

Custom Cakes

Seafood Extravaganza

Wingin' It - Buffalo







Home Season Schedule Menu Kosher I









Chili Dusted Corn Tortilla Chips,

Fire Roasted Salsa, Pico de

Gallo, Guacamole (V)





STARTERS ENTREES TASTE OF THE CITY CHEF SPOTLIGHTS DESSERTS PACKAGES

serves 10

LEADOFFS

POPCORN FROM THE KERNEL Freshly Popped, Never Ending in a Collectible Souvenir Mets Bucket (V)(GF)	\$60	FARMSTAND CRUDITÉ Farm Fresh Vegetables, Hummus, Buttermilk Ranch Dip (V)(GF)(Vegan)	\$125
AMAZIN' SNACK ATTACK Buttered Popcorn in a Collectible Souvenir Mets Bucket and Ballpark Peanuts & Cracker Jack in	\$110	HATCH CHILE QUESO DIP Chili Dusted Corn Tortilla Chips, Pico de Gallo (V) Add Chorizo \$30	\$130
Souvenir Mets Helmets (V)(GF)		Add Chicken Tinga \$30 Add Beef Barbacoa \$35	
CHIPS & DIP Kettle Fried Kennebec Potatoes, Triple Onion Dip (V)	\$80	SHRIMP COCKTAIL Cocktail Sauce, Lemon Wedges (GF)	\$230
SOURDOUGH PRETZEL "DUNKERS" Cheese Fondue (V)	\$100	STADIUM TRIPLE PLAY Big Mozz Mozz Sticks, Wok N' Roll Verrazzano Egg Rolls, Ballpark Sliders, Sunday Sauce, Vodka Sauce	\$22 5
BUTCHER, BAKER, & CHEESEMAKER	\$145	,,,,,,	
Local & Artisan Meats & Cheeses, Seasonally Inspired Roasted & Fresh Vegetables, Traditional Accompaniments		FRENCH FRY FLIGHT Classic Fries, Waffle Fries, and Nathan's Famous Fries served with Roasted Garlic Aioli. Sweet &	\$150
Home Season Schedule Menu	Kosher I	FIESTA FLIGHT	\$95

FIELDS OF GREEN add chicken +\$50, shrimp +\$65, or steak +\$60

EAST ISLAND GREENS Field Grown Baby Lettuce, Market Basket Vegetables, Chardonnay Vinaigrette, Buttermilk Ranch (V)(GF)	\$105	BIG GREEK Hearts of Romaine, Cherry Tomatoes, Red Onions, Kalamata Olives, Cucumber, Feta Cheese, Pepperoncini, Greek Vinaigrette (V)(GF)	\$120
CLASSIC CAESAR Hearts of Romaine, Radicchio, Toasted Breadcrumbs, Creamy Caesar Dressing, Shaved Parmesan (V)	\$110	TOMATO & BURRATA Heirloom Tomato, Buffalo Mozzarella, Olive Tapenade, Herb Oil, Sea Salt (V)(GF)	\$140
		MARKET FRESH FRUIT Seasonal Farmer's Market Fresh Fruit, Brooklyn Rooftop Honey (V)(GF)	\$130





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serves 10

FAN FAVORITES

LASAGNA PINWHEELS	\$175	CLASSIC CHICKEN TENDERS	\$155
Bolognese, Bechamel, Pomodoro Sauce, Whipped Ricotta, Mozzarella Cheese, Parmesan		Hickory BBQ, Buttermilk Ranch, Honey Mustard	
NATHAN'S "ORIGINAL" BEEF FRANKFURTER Onion Sauce, Sauerkraut, Traditional Condiments, Martin's Potato Rolls	\$150	SIGNATURE SLIDERS Choose from: Ballpark – Pat LaFrieda Slider Patty, American Cheese, Ballpark Sauce, Pickle, Martin's Slider	\$155
NATHAN'S CRINKLE CUT FRIES Stillwell Ave Classic (V)	\$110	Potato Roll Meatball Parm – Grandpa's Meatball Mix, Whipped Ricotta, Sunday Sauce, Martin's Slider Potato Roll	
PREMIO SAUSAGE & PEPPERS Sweet & Hot Premio Italian Style Sausage, Balsamic Roasted Peppers & Onions, Fresh Baked Italian Rolls	\$160	Crispy Chicken – Buttermilk Fried White Meat Chicken, Pickled Red Onion, Avocado Aioli, Martin's Slider Potato Roll Pastrami Reuben – World Famous Pastrami, Swiss Cheese, Caramelized Sauerkraut, Thousand Island Dressing, Rye Caraway Roll	



Big Board Sandwiches

CHICKEN MILANESE

\$155

SMOKED TURKEY CLUB

\$155

Chicken Cutlet, Arugula, Shaved Parmesan, Charred Lemon, French Baguette

Heirloom Tomato, Baby Arugula, Lemon Pepper Aioli, Sourdough Baguette

CAPRESE

\$145

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

GODFATHER

\$175

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

Applewood Smoked Bacon, Gruyere Cheese,

HEAVY HITTERS

BACKYARD BBQ

\$275

MAC ATTACK

Choose 2 Meats & 3 Sides

Choose from:

Meats: Brisket

Smoked Turkey

The OG - Mini Penne Rigate, Five Cheese Blend, Garlic

Baby Back Ribs

Gremolata (V) \$185

French Onion - Mini Penne Rigate, Caramelized Onion

Beer Can Chicken

Bechamel, Toasted Breadcrumbs (V) \$190

Sides:

WINGIN' IT

\$195

Pasta Salad (V) Cowboy Baked Beans

Choose Your Base, Toss, and Dunk. Served with

Mac N Cheese (V) Corn Bread with Whipped Honey Butter (V)

Celery & Carrot Sticks

CALZONE DOUBLE PLAY

\$190

Base:

Bone-In House Brined Chicken Wings

Traditional Cheese - Ricotta, Mozzarella, Pomodoro Sauce (V)

Boneless Chicken "Nugs"

Meat Lovers - Sausage, Meatball, Pepperoni,

Cauliflower Florets (V)

Mozzarella, Pomodoro Sauce

Toss:

Classic Buffalo

Hickory BBQ

Sweet Chili

\$170

Dunk:

Blue Cheese

Ranch

Chipotle Chicken Tinga or Beef Barbacoa, Borracho Beans, Cheddar Fondue, Pico de Gallo, Roasted Salsa, Guacamole, Crema, Chili Dusted **Tortilla Chips**

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

\$1,350

STUFFED MEATBALLS

STREET NACHOS

\$140

Poached Jumbo Shrimp, Little Neck Clams, Lobster Tail, Oysters, Tabasco, Remoulade, Cocktail

Sauce, Lemons (GF)

SICILIAN STYLE BRICK OVEN PIES



SICILIAN STYLE BRICK OVEN PIE

PRINCE PERFECTION

Fresh Mozzarella, Secret Sauce, Pecorino Romano, Extra Virgin Olive Oil (V) \$115

SPICY SPRING

Fra Diavolo Sauce, Spicy Pepperoni, Fresh Mozzarella \$130



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STARTERS ENTREES TASTE OF THE CITY CHEF SPOTLIGHTS DESSERTS PACKAGES

serves 10

TASTE OF THE CITY

PAT LAFRIEDA'S ORIGINAL FILET MIGNON STEAK SANDWICH	\$245	CHIDDY'S CHEESESTEAKS - THE CITI FIELDER Steak, Sauteed Onions, Cheeze Whiz, Served on a	\$165
Pat LaFrieda's Reserve 100% Black Angus Hand Cu Beef, Vermont Monterey Jack Cheese, Sauteed	t	Roll	
Sweet Vidalia Onions, Beef Au Jus, Locally Baked		NAZ'S HALAL FOOD CHICKEN OVER RICE	\$165
French Baguette		Tender Chicken Gyro Meat, Marinated for 24	
BEYOND SAUSAGE & PEPPERS Beyond Sausage, Balsamic Roasted Onions &	\$160	Hours, Grilled & Served over Fluffy, Aromatic Basmati Rice, & Paired with a Crisp Salad of	
Peppers, Vegan Roll (V)(Vegan)		Lettuce, Tomatoes, & Cucumbers. Your Choice of Sauces Drizzled on Top or Served on the Side	
SHAKE SHACK SHACKBURGERS®	\$180	ADAM RICHMAN'S BURGER HALL OF FAME FIESTA BURGER	\$195
Cheeseburger Made with 100% All-Natural Angus Beef. Served with Lettuce, Tomato & ShackSauce.		6 oz Taco Spiced Pat LaFrieda Burger, Chipotle	
This Proprietary Shack Blend is Freshly Ground &		Crema, Mexican Cheese Blend, Spicy Guacamole,	
Served on a Non-GMO Potato Bun		Tortilla Chips, Roasted Salsa, Pan de Agua Roll	
SHAKE SHACK MILKSHAKES	\$145	SEOUL BIRD KIMCHI CHICKEN FRIED RICE	\$160
Our Delicious Hand Spun Shakes Featuring		Toasted Short Grain Korean Rice with Wok Fried	
Homemade Frozen Custard. Dense, Rich, Creamy Ice Cream Spun Fresh Daily. Available in Black and		Veggies, Kimchi & Signature Seoul Bird Chicken	



Home Season Schedule Menu Kosher Menu Beverages Retail About Us

PLACE ORDER

Policies & Procedures

BIG MOZZ MOZZ STICKS

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

\$155

DAVID CHANG'S FUKU SPICY FRIED CHICKEN SANDWICH

\$225

MKT

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

PIG BEACH BBQ

\$185

LOBSTER SHACK FRESH MAINE LOBSTER ROLLS

Maine Lobster, Lemon & Parsley Aioli, on a Split Top

Smoked Pork, Tangy Vinegar BBQ Sauce, Purple Coleslaw, Served on a Martin's Potato Roll Toasted Buttered Potato Bun

BEYOND NIGHTLIFE SUSHI & SASHIMI PLATTERS

PREMIUM SUSHI PLATTER 60 PIECES

An Assortment of Rolls and Nigiri Served on a Platter with White Ginger & Wasabi

8 pieces of Rainbow Roll

8 pieces of Hamachi Roll

8 pieces of California Roll

8 pieces of Spicy Tuna Roll

8 pieces of Shrimp Roll

8 pieces of Salmon Avocado Roll

8 pieces of Vegetarian Roll

4 pieces of Assorted Nigiri

\$480

SUSHI PLATTER 40 PIECES

\$350

An Assortment of Rolls Served on a Platter with

White Ginger & Wasabi

8 pieces of Rainbow Roll

8 pieces of Hamachi Roll

8 pieces of California Roll

8 pieces of Spicy Tuna Roll

8 pieces of Salmon Avocado Roll





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STARTERS ENTREES TASTE OF THE CITY CHEF SPOTLIGHTS DESSERTS PACKAGES

serves 10

All Studio Experiences Are Attended with a Private Chef

CHEF SPOTLIGHTS

LITTLE TOKYO

Live Action Yakitori Featuring Center Cut Kobe Wagyu Ribeye, Kurobuta Pork Belly, Chimichurri, Tonkatsu Sauce, Soba Noodle Salad, Vegetable Gyoza

ALL AMERICAN

Pat LaFrieda Prime Tomahawk, Butter Infused Pomme Puree, Red Wine Demi, Pat LaFrieda Steak Sauce.

Ask about our custom engraving. Send us your name or custom logo to be engraved on the Tomahawk Bone!

\$1,070

BEYOND NIGHTLIFE SUSHI EXPERIENCE

\$1,600

Personalized Food Concept and Creative Eating Experience, In-suite with a Private Sushi Chef. It Includes an Assortment of Premium Fish, Custom Built Rolls & Our Signature Creations

EIFFEL TOWER \$1,375

\$550

House-made French Crêpes Stuffed & Rolled to order with Caramelized Apple, Lemon Curd, Chocolate Hazelnut Topped with Strawberry, Banana, Raspberry, Chocolate Caramel, Walnuts, Whipped Cream (V)





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STARTERS ENTREES TASTE OF THE CITY CHEF SPOTLIGHTS DESSERTS PACKAGES

serves 10

THE SWEET SPOT

SCRATCH BAKED COOKIE PLATTER	\$120	CANNOLI	\$135
House-Made Chocolate Chunk Cookies (V)		Traditional NYC Favorite (V)	
CHOCOLATE FUDGE BROWNIES	\$130	ZEPPOLE	\$90
Citi Field Favorite! (V)		Powdered Sugar (V)	
S'MORES SKILLET	\$135	CINNAMON SUGAR PRETZEL "DUNKERS"	\$110
Graham Crackers, Pretzels & Chef Inspired Items to Dip (V)		Vanilla Fudge Dip (V)	
		COTTON CANDY	\$80
TIRAMISU Cappuccino Mousse, Coffee-Soaked Sponge	\$150	Ballpark Favorite with an Amazin' Twist (V)(GF)	
Cake, Chantilly Cream, Chocolate Shavings (V)		SIGNATURE METS DONUTS BY GLAZE	\$175
SEASONAL SKILLET	#14 E	Signature Mets Flavors (V)	
Seasonal Farm Fresh Fruit, Fresh Whipped Cream,	\$145	Ask about Custom donuts with your own logo or photo +25	
Vanilla Bean Anglaise (V)		μιοιο +25	
		MISTER SOFTEE EXPERIENCE	\$200
MILK N' COOKIES Chocolate Mug, White Chocolate Mousse,	\$195	The Thrill of Hearing the Ice Cream Truck Coming Down Your Block as the Mister Softee Truck Visits	



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STARTERS ENTREES TASTE OF THE CITY CHEF SPOTLIGHTS DESSERTS PACKAGES

EMPIRE PACKAGE \$1,650

serves 20

CHIPS & DIP

Kettle Fried Kennebec Potatoes, Triple Onion Dip (V)

SOURDOUGH PRETZEL "DUNKERS"

Cheese Fondue (V)

EAST ISLAND GREENS

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

NATHANS "ORIGINAL" BEEF FRANKFURTER

Onion Sauce, 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 – Mini Penne Rigate, Five Cheese Blend, Garlic Gremolata (V)

SCRATCH BAKED COOKIE PLATTER

House-Made Chocolate Chunk Cookies (V)

BIG APPLE PACKAGE \$2,050



AMAZIN' SNACK ATTACK

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

BUTCHER, BAKER & CHEESEMAKER

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

FIESTA FLIGHT

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

EAST ISLAND GREENS

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

NATHANS "ORIGINAL" BEEF FRANKFURTER

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

NATHAN'S CRINKLE CUT FRIES

Stillwell Ave Classic (V)

PREMIO SAUSAGE AND PEPPERS

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

CLASSIC CHICKEN TENDERS

Hickory BBQ, Buttermilk Ranch, Honey Mustard

STUFFED MEATBALLS

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

SCRATCH BAKED COOKIE PLATTER

House-Made Chocolate Chunk Cookies (V)

CHOCOLATE FUDGE BROWNIES

Citi Field Favorite (V)

CANNOLI

Traditional NYC Favorite (V)

TASTE OF THE CITY PACKAGE \$2,550

serves 20

BIG MOZZ MOZZ STICKS

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

DAVID CHANG'S FUKU SPICY FRIED CHICKEN SANDWICH

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

SHAKE SHACK SHACKBURGERS®

Cheeseburger made with 100% All-Natural Angus Beef. Served with Lettuce, Tomato & ShackSauce. This Proprietary Shack Blend is Freshly Ground and Served on a Non-GMO Potato Bun

CHIDDY'S CHEESESTEAKS - THE CITI FIELDER

Steak, Sauteed Onions, Cheeze Whiz, Served on a Roll (V)

PRINCE STREET SPICY SPRING

Fra Diavolo Sauce, Spicy Pepperoni, Fresh Mozzarella

PIG BEACH BBQ

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

ZEPPOLE

Powdered Sugar (V)



Beverages



Home Season Schedule Menu Kosher Menu

Beverages Retail About Us

Policies & Procedures

PLACE ORDER



BEERS WINE SELECTION RESERVE WINES LIQUOR & MIXERS NON-ALCOHOLIC

Citi Field

served as a 6-pack

41 Seaver Way Flushing, NY 11368

DOMESTIC BEERS

Follow us

COORS LIGHT

\$61

MILLER LITE

\$61



Home Season Schedule Menu Kosher Menu

Beverages Retail About Us PLACE ORDER

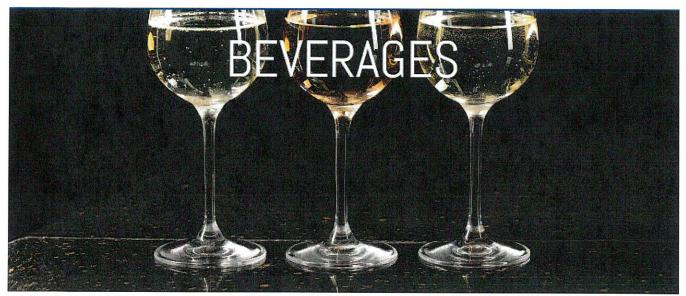
IMPORTED

HEINE	KEN SILVER	\$66	PERON	\$66	
HEINE	KEN	\$66	DOS E	QUIS \$66	
HEINE	KEN LIGHT	\$66	CORO	NA \$66	
AMST	EL LIGHT	\$66	CRAI	FT .	
	BLUE MOON		\$71	ALLAGASH WHITE	\$71
	DOGFISH HEAD 60MIN IPA	A	\$71	BROOKLYN LAGER	\$71
	MONTAUK WAVE CHASE	RIPA	\$71	VIZZY HARD SELTZER SLIM CAN	\$71
	MONTAUK SURF BEER		\$71	ARNOLD PALMER HARD ICED TEA	\$71
	BROOKLYN BREWERY PLA	YA DE	\$71	ANGRY ORCHARD HARD CIDER	\$71

NON-ALCOHOLIC

ALTERNATIVES

GIN & JUICE PASSIONFRUIT	\$81	SURFSIDE ICED TEA	\$81
GIN & JUICE CITRUS	\$81	JACK & COKE	\$81
DOGFISH HEAD VODKA LEMONADE	\$81	SURFSIDE HALF & HALF	\$81



BEERS <u>WINE SELECTION</u> RESERVE WINES LIQUOR & MIXERS
NON-ALCOHOLIC

SPARKLING WINES

SPARKLING WINE, KORBEL BRUT California Notes of Apple, Citrus and Stone Fruit	\$80	SPARKLING SAKE, MIO Japan Lively and Delicately Fruity	\$80
PROSECCO, LA MARCA	\$80	CHAMPAGNE, VEUVE CLICQUOT BRUT NV	\$240
Italy Displays notes of ripe lemon, green apple, and hints of grapefruit. On the palate the wine is fresh and clean with		Champagne, France Yellow and white fruits, vanilla and brioche	
crisp minerality		CHAMPAGNE, LOUIS ROEDERER CRISTAL BRUT 2002	\$900
		Champagne, France	

ROSÉS

ROSÉ, ELOUAN

Oregon | Bright acidity with firm red berry fruit flavors

\$80

PINOT NOIR BLANC, BELLE GLOS 'OEIL DE PERDRIX'

\$85

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

WHITES

PINOT GRIGIO, TORRESELLA Veneto, Italy	\$80	CHARDONNAY, QUILT Napa Valley, CA Aromas of fuji apple, buttery and toasty oak	\$145
PINOT GRIGIO, THE PINOT PROJECT Delle Venezie DOC, Italy White	\$75	accented by flavors of apple tart and caramelized pineapple	
flowers, apricot, crisp and balanced		CHARDONNAY, BÖEN - TRI APPELLATION	\$80
PINOT GRIGIO, SANTA MARGHERITA Alto Adige DOC, Italy Golden Delicious apple, crisp, dry, crowd favorite	\$100	Russian River Valley, CA Notes of apricot, lemon-cream tart and vanilla balanced with bright acidity	
crowd idvonte		CHARDONNAY, BELLE GLOS	\$215
CHARDONNAY, CHARLES SMITH WINES 'EVE'	\$80	Santa Maria Valley, CA	
Washington State, WA Dry, creamy, smooth and heavenly		SAUVIGNON BLANC, THREADCOUNT BY QUILT	\$80
		Napa Valley, CA	
CHARDONNAY, PATZ & HALL	\$120		
Russian River Valley, CA Green apple, spicy pear, orange		SAUVIGNON BLANC, LOVEBLOCK	\$95
blossom and luxurious		Marlborough, NZ	
CHARDONNAY, STAG'S LEAP WINE CELLARS 'KARIA' Napa Valley, CA Honeysuckle, medium-bodied, balanced acidity and minerality, elegant	\$115	SAUVIGNON BLANC, MATUA Marlborough, NZ	\$90

REDS

PINOT NOIR, ELOUAN Oregon Elegant on the palate with flavors of rich red plum, bright cheery subtle earthiness and a hint of sweet tobacco	\$80	CABERNET SAUVIGNON, ACHAVAL-FERRER Mendoza, Argentina Distinctive juicy texture and overflowing with black and red fruits	\$85
PINOT NOIR, BELLE GLOS 'DAIRYMAN VINEYARD' Russian River Valley, CA Aromas of black cherry	\$150	CABERNET SAUVIGNON, SMITH & HOOK Central Coast, CA	\$80
PINOT NOIR, BÖEN 'AVA SERIES'	\$120	CABERNET SAUVIGNON, JORDAN	\$230
Russian River Valley, CA Bright cheery, dark chocolate and black licorice complexed by hints of toast, smoked meat		Alexander Valley, Sonoma, CA Blackberry, French oak, velvety richness and chocolate	
and barrel spice	410.0	CABERNET SAUVIGNON, STAG'S LEAP WINE CELLARS 'ARTEMIS'	\$270
PINOT NOIR, BELLE GLOS 'CLARK & TELEPHONE' Santa Maria Valley, CA	\$180	Napa Valley, CA Opulent, dark refined tannins, old-world elegance	
MERLOT, CLOS DU BOIS California Aromas of raspberry and black cherry,	\$80	CABERNET SAUVIGNON, QUILT	\$185
with a touch of vanilla, sweet tobacco and toasty oak. Rich flavors of bright blueberry and black cherry		Napa Valley, CA Blend of crème de cassis, hazelnut, cocoa, blackberry preserves and pie with hints of dark licorice	
RIOJA, CUNE CRIANZA Rioja, Spain Aromatic, licorice, vanilla, smooth and fresh	\$85		



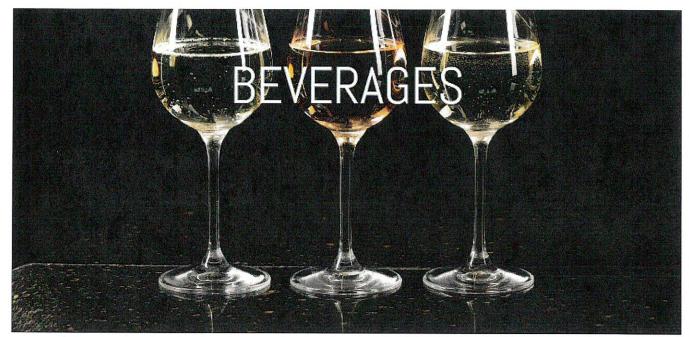
BEERS WINE SELECTION RESERVE WINES LIQUOR & MIXERS NON-ALCOHOLIC

WHITES

SANCERRE, DOMAINE DELAPORTE	\$125	FUMÉ BLANC, ROBERT MONDAVI	\$175
Sancerre, FR		Oakville, CA	
GINI, SOAVE CLASSICO Veneto, IT	\$65	VIOGNIER, STAGS' LEAP Napa Valley, CA	\$95

REDS

CABERNET SAUVIGNON, CAYMUS VINEYARDS Napa Valley, CA	\$250	RED BLEND, OPUS ONE Napa Valley, CA	\$1,260
RESERVE CABERNET, QUILT Full bodied with aromas of dark currant, chocolate, hazelnut cream, coffee beans, vanilla and red plum	\$330	RED BLEND, THE PRISONER California	\$155



BEERS WINE SELECTION RESERVE WINES <u>LIQUOR & MIXERS</u>
NON-ALCOHOLIC

VODKA

SKYY	\$160	GREY GOOSE	\$225
TITO'S	\$200	BELVEDERE	\$225
REYKA	\$170		

RUM

BACARDI	\$155	RUM	\$160
SAILOR JERRY SPICED RUM	\$155		
		TEN TO ONE CARIBBEAN	\$130
*		WHITE RUM	

GIN

TANQUERAY \$165 STILL G.I.N. \$150

HENDRICK'S \$200

BOURBON

BULLEIT \$205 HUDSON 7YR 750ML \$325

HUDSON WHISKEY NY - \$185
BRIGHT LIGHTS, BIG
BOURBON

TEQUILA

CASAMIGAS JALAPEÑO	\$270	MILAGRO REPOSADO	\$160
CASAMIGOS BLANCO	\$270	MILAGRO CRISTALINO AÑEJO	\$235
CASAMIGOS MEZCAL	\$325	DON JULIO 1942	\$735
MEZCALUM MEZCAL	\$200	CLASE AZUL PLATA	\$595
MILAGRO SILVER	\$160		ΨΟΟΟ
	φισσ	CLASE AZUL REPOSADO	\$695

SCOTCH

JOHNNIE WALKER BLACK	\$250	BALVENIE
		Vintage:
MONKEY SHOULDER	\$155	12YR 750ML \$315
		14YR 750ML \$400
MACALLAN 12YR DOUBLE	\$375	21YR 750ML \$1,235
CASK		
		GLENFIDDICH
LAGAVULIN 16YR	\$435	Vintage:
		101/0 11 4000
		12YR 1L \$320
OBAN 14YR	\$400	12YR IL \$320 14YR 750ML \$310
OBAN 14YR	\$400	
OBAN 14YR	\$400	14YR 750ML \$310
OBAN 14YR	\$400	14YR 750ML \$310 15YR 1L \$390
OBAN 14YR	\$400	14YR 750ML \$310 15YR 1L \$390 18YR 750ML \$590
OBAN 14YR	\$400	14YR 750ML \$310 15YR 1L \$390 18YR 750ML \$590 21YR 750ML \$1,010

WHISKEY

JACK DANIEL'S	\$185	TULLAMORE D.E.W. 12YR IRISH WHISKEY	\$230
CROWN ROYAL	\$210	TULLAMORE D.E.W. 14YR	\$315
BUSHMILLS	\$190	SINGLE MALT IRISH WHISKEY	
TULLAMORE D.E.W. IRISH WHISKEY	\$180	FIVE TRAIL BLENDED AMERICAN WHISKEY	\$210

LIQUEUR

JÄGERMEISTER	\$145	APEROL	\$155
	COGI	V V C	
	0001	170	
COURVOISIER VS	\$180	HENNESSY VS	\$255
COURTOR			
COURVOISIER VSOP	\$245		
	MIXE	RS	
CLUB SODA (6-PACK)	\$32	PINEAPPLE JUICE (QT)	\$22
TONIC WATER (6-PACK)	420	MINITE MAID LEMONADE	000
TOMO WATER (O TACK)	\$32	MINUTE MAID LEMONADE (QT)	\$22
GINGER ALE (6-PACK)	\$32		
		BLOODY MARY MIX	\$27
TOPO CHICO MIXER GINGER	\$32		
BEER (6-PACK)		OWEN'S CRAFT MIXERS	\$32
		Choose From:	
CRANBERRY JUICE (QT)	\$22	Rio Red Grapefruit 750mL	
		Sparkling Cranberry 750ML	
ORANGE JUICE (QT)	\$22	Cucumber Mint 750ML	
		Margarita Mix 750ML	



BEERS WINE SELECTION RESERVE WINES LIQUOR & MIXERS NON-ALCOHOLIC

served as a 6-pack

NON-ALCOHOLIC

BODYARMOR SPORTS DRINK	\$55 GF	COCA-COLA	\$35
Fruit Punch		DIET COKE	\$35
SMARTWATER 200Z	\$41	COCA-COLA ZERO	\$35
TOPO CHICO MINERAL WATER	\$49	SPRITE	\$35
(4-pack)		GOLD PEAK ICED TEA	\$55

HOT BEVERAGE PACKAGE

\$70 includes 12 K-cups in a mix of.

GLAZE ORIGINAL

ENGLISH BREAKFAST TEA

GLAZE DECAF

EARL GREY TEA

HOT CHOCOLATE

GREEN TEA