue Cheese,
Red Wine Vinaigrette

Spinach Salad ^{GF} ^V

Cucumbers, Tomatoes, Kalamata Olives, Feta,
Greek Dressing

Baby Field Greens and Wild Arugula ^V

Grape Tomatoes, Shaved Parmesan,
Red Wine Vinaigrette

Petite Hearts of Romaine Caesar*

Garlic Croûtons, Asiago, Caesar Dressing

Soups

Miso with Tofu ^{DF} ^{GF} ^V

Chicken and Wild Rice* ^{DF} ^{GF}

Carrot-Ginger ^V

Swiss Onion

Butternut Squash Bisque ^V

Roasted Tomato ^V

Chicken Tortilla* ^{DF} ^{GF}

Entrées

Grilled Filet Mignon Béarnaise* ^{GF}

Cabernet Jus
Potatoes à la Savoyarde
Steamed Asparagus

Grilled Fillet of Salmon* ^{GF}

Dilled Beurre Blanc
Parsley Potatoes
Zucchini, Carrots

Breast of Chicken Saltimbocca*

Prosciutto, Sage and Caper Sauce
Orecchiette with Broccoli and Asiago

Herb-Roasted Pork Loin*

Pan Juices, Warm Apple Chutney
Butternut Squash
Seasonal Vegetables

Grilled New York Strip Steak* ^{GF}

Mushroom Compote
Whipped Potatoes
Seasonal Vegetables

Grilled Vegetable Kebabs ^{DF} ^{GF} ^V

Lemon Tahini Sauce
Braised Lentil and Pine Nut Pilaf

Duet Entrées

Grilled Filet Mignon Béarnaise* ^{GF}

Cabernet Jus

and

Broiled Lobster Tail*

Drawn Butter, Seasonal Vegetables,
Parsley Red Skin Potatoes

Herb-Roasted Pork Loin*

Pan Juices, Warm Apple Chutney

and

Grilled Salmon Maître d'Hôtel*

Butternut Squash,
Seasonal Vegetables

Breast of Chicken Saltimbocca*

Prosciutto, Sage, Caper Sauce

and

Shrimp Scampi*

Orecchiette with Broccoli and Asiago

Buffet Dinner Selections

30-person minimum. Service is for 1.5 hours.
Includes Freshly Brewed Regular/Decaffeinated Coffee, Hot Tea, Iced Tea, or Lemonade.
Choice of 3 Hors d'Oeuvres or Reception Displays.
Choice of Wedding Cake or (2) Buffet Dessert Choices.

The Summit Buffet. 139

Soup - Choice of One

Miso with Tofu **DF GF V**

Chicken and Wild Rice* **DF GF**

Shrimp Bisque*

Carrot-Ginger **V**

Swiss Onion

Butternut Squash Bisque **V**

Roasted Tomato **V**

Chicken Tortilla* **DF GF**

Salad - Choice of One

Wedges of Baby Iceberg **GF**

*Grape Tomatoes, Maytag Blue Cheese,
Red Wine Vinaigrette*

Spinach Salad **GF V**

Hearts of Palm, Feta, Greek Dressing

Baby Arugula **GF V**

*Grape Tomatoes, Pt. Reyes Blue,
Red Wine Vinaigrette*

Petite Hearts of Romaine*

Garlic Croutons, Asiago, Lemon Caesar

Cold Buffet - Choice of One

Sesame Seared Tuna* **DF GF**

Wasabi - Soy

Iced Gulf Shrimp* **DF GF**

Traditional Cocktail Sauce

Hardwood-Smoked Salmon* **GF**

Horseradish Sauce

Hummus bi Tahini **DF V**

Grilled Pita

Carving Station - Choice of One

Roast Strip Loin of Beef* **GF**

Béarnaise Sauce

Oven-Roasted Turkey Breast* **DF**

Cranberry Relish, Pan Gravy

Roast Pork Loin* **DF**

Natural Jus, Apple Chutney

Entrées - Choice of Two

Miso-Glazed Salmon* **DF GF**

Spit-Roasted Chicken* **DF GF**

Pan-Seared Shrimp* **DF GF**

Fennel Compote, Saffron Jus

Chinese BBQ Ribs* **DF GF**

Dijon-Crusted Lamb Chops* **DF**

Savory White Beans

Poached Scallops* **DF GF**

Tomato-Fennel Purée

Grilled Chicken Breast* **DF**

Lemon-Herb Jus

Pasta and Vegetables - Choice of Three

Herb-Roasted Red Skin Potatoes **DF GF V**

Spaghetti Squash **GF V**

Petite Green Beans Provençale **GF V**

Garlic Mashed Potatoes **GF V**

Orecchiette with Broccoli and Asiago **V**

Grilled Asparagus **GF V**

Penne alla Pesto **V**

Butternut Squash Purée **GF V**

Steamed Zucchini **GF V**

Braised Carrots **GF V**

Saffron Rice **DF V**

Dessert- Choice of Two

Salted Caramel Chocolate Cake **V**

Snowbird's Signature Carrot Cake **V**

Fresh Seasonal Berries **DF GF**

Fresh Lemon Curd

Classic House-Made NY Cheesecake **V**

Fresh Seasonal Fruit

Fresh Fruit Tart **V**

Coconut Caramel Cake **V**

Italian Cannoli **V**

White Peach Panna Cotta

House-Made Tiramisu **V**

Chocolate Hazelnut Torte

Assorted Gourmet Cookie Tray **V**

Appetizer Selections

Please choose 3 Hors d'Oeuvres or Reception Displays. Add \$10 per person for additional selections.
 †These items may be passed for an additional \$30/server per hour.

Hot Hors d'Oeuvres

†Dungeness Crab Cakes*
 Rémoulade

†Stuffed Mushrooms **V**
 Spinach and Asiago

†Dijon-Crusted Baby Lamb Chops*

†Sesame Chicken Satay* **DF GF**
 Peanut Sauce

†Spinach Spanakopita **V**
 Cucumber-Yogurt

Pan-Seared Sea Scallops* **DF GF**
 Red Pepper Aioli

Cold Hors d'Oeuvres

†Asian Tuna Tartare* **DF**
 Crispy Won Tons

†Hardwood-Smoked Salmon*
 Cucumbers and Dill

†Tomato, Mozzarella and Basil **V**
 Melba Toast

†Lemony Hummus **V**
 Lavosh

Iced Gulf Shrimp* **DF GF**
 Traditional Cocktail Sauce

Reception Displays

Alpine Meat and Cheese Board*

Add \$16 per person
 Air-Dried Cured Meats and Salamis
 Local and Artisan Cheeses with Crackerbread and Dijon Mustard

Hardwood-Smoked Salmon Platter*

Add \$16 per person
 Lemon, Capers, Red Onions, Crème Fraîche,
 Melba Toast

Vegetable Crudité Platter **V**

Broccoli, Cauliflower, Carrots, Celery, Mushrooms,
 Grape Tomatoes and Sour Cream Ranch Dip

Local and Artisan Cheese Board **V**

French Bread

Fresh Fruit and Seasonal Berry Platter **GF V**

Orange-Honey Yogurt Dip

A la Carte Reception Displays

These items may be passed for an additional \$30/server per hour.

Alpine Meat and Cheese Board* 529
 Air-Dried Cured Meats and Salamis
 Local and Artisan Cheeses with Crackerbread and Dijon Mustard

Vegetable Crudité Platter **V** 229
 Broccoli, Cauliflower, Carrots, Celery, Mushrooms,
 Grape Tomatoes and Sour Cream Ranch Dip
 (Serves 30)

Local and Artisan Cheese Board 349
 French Bread

Fresh Fruit and Seasonal Berry Platter **GF V** 299
 Orange-Honey Yogurt Dip

Hardwood-Smoked Salmon Platter* 389
 Lemon, Capers, Red Onions, Crème Fraîche,
 Melba Toast

Carving Stations

One order serves 25 guests.

Whole Roast Beef Tenderloin* ^{DF} 410 Cabernet-Peppercorn Sauce, Brioche Rolls	Smoked Kurobuta Ham* ^{DF} 370 Honey-Mustard, Silver Dollar Buns
Oven-Roasted Breast of Turkey* ^{DF} 289 Cranberry-Orange Relish, Slider Rolls	Roast Leg of Utah Lamb* ^{DF} 390 Mint Jus, Slider Rolls
Buffalo Prime Rib au Jus* 420 Creamed Horseradish, Silver Dollar Buns	Slow-Roasted Beef Brisket* ^{DF} 360 Bar-B-Que Sauce, Sesame Rolls
Asian-Spiced Pork Loin* ^{DF} 349 Pan Juices, Slider Rolls	

Reception Stations

Priced per person, except for Stone-Fired Artisan Pizza.
25-person minimum for all reception stations.

Salad Station* ^V 10 Pete Hearts of Romaine Garlic Croûtons Shaved Parmesan Lemon Caesar	Mac & Cheese Station 17 Bacon* Cheddar Cheese Tomato Scallions Truffle Oil
Kebab Station* ^{DF} 20 Chicken Skewers Veggie Kebabs with Tzatziki Lemon Tahini Sauce Lentil Pilaf	Stone-Fired Artisan Pizza 39 per pizza Pepperoni* – Traditional Red Sauce, Mozzarella Margherita ^V – Roma Tomatoes, Fresh Mozzarella & Basil Chicken Alfredo* – Parmesan Cream, Roasted Tomatoes, Mozzarella Bar-B-Que Chicken* – BBQ Sauce, Bacon, Beehive Applewood Smoked Cheese Greek ^V - Kalamata Olives, Artichoke Hearts, Feta, Oregano, Basil
Cajun Station* 19 Shrimp Creole Roasted Garlic Sausage Dirty Rice	
Pasta Station 17 Penne & Orecchiette Chicken Alfredo*, Marinara and Pesto Sauces Asiago Cheese	

Wedding Cake

The Cliff Bakery at Snowbird will design the wedding cake of your dreams.
 There is no limit to what we can create in both taste and design!
 Choose a Buttercream Wedding Cake, Wedding Cupcakes, or Dinner Dessert.

A cake-cutting fee of \$5 per guest will be charged for all cakes purchased outside of Snowbird.

Available Cake Flavors

Lemon Delight	Carrot Cake	Buttercream Wedding Cake or Cupcakes Included with Dinner Pricing.
Utterly Raspberry	Chocolate Raspberry	Swedish Fondant Wedding Cake +\$4/guest
Coconut Cream	Chocolate Hazelnut	Chocolate or Sugar Work Wedding Cake +\$5/guest
German Chocolate	Chocolate Lovers	

Dessert Buffet

Service is for 1.5 hours. Add \$5/person for 3 hours of service. Price is per person. 25-person minimum.
 Includes 1 of the following beverage options: Lemonade, Regular/Decaf Coffee, Hot Chocolate, Ice Cold Milk, Chocolate Milk or Strawberry Milk.

Assorted Dessert Buffet 28

Choose 4

Fresh Fruit Tartlets	Chocolate-Covered Strawberries	Italian Cannoli
Nutella Tartlets	Fresh Berries and Cream	Nut Britttles
Lemon Curd Tartlets with Fresh Berries	Petits Fours Platter	Pot de Crème
Coconut Chocolate Tartlets	French Colored Macaroons	Raspberry and Chocolate Truffles
Mini Honey-Lavender Crème Brûlée	Hand-Dipped Chocolate Candies	Sweet Candy Treats: Rock Candy, Jelly Beans, Lollypops, Salt Water Taffy, Malt Balls, Gumballs, Butter Mints, Salted Caramels and Jordan Almonds
Panna Cotta with Seasonal Fresh Fruit	White Chocolate Cups	
Strawberry Cream Puffs	Chocolate Ganache Cups	
Chocolate Cream Éclairs	Passion Fruit Cups	
Assorted Brownies	Coconut Cups	
Gourmet Cookies	Chocolate Mousse Cups	
Gourmet Cupcakes	Seasonal Fresh Fruit Cup	

Dessert Stations

Service is for 1.5 hours. Price is per person.

S'mores 22

This menu is designed for outdoor or indoor use. A fire pit must be used in designated outdoor locations for \$250 per fire pit for up to 90 minutes.

- Chocolate Squares
- Marshmallows
- Graham Crackers
- Hot Chocolate with Whipped Cream and Chocolate Shavings

Ice Cream Sandwich Station. 22

Served with Chocolate and Vanilla Ice Cream.

Choose 3

- Sugar Cookies
- Chocolate Cookies
- Chocolate Chip Cookies
- Oatmeal Raisin Cookies

Brunch

All breakfasts include Freshly Brewed Regular/Decaffeinated Coffee, Tea, Milk and Hot Chocolate.
25-person minimum.

\$54

Fresh Orange Juice

Sliced Seasonal Fruit **DF GF V**

Greek Yogurt, Fresh Berries and House-Made Granola **V**

Hardwood-Smoked Salmon*

*Toasted Bagels, Cream Cheese, Tomatoes, Capers
Shaved Onion*

Scrambled Eggs*

Cheddar Cheese, Tomatoes, Scallions, Ham, Salsa

Applewood Bacon and Country Sausage Links* **GF**

French Toast **V**

Maple-Flavored Syrup

Summit Brunch Potatoes **DF GF V**

Cliff Breakfast Pastries, Muffins and Croissants **V**

Butter and Preserves

\$64

Chilled Juices

Sliced Seasonal Fruit

Greek Yogurt, Fresh Berries and House-Made Granola **DF GF V**

Hardwood-Smoked Salmon*

Bagels, Cream Cheese, Tomatoes, Capers, Shaved Onion

Traditional Eggs Benedict*

Hollandaise Sauce

Vegetarian Eggs Benedict* **V**

Choron Sauce

Applewood Bacon and Country Sausage Links* **DF**

Summit Brunch Potatoes

Cliff Breakfast Pastries, Muffins and Croissants **DF GF V**

Butter and Preserves

Carving Station – Roast Tenderloin of Beef*

Béarnaise Sauce and Brioche Rolls

\$74

Fresh Orange Juice

Sliced Seasonal Fruit **DF GF V**

Greek Yogurt, Fresh Berries and House-Made Granola **DF GF V**

Hardwood-Smoked Salmon*

Bagels, Cream Cheese, Tomatoes, Capers, Shaved Onion

Traditional Eggs Benedict*

Hollandaise Sauce

Vegetarian Eggs Benedict* **V**

Choron Sauce

Applewood Bacon and Country Sausage Links* **DF**

Summit Brunch Potatoes **DF GF V**

Cliff Breakfast Pastries, Muffins and Croissants **V**

Butter and Preserves

Carving Station – Roast Tenderloin of Beef*

Creamed Horseradish

Children's Menu

Plated Children's meals may be ordered for children under 5 years of age and include hors d'oeuvres and dessert.

- Plated meal for children 5 and under 49**
Baby Carrots with Ranch Dipping Dressing (served with starter)
Chicken Fingers*
Macaroni and Cheese
Lemonade

Vendor Meals

*Vendor meals may be ordered for vendors working through dinner.
Plated meals are chef's choice, and vendors will be served after the wedding guests.
If menu is a buffet, vendors will serve themselves.*

- \$124 Plated Menu – Vendor Meal 89**
\$134 Plated Menu – Vendor Meal 99
\$144 Plated Menu – Vendor Meal 110
\$139 Buffet Menu – Vendor Meal 105

Vendor Boxed Lunches

Vendor boxed lunches may be ordered for vendors working through lunch.

- Summit Vendor Boxed Lunch 40**
Includes chips, whole fruit, condiments, one Aquafina bottled water, and a second beverage choice of a fountain drink or another Aquafina

Choice of Sandwich or Salad:

- Turkey* & Cheddar on Ciabatta with Lettuce, Tomato & Pickles
Ham* & Swiss on Ciabatta with Lettuce, Tomato & Pickles
Greek Salad with Romaine, Feta, Beets, Artichoke, Tomatoes, Pepperoncini and House Vinaigrette

Choice of Cookie:

- Chocolate Chip, Lemon Cooler, Chocolate Mudslide, Gluten-Free Gingersnap or White Chocolate Cranberry

Liquor Service Arrangements

If you are considering liquor for a function, please be advised that Snowbird personnel must provide the liquor and service it to your group.
In the interest of our guests' safety, please be advised of the following:

- Our servers and managers are trained to be alert for signs of intoxication and advise our valued guests when switching to non-alcoholic refreshments should become necessary.
- Our servers are certified by an industry training program to make these decisions and are completely supported by management.
- If we must refuse service, please remember it is for your safety and that of our community.
- Functions must be completed by midnight.

Hosted Bar

One bartender for every 100 guests is recommended.

Wedding Dinner and Reception Bar250.00
<i>Includes 1 bartender for up to 5 hours, within one event room.</i>	
Each Additional Bar110.00
<i>Includes 1 bartender for up to 2 hours.</i>	
Each Additional Hour30.00
<i>Per hour, per bartender .</i>	
Cocktail Hour Bar100.00
<i>Includes 1 bartender for 1 hour.</i>	
Cocktail Server30.00
<i>Per hour, per server.</i>	

Beer & Wine

*Prices are per each and billed on a consumption basis.
No partial returns will be accepted.
Service fee and tax is charged where applicable.*

Domestic Beer6.75
Local Microbrews7.75
Imported & U .S. Microbrews.7.75
Non-Alcoholic Beer6.00
House Wine by-the-glass8.25
Select Wine	Refer to Wine List

Non-Alcoholic Beverages

*Prices are per each and billed on a consumption basis.
No partial returns will be accepted.
Service fee and tax is charged where applicable.*

Ginger Beer4.75
Red Bull6.00
Assorted Pepsi Soft Drinks4.25
Individual Fruit Juices4.75
<i>Must be requested in advance.</i>	
Orange Juice	15.00/qt.
Bloody Mary Mix	60.00/gal.
<i>Must be requested in advance.</i>	

Liquor

Gratuity is charged where applicable.

Premium Liquors9.00
<i>Stolichnaya Vodka, Tanqueray Gin, Jose Cuervo Tradicional Tequila, Johnnie Walker Red Scotch, Crown Royal Canadian Whisky, Captain Morgan Spiced Rum, Jägermeister Liqueur, Maker's Mark Kentucky Bourbon</i>	

Specialty Hosted Bar Options

*Gratuity is charged where applicable.
The following bars can only be offered as "Hosted" and cannot be combined with any other liquor selections.*

The Snowbird Signature Bar

Grey Goose Vodka.	10.75
Bombay Sapphire Gin	10.00
Patrón Silver Tequila	14.75
Johnnie Walker Black	12.75
Bulleit Bourbon	10.00
High West Double Rye	10.25
Kraken Black Spiced Rum.	10.25

The High West Bar

Double Rye	10.25
American Prairie Bourbon.	11.25
Campfire.	17.25
Rendezvous Rye	16.25
36th Vote Barreled Manhattan	15.25
Barreled Boulevardier	15.25
High West 7000' Vodka	10.25

The Utah Bar

Five Wives Vodka	10.25
High West 7000' Vodka	10.25
Antelope Island Rum.	10.25
High West Double Rye Whiskey	10.25
Beehive Jack Rabbit Gin	10.25
Outlaw Distillery Bourbon	10.25

Wine List

Sparkling

Roederer Estate Brut, Anderson Valley	77
Korbel Brut, California	50
Domaine Chandon, Blanc de Noirs, California.	65
Veuve Clicquot Ponsardin, France	165

Sauvignon Blanc

Kim Crawford, New Zealand	53
Joel Gott, California	45

Pinot Gris

King Estate Signature, Oregon	62
Caposaldo, Veneto.	45
Gabbiano, Venezie.	42

Chardonnay

Cakebread, Napa Valley	129
Jordan, Russian River Valley.	102
Sonoma-Cutrer, Sonoma Coast	66
Clos du Bois, Sonoma County	53
Chateau Ste. Michelle, Columbia Valley	50
J. Lohr, Riverstone, Arroyo Seco, Monterey County	61
§ Canyon Road, California	39

Sweet White and Blush

Hogue, Riesling, Washington	42
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Interesting Reds

Rocca delle Macie, Chianti Classico, Tuscany	64
BenMarco, Malbec, Mendoza	61
Ravenswood, Vintners Blend, Zinfandel, California	42
Doña Paula, Los Cardos, Malbec, Mendoza	42

Pinot Noir

Louis Jadot, Nuits-Saint-Georges, Burgundy	199
Robert Sinskey, Carneros	120
Siduri, Russian River Valley	97
Ponzi, Tavola, Oregon	77
Fleur, Carneros	56
Angeline, California	44

Merlot

Ferrari-Carano, Sonoma County	71
Sebastiani, Sonoma County	56
Columbia Crest Grand Estates, Columbia Valley	50

Cabernet Sauvignon

Silver Oak, Alexander Valley	225
Stag's Leap Wine Cellars, Artemis, Napa Valley	185
Jordan, Alexander Valley	159
Franciscan, Napa Valley	92
Justin, Cabernet Sauvignon, Paso Robles	86
Sebastiani, Sonoma County	56
Hess Select, North Coast	54
Main Street, California	40
§ Canyon Road, California	39

§ Denotes House Wines