

SPECIAL DIETARY INDEX

GLUTEN FRIENDLY

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Barbecue Carrots + Dill
Berg Luxe Raw Bar Display
Berg Raw Bar Display
Brisket Queso
Buttered Popcorn
Chargrilled Beef Sliders
Chargrilled Market Vegetables
Chef Curated Cheese Board
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Chopped Thai Salad
Chris Shepherd's Double Dogs
Chris Shepherd's Tater Tot Casserole
Classic Nachos
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Goode Co. Seafood Campechana
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Chargrilled Market Vegetables
Chef Curated Cheese Board
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VEGAN

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Cauliflower Bites
Chargrilled Market Vegetables
Chopped Thai Salad
Farm To Table Crudite
Fresh Fruit + Berries
Goode Co. Guacamole
Red Pepper Hummus
Roasted Peanuts
Roasted Red Salsa
Vegetarian Spring Rolls
3-Course Vegan Meal for 1 Guest
Refer to VIP Services on page 45

FOOD ALLERGY AWARENESS

Please be advised food prepared in our kitchens or fryers may contain or have come into contact with these food allergens: Sesame, Peanuts, Tree Nuts, Fish, Shellfish, Soy, Wheat, Milk, Eggs

HAVE A FOOD ALLERGY?

If you or someone in your party has a food allergy, please speak to an Aramark Sales Team Member when placing your order or to a Supervisor on Event Day should you have any questions.

This guide is intended to be used as a reference only. Aramark does our best efforts to keep items in accordance to their dietary distinction. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

DELIVERY OF ORDERS

PROGRESSIVE SERVICE

Menu items will be served in a restaurant style service that coincides with the progress of the event.

Please note that the culinary staff reserves the right to deliver food based on the flow of the event and other considerations.

In general, our approximate Service Times are as follows on the right.

Some Items may not be Applicable.
Selections based on Advanced Order.

TIME OF DOORS

Beverages / Snacks /
Cold Foods

SHORTLY AFTER TIME OF DOORS

Hot Foods* / Cookie Jar

**Hot Foods Include All Hot Appetizers + Entrees
Excluding the Items Listed Separately Below*

1 HR PRIOR TO START OF EVENT

Steak / Brisket /
Anthonie Dekker Selections

30 MIN PRIOR TO START OF EVENT

Berg Selections

START OF EVENT

Pizzas / Chicken Tenders

SECOND QUARTER

Trill Burgers

HALF TIME

Desserts



PACKAGES

Choose between 16 person
or 22 person package options.

No Substitutions

TRUTH BBQ

**EIGHTH
WONDER**

BAYOU CITY

**SOCIAL
KOUK**

KIRBY

EANNIN



NO SUBSTITUTIONS

PACKAGE

\$1,750 16 GUESTS

\$2,225 22 GUESTS



Scan Here
**SEE THIS PACKAGE
IN A SUITE!**

Prices subject to
additional fees and taxes.

*Items are served on the
side to accommodate
dietary restrictions.

TRUTH BBQ

TRUTH BBQ BRISKET

Central Texas Style Brisket Smoked Over Post Oak,
House Made Dill Pickles, Pickled Onions, Escabeche, OG Sauce,
Gold Sauce

Gluten Friendly

TRUTH BBQ SMOKED SAUSAGE + PORK RIBS

House Made Jalapeño Cheddar Beef + Pork Link, Duroc Pork Spare Ribs

Gluten Friendly

TRUTH BBQ CORN PUDDING

Vegetarian

TRUTH BBQ COLLARD GREENS

Gluten Friendly

JALAPEÑO POPPERS

Buttermilk Ranch

Vegetarian

CHIPOTLE BAKED POTATO SALAD

Crumbled Bacon, Grated Cheddar Cheese, Green Onion

Gluten Friendly

WATERMELON + FETA SALAD

Watermelon, Mint, Pickled Red Onion, Pomegranate Limeade

Gluten Friendly, Vegetarian

MARTIN'S SLICED POTATO BREAD

Vegetarian

SNACKS

French Onion Dip + Ruffles Chips

Gluten Friendly

Fiesta Ranch Dip + Ruffles Chips

Gluten Friendly, Vegetarian

Color Rush Snack Mix

Vegetarian

Roasted Peanuts

Gluten Friendly, Vegetarian, Vegan

Buttered Popcorn

Gluten Friendly, Vegetarian

Seasoned Pretzels

Gluten Friendly, Vegetarian

NO SUBSTITUTIONS

PACKAGE

\$ **1,565** 16 GUESTS

\$ **1,905** 22 GUESTS



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EIGHTH WONDER

STEAK CHURRASCO

Beef Tenderloin, Guajillo Garlic Potatoes, Oyster Mushrooms,
Chimichurri

Gluten Friendly

HATCH CHILI SHRIMP MAC

Aged White Cheddar Mac, Shrimp, Hatch Chilies

JALAPEÑO BACON WRAPPED CHICKEN

Raspberry Chipotle

Gluten Friendly

SPINACH + ARTICHOKE DIP

Creamed Spinach, Artichokes, Tortilla Chips

Vegetarian

CHEF CURATED CHEESE BOARD

Houston Dairymaids Cheeses, Candied Nuts,
Chili Dusted Mango + Papaya, Local Honey, Preserves

Gluten Friendly, Vegetarian

CHOPPED THAI SALAD

Romaine, Napa + Red Cabbage, Yellow + Red Peppers,
Cherry Tomatoes, Edamame, Cucumber, Crispy Ranch Chickpeas,
Watermelon Radish, Cilantro, Ginger Sesame Vinaigrette

Gluten Friendly, Vegetarian, Vegan

ARTISAN BREAD BASKET

Parmesan Crisps, Artisan Breads, Bread Sticks

Vegetarian

SNACKS

French Onion Dip + Ruffles Chips

Gluten Friendly

Fiesta Ranch Dip + Ruffles Chips

Gluten Friendly, Vegetarian

Color Rush Snack Mix

Vegetarian

Roasted Peanuts

Gluten Friendly, Vegetarian, Vegan

Buttered Popcorn

Gluten Friendly, Vegetarian

Seasoned Pretzels

NO SUBSTITUTIONS

PACKAGE

\$1,340 16 GUESTS

\$1,580 22 GUESTS



Scan Here

SEE THIS PACKAGE
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*Items are served on the
side to accommodate
dietary restrictions.

BAYOU CITY

WAGYU BIRRIA TACOS

Guajillo + Ancho Braised Beef, Onion + Cilantro, Limes, Flour Tortillas*
Gluten Friendly

HTX SIGNATURE GUMBO

Shrimp, Chicken, Smoked Sausage, White Rice, Crackers

BOUDIN EGG ROLLS

Creole Mustard

BAKED POTATO DIP

Potato, Melted Cheese, Ruffles
Gluten Friendly

CHRIS SHEPHERD'S CANDIED PORK BELLY PASTA SALAD

Orecchiette, Fire Roasted Corn, Roasted Red Peppers,
Creamy Pesto, Basil, Cilantro, Cherry Tomatoes, Lime

VEGETARIAN SPRING ROLLS

Julienned Vegetables, Rice Noodles, Fresh Lettuce + Mint, Soy Sauce*
Gluten Friendly, Vegetarian, Vegan

JALAPEÑO CHEESE CORN BREAD MUFFINS

Vegetarian

SNACKS

French Onion Dip + Ruffles Chips
Gluten Friendly

Fiesta Ranch Dip + Ruffles Chips
Gluten Friendly, Vegetarian

Color Rush Snack Mix
Vegetarian

Roasted Peanuts
Gluten Friendly, Vegetarian, Vegan

Buttered Popcorn
Gluten Friendly, Vegetarian

Seasoned Pretzels
Gluten Friendly, Vegetarian

NO SUBSTITUTIONS

PACKAGE

\$1,580 16 GUESTS

\$1,760 22 GUESTS



Scan Here
**SEE THIS PACKAGE
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side to accommodate
dietary restrictions.

SOCIAL HOUR

GAMEDAY WINGS

Signature Sauce with a Blend of Buffalo + Lemon Pepper,
Celery, Carrots, Buttermilk Ranch

VIET-HOU MEATBALLS

Sweet + Spicy
Gluten Friendly

BRISKET QUESO

Queso Blanco, Brisket, Pico de Gallo, Jalapeños, Tortilla Chips
Gluten Friendly

BACON WRAPPED SHRIMP

Jalapeño, Raspberry Chipotle Sauce
Gluten Friendly

MUFFULETTA SANDWICH

House Made Olive Tapenade, Layers of Prosciutto, Salami, Provolone,
Basil Pesto, Traditional Muffuletta Bread, Chicharrones

HTX CHARCUTERIE

Spanish Chorizo, Peppered Salami, Prosciutto, Salami, Artisan Cheeses,
Pork Cracklins, Crostinis*, Flatbreads*
Gluten Friendly

FRESH FRUIT + BERRIES

Seasonal Melons, Pineapple, Berries, Dragonfruit
Gluten Friendly, Vegetarian, Vegan

SNACKS

French Onion Dip + Ruffles Chips
Gluten Friendly

Fiesta Ranch Dip + Ruffles Chips
Gluten Friendly, Vegetarian

Color Rush Snack Mix
Vegetarian

Roasted Peanuts
Gluten Friendly, Vegetarian, Vegan

Buttered Popcorn
Gluten Friendly, Vegetarian

Seasoned Pretzels
Gluten Friendly, Vegetarian

NO SUBSTITUTIONS

PACKAGE

\$1,295 16 GUESTS

\$1,500 22 GUESTS



Scan Here
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additional fees and taxes.

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side to accommodate
dietary restrictions.

KIRBY

BANG BANG BITES

Sweet + Creamy Chicken Bites *with a Kick!*

SIDEWINDER BRISKET NACHOS

Sidewinder Spuds, Brisket Burnt Ends, Queso Blanco,
Pico de Gallo, Jalapeños

CHRIS SHEPHERD'S DOUBLE DOGS

Sweet Chipotle + Garlic Herb Sausage, Sauerkraut, Onions,
Peppers, Creole Mustard, Jalapeños, Pickled Onions, Pickles, Buns*
Gluten Friendly

OPEN-FACE ITALIAN MEATBALL SLIDER

Parmesan + Herb Meatballs, Marinara, Cheese Stuffed Pizza Roll

CHIPOTLE BAKED POTATO SALAD

Crumbled Bacon, Grated Cheddar Cheese, Green Onion
Gluten Friendly

SOUTHERN BERRY SALAD

Texas Field Greens, Roasted Sweet Potatoes, Blueberries + Strawberries,
Feta Cheese, Candied Pecans, Red Onion, Balsamic Vinaigrette
Gluten Friendly, Vegetarian

SNACKS

French Onion Dip + Ruffles Chips
Gluten Friendly

Fiesta Ranch Dip + Ruffles Chips
Gluten Friendly, Vegetarian

Color Rush Snack Mix
Vegetarian

Roasted Peanuts
Gluten Friendly, Vegetarian, Vegan

Buttered Popcorn
Gluten Friendly, Vegetarian

Seasoned Pretzels
Gluten Friendly, Vegetarian

NO SUBSTITUTIONS

PACKAGE

\$1,280 16 GUESTS

\$1,495 22 GUESTS



Scan Here

**SEE THIS PACKAGE
IN A SUITE!**

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

FANNIN

CHARGRILLED BEEF SLIDERS

Beef Patties, Bacon, Shredded Cheddar Cheese + Pepper Jack, Lettuce, Tomato, Onion, Pickle, Whataburger Ketchup + Mayonnaise, Slider Bun*

Gluten Friendly

THE "H" DOG

Full Tilt Grilled Hot Dogs, Diced Onions, Whataburger Ketchup + Mustard, Relish, Hot Dog Bun*

Gluten Friendly

HOMESTYLE CHICKEN TENDERS

Whataburger Honey Mustard + Honey Barbecue

Gluten Friendly + Hand-Breaded Chicken Tender Options Available

CLASSIC NACHOS

Chili*, Queso Blanco, Sour Cream, Jalapeños, Roasted Red Salsa, Tortilla Chips

Gluten Friendly, Vegetarian

CHRIS SHEPHERD'S TATER TOT CASSEROLE

Tater Tots, Queso Blanco, Pico de Gallo, Cilantro

Gluten Friendly, Vegetarian

CHRIS SHEPHERD'S CANDIED PORK BELLY PASTA SALAD

Orecchiette, Fire Roasted Corn, Roasted Red Peppers, Creamy Pesto, Basil, Cilantro, Cherry Tomatoes, Lime

SNACKS

French Onion Dip + Ruffles Chips

Gluten Friendly

Fiesta Ranch Dip + Ruffles Chips

Gluten Friendly, Vegetarian

Color Rush Snack Mix

Vegetarian

Roasted Peanuts

Gluten Friendly, Vegetarian, Vegan

Buttered Popcorn

Gluten Friendly, Vegetarian

Seasoned Pretzels

Gluten Friendly, Vegetarian



BERG PRIME RIB EXPERIENCE \$1,795

TABLESIDE SLICE BY BERG CULINARY EXPERT

Berg Experience Available 30 Minutes Prior to Start of Event.

NO SUBSTITUTIONS; ITEMS NOT AVAILABLE A LA CARTE

BERG PRIME RIB

Served with Creamy Horseradish, Au Jus,
Homemade Rolls

**Culinary Expert Deliver to Suite
with Tableside Slice*

B&B MAC & CHEESE

Vegetarian

BACON & GARLIC CHILI BRUSSELS SPROUTS

Gluten Friendly

CORN SOUFFLÉ WITH RAJAS

Vegetarian

BERG
HOSPITALITY
GROUP.

À LA CARTE

All items Serve
Approximately
16 Guests



- CHILLED PLATTERS**
- HOT APPETIZERS**
- ENTREES**
- SALADS**
- SIDES**
- PIZZA**
- SNACKS**
- DESSERTS**



CHILLED PLATTERS

SERVE APPROXIMATELY 16 GUESTS

GULF BUCKET \$320

TEXAS-HEAT SHRIMP COCKTAIL

Traditional Cocktail Sauce,
Lemons, Limes

SEAFOOD CEVICHE DE AGUA CHILE

Shrimp, Jumbo Lump Crab, Serranos,
Cucumber, Mango, Tortilla Chips
Gluten Friendly

CAJUN CRAB ROLL \$195

Chilled Jumbo Lump Crab Roll,
Lime Zest, Roasted Garlic,
Sweet Peppers, Cajun Spiced Aioli,
Pickled Onion, Arugula, Potato Roll

HTX CHARCUTERIE \$205

Spanish Chorizo, Peppered Salami,
Prosciutto, Salami, Artisan Cheeses,
Pork Cracklins, Crostinis* +
Flatbreads*
Gluten Friendly

CHEF CURATED CHEESE BOARD \$170

Houston Dairymaids Cheeses,
Candied Nuts, Chili Dusted Mango +
Papaya, Local Honey, Preserves
Gluten Friendly, Vegetarian

FARM TO TABLE CRUDITÉ \$119

Locally Sourced Seasonal
Vegetables, Red Pepper Hummus,
Ranch Dip*
Gluten Friendly, Vegetarian, Vegan

FRESH FRUIT + BERRIES \$125

Seasonal Melons, Pineapple,
Berries, Dragonfruit
Gluten Friendly, Vegetarian, Vegan

MUFFULETTA SANDWICH \$179

House Made Olive Tapenade, Layers of Prosciutto, Salami, Provolone, Basil Pesto, Traditional Muffuletta Bread, Chicharrones

GOODE CO. SEAFOOD CAMPECHANA \$245

A refreshing, Mexican-style Seafood Cocktail made with a special blend of Pico de Gallo, Fire-roasted Anaheim Peppers, Diced Avocados, Goode Co. Homemade Tortilla Chips
Gluten Friendly

ANTHONIE'S CRAB RANCHERO DIP \$205

Lump Blue Crab, Pico de Gallo, Mesquite Fire Roasted Corn, Avocado, Antonie's Seasoned Tortilla Chips

ANTHONIE'S TUNA POKE \$225

Tuna, Mango, Avocado, Ponzu Soy Sesame Dressing, Seasoned Wonton Chips*

HUGO'S SALSA BAR \$80

Salsa Mexicana, Salsa Habanero, Salsa Albanil, Tortilla Chips
Gluten Friendly

GOODE CO. GUACAMOLE \$180 BUILD YOUR OWN

Chopped Bacon, Pickled Red Onions, Roasted + Chopped Jalapeños, Roasted Garlic, Queso Fresco, Pepitas, Goode Co. Homemade Tortilla Chips
Gluten Friendly, Vegetarian, Vegan

SHRIMP COCKTAIL \$225

Jumbo Gulf Shrimp, Traditional Cocktail Sauce, Lemon Wedges
Gluten Friendly

VEGETARIAN SPRING ROLLS \$135

Julienned Vegetables, Rice Noodles, Fresh Lettuce + Mint, Soy Sauce*
Gluten Friendly, Vegetarian, Vegan

SHRIMP SPRING ROLLS \$149

Shrimp, Julienned Vegetables, Rice Noodles, Fresh Lettuce + Mint, Peanut Sauce*
Gluten Friendly

H-TOWN SUSHI \$235

California, Spicy Tuna**, Spicy Crab**, Philadelphia Sushi Rolls + Shrimp Spring Rolls**, Wasabi, Ginger, Peanut Sauce, Soy Sauce*

**Selections may vary based on market availability*

Vegan Sushi is Available Upon Request
Gluten Friendly



BERG KRISTAL CAVIAR 4OZ \$1,295

Crème Fraiche, Blini, Capers, Chopped Egg, Chopped Onions

BERG OSSETRA PRESTIGE CAVIAR 4OZ \$1,495

Crème Fraiche, Blini, Capers, Chopped Egg, Chopped Onions



BERG RAW BAR DISPLAY \$995

Shucked Oysters**, Jumbo Spiced Shrimp, Tuna Tartare**, Campechana Shooters**, Crab Tostadas, Horseradish, Mignonette, Cocktail, Dijonnaise, Tabasco, Remoulade + Honey Mustard, Served on Ice
Gluten Friendly

BERG LUXE RAW BAR DISPLAY \$2,195

Shucked Oysters**, King Crab** with Drawn Butter, Mini Crab Tostadas, Lobster Cocktail**, Blue Crab Fingers, Jumbo Spiced Shrimp, Tuna Tartare**, Campechana Shooters**, Horseradish, Mignonette, Cocktail, Dijonnaise, Tabasco, Remoulade + Honey Mustard, Served on Ice
Gluten Friendly

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HOT APPETIZERS

SERVE APPROXIMATELY 16 GUESTS



BANG BANG BITES \$175

Sweet + Creamy Chicken Bites with a Kick!

VIET-HOU MEATBALLS \$175

Sweet + Spicy
Gluten Friendly

GAMEDAY WINGS \$179

Signature Blend of Buffalo + Lemon Pepper, Celery, Carrots, Buttermilk Ranch

BACON WRAPPED SHRIMP \$245

Jalapeño, Raspberry Chipotle Sauce
Gluten Friendly

ROASTED CORN DIP \$160

Tortilla Chips
Vegetarian

BOUDIN EGGROLLS \$165

Creole Mustard

BAKED POTATO DIP \$145

Potato, Bacon, Melted Cheese, Ruffles
Gluten Friendly

JALAPEÑO BACON WRAPPED CHICKEN \$225

Raspberry Chipotle
Gluten Friendly

HOMESTYLE CHICKEN TENDERS \$175

Whataburger Honey Mustard + Honey Barbecue
Gluten Friendly option upon request

HTX HAND-BREADED CHICKEN TENDERS \$195

Whataburger Honey Mustard + Honey Barbecue
Gluten Friendly option upon request

BRISKET QUESO \$195

Queso Blanco, Brisket, Pico de Gallo, Jalapeños, Tortilla Chips
Gluten Friendly

CLASSIC NACHOS \$145

Chili*, Queso Blanco, Sour Cream, Jalapeños, Roasted Red Salsa, Tortilla Chips
Gluten Friendly, Vegetarian

BEEF EMPANADAS \$175

Jalapeño Ranch

ALL-BEEF MINI CORN DOGS \$155

Whataburger Mustard

SPINACH + ARTICHOKE DIP \$130

Creamed Spinach, Artichokes, Tortilla Chips
Vegetarian

JALAPEÑO POPPERS \$129

Buttermilk Ranch
Vegetarian

BERG SAMPLER PLATTER \$1,095 **MINI CRAB CAKES**

Remoulade

KOREAN SPICED CHICKEN LOLLIPOPS

Cilantro Dip

BACON QUAIL

Chipotle Ranch

BRISKET EGG ROLLS

Japanese Barbecue

CAULIFLOWER BITES \$129

Buffalo Lemon Pepper
Vegetarian, Vegan

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

ENTREES

SERVE APPROXIMATELY 16 GUESTS

WAGYU BIRRIA TACOS \$295

Guajillo + Ancho Braised Beef, Onion + Cilantro, Limes, Flour Tortillas*

Gluten Friendly

CREAMY GARLIC CHICKEN OVER GNOCCHI CARBONARA \$245

Panko-Parmesan Crusted Chicken, Gnocchi, Bacon, Peas, Alfredo

CHARGRILLED BEEF SLIDERS \$265

Beef Patties, Bacon, Shredded Cheddar Cheese + Pepper Jack, Lettuce, Tomato, Onion, Pickle, Whataburger Ketchup + Mayonnaise, Slider Bun*

Gluten Friendly

HTX SIGNATURE GUMBO \$179

Shrimp, Chicken, Smoked Sausage, White Rice, Crackers

STEAK CHURRASCO \$459

Beef Tenderloin**, Guajillo Garlic Potatoes, Oyster Mushrooms, Chimichurri
Gluten Friendly

CHRIS SHEPHERD'S DOUBLE DOGS \$189

Sweet Chipotle + Garlic Herb Sausage, Sauerkraut, Onions, Peppers, Creole Mustard, Jalapenos, Pickled Onions, Pickles, Potato Buns*

Gluten Friendly

HUGO'S PORK CARNITAS GORDITAS \$275

Pork Carnitas, Chicharron, Refried Black Beans, Salsa Verde

HUGO'S CHICKEN GORDITAS \$275

Shredded Chicken, Chicharron, Refried Black Beans, Salsa Verde

HUGO'S BRISKET CHILE RELLENO \$275

Poblano Stuffed with Brisket, Cheese, Pipian Verde, Arroz a la Mexicana, Refritos

SIDEWINDER BRISKET NACHOS \$239

Sidewinder Spuds, Brisket Burnt Ends, Queso Blanco, Pico de Gallo, Jalapeños

OPEN-FACE ITALIAN MEATBALL SLIDER \$225

Parmesan + Herb Meatballs, Marinara, Garlic, Cheese Stuffed Pizza Roll

TRUTH BBQ BRISKET \$595

Central Texas Style Brisket Smoked Over Post Oak, House Made Dill Pickles, Pickled Onions, Escabeche, OG Sauce, Gold Sauce
Gluten Friendly

TRUTH BBQ SMOKED SAUSAGE + PORK RIBS \$355

House Made Jalapeno Cheddar Beef + Pork Link, Duroc Pork Spare Ribs
Gluten Friendly



HATCH CHILI SHRIMP MAC \$179

Aged White Cheddar Mac, Shrimp, Hatch Chilies

THE "H" DOG \$165

Full Tilt Grilled Hot Dogs, Diced Onions, Whataburger Ketchup + Mustard, Relish, Hot Dog Bun*
Gluten Friendly

TRILL BURGERS' OG BURGER \$165

9 FULL-SIZE BURGERS / DELIVERED AT SECOND QUARTER

Two Smashed Patties, American Cheese, Caramelized Onions, Pickles, Trill Sauce, Potato Roll Bun

TRILL BURGERS' VEGAN OG BURGER \$20

EACH / DELIVERED AT SECOND QUARTER

Two Smashed 'Impossible' Patties, Dairy-Free Cheese, Caramelized Onions, Pickles, Vegan Trill Sauce, Potato Roll Bun

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS

SERVE APPROXIMATELY 16 GUESTS

CHIPOTLE BAKED POTATO SALAD \$89

Crumbled Bacon, Grated Cheddar Cheese, Green Onion

Gluten Friendly

SOUTHERN BERRY SALAD \$99

Texas Field Greens, Roasted Sweet Potatoes, Blueberries + Strawberries, Feta Cheese, Candied Pecans, Red Onion, Balsamic Vinaigrette

Gluten Friendly, Vegetarian

CHRIS SHEPHERD'S CANDIED PORK BELLY PASTA SALAD \$119

Orecchiette, Fire Roasted Corn, Roasted Red Peppers, Creamy Pesto Basil, Cilantro, Cherry Tomatoes, Lime

CHOPPED THAI SALAD \$99

Romaine, Napa + Red Cabbage, Yellow + Red Peppers, Cherry Tomatoes, Edamame, Cucumber, Crispy Ranch Chickpeas, Watermelon Radish, Cilantro, Ginger Sesame Vinaigrette

Gluten Friendly, Vegetarian, Vegan

WATERMELON + FETA SALAD \$99

Watermelon, Mint, Pickled Red Onion, Pomegranate Limeade

Gluten Friendly, Vegetarian



SIDES

SERVE APPROXIMATELY 16 GUESTS

CHRIS SHEPHERD'S TATER TOT CASSEROLE \$135

Tater Tots, Queso Blanco, Pico de Gallo, Cilantro

Gluten Friendly, Vegetarian

LOADED MASHED POTATOES \$99

Mashed Potatoes, Cheddar Cheese, Bacon, Green Onion

Gluten Friendly

SMOKED GOUDA MAC \$110

Cavatappi, Smoked Gouda Alfredo

Vegetarian

TRUTH BBQ CORN PUDDING \$155

Vegetarian

TRUTH BBQ COLLARD GREENS \$155

Gluten Friendly

CHARGRILLED MARKET VEGETABLES \$99

Yellow Squash, Zucchini, Roasted Tomatoes, Asparagus, Broccolini, Baby Carrots, Roasted Red Peppers

Gluten Friendly, Vegetarian, Vegan

BARBECUE CARROTS + DILL \$99

Roasted Heirloom Carrots, Bourbon Glaze

Gluten Friendly, Vegetarian, Vegan

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.



FULLTILT
FOODS

TRUTH
BARBECUE

HOUSTON TEXANS HOUSTON TEXANS HOUSTON TEXANS HOUSTON TEXANS



FEED A CROWD

LARGE 14" PIZZA, 8 SLICES

CHEESE PIZZA \$38

Vegetarian

PEPPERONI PIZZA \$40

MEAT LOVER'S[®] PIZZA \$42

SUPREME PIZZA \$42



SNACKS

SERVE APPROXIMATELY 16 GUESTS

FRENCH ONION DIP \$35

Ruffles Chips
Gluten Friendly

FIESTA RANCH DIP \$35

Ruffles Chips
Gluten Friendly, Vegetarian

ROASTED RED SALSA \$25

Tortilla Chips
Gluten Friendly, Vegetarian, Vegan

COLOR RUSH SNACK MIX \$40

Vegetarian

BUTTERED POPCORN \$40

Gluten Friendly, Vegetarian

ROASTED PEANUTS \$35

6 PACK

Gluten Friendly, Vegetarian, Vegan

VOODOO DOUGHNUTS \$55

Assortment of Unique Doughnuts!

RED PEPPER HUMMUS \$40

Carrot, Cucumber, Pita*
Gluten Friendly, Vegetarian, Vegan

SEASONED PRETZELS \$40

Gluten Friendly, Vegetarian

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

 **LUXE**

DESSERT CART

**ROTATING SELECTION OF
GOURMET DESSERTS TO
INCLUDE:**

- ICE CREAM
- COOKIES
- BROWNIES
- NOVELTY CANDY
- COTTON CANDY
- FLOATS
- BOOZY BEARS &
ADULT FLOATS!

**REQUEST THE DESSERT CART
WHEN YOU PLACE YOUR
CATERING ORDER!**

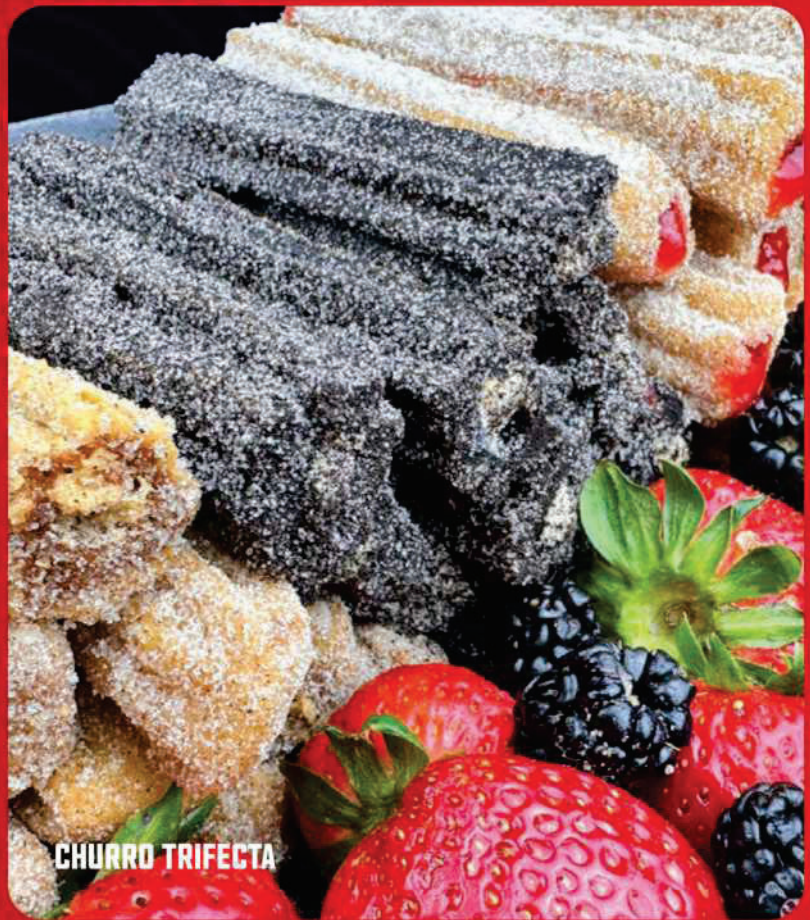


Scan Here
**TO SEE DESSERT CART
AT THE SUITE!**

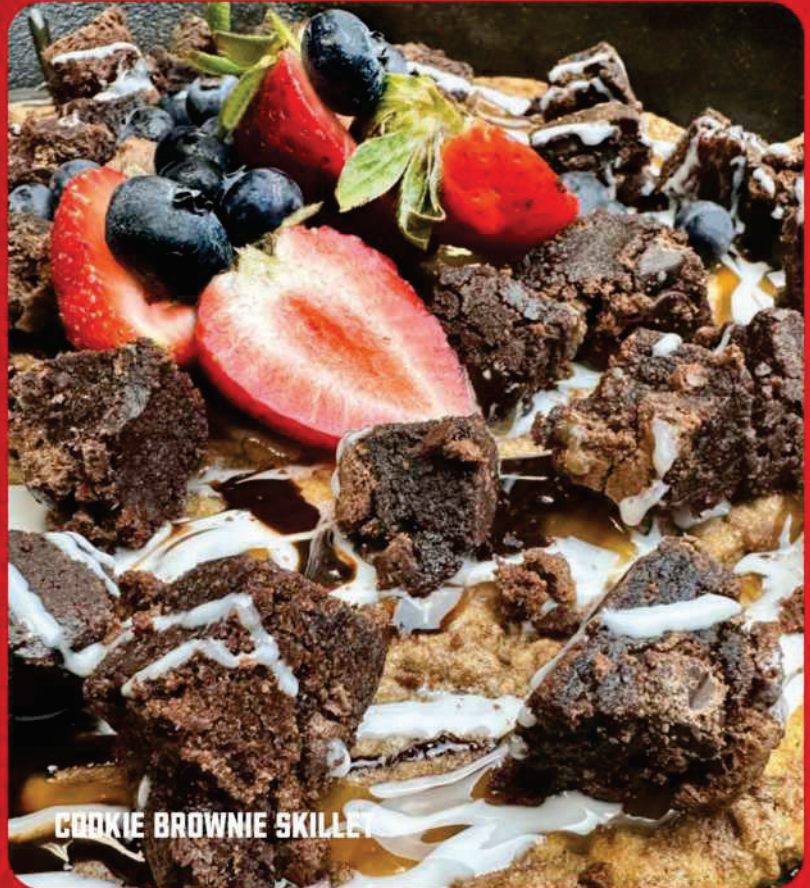
*Ice Cream in Souvenir Football
\$12.50 Each*

*Additional Ice Cream Sundae
Toppings are Subject to
Additional Charge(s).*

*Prices may vary. Final charges
based on consumption are
added to your bill after the
event.*



CHURRO TRIFECTA



COOKIE BROWNIE SKILLET

DESSERTS

SERVE APPROXIMATELY 16 GUESTS

RUM INFUSED BANANA UPSIDE DOWN CAKE \$140

Served Warm, 10" Cake
Vegetarian

ANTHONIE'S KEY LIME PIES \$175

1 Dozen Individual 2.5" Pies,
Pecan Graham Cracker Crust
Vegetarian

TEXANS COOKIE PLATTER \$110

Assortment of Texans
Sugar Cookies
Vegetarian

COOKIE JAR \$65

Chocolate Chip + Oatmeal
Raisin
Vegetarian

BOURBON PECAN BREAD PUDDING SKILLET \$169

Served Warm
Vegetarian

MINIATURE CANDY BAR \$40

Assortment of all your favorite
Wrapped Miniature Candies'
Vegetarian

HUGO'S FLAN DE QUESO \$139

Cheese Flan, Passion Fruit,
Candied Pecans, Pistachios,
Strawberries, Served Cold
Vegetarian

ULTIMATE COOKIE DIP \$129

Cookies + Cream Dip,
Sugar Cookies
Vegetarian

DECADENT DUO \$105

Brownies + Lemon Bars
Vegetarian

GOODE CO. PECAN BITES \$145

2 Dozen

SWEET TREAT BITES \$149

Banana Pudding Shots,
S'mores Bars,
Strawberry Shortcake
Vegetarian

CHURRO TRIFECTA \$165

Strawberry, Oreo + Cajeta
Stuffed, Served Warm
Vegetarian

COOKIE BROWNIE SKILLET \$99

Fresh Baked 16" Skillet Cookie,
Marshmallow, Served Warm
Vegetarian

HUGO'S TRES LECHES CAKE \$129

Angel Cake Soaked in
Three Milks, Toasted Meringue
Vegetarian

MAGNOLIA CITY PEACH COBBLER \$105

Served Warm, Vanilla Ice Cream
Vegetarian

FLOURLESS CHOCOLATE TORTE \$125

10" Cake
Gluten Friendly, Vegetarian

CUSTOM SWEETS

CUSTOM LOGO TOWER \$239

Assorted Logo Desserts to
include Oreos, Cookies,
Sweet Sticks

CUSTOM CAKE \$120

1/4 Sheet Cake 15-20 guests

CUSTOM LOGO COOKIES \$125

1 dozen

CELEBRATORY COOKIE PLATTER \$110

CHOICE OF:

Happy Birthday, Congratulations
or Wedding Anniversary

Prices subject to additional
fees and taxes.

*Items are served on the side to
accommodate dietary restrictions.

BEVERAGES

PACKAGES

NON-ALCOHOLIC BEVERAGES

BEER + BEYOND

LIQUOR

WINE



PACKAGES

VIP LIQUOR \$1,195

1 BOTTLE EACH

Clase Azul Tequila
Blanton's Bourbon
Grey Goose Vodka

2 SIX PACKS EACH

Topo Chico
Mineral Water

1 SIX PACK EACH

Cranberry Juice
Orange Juice

2 ORDERS

Lime Wedges

1 ORDER

Lemon Wedges,
Orange Slices

** Based on Availability*

713 LIQUOR \$559

1 BOTTLE EACH

Crown Royal Whisky
SKYY Vodka
Maker's Mark Bourbon
1800 Silver Tequila

1 SIX PACK EACH

Cranberry Juice
Orange Juice

2 SIX PACKS

Club Soda

1 ORDER

Garnish Tray

TEXAS 2 STEP \$349

1 BOTTLE EACH

TX Whiskey
Tito's Handmade Vodka

1 SIX PACK EACH

Cranberry Juice
Orange Juice
Tonic Water
Club Soda

1 ORDER

Garnish Tray



MVP BEER + WINE \$839

2 SIX PACKS EACH

Bud Light
Michelob Ultra
Miller Lite
Shiner Bock
Modelo Especial

1 BOTTLE EACH

Prisoner Red Blend
Meomi Pinot Noir
Jordan Chardonnay
Kim Crawford Sauvignon Blanc

ICEHOUSE \$589

2 SIX PACKS EACH

Bud Light
Michelob Ultra

1 SIX PACK EACH

Miller Lite
Corona Extra
Modelo Especial
Dos Equis
Shiner Bock
Karch Love Street

1 BOTTLE EACH

Josh Chardonnay
Chloe Cabernet Sauvignon

SKYY RUSH \$179

SKYY Vodka
Red Bull Regular
Red Bull Sugar Free
Lime Wedges



KING'S PATH MIMOSA \$279

Le Chemin du Roi Brut Champagne
750 ml
Orange Juice
Strawberries



DAMN GOODE MARGARITA \$269

1800 Reposado
Damn Goode Margarita Mix
2 quarts

Lime Wedges,
Margarita Salt

NOTE

Make it Golden by adding **Grand Marnier**



CALL ME OLD FASHIONED \$185

Maker's Mark Bourbon
Angostura Bitters
Simple Syrup
Orange Slices
Cherries



BUBBLY BAR \$169

La Marca Prosecco
2 bottles

Orange Juice
Cranberry Juice
Strawberries



MICHELADA \$155

Modelo Especial
2 six packs

Zing Zang Michelada
Tajin
Chamoy
Rimmer
Lime Wedges



SO SEDUCTIVE SANGRIA \$215

Branson VS Phantom Cognac
Woodbridge Cabernet Sauvignon
So Seductive Sangria Mix
Lemon + Lime Wedges



BLOODY MARY BAR \$199

SKYY Vodka

Zing Zang Bloody Mary Mix 3 bottles
Tabasco Sauce,
Worcestershire,
Lime Wedges,
Olives, Celery,
Cheese Cubes,
Pickle Spears



ZERO-PROOF SPICY MARGARITA \$95

Goode Co. Margarita Mix

Agave
Tajin
Rimmer
Jalapeños,
Lime Wedges

Non-Alcoholic



NON-ALCOHOLIC BEVERAGES

UNLIMITED SODA + WATER PACKAGE

Coca-Cola, Diet Coke, Coke Zero Sugar, Sprite, Sprite Zero Sugar, Dasani Bottled Water

16 GUESTS \$225
per person \$14.06

22 GUESTS \$299
per person \$13.59

Leftover beverages will not be available for the following event.

SOFT DRINKS \$20

Six pack (12oz)
Coca-Cola
Coke Zero Sugar
Diet Coke
Sprite
Sprite Zero Sugar
Barq's Root Beer
Pibb Xtra
Seagram's Ginger Ale

DASANI BOTTLED WATER

Six pack
Bottle Water 12oz \$20
Bottle Water 20oz \$23

SMART BOTTLED WATER \$30

Six pack (1L)

TOPO CHICO CARBONATED MINERAL WATER \$35

Six pack (12oz)

MINUTE MAID \$40

Six pack
Lemonade 20oz
Fruit Punch 20oz
Aguas Frescas Mango 15.5oz
Aguas Frescas Strawberry 15.5oz

POWERADE SPORTS DRINK \$45

Six pack (20oz)
Mountain Berry Blast
Fruit Punch

GOLD PEAK TEA \$28

Six pack (12oz)
Sweet Tea
Unsweet Tea

JUICE \$26

Six pack
Cranberry
Grapefruit
Orange
Pineapple

RED BULL ENERGY DRINKS \$40

Six pack
Regular
Sugar Free
Tropical

COFFEE

Coffee Includes Cups, Lids, Sleeves, Creamer and Assorted Sweeteners

COMMUNITY COFFEE

FRESH BREWED \$50

Gallon
Regular
Decaffeinated

KEURIG COFFEE

MACHINE RENTAL

Per Event \$50
Season Rental \$175



COMMUNITY COFFEE K-CUPS \$55

Twelve pack
Regular Coffee
Decaffeinated Coffee
Hot Chocolate
Variety Pack

NESPRESSO

MACHINE RENTAL

Per Event \$50
Season Rental \$175



PODS \$60

Ten pack
Regular Coffee

READY TO DRINK

COMMUNITY COFFEE \$48

Six pack
Espresso + Cream 8.5oz
Iced Mocha White
Chocolate Latte 13.7oz
Iced Caramel Praline Latte 13.7oz

Prices subject to additional fees and taxes.





BEER + BEYOND

PRICE PER SIX PACK

DOMESTIC \$44

- Bud Light
- Budweiser
- Budweiser Zero Non-Alcoholic
- Coors Light
- Michelob Ultra
- Miller Lite

PREMIUM \$48

- Blue Moon
- Coors Banquet
- Corona Extra
- Corona Premier
- Dos XX
- Golden Road Mango Cart
- Karbach Hopadillo
- Karbach Love Street
- Lagunitas Hoppy Refresher Non-Alcoholic
- Modelo Especial Pacifico
- Saint Arnold Art Car IPA
- Saint Arnold Grand Prize Lager
- Shiner Bock
- SpindleTap
- Houston Hustle IPA
- Stella Artois
- Stella Zero Non-Alcoholic
- Yuengling

SELTZERS \$48

- Bud Light Seltzer Black Cherry
- Karbach Ranch Water
- Topo Chico Hard Seltzer Strawberry Guava
- White Claw Mango

SPIKED \$48

- Hoop Tea
- Twisted Tea
- Simply Spiked Strawberry Lemonade

READY TO DRINK \$60

CROWN ROYAL

- Whisky + Cola
- Peach Tea
- Washington Apple

HIGH NOON

- Peach
- Grapefruit
- Watermelon

NÜTRL

- Pineapple
- Lemonade
- Watermelon

Prices subject to additional fees and taxes.



LIQUOR

LIQUOR SOLD BY 750 ML BOTTLE UNLESS LISTED OTHERWISE

BOURBON + WHISKEY

Crown Royal 18 Year	\$525
Blantons	\$355
<i>Based on Availability</i>	
Crown Royal XO	\$170
Makers 46	\$165
Crown Royal Whisky	\$120
Crown Apple Whisky	\$120
Crown Peach Whisky	\$120
TX Whiskey	\$115
Knob Creek Rye Whiskey	\$110
Woodford Reserve Bourbon	\$105
Marker's Mark Bourbon	\$105
Jack Daniels American Whiskey	\$95
Jim Beam Bourbon	\$90

RUM

Captain Morgan	\$75
Bacardi Superior	\$75
Malibu Coconut	\$75

GIN

Hendrick's	\$135
Bombay Sapphire	\$95
Tanqueray	\$85

SCOTCH

Macallan 12 year	\$275
Glenlivet 12 year	\$145
Johnnie Walker Black	\$120

TEQUILA

1800 Milenio Extra Anejo	\$655
Clase Azul Reposado	\$625
1800 Guachi Monton	\$550
Don Julio 1942	\$475
1800 Cristalino Anejo	\$225
Patron Silver	\$189
Aguasol Reposado	\$145
Aguasol Blanco	\$130
1800 Reposado	\$120
1800 Coconut	\$120
1800 Cucumber Jalapeño	\$120
1800 Silver	\$120
Hornitos Reposado	\$90
Hornitos Plata	\$90

VODKA

Grey Goose	\$125
Tito's Handmade	\$115
SKYY	\$95
SKYY Citrus	\$95
SKYY Blood Orange	\$95
Ketel One	\$95
Frio	\$95
Pink Whitney	\$85
Pink Lemonade	\$85

OTHER

Grand Marnier	\$115
Rumchata	\$95
Kahlua Coffee Liquor	\$75
Bailey's Irish Cream	\$75

COGNAC

Branson XO	\$550
Branson Cognac Grande Champagne VSOP	\$169
Branson VSOP Royal	\$149
Branson VS Phantom	\$139



Sire Spirits launched in 2017 produces premium wine and spirits under the brand names Le Chemin du Roi Champagne ("The Kings Path") and Branson Cognac both of which have quickly become Award winning brands.



Prices subject to additional fees and taxes.

MIXERS

Damn Goode Margarita Mix quart	\$65
Owens Espresso Martini Mix six pack	\$59
Triple Sec	\$30
Dry Vermouth	\$24
Sweet Vermouth	\$24
Ginger Beer six pack	\$24
Club Soda six pack	\$22
Tonic Water six pack	\$22
Zing Zang Bloody Mary Mix	\$19
Zing Zang Michelada Mix	\$19
Margarita Mix	\$18

BAR SUPPLY

Angostura Bitters	\$45
Strawberry Puree	\$30
Chamoy Rimmer	\$24
Garnish Tray Lemons, Limes, Olives, Cherries	\$28
Simple Syrup	\$18
Grenadine	\$18
Margarita Salt	\$12
Celery Sticks	\$10
Tajin	\$10
Tabasco Sauce	\$8
Worcestershire Sauce	\$8
Lime Wedges	\$7
Lemon Wedges	\$7
Orange Slices	\$7
Cherries	\$7
Olives	\$7

UNLIMITED GARNISHES \$40

Lemons, Limes, Olives,
Cherries

Based on 16-24 Guests.
*Additional Fees May Apply
for Larger Guest Counts.*



WINE

750ML BOTTLE UNLESS OTHERWISE NOTED

WHITE WINE

SPARKLING

LE CHEMIN DU ROI BRUT, Champagne

375ML \$125 / 750ML \$249 / 3L \$1,500

Made with grapes from only the finest vineyards in Champagne that creates a balance of bright and crisp acidity.

2023 RODEO UNCORKED!

International Wine Competition
Grand Champion
Best of Show

LE CHEMIN DU ROI BRUT ROSE, Champagne \$429

Fine and elegant with ripe black cherry fruit supported by lightly toasted notes.

LE CHEMIN DU ROI BRUT LUMINOUS, Champagne \$265

Aged over four years, the first taste sensation is invigorating, with citrus accompanied by hints of orange. The joyful finish offers a beautiful marriage between youth and maturity.

DOM PERIGNON VINTAGE, Champagne \$550

A bouquet of white flowers and nectareous apricot, mingles with fruit and minerality.

VEUVE CLICQUOT "YELLOW LABEL" BRUT, Champagne \$195

Yellow Label is the signature of Veuve Clicquot's quality and style, recreated every year thanks to a priceless collection of reserve wines.

BEAU JOIE BRUT, Champagne \$179

Puts the champ in champagne with accentuating fruit characteristics, and delightful acidity and citrus notes.

CHANDON BRUT, California \$80

The Chandon Brut showcases fruitiness, vibrancy, and freshness that comes from the California regions.

LA MARCA PROSECCO BRUT, D.O.C. \$55

Pale, golden straw color and sparkles with lively effervescence with aromas of fresh-picked citrus and honeysuckle blossoms.

LA MARCA PROSECCO ROSE, D.O.C. \$65

Bright, crisp fruit and floral essence of our traditional prosecco combined with the delicate elegance of pinot noir.

SPARKLING NON-ALCOHOLIC

VEUVE DU VERNAY ZERO, France \$36

Perfect balance between indulgence + freshness with gentle floral notes.

ROSÉ

WHISPERING ANGEL, Provence \$80

Tastes of mellow citrus and young strawberry.

STUDIO BY MIRAVAL, Méditerranée IGP \$65

Clear pale pink color with gleaming pastel pink reflections. Fine and elegant, with an aromatic bouquet.

SWEET + SEMI-SWEET

MIONETTO IL MOSCATO, Veneto \$50

Crisp on the palate with delicate fruit flavors reminiscent of peaches and honey that are enhanced by the intense yet fine bubbles.

J. LOHR BAY MIST RIESLING, Monterey \$45

Aromas of honeysuckle, ripe pear, Meyer lemon, and lychee, complemented by minerality, rich texture, and a spritz of natural carbonation.

PINOT GRIGIO

SANTA MARGHERITA, Alto Adige \$85

Made with premium grapes from northern Italy, Santa Margherita Pinot Grigio is pale in color with intense aromas and a deliciously dry flavor. Easy on the palate, this wine boasts a tasty golden apple finish that'll linger for longer.

RUFFINO LUMINA, Delle Venezie IGT \$50

Notes of meadow flowers, pears, and golden apple.





SAUVIGNON BLANC

KIM CRAWFORD, Marlborough \$65

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate.

WHITEHAVEN, Marlborough \$50

Whitehaven showcases the classic characteristics of Marlborough, vibrant tropical notes with a crisp and herbaceous edge.

CHARDONNAY

ROMBAUER, Carneros \$175

Aromas of ripe yellow peach, melon, and chamomile all framed by freshly baked pie crust.

JORDAN, Russian River Valley \$110

Crisp fruit flavors, vibrant acidity and lingering finish.

SONOMA-CUTRER, Russian River Valley \$85

This Californian chardonnay offers flavors of crisp, zesty lemon, green apple, lime and barrel spice. The wine rounds out with a signature citrus acidity and a nicely balanced long, flavorful finish.

JOSH CELLARS, California \$65

A delicate, bright glass filled with subtle sweetness and a hint of oak.

UNSHACKLED BY THE PRISONER, California \$60

Notes of sweet cream, juicy white peach, green apple, and a hint of minerality.

WOODBIDGE, California \$44

Aromas of tropical fruit with a hint of cinnamon and maple, leading to a rich, toasty finish. Balanced and elegant with crisp fruit flavors, vibrant acidity and lingering finish.

RED WINE

PINOT NOIR

MEIOMI, California \$65

Bright strawberry, jammy fruit, mocha, and toasty oak flavors.

FOUR GRACES, Willamette Valley \$55

Pleasant aromas of black cherry, red raspberry and hints of baking spice

MERLOT

J. LOHR LOS OSOS, Paso Robles \$50

Aromas of black plum and violet are elevated by a signature of baking spices and toasted pastry.

CABERNET SAUVIGNON

STAG'S LEAP WINE CELLARS ARTEMIS, Napa Valley \$175

Expressive aromas of mocha, chocolate covered cherry, olive and thyme.

UNSHACKLED BY THE PRISONER, California \$89

Black stone fruit, clove, and dried herbs with structure result in a flavor-forward wine.

FRANCISCAN, Monterey County \$79

Velvet palate adds blackberry, dark fruit and chocolate, blended with hints of cedar and toasted oak.

CHLOE, Monterey County \$65

Bold and sophisticated with luscious flavors of black cherry, ripe plum and dark chocolate.

JOSH CELLARS, California \$65

Perfectly balanced and made to be shared, this California wine is round, juicy, and easily enjoyed.

WOODBIDGE, California \$44

Flavors of berries, toasted marshmallow, chocolate, and graham cracker with a toasty caramel finish.

RED BLENDS

ORIN SWIFT 8 YEARS IN THE DESERT, Napa Valley \$169

Lush and enveloping with a beam of acidity, notes of blackberry pie, plum and kirsch flourish.

THE PRISONER, California \$145

Bright aromas of ripe raspberry and coconut with a luminous finish of blackberry, pomegranate and vanilla

Prices subject to additional fees and taxes.