



SUITE MENU

 **allegiant stadium**

SILVER & BLACK
LAS VEGAS HOSPITALITY EST. 2020

PACKAGES

TAILGATE

1000 SERVES 10

V² AVG FRESHLY POPPED POPCORN

V AVG GOURMET CHIPS & DIPS
Kettle-Style Potato Chips with Sour Cream & Onion and Roasted Garlic Buttermilk Ranch Dips

V AVG HEIRLOOM CAPRESE SALAD
Heirloom Tomatoes, Ovalini Mozzarella, Fresh Basil, Balsamic Drizzle

V² AVG SEASONAL FRESH FRUIT

LOCAL CHARCUTERIE BOARD

Hand-Cut Artisan Cheeses and Sliced Salumi Served with Grain Mustard, Local Honey, Lavosh and Grissini

V² AVG GARDEN SALAD

Mixed Greens, Baby Heirloom Tomatoes, Cucumber, Carrot Ribbons, Red Onion, Ranch Dressing

RAIDER DOGS

Casper's Famous Bay Area Dog Served with 'Traditional Condiments'

BYO BURGER BAR *

Green Leaf Lettuce, Tomatoes, Red Onion, Pickles, Cheddar, Pepper Jack and White American Cheeses

AVG SOUTHWESTERN NACHO BAR

House Smoked Pork, Warm Chili Con Queso, Tortilla Chips, House Salsas

SMOKEHOUSE BBQ

1200 SERVES 10

AVG CRACKLIN'
Salt & Vinegar Dusted Pork Rinds with Green Onion Dip

AVG OUR CLASSIC CHICKEN WINGS
Traditional Buffalo Sauce, Ranch Dressing, Crudit  Vegetables

AVG BLT COBB SALAD
Smoked Bacon, Bleu Cheese, Cherry Tomatoes, Hard Boiled Eggs, Buttermilk Ranch Dressing

V² AVG LOADED MACARONI SALAD
Cavatappi Pasta, Egg, Red Onion, Bacon, Cheddar Cheese, Baby Heirloom Tomatoes, Ranch Dressing

V OLD SCHOOL MAC & CHEESE
Cavatappi Pasta, Three Cheese Sauce

AVG PIT BEANS
Smoked Bacon, Sweet & Spicy BBQ Sauce

HOUSE SMOKED BRISKET
Smoked for 14 Hours, Sweet & Spicy BBQ Cracklin', Onions, Charred Corn

SILVER AND BLACK STEAKHOUSE

1500 SERVES 10

V² AVG TRUFFLE SALTED POPCORN

AVG SEAFOOD TOWER *
A Chilled Assortment of Jumbo Shrimp, King Crab Legs and Cold Water Oysters with Horseradish Cocktail Sauce and Meyer Lemon Mignonette

CLASSIC CAESAR SALAD
Crisp Romaine, Garlic Croutons, Shaved Parmesan and our Signature Caesar Dressing

AVG CLASSIC WEDGE SALAD
Baby Iceberg, Heirloom Tomato, Bacon Lardon, Gorgonzola Cheese and Buttermilk Dressing

V² AVG CHARGILLED ASPARAGUS

V² AVG GARLIC ROASTED FINGERLING POTATOES

V TRUFFLE MAC AND CHEESE

AVG COLD WATER LOBSTER TAILS *
Lemon-Garlic Butter, Fresh Thyme

AVG DRY AGED TOMAHAWK STEAK *
Bone-In USDA Prime Ribeye, Pan Seared and Sliced. Served with Peppercorn Demi and Caramelized Shallot Butter



Please note that all food and beverage items are subject to a 23% administrative fee plus applicable 8.375% sales tax. This administrative fee is not a tip or gratuity and is not distributed to service employees.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

SILVER & BLACK
LAS VEGAS H O S P I T A L I T Y EST. 2020

V Vegetarian

V² Vegan

AVG Avoiding Gluten

À LA CARTE

All à la carte menu items serve 10 people unless otherwise noted

COOL APPETIZERS

LOCAL CHARCUTERIE BOARD 200 Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Lavosh	AVG VEGAS SHRIMP COCKTAIL* 250 (30 PIECES) Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons	AVG SUSHI SAMPLER* 500 A Selection of Custom Hand Rolled Sushi, Sashimi and Nigiri Including Bluefin, Yellowtail, Salmon and Albacore Tuna
V FARMERS MARKET DIPS & VEGGIES 150 Farmstand Vegetables, Hummus, Buttermilk Ranch	V2 AVG SEASONAL FRESH FRUIT 150 Seasonal Organic Fruits	

WARM APPETIZERS

SILVER & BLACK SIGNATURE CHILI 150 Served with Cornbread	V AVG DIP DUO 160 House Made Queso Blanco, Spinach Artichoke Dip, Tortilla Chips	QUESADILLA DUO 190 Charred Jalapeno Crema & Salsa Roja • Ancho-Marinated Chicken Cilantro, Monterey Jack Cheese • Carne Asada Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers <i>Upgrade: Trio with Lobster Quesadillas* 80</i>
AVG SOUTHWESTERN NACHO BAR 180 House Smoked Pork, Warm Chili Con Queso, Tortilla Chips, House Salsas	CHICKEN TENDERS 190 Served with House-Made Ranch Dressing and BBQ Sauce	POT STICKERS & SPRING ROLLS 160 Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustards
AVG OUR CLASSIC CHICKEN WINGS 190 Traditional Buffalo Sauce, Ranch Dressing, Crudit� Vegetables		

GREENS

V AVG WINTER SALAD 130 Mixed Greens, Strawberries, Blueberries, Candied Pecans, Point Reyes Bleu Cheese, Balsamic Vinaigrette	CLASSIC CAESAR SALAD 130 Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons <i>Upgrade Your Caesar Salad: Grilled Chicken, Steak or Shrimp 35</i>	AVG BLT COBB SALAD 150 Smoked Bacon, Bleu Cheese, Tear Drop Tomatoes, Hard Boiled Eggs, Ranch Dressing
V AVG GARDEN SALAD 130 Mixed Greens, Baby Heirloom Tomatoes, Cucumber, Carrot Ribbons, Red Onion, Ranch Dressing	CHICKEN TEPPANYAKI NOODLE SALAD 160 Chargrilled Chicken Thighs, Soba Noodles, Snow Peas, Cilantro, Red Pepper, Napa Cabbage, Carrots, Green Onions, Fried Rice Noodles, Soy Ginger Dressing	

MAIN ENTR ES

CHILLED BEEF TENDERLOIN BOARD* 550 Salt & Pepper Crusted, Hard Seared then Chilled, Thick Cut Slices Served with Red Onion, Tomatoes, Bleu Cheese, Parker House Rolls	HOUSE SMOKED BRISKET 280 Smoked for 14-Hours, Sweet & Spicy BBQ Cracklin' Onions, Charred Corn	V2 BEYOND MEAT ALBONDIGAS 260 Spiced Vegan Meatballs, Saffron Almond Sauce, Spanish Mojo
V AVG MOZZARELLA & HEIRLOOM TOMATOES BOARD 130 Seasonal Ripe Tomatoes, Grilled Vegetables, Garden Basil Pesto	GRILLED FAJITAS 260 Flour Tortillas, Peppers, Onions, Charred Jalape�o Crema, Salsa Roja • Char-Grilled Chile Garlic Short Rib • Cilantro Lime Chicken	AVG DRY AGED TOMAHAWK STEAK 520 Bone-In USDA Prime Ribeye, Pan Seared and Sliced. Served with Peppercorn Demi and Caramelized Shallot Butter
BACKYARD FIRE-ROASTED LOCAL SAUSAGE BOARD 250 Butcher Handcrafted Sausages, Grilled Sweet Peppers & Onions, Whole Grain Mustard, Hoagie Rolls	TACOS & TOSTADAS 250 Pork Al Pastor, Charred Pineapple, Pickled Red Onions • Pollo Asada, Chorizo, Cotija Cheese • Charro Beans, Salsa Verde and Mexican Crema, Flour Tortillas, Corn Tostada	



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CLASSIC SIDES

- V** **OLD SCHOOL MAC & CHEESE** 120
Cavatappi Pasta, Three Cheese Sauce
Upgrade Your Mac: Lobster 50*
- AVG** **LOADED MASHED POTATOES** 120
Yukon Gold Potatoes, Crispy Applewood Smoked Bacon, Cheddar Cheese, Sour Cream, Chives
- V** **AVG** **ELOTE** 120
Fire-Roasted Corn, Street Corn Aioli, Pico De Gallo, Cotija Cheese

TASTE CLUB KIDS' MEAL

Accompanied by Fresh Fruit, Fresh Veggies with Ranch, Granola Bar and a Game Day Cookie 14.95 PER CHILD

- All Beef Hotdog
- Crispy Chicken Tenders
- V** • Mac & Cheese
- V2** • Veggie Wrap
- V2** • Uncrustable PB&J

Our Kids Meals Are Intended for Fans 10 and Under

HANDCRAFTED SANDWICHES, WRAPS & FLATBREADS

- | | | |
|--|--|--|
| THE AUTHENTIC 150
Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette | SILVER & BLACK TRIPLE PLATINUM SUB 180
Grilled Tri-Tip, Roast Chicken, Honey Ham, Calabrian Chili Slaw, Tomatoes | LOBSTER ROLLS 300
Lobster, Celery, Fennel and Chives. Served on a Buttered Lobster Roll |
| TURKEY BLT SANDWICH 150
Turkey Bacon, Green Leaf Lettuce, Tomato, Sourdough Baguette | PULLED PORK SANDWICHES 180
Smoked BBQ Pork, House-Made BBQ Sauce, Coleslaw, Mini Rolls | NASHVILLE HOT SOFT SHELL CRAB SANDWICH* 300
Soft Shell Crab, Arugula, Cajun Aioli, Potato Roll |

BURGERS, SAUSAGES & DOGS

- | | | |
|---|--|---|
| BYO BURGER BAR* 175
Green Leaf Lettuce, Tomatoes, Red Onion, Pickles, Cheddar, Pepper Jack & White American Cheeses. Served with Traditional Condiments | V IMPOSSIBLETM MINI BURGER 180
Char-Grilled Plant Based Burger, Leaf Lettuce, Vine Ripe Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun
<i>ImpossibleTM plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein & heme.</i> | RAIDER DOGS 170
Casper's Famous Bay Area Dogs Served with Traditional Condiments |
| | | V BEYOND MEAT[®] BRATWURST 180
Grilled Plant Based Sausage with Caramelized Onion, Grain Mustard, Local Rolls |

SNACKS

Levy is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

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|--|---|
| V AVG GOURMET CHIPS & DIPS 75
Kettle-Style Potato Chips with Sour Cream & Onion and Roasted Garlic Buttermilk Ranch Dips | V SNACK MIX 30 |
| V2 AVG SALSA & GUACAMOLE SAMPLER 130
Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips | V2 MELISSA'S HEATHY SNACK BASKET 130
A Healthy Assortment of Melissa's Clean Snax, Dried Fruit and Trail Mix |
| V THE SNACK ATTACK 100
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips Served with Sour Cream & Onion Dip | V2 AVG BOTTOMLESS FRESHLY POPPED POPCORN 50 |
| V2 DRY-ROASTED PEANUTS 30 | V BOTTOMLESS POPCORN TRIO 85
Cheddar Cheese, Kettle Corn, Old Fashion Caramel |
| | NOSTALGIC CANDY BASKET 85
An Assortment Of Your Favorite Candies |

STADIUM PARTNERS

Enjoy some of our Stadium Favorites from Concessions - Pre Order Only

SERVES 10

- | | | |
|---|---|---|
| HOLSTEINS 300
10 Gold Standard Burgers & 10 Fries | PIZZA ROCK 300
1 Cheese & 1 Pepperoni Pizza | PICANHA SANDWICHES 300
10 Steak Sandwiches & 10 Bags of Chips |
| BBQ MEXICANA 300
10 Burnt End Burritos & 10 Chips & Salsa | | |



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SUITE SWEETS

✓ GOURMET COOKIES & BROWNIES 150, SERVES 12

✓ RAIDER COOKIES 150, SERVES 6 Raiders Football-Themed Butter Shortbread Cookies

**Limited quantities. Only available for Raider Games.*

✓ NOSTALGIC COOKIE BOX 165, SERVES 12 Old School Cookies, Cookie Sandwiches, Dessert Bars, Chocolate Dipped Desserts

✓ DONUT SUNDAE BAR 160, SERVES 12 Donuts, "Ice Cream" Mousse, Assorted Toppings and Sauces

✓ CHOCOLATE BOARD 200, SERVES 12 Locally Made Chocolates Custom Made for Allegiant Stadium

SWEET & BOOZY ICE CREAM 250, DOZEN **Must be 21 or Over* Carrie's Cosmo Las Vegas Vice

SWEET & BOOZY ICE CREAM 250, DOZEN **Non-alcoholic* Cookies & Cream Sweet Strawberry Mallow

ICING TAKES-THE-CAKE CUPCAKE BOX 120, SERVES 12 Flavors: Old Fashion, Churro, Banana Nutella, Reverse Smores

TAILGATER SWEETS 150, SERVES 12 Cotton Candy, Brownie Skewers, Sweet Nachos, Nutella Dip, Sweet Popcorn, Cookies

✓ DESSERT CROQUEMBOUCHE 180, SERVES 12 Macarons, Brownies, Cookies, Cream Puffs, Cannolis, Chocolates, Cookie Pops

✓ PINKBOX DOUGHNUTS 120 - JUST WIN PINKBOX MIX An Assortment of Raider-Themed Doughnuts **Only available for Raider Games.* - PINKBOX PREMIUM MIX An Assortment of Premium Doughnuts

LET THEM EAT CAKE!

✓ CHICAGO-STYLE CHEESECAKE 160, SERVES 10 Traditional Chicago-Style Cheesecake, Butter Cookie Crust

✓ RED VELVET CAKE 260, SERVES 14 Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

✓ RAINBOW CAKE 170, SERVES 12 Colorful Five-Layered Sponge Cake, Buttercream Frosting

✓ SIX LAYER CARROT CAKE 200, SERVES 12 Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

✓ CHOCOLATE PARADIS' CAKE 260, SERVES 12 Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

✓ PEANUT BUTTER & CHOCOLATE BROWNIE STACK CAKE 170, SERVES 14 Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

✓ SIGNATURE DESSERTS

- Six Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Peanut Butter & Chocolate Brownie Stack Cake

✓ GOURMET DESSERT BARS

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar

VANILLA ICE CREAM

- Rainbow Sprinkles
- Toffee Crunch
- Oreo Crumble
- Raspberry Sauce
- Chocolate Sauce

- Caramel Sauce
- Waffle Bowl or Cone

✓ GOURMET COOKIES

- Reese's® Peanut Butter
- Triple Chocolate Chunk
- Birthdayfetti
- Curly Velvet

✓ GIANT TAFFY APPLES

- Caramel
- Sprinkles
- Tuxedo

✓ NOSTALGIC CANDIES

- Gummi® Bears
- Jelly Belly®
- Malted Milk Balls
- Peanut M&M's®
- Plain M&M's®

DARK CHOCOLATE LIQUEUR CUPS

- Baileys® Original Irish Cream
- Kahlúa
- Grand Marnier
- Rum Chata
- Amaretto Di Sarano

CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

Sweet &
BOOZY
ICE CREAM

pinkbox
DOUGHNUTS

mellissa's

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BEVERAGES

All beer sold by the six-pack unless otherwise noted, all wine sold by the bottle

CHILL

SODA

COCA-COLA 30
DIET COKE 30
COCA-COLA ZERO SUGAR 30
SPRITE 30
FANTA ORANGE 30
DR PEPPER 30
MINUTE MAID LEMONADE 30
BARQ'S ROOTBEER 30
SEAGRAM'S GINGER ALE 30

SPARKLING & STILL WATER

RAIDERS I SPORTSWATER 30
SMARTWATER STILL 40
SMARTWATER ALUMINUM 50
TOPO CHICO SPARKLING 40
PERRIER SPARKLING 40

TEA, LEMONADE & SPORTS DRINKS

POWERADE 30
Mountain Berry Blast (Four-Pack)
Fruit Punch (Four-Pack)
MONSTER ENERGY (Four-Pack) 40
MONSTER ENERGY ZERO ULTRA (Four-Pack) 40
VITAMIN WATER 30
Lemonade (Four-Pack)
Acai Blueberry Pomegranate (Four-Pack)
GOLD PEAK ICED TEA 40
Sweetened (Four-Pack)
Unsweetened (Four-Pack)

COFFEE SERVICE

PREMIUM COFFEE SERVICE
Individually brewed cups of gourmet coffee and tea and includes traditional condiments (Soy, 2% milk, whole milk and half & half available upon request)
BREAKFAST BLEND COFFEE 50/12 K-CUPS
DECAF BREAKFAST BLEND 50/12 K-CUPS
ASSORTED FINE TEAS 40/12 K-CUPS
Breakfast Blend, Earl Grey,
Green Tea & Peppermint
DUNKIN' ICED 40
French Vanilla (Four-Pack)
Mocha (Four-Pack)



BEER, ALES & ALTERNATIVES

DOMESTIC

COORS LIGHT 50
MILLER LITE 50
COORS BANQUET 50

VELVET ALES

BLUE MOON BELGIAN WHITE 60
FIRESTONE 805 BLONDE ALE 60
SIERRA NEVADA PALE ALE 60

IMPORT

MODELO ESPECIAL 60
MODELO ORO 60
CORONA EXTRA 60
CORONA PREMIER 60
PACIFICO 60
HEINEKEN 60
GUINNESS STOUT (Four-Pack) 60

HOP FORWARD

HOP VALLEY BUBBLE STASH IPA 60
VIVA HOP VEGAS HAZY IPA 60
LAGUNITAS IPA 60

ALTERNATIVES & SELTZERS

TOPO CHICO HARD SELTZER 60
CORONA HARD SELTZER SELTZERITA 60
SPIKED SIMPLY LEMONADE 60
HEINEKEN 00 NON-ALCOHOLIC 60

WHITE WINE

CHAMPAGNE

PALMER & CO 'BLANC DE BLANCS' 175
Reims
VEUVE CLICQUOT BRUT YELLOW LABEL 275
Reims
MOËT IMPERIAL 250
Epernay
MOËT ROSÉ 200
Epernay
LOUIS ROEDERER "CRISTAL BRUT" 650
Reims
DOM PERINGNON 675
Reims

SPARKLING

RUFFINO PROSECCO 75
Italy
FB25 BILETNIKOFF GRAND CUVEE 150
California

NOTABLE WHITES

KUNG FU GIRL, RIESLING 75
Washington
KIM CRAWFORD, SAUVIGNON BLANC 75
Marlborough
RUFFINO IL DUCALE, PINOT GRIGIO 75
Italy
MCBRIDE SISTERS, SAUVIGNON BLANC 75
Marlborough
SANTA MARGHERITA, PINOT GRIGIO 100

ROSÉ

AIX 80
Provence
KIM CRAWFORD 100
New Zealand

CHARDONNAY

CHARLES WOODSON'S "INTERCEPT" 75
Paso Robles
PRISONER "THE SNITCH" 150
MEIOMI 100
Tri-County CA
ROBERT MONDAVI 100
Napa
CAKEBREAD CELLARS 175
Napa
FB25 BILETNIKOFF WINES 150
Napa
FAR NIENTE 175
Napa

RED WINE

PINOT NOIR

KIM CRAWFORD 75
New Zealand
CHARLES WOODSON'S "INTERCEPT" 75
California

ZINFANDEL

FB25 BILETNIKOFF 150
Lodi

MALBEC

ALAMOS 75
Argentina

RED BLENDS

CHARLES WOODSON'S "INTERCEPT" 75
California
THE PRISONER 150
Napa
JUSTIN ISOSCELES 175
Napa
CONUNDRUM 125
Napa

CABERNET SAUVIGNON

SIMI 125
Sonoma
CHARLES WOODSON'S "INTERCEPT" 75
California
ROBERT MONDAVI 125
Napa
CAYMUS 475
Napa
FB25 BILETNIKOFF WINES 150
Lodi
SILVER OAK 325
Napa



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SPIRITS

All spirits sold by the Liter, unless otherwise stated

VODKA

ABSOLUT 150
ABSOLUT FLAVORED 150
ABSOLUT ELYX 200
GREY GOOSE 250
TITO'S HANDMADE 275

TEQUILA

JOSE CUERVO SILVER 120
1800 SILVER 175
1800 CRISTALINO 325
CASAMIGOS BLANCO 200
CASAMIGOS REPOSADO 250
CASAMIGOS ANEJO 275
CASAMIGOS MEZCAL 250
CINCORO BLANCO (750ML) 375
CINCORO REPOSADO (750ML) 525
CLASE AZUL REPOSADO 975
DON JULIO 1942 (750ML) 625

RUM

BACARDÍ SUPERIOR 150
BACARDÍ SPICED 150
KOLOA SILVER 200
KOLOA GOLD 225

GIN

BOMBAY DRY GIN 150
BOMBAY SAPPHIRE 200
HENDRICK'S GIN 350

SCOTCH WHISKY

DEWAR'S 12 YR 150
THE GLENLIVET 12 YR (750ML) 300
THE GLENLIVET 18 YR (750ML) 675
JOHNNIE WALKER
BLUE LABEL (750ML) 750
THE MACALLAN 12 YR (750ML) 450

BOURBON

ANGEL'S ENVY (750ML) 450
MAKERS MARK 250
WOODFORD RESERVE 400

WHISKEY

CROWN ROYAL 250
GENTLEMAN JACK 250
HIGH WEST DOUBLE RYE (750ML) 175
JACK DANIEL'S TN WHISKEY 175
JACK DANIEL'S SINGLE BARREL 325
JAMESON IRISH WHISKEY 250
JAMESON BLACK BARREL 275
WOODSON WHISKEY 200

COGNAC

MARTELL VS 325

CORDIALS

COINTREAU 150
GRAND MARNIER 175
BAILEYS IRISH CREAM 200
M&R DRY OR SWEET VERMOUTH
(375ML) 25

MIXERS AND JUICES

S&B MARGARITA MIX 45
DIANE MINA'S BLOODY MARY 30
CRANBERRY JUICE 30
ORANGE JUICE 30
GRAPEFRUIT JUICE 30
PINEAPPLE JUICE 30
TONIC 30
CLUB SODA 30
GINGER BEER 30
GARNISH BAR 20
(Lemons, Limes, Oranges, Cherries, Olives)

SPECIALTY BEVERAGES

Servers 3-4 ppl

SILVER AND BLACK MARGARITA 160 PER PITCHER

Cool down with a refreshing margarita on the rocks, made with Casamigos Blanco Tequila
Make it Cadillac style with Grand Marnier
180 per pitcher

RED ZONE 160 PER PITCHER

A Raider signature drink with Gentleman Jack TN Whiskey, apricot liqueur, ginger beer and topped with a cherry

MIMOSA BAR 125

Bottle of Prosecco with freshly squeezed seasonal juices

BLOODY MARY 160 PER PITCHER

Absolut Vodka featuring Diane Mina's Bloody Mary Mix, seasoned with Demitri's Custom Spice Blend

BEVERAGE PACKAGES

*Must be purchased for the entire suite guest count

DELUXE BAR

85 PER PERSON

Bombay Sapphire Gin, Grey Goose Vodka, Casamigos Reposado Tequila, Koloa Silver Rum, Woodford Reserve Bourbon, Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Charles Woodson's "Intercept" Chardonnay and Cabernet Sauvignon, Raiders | Sportswater and Assorted Coca-Cola Soft Drinks, Bar Mixers and Bar Fruit Provided

PREMIUM BAR

60 PER PERSON

Bombay Dry Gin, Absolut Vodka, 1800 Tequila, Bacardi Rum, Jack Daniels Whiskey, Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Kim Crawford Sauvignon Blanc, Simi Cabernet Sauvignon, Raiders | Sportswater and Assorted Coca-Cola Soft Drinks, Bar Mixers and Bar Fruit Provided

BEER, WINE AND SOFT DRINK BAR

45 PER PERSON

Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Robert Mondavi Private Selection, Raiders | Sportswater Water and Assorted Coca-Cola Soft Drinks



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