

**2024**

The New England Patriots logo, featuring a stylized profile of a Native American man with a white star on his forehead, is positioned below the year '2024'. The logo is rendered in blue, red, and white.

*Luxury*

**SUITE MENU**



**SUITE  
PACKAGES**

# CHOP HOUSE FAVORITES

*SIMPLE AND UNADORNED TO HIGHLIGHT THEIR INHERENT FLAVORS  
SERVES 16 GUESTS*

## HOUSE FRIED CHIPS WITH TRUFFLE SEA SALT

Served with Onion Dip

## ROASTED CASHEWS <sup>GF</sup> <sup>V</sup>

## CAESAR SALAD

Romaine, Garlic Croutons and Shaved Parmesan

## GRILLED SCALLOPS <sup>GF</sup>

with Lemon Butter and Fresh Lemon Wedges

## GRILLED BEEF TENDERLOIN <sup>GF</sup>

Served with Buttery Mashed Potatoes

## GRILLED SALMON <sup>GF</sup>

Served with Vegetable Rice Pilaf

## ROASTED ROSEMARY CHICKEN BREAST <sup>GF</sup>

Served with Roasted Broccolini and Baby Carrots

## DECADENT CHOCOLATE FUDGE CAKES

## TRADITIONAL CARROT CAKES

with Cream Cheese Frosting

\$112.00 PER GUEST



Vegan



Gluten Friendly

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# SNACK ATTACK

SERVES 16 GUESTS

## BOTTOMLESS POPCORN <sup>GF</sup>

### M&M'S<sup>®</sup> <sup>GF</sup>

Plain and Peanut

## CAESAR SALAD

Romaine, Garlic Croutons and Shaved Parmesan

## PETITE LOBSTER ROLLS

Lobster Salad in a Finger Roll

## BONELESS CHICKEN FRITTERS

Served with Honey Mustard, Sweet n' Sour and Barbecue Sauces

## BEEF CHILI

Served with Sour Cream, Chopped Scallions, Shredded Cheese and Cornbread

## DOM'S<sup>®</sup> CHEESY AND SWEET ITALIAN SAUSAGES

Accompanied by Braised Onions and Sweet Peppers  
Dijon Yellow Mustard and Pepper Relish  
Soft Finger Rolls

## PHILLY CHEESE STEAK EGG ROLLS

Served with Spicy Ketchup

## MINIATURE MEATBALL SUB STAND

Chicken Meatballs made with Spinach, Prosciutto and Fontina Cheese with Peppers and Onions  
Traditional Beef Meatballs Baked in Marinara  
Basil Pesto, Parmesan Cheese  
Soft Finger Rolls

## FUDGE BROWNIES

## FROSTED CUPCAKES

Vanilla and Chocolate

\$86 PER GUEST

<sup>V</sup> Vegan <sup>GF</sup> Gluten Friendly

# FAN FARE

SERVES 16 GUESTS

## BOTTOMLESS POPCORN <sup>GF</sup>

## KETTLE POTATO CHIPS

Served with French Onion Dip

## TORTILLA CHIPS <sup>GF</sup> <sup>V</sup>

Served with Salsa and Guacamole

## ARTISANAL CHEESES AND CRISP VEGETABLES

with Ranch Dipping Sauce,  
Hummus and Gourmet Crackers

## SPICY CHICKEN WINGS

Served with Carrots, Celery Sticks and Blue Cheese Dipping Sauce

## CAESAR SALAD

Romaine, Garlic Croutons and Shaved Parmesan

## MACARONI AND CHEESE

## HALF POUND ANGUS BURGERS

## BEEF HOT DOGS

## MARINATED GRILLED CHICKEN BREAST SANDWICH

Served with Sliced Tomatoes, Lettuce, Bermuda Onion,  
Kosher Dill Pickles, Cheddar, Swiss Cheese,  
Bulky Rolls and Hot Dog Rolls

## NEW YORK STYLE CHEESECAKES WITH MIXED BERRIES

## FUDGE BROWNIES

\$86 PER GUEST

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# KARMA

ASIAN FUSION CUISINE



# FRESH SUSHI BY KARMA ASIAN FUSION

THE OFFICIAL ASIAN FUSION CUISINE OF THE NEW ENGLAND PATRIOTS

*SERVES 16 GUESTS • PREPARED FRESH FOR YOUR GUESTS*

## KARMA GRAND PLATTER

Shrimp Tempura Maki.....	16 pieces
Philadelphia Maki .....	18 pieces
Crazy Maki .....	16 pieces
Lemon Basil Salmon Maki.....	16 pieces
Spicy Tuna Maki.....	12 pieces
Avocado Cucumber Maki.....	12 pieces

**\$35 PER GUEST**

## KARMA SUPREME PLATTER

O toro Caviar Sushi .....	6 pieces
Salmon Sushi .....	6 pieces
Tuna Sushi.....	6 pieces
Kobe Maki.....	16 pieces
Snow Mountain Maki .....	16 pieces
Fire Dragon Maki .....	16 pieces
Spicy Tuna Maki.....	12 pieces
Avocado & Cucumber Maki.....	12 pieces

**\$45 PER GUEST**

## KARMA VEGGIE PLATTER

Avocado & Cucumber Maki.....	18 pieces
Idaho Maki .....	18 pieces
Broccoli Maki .....	18 pieces
Soy Paper Wrap Tempura .....	18 pieces

*Asparagus, Cream Cheese, Avocado*

**\$30 PER GUEST**

**ADD-ON OPTION:** \$10 per guest

Sashimi platter: Tuna, Salmon, Yellowtail, 9 pieces each

**ADD-ON COOKED SUSHI ROLL OPTION:** \$35 per guest

Cucumbers & Avocado, Baked Salmon, Shrimp Tempura,  
California Roll, 18 pieces of each roll

**V** Vegan   **GF** Gluten Friendly

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# COLD APPETIZERS

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*SERVES 16 GUESTS*

## COLD POACHED SHRIMP COCKTAIL **GF**

Served with Fresh Lemon Wedges and Zesty Cocktail Sauce

**\$24 PER GUEST**

## ANTIPASTO BOARD

Artichokes, Stuffed Peppers, Grapes, Olives, Cornichons, Olive Oil Cured Tomatoes, Fresh Mozzarella, Dates, Cucumbers, Roasted Pepper Hummus, and Tart Cherry Compote

Soft Naan Bread and Fresh Burrata Bread Bowl

**\$18 PER GUEST**

## ARTISANAL CHEESE COLLECTION

An Artful Arrangement of the Finest Domestic and Imported Cheeses with Dried and Fresh Fruit

**\$22 PER GUEST**

## GARDEN CRUDITÉS **GF** **V**

Served with Hummus

**\$14 PER GUEST**

## SLICED SEASONAL FRUIT **GF** **V**

Served with Pineapple Mango Puree

**\$16 PER GUEST**

## PLANT BASED MEZZE **V**

Marinated Olives, Grilled Artichokes, Dried Fruits, Grapes, Cornichons, Olive Oil Cured Tomatoes, Crisp Cucumbers, Red Pepper Humus, Tart Cherry Compote. Accompanied by Mini Naan Bread

**\$16 PER GUEST**

## CHICKEN BLT PLATTER

Marinated Grilled Chicken, Heirloom Tomato, Applewood Bacon and Scallion tossed with a Creamy Lemon Vinaigrette

Served with Grilled Pita Bread and Chipotle Aioli

**\$18 PER GUEST**

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# HOT APPETIZERS



# HOT APPETIZERS

*SERVES 16 GUESTS*

## TRADITIONAL NEW ENGLAND CLAM CHOWDER

Served with Oyster Crackers

**\$14 PER GUEST**

## HOUSE MADE TUSCAN CHICKEN SOUP

Kale, Cabbage, Carrots, Celery, Onions, White Beans, Farro & Chorizo  
Crispy Bread Sticks and Ciabatta Bites

**\$14 PER GUEST**

## JUMBO SEA SCALLOPS

Wrapped in Bacon and Finished with a Spiced Maple Honey Glaze

**\$25 PER GUEST**

## HAWAIIAN COCONUT SHRIMP

Coconut Milk, Ginger and Lemongrass Marinade  
Rolled in Coconut and Crunchy Panko Crumbs  
Served with Mango and Pineapple Salsa

**\$24 PER GUEST**

## MINIATURE MEATBALL SUB STAND

Chicken, Prosciutto, Spinach and Fontina Meatballs with Peppers & Onions  
Traditional Beef Meatballs Baked in Marinara  
Basil Pesto, Parmesan Cheese  
Soft Finger Rolls

**\$23 PER GUEST**

## AUSTRALIAN ROSEMARY GRILLED LAMB CHOPS <sup>GF</sup>

Served with Sun Dried Berry Chutney

**\$26 PER GUEST**

## SMOKED BARBECUE CHICKEN QUESADILLA

Caramelized Onions and Cheddar jack Cheese with Barbecue Sauce

**\$18 PER GUEST**

## HAM AND GRUYERE PINWHEELS

Smoked Country Ham, Gruyere Cheese, Wild Mushrooms, Dijon  
Mustard and Chives

**\$19 PER GUEST**

## CHEESEBURGER SLIDERS

On a Brioche Roll with Pickles, Chopped Onions,  
and Plum Tomatoes on the Side  
Ketchup, Mustards, Mayonnaise and Relish

**\$21 PER GUEST**

## EXTRA LARGE BUFFALO CHICKEN WINGS

Served with Carrot and Celery Sticks and Blue Cheese Dipping Sauce

**\$19 PER GUEST**

## ORIGINAL CREAMY MACARONI & CHEESE

**\$16 PER GUEST**

## PHILLY CHEESE STEAK EGG ROLLS

Served with Spicy Ketchup

**\$18 PER GUEST**

## NACHO BAR <sup>GF</sup>

Served with Tortilla Chips, Warm Queso, Marinated Ground Beef,  
Southwest Marinated Pulled Chicken, Guacamole, Sour Cream,  
Black Olives, Jalapeños and Pico De Gallo

**\$18 PER GUEST**

## HALF AND HALF WINGS

Half Peking Wings and Half Buffalo Wings

**\$20 PER GUEST**

## BONELESS CHICKEN FRITTERS

Served with Honey Mustard, Sweet n Sour and Barbecue Sauce

**\$17 PER GUEST**

## BEEF CHILI

Served with Sour Cream, Chopped Scallions, Shredded Cheese  
and Cornbread

**\$14 PER GUEST**

## PLANT BASED CHILI <sup>V</sup>

with Crackers

**\$11 PER GUEST**

<sup>V</sup> Vegan

<sup>GF</sup> Gluten Friendly

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# SALADS & SIDES

*SERVES 16 GUESTS*

## CHOPPED GARDEN SALAD <sup>GF</sup> <sup>V</sup>

Baby Red and Green Leaf Lettuces with Tomatoes, Cucumbers, Carrots,  
Red Onion and Sweet Peppers  
Served with Italian and Balsamic Vinaigrettes  
**\$12 PER GUEST**

## CAESAR SALAD

Romaine, Garlic Croutons and Shaved Parmesan  
**\$14 PER GUEST**

## SPINACH AND ROMAINE SALAD <sup>GF</sup> <sup>V</sup>

Served with Sun Dried Cherries, Carrots, Heirloom Tomatoes,  
Sunflower seeds, and Raspberry Vinaigrette  
**\$13 PER GUEST**

## GREEK SALAD <sup>GF</sup>

Baby Red and Green Leaf Lettuces with Feta, Seedless Kalamata  
Olives, Tomatoes, Cucumbers and Pepperoncini  
Served with Greek Dressing  
**\$13 PER GUEST**

## ITALIAN PASTA SALAD

Salami, Pearl Mozzarella, Sweet Peppers, Onions, Cured Tomatoes, Parmesan Cheese, Olives, Pepperoncini,  
and Pepper Flakes Tossed in Lemon Honey Oregano Vinaigrette  
**\$12 PER GUEST**

*Enhance your salad by adding Grilled Chicken \$10 PER GUEST  
or Chilled Tenderloin \$15 PER GUEST*

# SIDES

## POTATO SALAD <sup>GF</sup>

Potatoes, Mayonnaise, Celery, Onion and Dill  
**\$8 PER GUEST**

## SWEET AND SOUR COLE SLAW <sup>GF</sup> <sup>V</sup>

**\$7 PER GUEST**

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# SANDWICHES

*SERVES 16 GUESTS*

## **LOBSTER ROLLS**

Lobster Salad in a Soft Roll

**\$30 PER GUEST**

## **MARINATED GRILLED CHICKEN BREAST SANDWICH**

Served with Sliced Tomatoes, Lettuce, Bermuda Onion, Kosher Dill Pickles, Cheddar, Swiss Cheese and Bulky Rolls

**\$20 PER GUEST**

## **GRILLED ITALIAN SAUSAGE**

Served with Peppers, Onions and Rolls

**\$18 PER GUEST**

## **ITALIAN SAUSAGE AND JUMBO MEATBALLS**

Served with Parmesan Reggiano and Sub Rolls

**\$22 PER GUEST**

## **ALL BEEF HOT DOGS AND ANGUS BURGERS**

Served with Diced Onions, Tomatoes, Lettuce, Sliced Bermuda Onion, Kosher Dill Pickles, Cheddar, Swiss Cheese, Yellow and Spicy Brown Mustards, Relish, Ketchup and Rolls

**\$26 PER GUEST**

## **TOMATO, MOZZARELLA AND BASIL SANDWICH**

Marinated Tomatoes, Fresh Mozzarella, Pesto, Balsamic Glaze and Arugula on Ciabatta

**\$19 PER GUEST**

## **BLACK BEAN AND SWEET POTATO BURGERS**

With Lettuce, Tomatoes, Pickles and Soft Buns

**\$16 PER GUEST**

## **SMOKEHOUSE PASTRAMI FLATBREAD SANDWICH**

Fresh Sliced Pastrami with Bacon, Banana Peppers, Caramelized Onions, Pepper Relish & BBQ sauce topped with Melted Pepper Jack Cheese. Served with BBQ Sauce

**\$22 PER GUEST**

 Vegan

 Gluten Friendly

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# ENTRÉES

*SERVES 16 GUESTS*

**BONELESS BEEF SHORT RIBS** <sup>GF</sup>

Served with Braised Potatoes and Root Vegetables

**\$30 PER GUEST**

**MARYLAND CRAB CAKES**

Served with Spicy Cajun Remoulade

**\$31 PER GUEST**

**JUMBO SHRIMP AND SCALLOPS**

Garlic Basil Shrimp and Grilled Sea Scallops with Sautéed Squash and Blistered Heirloom Tomatoes

**\$31 PER GUEST**

**DOM'S® ORIGINAL STEAK TIPS**

Served with Caramelized Onions,  
Spicy Brown Mustard and Rolls

**\$30 PER GUEST**

**BEEF AND CHICKEN FAJITA BAR**

Marinated Chicken Breast and Sirloin Steak  
Served with Peppers, Onions, Seven Layer Dip and Flour Tortillas

**\$28 PER GUEST**

**CHICKEN PARMESAN**

Served with Marinara Sauce, Provolone Cheese and Bulkie Rolls

**\$28 PER GUEST**



Vegan



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# ENTRÉES

SERVES 16 GUESTS

## BUFFALO CHICKEN MACARONI AND CHEESE

\$18 PER GUEST

## JUMBO CHEESE STUFFED SHELLS

Baked in Marinara Sauce with Sautéed Spinach and Mushrooms  
Served with Dinner Rolls  
\$22 PER GUEST

## BONELESS CHICKEN CUTLETS AND MASHED POTATOES

Marinated Chicken Breast with Zesty Panko Crust  
served with Homestyle Mashed Potatoes and Dinner Rolls  
\$26 PER GUEST

## QUINOA WITH SPINACH, GARBANZO BEANS, VEGGIES AND MARINARA **V**

\$19 PER GUEST

## CHOP HOUSE FAVORITES

**GF**

Simple, Unadorned to Highlight their Inherent Flavor  
Serves 16 Guests

### GRILLED BEEF TENDERLOIN

\$42 PER GUEST

### GRILLED SALMON

\$27 PER GUEST

### GRILLED LARGE SCALLOPS

\$28 PER GUEST

### ROASTED ROSEMARY CHICKEN BREAST

\$25 PER GUEST

## ACCOMPANIMENTS

VEGETABLE RICE PILAF **V** **GF**

PENNE PASTA WITH MARINARA **V**

POTATO AU GRATIN TIMBALE **GF**

MASHED POTATOES **GF**

ROASTED BABY BAKED POTATOES **V** **GF**

OVEN ROASTED BROCCOLINI  
AND BABY CARROTS **V** **GF**

CHEF'S SEASONAL  
VEGETABLE MEDLEY **V** **GF**

EACH SELECTION \$8 PER GUEST

**V** Vegan **GF** Gluten Friendly

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# RIGHT OUT DA SMOKAH

*SMOKED IN HOUSE WITH GREEN HICKORY  
SERVES 16 GUESTS*

## HAND CARVED BEEF BRISKET

Potato Rolls, Barbecue Sauces, Hot Sauces, Mustard, Pickles, and Peppers  
\$29 PER GUEST

## HAND PULLED PORK SHOULDER BUTT

Potato Rolls, Barbecue Sauces, Hot Sauces, Mustard, Pickles, and Peppers  
\$27 PER GUEST

## HAND CARVED BEEF BRISKET TACOS

Soft Corn Tortillas, Fresh Tomato Salsa, Shaved Cabbage, Pineapple Salsa, Shaved Chiles and Chipotle Aioli  
\$30 PER GUEST

## HAND PULLED PORK SHOULDER BUTT TACOS

Soft Corn Tortillas, Fresh Tomato Salsa, Shaved Cabbage, Pineapple Salsa, Shaved Chiles and Chipotle Aioli  
\$28 PER GUEST

## DRY RUBBED SMOKED SPARERIBS

Assorted Barbecue Sauces  
\$27 PER GUEST

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## PERFECT ACCOMPANIMENTS

Home Style Potato Salad.....	\$8 per Guest
Sweet and Sour Cole Slaw <b>V</b> .....	\$8 per Guest
Corn Bread.....	\$6 per Guest
Miniature Blueberry, Apple, Mixed Berry, and Seasonal Pies.....	\$9 per Guest



Vegan



Gluten Friendly

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# VEGAN OPTIONS

AVAILABLE IN ORDERS OF 16 OR ORDERS OF 8 WITH OTHER FULL FOOD ORDERS

## SNACKS

**SHELLED PISTACHIOS**  
\$29 PER POUND

**ROASTED SALTED PEANUTS**  
\$18 PER POUND

**CASHEWS**  
\$32 PER POUND

**KETTLE CHIPS**  
with Hummus  
\$25

**TORTILLA CHIPS**  
with Guacamole and Salsa  
\$56

## APPETIZERS

**PLANT BASED SUSHI PLATTER**  
2 avocado maki • 2 cucumber maki  
4 vegetable maki (spinach, asparagus,  
carrot, cucumber, avocado)  
\$28 PER GUEST

**PLANT BASED MEZZE**  
Marinated Olives, Grilled Artichokes, Dried Fruits,  
Grapes, Cornichons, Olive Oil Cured Tomatoes,  
Crisp Cucumbers, Red Pepper Humus, Tart Cherry  
Compote. Accompanied by Mini Naan Bread  
\$16 PER GUEST

**FRESH CRISP VEGGIES**  
with Hummus  
\$12 PER GUEST

**FRESH MELONS,  
PINEAPPLES AND BERRIES**  
\$15 PER GUEST

**PLANT BASED CHILI**  
with Crackers  
\$11 PER GUEST

## SALADS AND SIDES

**CHOPPED GARDEN SALAD**  
with Italian and Balsamic Vinaigrettes  
\$12 PER GUEST

**SPINACH AND ROMAINE  
SALAD**  
with Sun Dried Cherries, Carrots, Sunflower  
seeds, and Raspberry Vinaigrette  
\$13 PER GUEST

**SWEET AND SOUR  
COLE SLAW**  
(Oil, Vinegar, Sugar and Salt)  
\$7 PER GUEST

## SANDWICHES

**BLACK BEAN AND SWEET  
POTATO BURGERS**  
with Lettuce, Tomatoes, Pickles,  
and Soft Buns  
\$16 PER GUEST

## ENTRÉES

**QUINOA WITH SPINACH,  
GARBANZO BEANS, VEGGIES  
AND MARINARA**  
\$19 PER GUEST

## ACCOMPANIMENTS

**VEGETABLE RICE PILAF**  
**PENNE PASTA WITH MARINARA**

**ROASTED BABY BAKED  
POTATOES**

**OVEN ROASTED CARROTS  
AND ASPARAGUS**

**CHEF'S SEASONAL  
VEGETABLE MEDLEY**  
EACH SELECTION \$8 PER GUEST

## DESSERTS

**PLANT BASED NEW YORK  
STYLE "CHEESECAKE" SLICE  
WITH STRAWBERRIES**  
\$60 PER DOZEN

**V** Vegan   **GF** Gluten Friendly

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# DESSERTS

## WARM APPLE CRISP

Granny Smith Apples, Brown Sugar Crumb Topping  
and Vanilla Ice Cream

\$11 PER GUEST

## ASSORTED ICE CREAM BARS <sup>GF</sup>

Häagen-Dazs® and Dove®

\$7 PER GUEST

## WARM CHOCOLATE CHIP COOKIES

Served with Vanilla Ice Cream

\$58 PER DOZEN

## WARM TURTLE BROWNIES

Served with Vanilla Ice Cream

\$58 PER DOZEN

## FROSTED CUPCAKES

Vanilla and Chocolate

\$58 PER DOZEN

## FRESH BAKED COOKIES

\$54 PER DOZEN

## FUDGE BROWNIES

\$52 PER DOZEN

<sup>V</sup> Vegan   <sup>GF</sup> Gluten Friendly

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# DESSERTS

## ASSORTED CAKE POPS

\$9 PER GUEST

## CARROT CAKES WITH CREAM CHEESE FROSTING

\$96 PER DOZEN

## CHOCOLATE ECLAIRS

\$96 PER DOZEN

## PLANT BASED NEW YORK STYLE "CHEESECAKE" SLICE WITH STRAWBERRIES **V**

\$60 PER DOZEN

## NEW YORK STYLE CHEESECAKES WITH STRAWBERRIES

\$96 PER DOZEN

## OLD FASHION STRAWBERRY CAKES

\$96 PER DOZEN

## DECEDENT CHOCOLATE FUDGE CAKES

\$96 PER DOZEN



Vegan



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# SNACKS

**SHELLED PISTACHIOS** GF V

\$29 PER POUND

**PATRIOT PARTY MIX**

\$22 PER POUND

**POPCORN** GF

\$30

**CASHEWS** GF V

\$32 PER POUND

**ROASTED SALTED PEANUTS** GF V

\$18 PER POUND

**CHOCOLATE COVERED PRETZELS**

\$26 PER POUND

**YOGURT COVERED PRETZELS**

\$26 PER POUND

**KETTLE POTATO CHIPS**

With French Onion Dip

\$25

**TORTILLA CHIPS** GF V

With Salsa and Guacamole

\$56

**M&M'S®** GF

Plain or Peanut

\$20 PER POUND

# HOT BEVERAGES

**DUNKIN'® FRESH BREWED  
COFFEE**

Regular or Decaffeinated

Service for 24

\$88

**DUNKIN'® HOT CHOCOLATE**

Served with Whipped Cream

Service for 24

\$80

**PREMIUM TEA**

Artisan Whole Leaf Premium Teas

Service for 36

\$125

V Vegan GF Gluten Friendly

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# BEVERAGES

## SOFT DRINKS & JUICES

Apple Juice . . . . .	\$34 • 6 pack
Aquafina Water . . . . .	\$30 • 6 pack
Bubly - Grapefruit . . . . .	\$34 • 6 pack
Bubly - Lime . . . . .	\$34 • 6 pack
Celsius Sparkling Wild Berry . . . . .	\$34 • 4 pack
Club Soda . . . . .	\$28 • 6 pack
Cranberry Juice . . . . .	\$24 • 3 pack
Diet Pepsi . . . . .	\$34 • 8 pack
Dole Lemonade . . . . .	\$34 • 6 pack
Gatorade . . . . .	\$34 • 6 pack
Ginger Ale . . . . .	\$34 • 8 pack
Grapefruit Juice . . . . .	\$24 • 3 pack
LIFEWTR . . . . .	\$34 • 6 pack
Mug Root Beer . . . . .	\$34 • 6 pack
Orange Juice . . . . .	\$24 • 3 pack
Pepsi . . . . .	\$34 • 8 pack
Pineapple Juice . . . . .	\$24 • 3 pack
Pure Leaf Lemon Sweet Tea . . . . .	\$34 • 6 pack
Pure Leaf Raspberry Iced Tea . . . . .	\$34 • 6 pack
San Pellegrino . . . . .	\$34 • 6 pack
Starry . . . . .	\$34 • 6 pack

## MIXERS

Angostura Bitters . . . . .	\$8 • each
Cocktail Olives . . . . .	\$8 • jar
Cocktail Onions . . . . .	\$8 • jar
Cut Lemons and Limes . . . . .	\$7 • bowl
Cutwater Bloody Mary Mix . . . . .	\$21 • liter
Dry Vermouth . . . . .	\$24 • liter
Fresh Cut Celery Sticks . . . . .	\$6 • each
Grenadine . . . . .	\$18 • each
Orange Slices . . . . .	\$8 • bowl
Owen's Craft Mixers American Tonic Water . . . . .	\$28 • 4 pack
Owens Craft Mixers Ginger Beer . . . . .	\$28 • 4 pack
Owen's Craft Mixers Margarita Mix . . . . .	\$18 • liter
Sweet Vermouth . . . . .	\$24 • liter
Tabasco Sauce . . . . .	\$5 • each
Tillen Farms Merry Maraschino Cherries . . . . .	\$8 • jar
Worcestershire Sauce . . . . .	\$4 • each

# BEER

Amstel Light . . . . .	\$58 • 6 pack
Blue Moon Belgian White . . . . .	\$58 • 4 pack
Budweiser . . . . .	\$54 • 6 pack
Bud Light . . . . .	\$54 • 6 pack
Budweiser Zero N/A . . . . .	\$54 • 6 pack
Cisco Brewers Forever New England . . . . .	\$58 • 4 pack
Corona . . . . .	\$58 • 6 pack
Corona Light . . . . .	\$58 • 6 pack
Goose Island IPA . . . . .	\$58 • 4 pack
Guinness . . . . .	\$58 • 4 pack
Harpoon IPA . . . . .	\$58 • 4 pack
Heineken . . . . .	\$58 • 6 pack
Jacks Abby House Lager . . . . .	\$58 • 4 pack
Lawsons Sip of Sunshine . . . . .	\$58 • 4 pack
Longtrail Vermont IPA . . . . .	\$58 • 4 pack
Michelob Ultra . . . . .	\$54 • 6 pack
Redbridge <sup>GF</sup> . . . . .	\$54 • 6 pack
Sam Adams Boston Lager . . . . .	\$58 • 6 pack
Sam Adams Seasonal . . . . .	\$58 • 6 pack
Sam Adams Just the Haze N/A . . . . .	\$58 • 6 pack
Sierra Nevada . . . . .	\$58 • 4 pack
Stella Artois . . . . .	\$58 • 6 pack
Wormtown Be Hoppy . . . . .	\$58 • 4 pack

# CIDERS, SELTZERS & CANNED SPIRITS

Angry Orchard Hard Cider . . . . .	\$54 • 4 pack
High Noon Tequila Seltzer . . . . .	\$54 • 4 pack
NÜTRL Pineapple Vodka Seltzer . . . . .	\$54 • 4 pack
Downeast Cider Original Blend . . . . .	\$54 • 6 pack
Sun Cruiser Classic Iced Tea Vodka . . . . .	\$54 • 4 pack
Cutwater Espresso Martini . . . . .	\$54 • 4 pack
Cutwater Lime Margarita . . . . .	\$54 • 4 pack

*All Ciders, Seltzers and Canned Spirits are Gluten Free* <sup>GF</sup>

<sup>V</sup> Vegan    <sup>GF</sup> Gluten Friendly

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# **SPIRITS**



## CORVUS VODKA

From our own Patriots Hall of Famer and NFL Hall of Fame Ty Law comes an incredible Vodka that won't disappoint.



Corvus.....	\$135
Corvus Pineapple.....	\$135
Corvus Tropical.....	\$135

## VODKA

Corvus	\$135
Corvus Pineapple	\$135
Corvus Tropical	\$135
Grey Goose	\$155
Grey Goose L'Orange	\$155
Tito's <b>GF</b>	\$155
Ketel One	\$155
Absolut	\$145
Absolut Raspberri	\$145

## RUM

Diplomatico Reserva Exclusiva	\$150
Bacardi	\$140
Captain Morgan	\$140
Blue Chair Bay Coconut Rum	\$145

## BOURBON AND WHISK(E)Y

Basil Haden	\$165
Blanton's Original Single Barrel	\$215
Bully Boy Distillers Straight Bourbon Whiskey	\$150
Crown Royal	\$160
Jack Daniel's	\$160
Jameson	\$145
Maker's Mark	\$160
Woodford Reserve	\$210

## GIN

Bombay Sapphire	\$165
Hendrick's	\$165
Tanqueray	\$155
The Botanist Islay Dry	\$175

## TEQUILA AND MEZCAL

1800 Silver	\$125
Casamigos Blanco	\$180
Casamigos Reposado	\$185
Cincoro Reposado	\$225
Clase Azul Reposado	\$315
Distillery 43 Blanco Agave Spirit	\$120
Don Julio 1942	\$325
Patron Silver	\$195
Rosaluna Mezcal	\$135

## SCOTCH

Johnnie Walker Blue	\$475
Johnnie Walker Black 12 Year	\$195
The Macallan 12 year	\$215
Oban Single Malt 14 year	\$210

## LIQUEURS, CORDIALS AND COGNACS

Aperol	\$95
Bailey's Irish Cream	\$135
Disaronno Originale	\$135
Frangelico	\$135
Grand Marnier	\$145
D'USSÉ VSOP	\$275
Kahlua	\$135
Sambuca Romana	\$135



Vegan



Gluten Friendly

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# FROM THE WINE CELLAR





# CHAMPAGNE & SPARKLING WINES

## 50 ▪ ARMAND DE BRIGNAC – REIMS, FRANCE . . . \$395

Peach, apricot and red berry aromas are followed by crystalized citrus, orange blossom and hints of brioche. The palate is rich with cherries, exotic fruits and a touch of lemon, vanilla and honey. The mouth feel is soft and creamy, with a hint of toastiness, from the unique Armand de Brignac dosage which is aged for one year in French oak barrels.

## 51 ▪ LOUIS ROEDERER CRISTAL – FRANCE . . . \$395

Firm and tightly wound without the super-ripe fruit. Spice, citrus and berry aromas and flavors permeate the refined texture, crisp finish. Austere, but has length.

## 52 ▪ DOM PERIGNON – EPERNAY, FRANCE . . . \$365

Elegance, style and rich, long flavors are the trademarks of one of the greatest from Champagne.

## 53 ▪ TAITTINGER LA FRANCAISE, BRUT – REIMS, FRANCE . . . \$135

This floral-scented bubbly is elegant and firmly structured, with a velvety texture framing citrus and pastry flavors, turns crisp and dry on the finish.

## 54 ▪ VEUVE CLICQUOT YELLOW LABEL BRUT – REIMS, FRANCE . . . \$155

Medium fruit flavors, not too dry — always a favorite.

## 56 ▪ DOMAINE CARNEROS BRUT – CALIFORNIA. . . \$85

Earthy, doughy aromas turn rich with complex layers of earth, pear, apple, honey and yeasty notes, finishing with a long, smooth, creamy aftertaste.

## 57 ▪ POL ROGER RESERVE, BRUT – EPERNAY, FRANCE . . . \$140

Smoky, minerally underpinning and subtle flavors of poached pear, toast, candied lemon zest and ginger riding the finely detailed harmonious bead.

## 58 ▪ LUC BELAIRE, BRUT ROSE – FRANCE . . . \$98

Rich red fruit bouquet with an elegant palate of strawberry and blackcurrant. Dry and refreshing with fine, delicate yet persistent bubbles. Elegant, smooth finish.

## 60 ▪ LAMARCA PROSECCO DOC – VENETO, ITALY . . . \$68

From the Trevigiana zone, located in the heart of Italy's Prosecco region. Delicate golden straw color and a lively effervescence, notes of fresh citrus, honey with a palate of lemon, green apple and grapefruit.

## 61 ▪ SYLTBAR PROSECCO DOC – FRIULI, ITALY . . . \$72

Notes of pear, golden apple, white peach and lemon. Bubbles are delightful and well-balanced, like little Ballerinas.

# CHARDONNAY

## **99 ▪ CAKEBREAD CELLARS RESERVE – NAPA VALLEY . . . \$155**

This layered, complex wine is marked by intense varietal aromas of white, citrus and tropical fruits offset by spicy, toasty notes supported by a firm structure and rich, buttery texture.

## **101 ▪ CAKEBREAD CELLARS – NAPA VALLEY . . . \$105**

Clean and refreshing, with a mix of ripe apple, pear and persimmon, holding that spicy note on the finish where the flavors are ripe and syrupy.

## **103 ▪ JORDAN – RUSSIAN RIVER VALLEY . . . \$84**

Aromas of fresh Fiji apples and Asian pears entice the nose with intriguing hints of lemon custard and vanilla spice that comes from a thoughtful time in French oak.

## **105 ▪ GRGICH HILLS – NAPA VALLEY . . . \$110**

Bright light gold color, waxy, smoky and spicy aromas with a soft, tangy dry yet fruity medium full bodied Chardonnay. Long finish with soft tannins and light oak.

## **106 ▪ STAG'S LEAP WINE CELLARS – NAPA VALLEY . . . \$89**

Aged in French oak, this is an elegant, supple wine that has tropical fruit undertones with a long, lingering finish.

## **109 ▪ MONDAVI – NAPA VALLEY . . . \$65**

This Chardonnay is deep, rich unctuous, with layers of fig, apricot, and hazelnut and smoky oak, gaining complexity on the finish where the flavors linger.

## **110 ▪ ROMBAUER – CARNEROS CALIFORNIA . . . \$96**

The flavors of this impressive California Chardonnay are ripe pear, apple and honeydew flavors, shaded by spicy, toasty oak, in a rich creamy style. Full bodied with a touch of sweetness.

## **111 ▪ SONOMA CUTRER – RUSSIAN RIVER . . . \$68**

Bright, fresh and lively, with a pleasing interplay of ripe pear, citrus, melon and spice notes. A light toasty-oak aftertaste and a hint of mineral, mark the beauty of the finish.

## **112 ▪ SIMI SONOMA – SONOMA COUNTY . . . \$65**

Lush, creamy texture enhanced by ripe flavors of pear, fruit, vanilla and hints of oak that carry through to a long, lingering finish.

# SAUVIGNON BLANC

## 121 ▪ MERRY EDWARDS – RUSSIAN RIVER VALLEY . . . \$98

Succulent, lush and rich with mango, melon and peach flavors, and hints of pineapple and honeysuckle notes.

## 123 ▪ CLOUDY BAY – MARLBOROUGH, NEW ZEALAND . . . \$84

This luscious premium New Zealand Sauvignon is impressively concentrated with gooseberry and lemongrass flavors and plenty of acidity.

## 124 ▪ DUCKHORN – NAPA VALLEY . . . \$84

This lush and inviting Napa Valley Sauvignon Blanc combines a rich, creamy mouthfeel with bright acidity and a long, refreshing finish. On the palate, tropical flavors of pineapple and mango are complemented by layers of citrus, peach and ginger spice.

## 125 ▪ FROG'S LEAP – NAPA VALLEY . . . \$76

Lemon and citrus with nice mineral tones that “jump” in your mouth.

## 126 ▪ KIM CRAWFORD – MARLBOROUGH, NEW ZEALAND . . . \$64

An exuberant wine brimming with juicy acidity and fruity sweetness, providing a balanced flavor profile. The finish is fresh, zesty lingering.

## 129 ▪ WHITEHAVEN – MARLBOROUGH, NEW ZEALAND . . . \$82

Classical Marlborough with aromas of grapefruit, lime, blackcurrant and tropical notes underscored with complexing hints of jalapeno and tomato leaf. Pure and concentrated with flavors of white peach, boxwood, citrus and wet river stone.

# ROSÉ

## 140 ▪ DIVING INTO HAMPTON WATER – FRANCE . . . \$68

Hand-picked by the finest wine makers in the South of France, Hampton Water Rose is made up of the perfect blend of Grenache, Cinsault and Mourvèdre grapes.

## 142 ▪ WHISPERING ANGEL – COTES DE PROVENCE . . . \$84

Tart Bing cherry, jasmine, pear blossom; upon tasting exhibits papaya, melon and lemon. So refreshing!

# PINOT GRIGIO

## **130 ▪ SAN ANGELO – MONTALCINO, ITALY ... \$62**

Lively easy to drink, medium in body, with crisp acidity and a lime and light grass finish. Delicious.

## **131 ▪ PIGHIN, GRAVE DEL FRIULI – ITALY ... \$56**

Bright, spicy and lively, with appealing grapefruit and pear flavors. Marvelous fruit that just keeps singing to the finish.

## **132 ▪ TERRA D' ORO – CALIFORNIA ... \$54**

A medium-bodied wine with zesty citrus flavors and a crisp finish.

## **135 ▪ SANTA MARGHERITA – ALTO ADIGE, ITALY ... \$74**

With its straw yellow color, clean intense aroma, and dry golden apple taste, this signature Italian Pinot Grigio is full of authentic, flavorful personality.

## **136 ▪ MEZZACORONA – TRENTO, ITALY ... \$44**

This pinot grigio has a very pretty aroma of tropical fruit with hints of honey. The wine has a medium-bodied weight, with lovely acidity and a fruity finish.

## **137 ▪ LIVIO FELLUGA – ITALY ... \$69**

Clean, crisp, intense with harmonious and complex notes of peach, apricot, orange blossoms and pear.

# WHITE WINE COLLECTION

## **151 ▪ POUILLY FUME, LADOUCETTE LOIRE ... \$86**

Lively aromas of grapefruit, white flowers and mineral lead into a light, fruity palate that offers lime and green herb.

## **152 ▪ POUILLY FUISSE, LOUIS JADOT FRANCE ... \$78**

Ripe, supple and of medium body, this classic expression of Pouilly-Fuisse shows vibrant Chardonnay fruit flavors with notes of melon and minerals, gently touched with oak, ending in a fresh, silky finish.

## **153 ▪ PINOT GRIS, TRIMBACH RESERVE, ALSACE, FRANCE ... \$66**

Rich with aromas of yellow juicy peaches and ripe pear, the wine is fat and viscous with lovely texture and nice creaminess on the palate. Full bodied with ripe smoky tropical fruit flavors and a long, slightly nutty finish.

## **154 ▪ SANCERRE, BLANC “CUVEE” MARCEL HENRI, LOIRE VALLEY, FRANCE ... \$92**

A medley of melon, grapefruit and white pear aromas with a hint of wet stones. Full and complex palate of melon, gooseberry, grapefruit and lime citrus flavors with a saline minerality that cuts through cleanly. 100% Sauvignon Blanc.

## **133 ▪ RIESLING AUGUST KESSELER – GERMANY ... \$49**

Our everyday sip wine is fruity, mineral and well balanced. Typical flavors of exotic apples and peaches. Well-structured and delightful as well. In the mouth, the exchange minerals are positively shimmering - very delicate and refreshing on the palate.

## **134 ▪ RIESLING WESTPORT RIVERS – MASSACHUSETTS ... \$48**

Almond cream and apricots amid a pronounced fruit ambient of honeydew, kiwi, and plum, laced with graphite or smoke on the outer edges. (Estate Grown)

# CABERNET SAUVIGNON/BLENDS

## **245 ▪ JOSEPH PHELPS, INSIGNIA – NAPA VALLEY ... \$395**

Insignia boasts aromatic layers of dark roasted coffee and graphite. The seductive mouthfeel has excellent length, intensely ripe black fruit, minerality and creaminess that tie together seamlessly on the palate.

## **250 ▪ OPUS ONE – NAPA VALLEY ... \$450**

This is a classic Bordeaux blend that includes Cabernet Sauvignon, Merlot and Cabernet. One of the world's greatest red wines.

## **251 ▪ CAYMUS SPECIAL SELECTION – NAPA VALLEY ... \$325**

The primary aromas are of black currants, blackberries, brown spices and dark-roasted coffee beans.

In the mouth, the wine is lush and expansive, rich in berry fruit with a firm "grip" that makes the wine's texture an important part of its character. The finish is long and classic as ripe fruit dominates.

## **254 ▪ DOUBLEBACK – WALLA WALLA VALLEY ... \$245**

This stellar vintage from Drew Bledsoe's winery has intensely dark color. The nose displays an interesting combination of black and blue fruit sauté, crème cassis mixed floral notes paired with crushed fir needles, market spice tea, and cedar shavings. From the first sip the wine is smooth, broad in its palate impression, rich and sweet.

## **256 ▪ CHIMNEY ROCK STAG'S LEAP – NAPA VALLEY ... \$195**

Deep ruby red, intense berry aromas infused with hints of oak. Rich, ripe berry flavors in the middle with a smooth silky finish that lingers.

## **258 ▪ DUCKHORN VINEYARD – NAPA VALLEY ... \$165**

A classic aroma of cassis, cherry and black olive with flavors of plum, blackberry and toasted oak, soft and graceful on the palate.

## **259 ▪ SILVER OAK – ALEXANDER VALLEY ... \$175**

Alexander Valley Cabernet Sauvignon is a rich, profound wine that beautifully balances concentration with finesse. It has a dark, ruby color and aromas of blackberry jam, soy sauce, violets and dark chocolate, with hints of cedar and cinnamon.

## **260 ▪ PLUMPJACK ESTATE – NAPA VALLEY ... \$255**

Aromas of blackberry, blueberry, and black cherry. Savory spice aromas of sage, clove, and nutmeg compliment the fruit and bring depth and complexity. These flavors carry over to the palate, which has a rich, creamy texture balanced by a crisp, fresh acid. The tannin is bold yet seamless and silky, while the persistent finish gives the impression of blackberries dusted with baker's chocolate.

## **261 ▪ FAUST – NAPA VALLEY ... \$115**

A beautiful core of ripe blackcurrants, blackberries and lavender with nuances of cedar chest, pencil lead and camphor plus a waft of tilled soil. Medium to full-bodied, the palate has a nice, firm backbone of ripe, grainy tannins and well-played freshness delivering a long, vibrant finish.

## **262 ▪ STAGS LEAP – ARTEMIS - NAPA VALLEY ... \$145**

A wine that reflects its name; Artemis, Greek Goddess of the Hunt. Sourced from premier Napa Valley grapes combined with Estate grown fruit to create a Cabernet Sauvignon that expresses the regional character of Napa Valley and signature style of Stag's Leap Wine Cellars.

## **263 ▪ JORDAN – ALEXANDER VALLEY ... \$120**

Aromas of blackberry, blueberry and cassis mingle with hints of dark chocolate. Silky and well balanced by the backbone of acidity and a smooth tannin structure.

# CABERNET SAUVIGNON/BLENDS

## **264 ▪ SILVERADO VINEYARDS – NAPA VALLEY . . . \$110**

Soft, lush flavors of cassis and berries in an approachable drinking style.

## **266 ▪ J. LOHR HILLTOP – PASO ROBLES . . . \$89**

A plump and juicy mouthfeel with elegant aromas of black currants, black cherry and violets, this wine has great suppleness and balance, a rich, fruit forward style without the heavy tannins.

## **267 ▪ RUTHERFORD HILL – NAPA VALLEY . . . \$125**

A bright concentrated blackberry flavor enveloped in aromas and flavors of dark chocolate, vanilla, French roast coffee cedar that fills the palate with both flavor and texture.

## **269 ▪ HESS SELECT – NORTH COAST . . . \$66**

Nice structures with hints of herbs and spices to augment the delicious fruit flavors.

## **270 ▪ FREEMARK ABBEY WINERY – NAPA VALLEY . . . \$105**

A classic Bordeaux-style blend. A plush Cabernet with layers of dark fruit and supple tannins with the spicy sweetness of oak, cedar, cinnamon and clove. Aged in French and American Oak Barrels.

## **271 ▪ THE PRISONER RED BLEND – CALIFORNIA . . . \$130**

Bright aromas of ripe raspberry, vanilla, and coconut give way to flavors of fresh and dried blackberry, pomegranate, and vanilla, which linger harmoniously for a smooth and luscious finish.

## **272 ▪ BLEDSOE FAMILY WINE – WALLA WALLA VALLEY . . . \$148**

Bledsoe Family Wine was created for any night enjoyment with family and friends, drawn from the same Walla Walla sources as creator Drew Bledsoe's ultra-premium Doubleback. Savor and enjoy from this one-liter reusable bottle comprised of a blend of Cabernet Sauvignon, Merlot, Petit Verdot and Malbec.

## **273 ▪ AUSTIN HOPE – PASO ROBLES . . . \$98**

Deep ruby in color, with aromas of fresh black currants and cherries accompanied by subtle smoky notes and dried spices. This lavish powerful wine is layered with juicy blackberry, ripe cherry, vanilla bean and brown butter.

## **274 ▪ JUSTIN – PASO ROBLES . . . \$76**

Blackcurrant and cherry fruit with baking spice flavors on the entry. Sweet tobacco and savory herbal notes arrive on the mid palate, along with beautifully balanced tannins that provide a structure that supports the wine through its perfectly balanced, clean finish.

## **275 ▪ CENTERED – NAPA VALLEY . . . \$82**

A Napa Valley Cabernet Sauvignon displays exquisite aromas of blackberry and plum framed by notes of sage & cassis. Velvety plush tannins and elegant structure deliver a full-bodied mouthfeel that leads to flavors of ripe dark fruit, earth, red cherry and cedar.

# BURGUNDY / BORDEAUX

*QUANTITIES LIMITED*

**276 • DOMAINE OLIVIER LEFLAIVE CHASSAGNE  
MONTRACHET “ABBAYE DE MORGEOT” 1ER CRU -2019 . . . \$165**

A wine that expresses its greatness in a beautiful concentration and great finesse. A full bodied and ripe wine in getting older with notes of honey and white flower

**277 • DOMAINE PIERRE GELIN; GEVREY CHAMBERTIN . . . \$155  
“CLOS DE MEIXVELLE” – 2013**

From Burgundy’s famed Cote de Nuits district, producing some of the world’s most prestigious red wines. Made from 100% Pinot Noir grapes this wine has a powerful nose of ripe fruits and soft spices with a fine mouth feel and elegant, silky tannins.

**278 • CHATEAU PICHON BARON GRAND CRU, PAUILLAC – 2013 . . . \$275**

Opaque inky-purple. Inky graphite and cedar notes complicate rich, deep cassis aromas, chewy and tannic on the palate with a saline mineral quality. Deep black fruit and smoky herb flavors.

**280 • CHATEAU TROPLONG MONDOT PREMIER GRAND CRU CLASSÉ,  
SAINT EMILION – 2018 . . . \$295**

Lovely display of boysenberry, cherry and plum fruit, yet stays refined and focused, relying on purity as this glides through. Has weight but feels silky, with flinty mineral hint adding cut on the finish.

# PINOT NOIR

## **224 ▪ FREEMAN VINEYARDS – RUSSIAN RIVER VALLEY . . . \$115**

A Burgundian-style Pinot Noir from the Freeman Vineyards located in the Russian River Valley. Handcrafted in small lots from the regions premier vineyards with lush flavors and terroir-inspired elegance, with hints of black raspberries and oak for a long supple finish.

## **225 ▪ ARCHERY SUMMIT – DUNDEE HILLS, OREGON . . . \$115**

Full bodied and smooth with aromas of cranberry, clove, black raspberry, cocoa and earth. The palate is layered with flavors of black cherry compote, brown sugar, cigar box, mocha and exotic spice and lots of blue fruits with a lasting finish.

## **226 ▪ PATZ AND HALL – SONOMA COAST . . . \$115**

Fragrant wild berry, stewed plum and raspberry scents are joined by pretty floral and earthy raspberry aromas.

## **227 ▪ EMERITUS – RUSSIAN RIVER VALLEY . . . \$115**

Estate Grown on the Hallburg Ranch in the Russian River Valley, medium bodied and elegant with cherry and raspberry fruits, good spice with clove and bay leaf notes.

## **228 ▪ ACACIA CARNEROS – NAPA VALLEY . . . \$86**

Acacia produces a compelling Pinot Noir that is darker, richer and more fragrant than a typical Pinot. Ruby in color, with deep, ripe aromas of plum, raspberry, rose petal and smoke.

## **229 ▪ LANGE – WILLAMETTE VALLEY . . . \$84**

Firm and focused, nicely shaped to point the currant, berry, mushroom and spice flavors right through the chewy-textured finish.



# MERLOT

## **284 ▪ CHARLES KRUG – NAPA VALLEY . . . \$69**

With a palate of red cherry and berry fruits and chewy tannins with excellent structure and concentration.

## **286 ▪ DECOY – SONOMA COUNTY . . . \$64**

Aromas of black currant, black cherry, boysenberry and sweet baking spices. On the palate, it is plush and polished, with silky tannins carrying the luxurious dark berry, creamy mocha and bittersweet chocolate flavors to a long, supple finish.

# ZINFANDEL

## **287 ▪ RIDGE ZINFANDEL – GEYSERVILLE – SONOMA VALLEY . . . \$96**

From the acclaimed Ridge Vineyards. This Zinfandel has elegant structure, intense berry fruit firm acid. Hand harvested, sustainably grown grapes. 73% Zinfandel, 17% Carignane, 9% Petite Sirah, 1% Mataro.

## **288 ▪ RIDGE ZINFANDEL – EAST BENCH – SONOMA VALLEY . . . \$82**

An outstanding entry from Ridge's Dry Creek Vineyards, which showcases an excellent example of both varietal and site, exhibiting the red fruit and peppery flavor characteristic of Dry Creek Zinfandels. Hand harvested, sustainably grown, organic, 100% Zinfandel grapes.

## **290 ▪ SEGHEISIO VINEYARDS – SONOMA . . . \$78**

This classic Zinfandel boasts flavors of blackberries and blueberries in a balanced, smooth style.

## **291 ▪ RAVENSWOOD – SONOMA . . . \$64**

Bright flashy, ripe raspberry and blackberry flavors are wrapped around a soft sweet fruit core highlighted by scents of cinnamon.

# RED WINE COLLECTION

**303 ▪ SHIRAZ, PENFOLDS BIN 28 KALIMNA – SOUTH AUSTRALIA ... \$68**

Deep, dark cherry-red, with plummy fruits mashed with sweet spices.  
Medium bodied with raspberry/chocolate flour of spice.

**352 ▪ BRUNELLO, CASTELLO BANFI – TUSCANY ... \$165**

Loads of mineral and dried flowers behind the ripe fruit and almost raisiny character. Full-bodied with smooth, silky tannins and a long fruity, berry, almost fresh herb aftertaste. An exceptional wine.

**353 ▪ CHIANTI CLASSICO “RISERVA” DUCALE, RUFFINO – TUSCANY ... \$94**

A classic Chianti with aromas of leather and spice and rich flavors of black cherry and sweet oak.

**354 ▪ BAROLO, MARCHESI DI BAROLO, ITALY ... \$155**

Attractive bouquet of dark cherry fruits, full-bodied, with notes of dried fruit, rose petals, tar a licorice-persistent finish.

**355 ▪ CHIANTI CLASSICO RISERVA NOZZOLE – TUSCANY ... \$76**

Aromas of dried cherries, flowers and a hint of fresh oak. Medium-bodied, with fine tannins and a fresh, fruity finish.

**357 ▪ TIGNANELLO – TUSCANY ... \$245**

A supple, elegant red, highlighted by bright cherry, black currant, violet and oak spice aromas and flavors. Tangy and vibrant.  
(90% Syrah, 5% Grenache, 5% Cinsault)

**358 ▪ IL PINO DI BISERNO – TUSCANY ... \$165**

Red berries and cherries explode together with peppery hints mixed with myrtle from the Mediterranean maquis, merged with toasted notes given by the wood. A vibrant and persistent acidity on the palate is enhanced by soft tannins that give enchanting silkiness.

**359 ▪ EMILIO MORO MALLEOLUS - RIBERA DEL DUERO, SPAIN ... \$155**

100% Tempranillo. Full-bodied with silky tannins, bright acidity, and a long, spicy finish.



***Gillette***  
***STADIUM***

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S U I T E L E V E L S

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