

Once in your life

THE BEACH & TENNIS CLUB WEDDING RECEPTION MENUS



The Beach & Tennis Club
PEBBLE BEACH®

THE BEACH & TENNIS CLUB WEDDING RECEPTION MENUS

TABLE of CONTENTS

RESORT CULINARY GUIDE	3
COCKTAIL RECEPTIONS	
Canapés	4
Displays and Stations	5
DINNERS	
Gourmet Plated Dinners	6
Select Buffet Dinners	11
CUSTOM WEDDING CAKES	13
BAR SELECTIONS	14



The Beach & Tennis Club
PEBBLE BEACH®



RESORT CULINARY GUIDE

EXECUTIVE CHEF: ELIAS LOPEZ | CORPORATE PASTRY CHEF: JOHN HUI, CEPC, AAC

- All menus are subject to the current service charge of 20%. The Beach & Tennis Club retains a portion of the service charge as an administrative fee; the remainder of the service charge is distributed to Banquets employees.
- Current sales tax will be applied to all food and beverage items.
- Buffets are designed for a maximum of two hours of service. A surcharge of \$10 plus service charge and current tax per guest, per hour will apply for extended service.
- Catered events that extend beyond six hours are subject to a surcharge.
- Coffee and tea refreshes will not exceed two hours.
- Plated Dinners include Appetizer, Soup or Salad, Freshly Baked Rolls, Entrée and Dessert.
- Meal pricing is inclusive of freshly brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
- Pre-guaranteed split entrée choices are priced at the highest menu item with chef's choice of accompaniments.
- Tableside choices are priced at the highest menu item plus \$25 plus service charge and current tax per guest.
- Final guarantee of attendance is due three (3) working days prior to event. If guarantee is not provided, the most recent guest count will be regarded as guarantee, or actual attendance, whichever is greater.
- Pebble Beach Resorts does not permit distribution or service of food or beverages which are not purchased by The Beach & Tennis Club.
- Breakfast and lunch staffing is 1:20 guests; Dinner staffing is 1:15 guests. Additional servers will be charged at \$200 per server for the first three hours, each additional hour is \$75 per server.
- One Culinary Attendant for every fifty guests when required on any buffet and on all action stations.
- Culinary Attendant Fee: \$250 each for first two hours and \$75 for each additional half hour per Culinary Attendant.
- Event changes (menu and set up) within 48 hours are subject to a surcharge.

A Pebble Beach Resort Wedding Specialist is available for a preliminary consultation:

DARYL GRIFFITH

Director of Catering

831-625-8502

griffitd@pebblebeach.com

www.weddings.pebblebeach.com

COCKTAIL RECEPTION

COLD CANAPÉS

Caprese Bruschetta with Fresh Mozzarella, Basil and Tomato
Balsamic Drizzle

Kushi Oyster with Ponzu, Tobiko and Daikon

'Da Kine' Ahi Poke with Ginger-Soy and Cucumber

Sopresatta Piave Cheese Sticks

Smoked Duck Whole Wheat Taco with Mango Salsa

Smoked Salmon Tartar on Toasted Pumpernickel

Beef Carpaccio with Horseradish Aioli

Cracked Black Pepper on Crostini

Stilton Bleu Cheese on Walnut Raisin Toast
topped with Membrillo

Tiger Shrimp with Avocado Salsa and Crispy Wonton

Chilled Valoroso Tomato Soup, Burrata and Basil Oil

Glazed Beets, Burrata, Watercress on Toast

\$7.5 per piece

HOT CANAPÉS

Mini Grilled Cheese Sandwich with Prosciutto
Fontina and Tomato

Petite Dungeness Crab Cake with Meyer Lemon Aioli

Kushi Oyster à la Rockefeller

Petite Beef and Wild Mushroom Wellington

Twice Baked Red Potatoes with Crab and Chive Filling

Grilled Prawn Quesadilla with Ricotta Cheese
Chipotle Aioli

Lobster Slider with Roasted Red Pepper Mayo and Slaw

Prawn Wrapped in Pancetta
Polynesian Raspberry Vinaigrette

Crispy Fried Baby Artichoke with Spicy Southwestern Rémoulade

Truffled Arrancini Risotto with Tellegio

Grilled Shrimp Skewer with Smoked Sea Salt and Romesco Sauce

Petit New Zealand Lamb Chop with Salsa Verde

\$8.5 per piece

DISPLAYS and STATIONS

CHILLED SEAFOOD DISPLAYS

Seasonal Oysters on the Half Shell

\$7.5 per piece

Crab Claws

\$7.5 per piece

Tower of Chilled Jumbo Prawns

\$7.5 per piece

Alaskan King Crab Legs

\$8.5 per piece

Monterey Bay Ceviche with Scallop, Prawns and Calamari

(2 pieces per guest)

\$17 per guest

DISPLAYS

Fresh Seasonal Raw Vegetables with Assorted Dips

\$10 per guest

Grilled Marinated Local Vegetables:

Japanese Eggplant, Portabellini Mushroom, Sweet Peppers, Asparagus

Monterey Farms Artichokes, Yellow and Green Squash

Marinated Olives

\$12 per guest

Selection of Imported and Domestic Cheeses

Napa Valley Honey, Assorted Dried Fruit and Nuts

Sliced Raisin Nut Rye Bread, Crackers and Baguette

\$20 per guest

Artisan Antipasto Display

Prosciutto, Salami, Mortadella and Coppa

Fresh Mozzarella and Marinated Olives

Gourmet Mustards and Bread Sticks

\$23 per guest

SUSHI DISPLAYS

California Rolls, Spicy Tuna Rolls, Hamachi Rolls, Avocado Rolls

Wasabi, Pickled Ginger and Soy Sauce

(4 pieces per guest)

\$24 per guest

Nigiri and Sashimi Grade Rolls

Wasabi, Pickled Ginger and Soy Sauce

(4 pieces per guest)

\$34 per guest

CARVING STATIONS

Served with soft rolls and condiments

Minimum 25 guests

A Culinary Attendant is required for carving stations.

Culinary Attendant fee: \$250 each for first two hours

\$75 for each additional half hour per Culinary Attendant

Honey-Rosemary Marinated 'Natural' Turkey

Sage Gravy and Citrus-Cranberry Sauce

\$20 per guest

Herb Roasted Pork Loin

Balsamic Infused Jus

\$22 per guest

Maple Orange Glazed Ham (bone in) for 50 guests

Natural Jus

\$22 per guest

Roasted Garlic Marinated Colorado Rack of Lamb

Rosemary Infused Jus

\$24 per guest

Black Pepper and Fresh Thyme Encrusted Prime Rib

Fresh Shaved Horseradish and Natural Jus

\$26 per guest

Persillade Encrusted Beef Tenderloin

"Natural" Red Wine Sauce

\$30 per guest

ICE CARVINGS

Custom Ice Carvings and Ice Bars

Starting at \$650 per ice block

GOURMET PLATED DINNERS

AMUSE-BOUCHE

Japanese Style Kushi Oysters
Ponzu, Caviar and Daikon

Demitasse of Chilled Potato Leek Soup with Caviar and Chives

Demitasse of Cauliflower Soup, Potato Chip, Chive Oil, Caviar

New Style Hamachi with Curry Oil, Soy and Ginger

Add \$15 per guest

APPETIZERS

Butternut Squash Ravioli with Brown Sage Butter
Crispy Sage and Candied Pecans

Seared Day Boat Scallops
Caramelized Red Pepper Sauce and Aged Balsamic

Dungeness Crab Cake, Meyer Lemon Tartar Sauce
Ruby Grapefruit with Shaved Fennel and Watercress

Seared Day Boat Scallop, Cauliflower Purée
Almonds, Raisins and Aged Balsamic

Pancetta Grilled Prawns with Roasted Peppers-White Bean Salad

APPETIZER SPECIALTIES

The following items are available for an additional charge per guest:

Lobster and Scallop Medallion
Wasabi Soy Butter

Add \$16 per guest

Kobe Beef Tartar
Truffle, Celery, Parmigiano-Reggiano
Add \$20 per guest

SOUPS

Castroville Artichoke with Chive Cream and Lemon Olive Oil

Crab Bisque with Whipped Sherry Cream and Chives

Butternut Squash with Puréed Green Apples and Pumpkin Seed Oil

Wild Mushroom Bisque with Truffle Oil and Mascarpone

Summer Tomato Soup with Arbequina Olive Oil and Crispy Basil

SALADS

Baby Spinach, Goat Cheese and Strawberries with Candied Pecans
Raspberry Vinaigrette

Petite Organic Greens, Red Pears, Spicy Pecans and Feta Cheese
White Balsamic Vinaigrette

Heirloom Baby Beets, Mâche and Warm Goat Cheese
Fig Essence

Shaved Fennel & Orange Salad, Arugula, Olive Crouton
Honey-Lime Vinaigrette

Petite Hearts of Romaine Caesar with Radicchio, Piave and Croutons

‘BLT’ Salad with Iceberg, Vine Ripened Tomato, Shaved Carrot
Pancetta and Blue Cheese Dressing

Classic Caprese Salad with Fresh Mozzarella Burrata, Basil, Olive Oil
Aged Balsamic

INTERMEZZOS

The following items are available for an additional charge per guest:

Passion Fruit Sorbet

Campari Grapefruit Sorbet

Raspberry Sorbet

Limoncello Sorbet

Blood Orange Sorbet

Add \$10 per guest

GOURMET PLATED DINNERS

POULTRY ENTRÉES

Oven Roasted Chicken Breast Coq au Vin
Cipollini Onions, Applewood Smoked Bacon
Crimini Mushrooms and Potato Purée
Natural Jus
\$96 per guest

Herb Roasted Cornish Hen
Butternut Squash Purée and Natural Jus
\$97 per guest

Crispy Sonoma Duck Breast
Porcini Mushroom Ravioli, Roasted Baby Vegetables
Natural Jus
\$104 per guest

Suggested White Wines

Matanzas Creek, Sauvignon Blanc, Sonoma County
Antinori, Vermentino, Tuscany, Italy
Flowers, Chardonnay, Sonoma Coast

Suggested Red Wines

Etude Pinot Noir, Carneros
Luna, Sangiovese, Napa Valley

SEAFOOD ENTRÉES

Seared Skuna Bay Salmon
Roasted Potatoes, Asparagus
Pinot Noir Butter
\$102 per guest

Seared California Sea Bass
Caramelized Cauliflower, Almonds, Raisins and Capers
Aged Balsamic
\$102 per guest

Seared Day Boat Scallops
Wild Mushrooms and Asparagus
Israeli Couscous and Garlic Aioli
\$118 per guest

Sake and Soy Glazed Butterfish
Baby Bok Choy, Jasmine Coconut Rice
Wasabi-Yuzu Butter
\$118 per guest

Suggested White Wines

Bernardus Winery, Sauvignon Blanc, Monterey
Beringer, Chardonnay, Private Reserve, Napa Valley
August Kessler, Riesling, R, Kabinett, Pfalz, Germany
Kenneth Volk, Albariño, Riverbench Vineyard, Santa Maria Valley

Suggested Red Wines

Morgan Winery, Pinot Noir, Monterey
Failla, Pinot Noir, Sonoma Coast

GOURMET PLATED DINNERS

BEEF ENTRÉES

Slow Roasted Prime Rib
Parmesan Twice Cooked Potatoes with Natural Jus
\$138 per guest

Seared Prime New York Steak
Creamed Organic Baby Spinach, Roasted Potatoes
Roasted Shallot Port Wine Sauce
\$140 per guest

Seared Prime Filet Mignon
Truffled Asparagus, Potato Gratin
Béarnaise and Cabernet Sauces
\$145 per guest

Tenderly Braised Short Ribs
Heirloom Baby Vegetables and Purple Potato Purée
\$147 per guest

Suggested White Wines

Bernardus, Chardonnay, Monterey
Cakebread, Chardonnay, Napa
Rombauer, Chardonnay, Carneros

Suggested Red Wines

Jordan, Cabernet Sauvignon, Alexander Valley
Silver Oak, Cabernet Sauvignon, Alexander Valley

LAMB, PORK and VEAL ENTRÉES

Braised Colorado Lamb Shank
Roasted Baby Vegetables, Parmesan Soft Polenta
Natural Lamb Jus
\$102 per guest

Seared Center Cut Pork Chop
Honey Roasted Baby Vegetables, Crisp Pancetta
Roasted Pork Jus with Rosemary
\$124 per guest

Roast Colorado Rack of Lamb
Eggplant Lasagna with Roasted Garlic-Thyme Jus
\$140 per guest

Suggested White Wines

Morgan “Highlands” Chardonnay, Monterey
Far Niente, Chardonnay, Napa
Domaine William Fevre, Chablis, Estate, France

Suggested Red Wines

Goldeneye, Pinot Noir, Anderson Valley
Nickel and Nickel, Merlot, *Vogt Vineyard*, Napa
Freemark Abbey, Cabernet Sauvignon, Napa
DuMOL, Syrah, Russian River Valley

GOURMET PLATED DINNERS

COMBINATION ENTRÉES

Seared Prime Filet Mignon and Pacific Salmon
Sweet 100 Tomatoes and Potato Purée with White Wine Sauce
\$142 per guest

Australian Lobster and Day Boat Scallop Medallion
Haricot Vert and Potato Purée
Wasabi-Yuzu Butter
\$148 per guest

Seared Prime Filet Mignon and Lobster Tail
Roasted Baby Vegetables, Potato Purée
Natural Jus
Béarnaise passed tableside
\$152 per guest

Suggested White Wines

Duckhorn Vineyards, Sauvignon Blanc, Napa
Kistler “Les Noisitieries” Chardonnay, Sonoma Mountain

Suggested Red Wines

Etude Vineyards, Pinot Noir, Carneros
Provenance, Merlot, Napa Valley
Vineyard 29, Cabernet Sauvignon, *Cru*, Napa Valley

VEGETARIAN ENTRÉES

Wild Mushroom Cassoulet
Sweet Onion, Bloomsdale Spinach, Brie and Truffles
\$96 per guest

Butternut Squash Gateau
Bloomsdale Spinach and Sweet 100 Tomatoes
\$96 per guest

Crispy Tofu Stir Fry
Baby Bok Choy and Sweet Peppers
\$96 per guest

Toasted Israeli Cous Cous
Wild Mushroom, Asparagus and Pearl Onions
\$96 per guest

Eggplant Lasagna
Parmesan, Basil and Tomato
\$96 per guest

GLUTEN FREE ENTRÉES

Seared Skuna Bay Salmon
Roasted Baby Vegetables, Roasted Fingerling Potatoes with Salsa Verde
\$102 per guest

Seared Prime Filet Mignon
Roasted Baby Vegetables, Parsnip Purée with Sherry Wine Natural Jus
\$145 per guest

GOURMET PLATED DINNERS

DESSERTS

Dark and White Chocolate Mousse Dome:
Rich Chocolate Mousse with Silky White Chocolate
Mousse Center and Marinated Raspberries
White Chocolate Anglaise and Raspberry Coulis

Espresso Chocolate Pot de Crème
Chantilly Cream and Chocolate Shavings

Classic Crème Brûlée:
Creamy Vanilla Bean Infused Custard with a Burnt Sugar Crust
Fresh Berry Garnish with Crunchy Chocolate Pistachio Biscotti

Rosemary Lemon Olive Oil Cake
Fresh Seasonal Berries and Chantilly Cream
Lemon Curd and a Lemon Burst Cookie

Salted Caramel Budino with Cinnamon Shortbread Cookies

French Apple Tart:
Buttery Fuji Apples baked atop Puff Pastry
Vanilla Ice Cream in an Almond Nougat Cup

Oven Roasted Strawberries with Butter Streusel Topping
Crème Fraîche Gelato and Balsamic Reduction Drizzle

Flourless Chocolate Olive Oil Cake
Crème Fraîche Gelato & Blackberry Compote

Duet Profiteroles:
Coffee and Vanilla Choux Pastry Puffs
filled with Vanilla
and Espresso Ice Cream
Warm Chocolate Fudge and Buttery Crushed Toffee

DESSERT SPECIALTIES

The Beach Club Extravaganza:
Mini Crème Brûlée with Fresh Berries
Flourless Chocolate Cake
Passion Fruit Curd Tartlet
Additional \$10 per guest

Italian Classico
Vanilla Bean Panna Cotta with Fresh Berries
Hazelnut Chocolate Cake
Tiramisu
Additional \$10 per guest

CUSTOM MONOGRAM DESSERT

Your monogram created on white or dark chocolate disc with up to three colors will be incorporated into any of the above dessert selections.

\$8 per guest

\$250 Set Up Fee (Ten day notice required - \$150 rush order fee)

DESSERT EMBELLISHMENTS

Petit Four Compotier

Assorted Petit Fours and Select Handmade Confections
\$10 per guest

Gourmand Cheese Platter

Selection of Imported Artisanal Cheeses
Sweet Gala Apples, Napa Valley Honeycomb
Sliced Walnut Raisin Rye Bread
\$16 per guest

SPECIALTY DESSERT STATIONS

Crepes Suzette

Crêpes with Orange Butter Grand Marnier Sauce
Fresh Seasonal Berries
\$17 per guest

Ice Cream Folding Station with Chef to Prepare

Minimum 25 guests
A chef will prepare ice cream orders on a chilled surface

Ice Cream Selections:

Vanilla and Chocolate

Fold In Items:

Chocolate Chips, White Chocolate Chips, Toasted Almonds
Mini M & M's, Oreo Cookie Crumbs, Chopped Snickers
Crushed Toffee, Fresh Raspberries and Fresh Strawberries

Toppings:

Chopped Peanuts, Rainbow Sprinkles, Chocolate Curls
Maraschino Cherries and Whipped Cream

Sauces:

Hot Fudge, Raspberry, Caramel
\$36 per guest

Twin Chocolate Fountains

French Bittersweet Chocolate and Swiss White Chocolate Fountains
House Made Marshmallows, Orange Madeleine, Rice Krispy Treats
Pound Cake and Marbled Cookies
\$2000 for up to 100 guests
\$20 per guest for groups over 100 guests

SELECT BUFFET DINNERS

Minimum 25 Guests

SOUTH OF THE BORDER

Soup, Salads and Displays

Tortilla Soup with Tomato, Crema, Cilantro and Crispy Tortillas

Ceviche with Shrimp, Scallops and Calamari

Spicy Caesar Salad with Jalapeño Cornbread Croutons

Jicama, Orange and Cilantro Salad with Arugula and Frisée

Entrées and Accompaniments

Chiles Rellenos topped with Ranchero Sauce

Cotija Cheese and Cilantro

Chili Roasted Pork Loin

Dungeness Crab and Green Onion Quesadilla

Seared Mahi Mahi with Mango-Pineapple Salsa

Scallion-Cilantro Jasmin Rice

Ranchero Style Black Beans with Green Onions and Sour Cream

Action Station

Beef, Chicken and Vegetable Fajitas

Warm Tortillas

Traditional Condiments

Desserts

Cinnamon Apple Empanadas

Mexican Flan

Tres Leches Cake

Mexican Wedding Cookies

Tequila Lemon Tarts

\$156 per guest

INCANTATO SERA IN TOSCANA

Salads and Displays

Artisan Antipasto and Cheese Display

Prosciutto, Salami, Mortadella, Coppa

Marinated Olives, Grilled Artichokes and Vegetables

Classic Caesar Salad

Romaine, Radicchio and Olive Oil Croutons

Pasta, Risotto and Soup Station

Penne Bolognese

Parmesan, Chili Fakes and Olive Oil

Butternut Squash Ravioli

Brown Sage Butter and Candied Pecans

Tuscan White Bean Soup

Pancetta, Wild Mushroom and Green Herb Pesto Drizzle

Entrées

Seared Marinated Chicken Breast

Roasted Shallot-Porcini Farro

Seared Crispy Branzino

Salsa Verde and Smoked Sea Salt

Crispy Breaded Calamari

Spicy Valoroso Tomato Sauce

Carving Station

22 oz. Prime Rib Chop with Herb Oil and Sea Salt

Olive Oil and Rosemary Roasted Fingerling Potatoes

Tuscan Olive Oil Bread á la Parilla

Desserts

Tiramisu

Caramel Panna Cotta

Assorted Biscotti

Flourless Chocolate Olive Oil Cake

Mini Cannoli

\$159 per guest

SELECT BUFFET DINNERS

Minimum 25 Guests

CALIFORNIA FARMERS BUFFET

Salads and Displays

Castroville Artichoke Soup

Carmel Valley Mixed Greens with Pears and Spiced Pecans
Feta Cheese

Classic Caprese Salad with Fresh Mozzarella, Olive Oil and Basil
Display of California Artisanal Cheeses
Grilled Vegetables and Charcuterie
Assorted Jams and Fresh Fruit

Entrées and Accompaniments

Crispy Seared Skuna Salmon with Salsa Verde

Sautéed Prawns with Sweet Corn and Peppers

Seared Chicken Breast with Wild Mushroom-Artichoke Ragu

Olive Oil Roasted Marble Potatoes

Carving Station

Persillade Encrusted Beef Tenderloin
Sautéed Wild Mushrooms and Rich Cabernet Sauce

Desserts

California Fresh Fruit Tartlets

Strawberry Shortcake

Lemon Meringue Tartlets

Flourless Chocolate Cake

Mixed Berry Cobbler with Chantilly Cream

\$168 per guest

CLAM BAKE

Soup, Salad and Displays

Classic New England Little Neck Clam Chowder

Traditional Caesar Salad with Focaccia Croutons
Shaved Romano Cheese

Red Pear, Mixed Baby Greens, Point Reyes Blue Cheese
Toasted Pecans and Balsamic Dressing

Sushi and Sashimi Display with Nigiri, Smoked Eel, Ahi Tuna
Salmon and Prawns, Soy Sauce, Wasabi and Pickled Ginger

Poached Jumbo Prawns and Crab Claws with Cocktail Sauce

Entrées and Accompaniments

Crispy Calamari with Meyer Lemon Aioli

Oysters Rockefeller with Pernod and Sautéed Spinach

Steamed Manila Clams with White Wine Butter Sauce

Scallop Ceviche on the half shell

Half Steamed Maine Lobster with Drawn Butter

Seared Salmon with Polynesian Papaya Slaw

Oven Roasted Prime Rib with Natural Jus and Creamed Horseradish

Roasted "Kurobuta" Pork Loin, Natural Pork Jus

Steamed White Corn and Herb Crusted New Potatoes

Desserts

Honey Roasted Apple Tarts with Bourbon Chantilly

Mini Chocolate Cream Pies

Miniature Pebble Beach Classic Cookies:
Chocolate Chip, Oatmeal Raisin and Peanut Butter

Bourbon Pecan Tarts

Mini Key Lime Pies

\$176 per guest

CUSTOM WEDDING CAKES

Your wedding cake is a statement of your taste and style.
We have created the following list to assist you in the selection of a cake
that will be a memorable part of your special day.

SPANISH BAY MOUSSE CAKE

Rich Chocolate Cake with Grand Marnier Syrup
Milk Chocolate or White Chocolate Mousse
Fresh Berries (optional)

PEBBLE BEACH SOPHISTICATED

Hazelnut Sponge Cake with Frangelico Syrup
Chocolate Ganache and Praline Chocolate Mousse Filling

LAVISH LEMON

Lemon Sponge Cake Soaked with Lemon Syrup and Cointreau
Lemon Curd Filling
Lemon Buttercream Finish

DECADENT RASPBERRY CHEESECAKE

Vanilla Cake with Raspberry Marmalade
Luscious center layer of Decadent Cheesecake
Framboise Syrup and Fresh Raspberries

CALIFORNIA DREAM

Vanilla Cake with Brandy Syrup
Filled with Light Bavarian Cream
Fresh Berries and Whipped Cream

SOUTHERN BELLE

Walnut Carrot Cake
Layered with Cream Cheese Icing

AFTERNOON BRIDE

Vanilla Sponge Cake with Framboise Syrup
Fresh Raspberries and White Chocolate Mousse

CHOCOLATE EXTREME

Rich Devil's Food Cake with Jamaican Rum Syrup
Bittersweet Chocolate Mousse
Chocolate Ganache Glaze (optional)



BAR SELECTIONS

There is a bartender fee of \$225 per bartender for (3) hours. Each additional hour is charged at \$75 per hour per bartender

Beverage prices are subject to a 20% service charge and current sales tax

No Host bar pricing provided upon request

Premium Brands	\$13.5 each
Ultra Premium Brands	\$15.5 each
Imported and Micro Beer	\$8 each
Domestic Beer	\$7 each
Geyser Peak House Wine	\$42 per bottle
NV Mumm, Cuvee Napa, Sparkling Wine	\$42 per bottle

PREMIUM BRANDS

Absolut Vodka
Tanqueray Gin
Dewar's Scotch
Maker's Mark Bourbon
Crown Royal
Bacardi Light Rum
Sauza Hornitos Tequila
Courvoisier VS Cognac

IMPORTED and MICRO BEER

Amstel Lite
Guinness
Lagunita IPA
Stella Artois

DOMESTIC BEER

Budweiser
Bud Light
Coors Light
Miller Lite

CORDIALS

Amaretto di Saronno
Bailey's Irish Cream
Frangelico
Grand Marnier
Kahlúa

House Mimosa / Bellini	\$13.5 each
House Bloody Mary	\$13.5 each
Cordials	\$15.5 each
Soft Drinks; Regular, Diet and Caffeine Free	\$6 each
Bottled Sparkling and Still Mineral Water	\$6 each
Bottled Juice	\$6 each

ULTRA PREMIUM BRANDS

Grey Goose Vodka
Bombay Sapphire Gin
Chivas Regal Scotch
Woodford Reserve Bourbon
Crown Royal Black
Appleton VX Rum
Patron Silver Tequila
Courvoisier VSOP Cognac

SPIRITS and PORTS

Spirits

Johnnie Walker Blue	\$65 each
Lagavulin 16 Year Islay	\$24 each
Glenmorangie 10 Year Highlands	\$15 each
Macallan 25 Year Speyside	\$125 each
Macallan 18 Year	\$45 each
Remy Martin VSOP	\$15 each
Jameson Irish Whiskey	\$13 each

Port Wine

Noval Black, Ruby Port	\$13.5 each
Ramos Pinto, Tawny Port	\$13.5 each
Vintage Ports	Price and Vintage on Request