

THE SMITH

RESTAURANT & BAR

PRIVATE DINING

SPRING 2017

THE SMITH

RESTAURANT & BAR

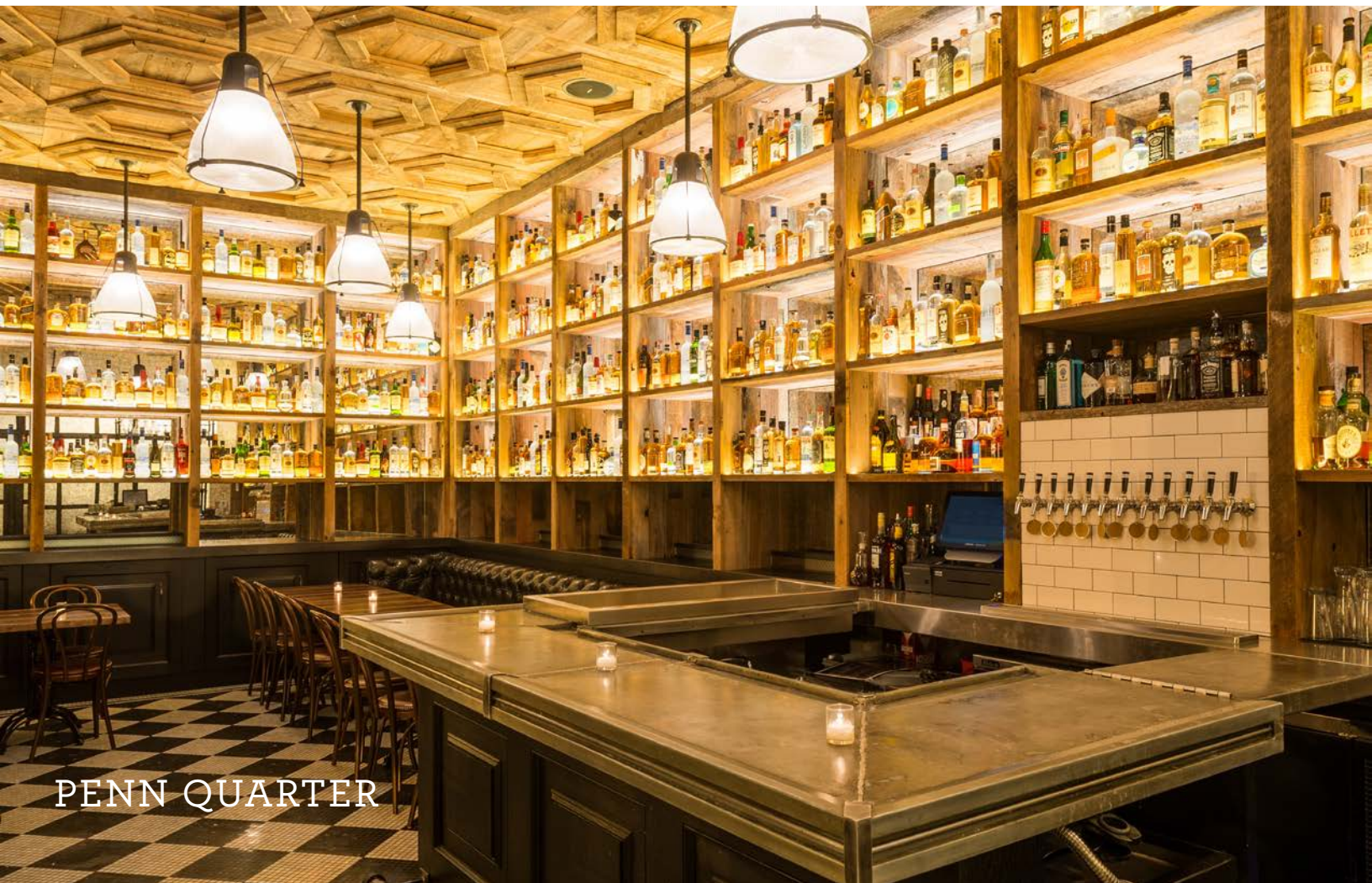
PRIVATE DINING

Thank you for considering The Smith for your special event. Our private rooms are perfect for any occasion, From corporate functions, rehearsal dinners, birthdays, holiday parties , baby shower, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings, pricing, and menus. Please feel free to contact us with questions and inquires. We look forward to hosting your event.

PRIVATE DINING | EVENTS@CTRNYC.COM | 202.869.3200

TABLE OF CONTENTS	
LOCATIONS	Page
Penn Quarter	4
MENUS	Page
Breakfast	5
Brunch	6
Lunch	8
Dinner	9
Cocktails & Hors D'oeuvres	10
Beverage Packages	11



PENN QUARTER

THE SMITH PENN QUARTER

901 F Street NW, Washington DC

Our private dining room at The Smith Penn Quarter accommodates parties of up to 35 guests.

GUEST CAPACITIES

SEATED	COCKTAILS & HORS D'OEUVRES
30	40

SAMPLE MINIMUMS

In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Below are the ranges; prices are subject to change at any time and are exclusive of tax and gratuity. Please contact our events team for date-specific minimums.

Breakfast: (Monday-Friday) \$500-\$1,000	Lunch: (Monday-Friday) \$800-\$2,000
Brunch: (Saturday & Sunday only) \$2,000-\$3,000	Dinner: \$1,400-\$5,500

DINING OPTIONS

*pricing per person

BREAKFAST 2 hours
 *all breakfast packages include coffee & tea

Sit Down Breakfast- \$18
 choose four main dishes.

LUNCH 2.5 hours
 *all lunch packages include coffee & tea

Sit Down Lunch- \$38
 choose 2 starters, 3 mains & 2 desserts.

BRUNCH 2.5 hours
 *all brunch packages include coffee & tea

Sit Down Brunch- \$30
 choose 1 starter & 3 mains

DINNER 3 hours

Sit Down Dinner- \$55
 choose 2 hors d'oeuvres, 3 starters, 3 mains & 2 desserts.

Passed Hors D'oeuvres- \$15
 before dinner. choose 4 hors d'oeuvres. (45 minute addition; 3.5 hours total)

Brunch Cocktail Party- \$50 choose 6 passed hors d'oeuvres (\$50 for 2.5 hours) Cocktail Party- \$60/\$75 choose 7 passed hors d'oeuvres (\$60 for 2 hours; \$75 for 3 hours)
--

Please see page 11 for beverage packages.

BREAKFAST sit down

MAINS (choose 4) *cheddar biscuits included*

EGG WHITE SCRAMBLE

baby spinach, goat cheese, shallots, mixed baby greens

SMOKED SALMON TOAST

ciabatta, lemon mascarpone, spring onion, creme fraiche, poached eggs

CLASSIC EGGS BENEDICT

home fries

OATMEAL

brown sugar currants, granny smith apples, toasted almonds

SIMPLE EGGS SCRAMBLED

home fries

VANILLA BEAN FRENCH TOAST

maple butter, caramelized bananas

WAFFLES caramel apple compote, spiced mascarpone, apple cider syrup

RANCHERO SCRAMBLE

chipotle salsa, black beans, tortillas, cheddar, avocado

STEAK & EGGS grilled flatiron steak, crisp potato waffle, scrambled eggs, sauce béarnaise (\$4 supplement per person for entire party)

GRANOLA & YOGURT PARFAIT

mixed berries

BLT + E SANDWICH

fried egg, apple smoked bacon, croissant, home fries

BREAKFAST POT PIE

sunny up eggs, sweet sausage, thick cut bacon, cheddar biscuit top

SICILIAN BAKED EGGS artichokes, burrata, spinach, spicy tomato sauce, ciabatta

AVOCADO TOAST

organic whole wheat, lemon, poached eggs, greens, red pepper flakes

STARTERS (choose 1 for an additional \$5 pp)

SEASONAL FRUIT SALAD

mint, honey, lime dressing

MIXED GREENS SALAD

balsamic vinaigrette

SIDES (choose 2 for an additional \$4 pp)

HOME FRIES

APPLE SMOKED BACON FRIES

MAPLE CHICKEN SAUSAGE

JALAPEÑO CHEESE GRITS

*all modifications to scrambled dishes must be made prior to the event.

BRUNCH sit down

STARTERS (choose 1)

ROASTED TOMATO SOUP
cheddar melt

BURRATA
slow roasted tomatoes, baby arugula, garlic ciabatta

SEASONAL FRUIT SALAD
mint, honey & lime dressing

MIXED BABY GREENS
balsamic vinaigrette

RAW BAR

SHRIMP COCKTAIL
(additional \$9 per person)

OYSTERS & CLAMS
(additional \$15 per person)

TUNA POKE
(additional \$9 per person)

DESSERT (choose 1 for an additional \$8 pp)

S'MORES IN A JAR chocolate pudding, graham cracker crumble, toasted marshmallow, dark chocolate crunch bar

CRÈME BRULÉED CHEESECAKE
whipped goat cheese, candied pistachios, raspberry ice cream

BLACK CHERRY PIE balsamic macerated cherries, toasted almond cookie crust, local honey ice cream, fresh thyme

STRAWBERRY SHORTCAKE sour cream streusel cake, vanilla cream, cracked pepper crumble, basil

BIRTHDAY CAKE dark chocolate layer cake, chocolate mousse, salted caramel, popcorn

STICKY TOFFEE PUDDING
medjool dates, vanilla ice cream

HOT FUDGE SUNDAE vanilla ice cream, hot fudge, flourless chocolate cake, almond bark

DAILY SORBET OR ICE CREAM

SEASONAL FRUIT SALAD

*Please see page 11 for
Beverage Packages*

MAINS (choose 3)

EGGS & SWEETS

RANCHERO SCRAMBLE chipotle salsa, black beans, tortillas, cheddar, avocado

CLASSIC EGGS BENEDICT poached eggs, Canadian bacon, hollandaise, homefries

SMOKED SALMON TOAST ciabatta, lemon mascarpone, spring onion, creme fraiche, poached eggs

EGG WHITE SCRAMBLE baby spinach, goat cheese, shallots, mixed greens

SIMPLE SCRAMBLE home fries

SICILIAN BAKED EGGS artichokes, burrata, spinach, spicy tomato sauce, ciabatta

TRUFFLED LOCAL MUSHROOM TOAST ciabatta, fontina, sunny up egg

BREAKFAST POT PIE sunny up eggs, sweet sausage, thick cut bacon, cheddar biscuit top

BENEDICT JOHNNY cheddar cornbread, maple chicken sausage, roasted tomato hollandaise

SHORT RIB HASH jalapeno cheddar grits, basil pistou, shoe string potatoes

STEAK & EGGS grilled flatiron steak, crisp potato waffle, scrambled eggs, sauce béarnaise (\$4 supplement per person for entire party)

VANILLA BEAN FRENCH TOAST maple butter, caramelized bananas

LUNCH

AVOCADO TOAST organic whole wheat, poached eggs, local greens, red pepper flakes, lemon

GRILLED CHICKEN PAILLARD arugula, burst tomatoes, fennel, peppadew, red onions, parmesan dressing

CAESAR SALAD little gem romaine, parmesan crisp

KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

MEDITERRANEAN SALAD cucumber, feta, olives, tomato, lemon dressing

SEARED TUNA SALAD chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

SPICY CHICKEN SANDWICH kale & granny smith apple slaw, lemon tartar, brioche

STEAK SALAD arugula, endive, goat cheese, tomato, balsamic

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina

BLT + E SANDWICH apple smoked bacon, fried egg, lemon aioli

STEAK FRITES grilled flat iron steak, chimichuri, fries (\$4 supplement per person for entire party)

SIDES (choose 2 for an additional \$4 pp)

HOME FRIES

**APPLE SMOKED BACON
FRIES**

**MAPLE CHICKEN SAUSAGE
JALAPEÑO CHEESE GRITS
CANDIED BACON**

BRUNCH cocktail party

Includes unlimited brunch cocktails (choice of two), fountain soda, juice, coffee, and tea.

\$50 per person for 2.5 hours. Upgrade to premium open bar for \$65 per person for 2.5 hours. No extensions.

HORS D'OEUVRES (choose 6)

SPINACH & FETA CUPS

MACARONI + CHEESE BALLS

MOZZARELLA SKEWERS tomato & basil

DEVEILED EGGS Dijon, habanero

BIBIMBAP CROQUETTES house made kimchee, sriracha

RICOTTA GNOCCHI truffle cream

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

CRAB CAKE TOTS Alabama tartar, green apple

LATKES crème fraîche, caviar

JUMBO SHRIMP COCKTAIL (\$5 supplement per person)

MINI LOBSTER ROLLS (\$5 supplement per person)

MINI FRENCH TOAST BITES

CHICKEN SAUSAGE IN A BLANKET

GOAT CHEESE & KALE QUICHE

GRILLED HAM & CHEESE

AVOCADO TOAST

MUSHROOM FONTINA TOAST

SMOKED SALMON TOAST

BRUNCH COCKTAILS

choose two:

- **BLOODY MARY** vodka / secret recipe
- **MIMOSA** orange juice / prosecco
- **BELLINI** white peach purée / prosecco
- **BARNSTORMER** bourbon / aperol / italian bitters / grapefruit / prosecco
- **THE GATSBY NO. 2** gin / raspberry / lemon / sparkling wine

DESSERT BUFFET (all items included for an additional \$10 pp)

please note that we cannot add or cancel the dessert station within 48 hours of your event date

SALTED CARAMEL MILKSHAKE

CHOCOLATE POT DE CREME

BANANA CREAM PUDDING

RAINBOW COOKIES

CHOCOLATE CHIP COOKIES

LINZER TARTS

BROWNIES

LEMON BARS

HORS D'OEUVRES STATIONS

Priced per person for entire party only; available for brunch, lunch, dinner or cocktail parties.

POTATO CHIPS (\$2) blue cheese fondue

CRUDITIES (\$5) raw hand cut vegetables & herb aioli

ARTISANAL CHEESE (\$6) selection of cheeses & fruit

MEDITERRANEAN PLATE (\$6) babaganoush, hummus, feta dip, grilled flatbread

SMOKED SALMON BOARD (\$6) smoked Norwegian salmon, traditional garnish

SALUMI PLATE (\$8) sopresatta, prosciutto, hot capicola

SHRIMP COCKTAIL (\$9)

ROYALE SLIDERS (\$9)

OYSTERS & CLAMS (\$15) on half shell

Please see page 11 for Beverage Packages

LUNCH sit down

TABLE HORS

D'OEUVRES (choose 2 for an additional \$5 pp)

ZUCCHINI FLATBREAD burrata, ricotta, basil, spring onion, arugula

TOASTED SESAME HUMMUS spiced crackers

HOT POTATO CHIPS blue cheese fondue

CRISPY FRIED CALAMARI Brooklyn style

RAW BAR SAMPLER oysters, clams, tuna poke, shrimp cocktail (additional \$15 per person)

AVOCADO TACOS queso fresco

SHISHITO PEPPERS sea salt

STARTERS (choose 2)

ROASTED TOMATO SOUP cheddar melt

TUNA POKE mango, cashew, cucumber, serrano chilies, sesame, yuzu

BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta

KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

CAESAR SALAD little gem romaine, parmesan crisp

SIDES (choose 2 for an additional \$4 pp)

FRIES

JALAPEÑO CHEDDAR GRITS

BRUSSELS SPROUTS

ROASTED CAULIFLOWER

MAC & CHEESE

SAUTÉED PEA SHOOTS

Please see page 11 for Beverage Packages

MAINS (choose 3)

MEDITERRANEAN SALAD cucumber, red onion, feta, olives, tomato, lemon dressing

STEAK SALAD arugula, endive, goat cheese, red onion, tomato, balsamic

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina

SEARED TUNA SALAD chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

SPICY CHICKEN SANDWICH kale & granny smith apple slaw, lemon tartar, brioche

SALMON charred broccoli, baby carrots, golden squash, ginger butter, horseradish dill gremolata

VEGETABLE RICE BOWL sushi rice, shiitake, spinach, housemade kimchee, pickled carrots, edamame

GRILLED CHICKEN PAILLARD arugula, burst tomatoes, peppadew, red onions, parmesan dressing

CAVATELLI 10 hour short rib ragu, mascarpone

TAGLIATELLE black pasta, sauteed shrimp, scallion, crumbled garlic bread

BABY RIGATONI asparagus, burst tomatoes, almond pesto, pea shoots, parmesan

RICOTTA GNOCCHI truffle cream

GRILLED SHRIMP SCAMPI jalapeño cheddar grits, roma tomatoes, mache, lemon (\$5 supplement per person for entire party)

THE SMITH BAR STEAK chimichurri, fries (\$4 supplement per person for entire party)

NY STRIP peppercorn, fries (\$8 supplement per person for entire party)

FILET MIGNON peppercorn, fries (\$12 supplement per person for entire party)

DESSERT (choose 2)

S'MORES IN A JAR chocolate pudding, graham cracker crumble, toasted marshmallow, dark chocolate crunch bar

CRÈME BRULÉED CHEESECAKE whipped goat cheese, candied pistachios, raspberry ice cream

BLACK CHERRY PIE balsamic macerated cherries, toasted almond cookie crust, local honey ice cream, fresh thyme

STRAWBERRY SHORTCAKE sour cream streusel cake, vanilla cream, cracked pepper crumble, basil

BIRTHDAY CAKE dark chocolate layer cake, chocolate mousse, salted caramel, popcorn

STICKY TOFFEE PUDDING medjool dates, vanilla ice cream

HOT FUDGE SUNDAE vanilla ice cream, hot fudge, flourless chocolate cake, almond bark

DAILY SORBET OR ICE CREAM

SEASONAL FRUIT SALAD

DINNER sit down

TABLE HORS

D'OEUVRES (choose 2)

ZUCCHINI FLATBREAD burrata, ricotta, basil, spring onion, arugula

TOASTED SESAME HUMMUS
spiced crackers

HOT POTATO CHIPS blue cheese fondue

CRISPY FRIED CALAMARI
Brooklyn style

RAW BAR SAMPLER oysters, clams, tuna poke, shrimp cocktail (additional \$15 per person)

AVOCADO TACOS queso fresco

SHISHITO PEPPERS sea salt

STARTERS (choose 3)

ROASTED TOMATO SOUP
cheddar melt

TUNA POKE
mango, cashew, cucumber, serrano chilies, sesame, yuzu

BURRATA
slow roasted tomatoes, baby arugula, garlic ciabatta

KALE & QUINOA SALAD
sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

CAESAR SALAD
little gem romaine, parmesan crisp

MIXED BABY GREENS
balsamic vinaigrette

SIDES (choose 2 for an additional \$4 pp)

FRIES

JALAPEÑO CHEDDAR GRITS

BRUSSELS SPROUTS

ROASTED CAULIFLOWER

MAC & CHEESE

SAUTÉED PEA SHOOTS

MAINS (choose 3)

CAVATELLI 10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI truffle cream

TAGLIATELLE black pasta, sauteed shrimp, scallion, crumbled garlic bread

BABY RIGATONI asparagus, burst tomatoes, almond pesto, pea shoots, parmesan

VEGETABLE RICE BOWL sushi rice, shiitake, spinach, housemade kimchee, pickled carrots, edamame

BRAISED SHORT RIBS jalapeño cheddar grits, crispy onions, red wine

SALMON charred broccoli, baby carrots, golden squash, ginger butter, horseradish dill gremolata

BRICK PRESSED CHICKEN smashed garlic potatoes, tuscan kale, grilled lemon, chicken jus

SEARED TUNA SALAD chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

PORK CHOP roasted fingerling potatoes, market beans, leeks, dill, dijon mustard

GRILLED SHRIMP SCAMPI jalapeño cheddar grits, roma tomatoes, mache, lemon (\$5 supp. per person for entire party)

THE SMITH BAR STEAK chimichurri, fries (\$4 supp. per person for entire party)

NY STRIP peppercorn, fries (\$8 supp. per person for entire party)

FILET MIGNON peppercorn, fries (\$12 supp. per person for entire party)

DESSERT (choose 2)

S'MORES IN A JAR chocolate pudding, graham cracker crumble, toasted marshmallow, dark chocolate crunch bar

CRÈME BRULÉED CHEESECAKE whipped goat cheese, candied pistachios, raspberry ice cream

BLACK CHERRY PIE balsamic macerated cherries, toasted almond cookie crust, local honey ice cream, fresh thyme

STRAWBERRY SHORTCAKE sour cream streusel cake, vanilla cream, cracked pepper crumble, basil

BIRTHDAY CAKE dark chocolate layer cake, chocolate mousse, salted caramel, popcorn

STICKY TOFFEE PUDDING medjool dates, vanilla ice cream

HOT FUDGE SUNDAE vanilla ice cream, hot fudge, flourless chocolate cake, almond bark

DAILY SORBET OR ICE CREAM

SEASONAL FRUIT SALAD

Please see page 11 for Beverage Packages

COCKTAILS & HORS D'OEUVRES

Available Monday-Sunday evenings. 2 or 3 hour options. Dinner food & beverage minimums apply.

Cocktail Party: \$55 for 2 hours / \$70 for 3 hours

Includes 7 passed hor d'oeuvres, premium open bar and (optional) 2 passed specialty cocktails (page 8)

PASSED HORS D'OEUVRES

(cocktail party: choose 7; when adding prior to lunch or dinner: choose 4 for \$15)

VEGETARIAN

SPINACH & FETA CUPS

MACARONI & CHEESE BALLS

MOZZARELLA SKEWERS tomato & basil

DEVILED EGGS Dijon, habanero

HUMMUS & ROASTED RED PEPPER CROSTINI

BIBIMBAP CROQUETTES house made kimchee, sriracha

RICOTTA GNOCCHI truffle cream

AVOCADO TACOS queso fresco

SHISHITO PEPPERS sea salt

ZUCCHINI FLATBREAD burrata, ricotta, basil, spring onion, arugula

FISH

SPICY SALMON TARTARE crispy rice, spicy sauce, nori, avocado vinaigrette

SPICY TUNA TARTARE shrimp cracker

CRAB CAKE TOTS Alabama tartar, green apple

LATKES crème fraîche, caviar

SEARED TUNA tapenade

JUMBO SHRIMP COCKTAIL (\$5 supplement per person)

MINI LOBSTER ROLLS (\$5 supplement per person)

MEAT

CHICKEN WONTONS hoisin dip

CHICKEN PARMESAN

SHORT RIB DUMPLINGS smoked paprika aioli

STEAK FRITES potato chips, balsamic onion jam

COCKTAILS (choose 2)

SEE PAGE 11

DESSERT BUFFET (all items included for an additional \$10 pp)

please note that we cannot cancel the dessert station within 48 hours of your event date

SALTED CARAMEL MILKSHAKE

CHOCOLATE POT DE CREME

BANANA CREAM PUDDING

RAINBOW COOKIES

CHOCOLATE CHIP COOKIES

LINZER TARTS

BROWNIES

LEMON BARS

HORS D'OEUVRES STATIONS

Priced per person for entire party only; available for brunch, lunch, dinner or cocktail parties.

POTATO CHIPS (\$2)

blue cheese fondue

CRUDITIES (\$5)

raw hand cut vegetables & herb aioli

ARTISANAL CHEESE (\$6)

selection of cheeses & fruit

MEDITERRANEAN PLATE (\$6)

babaganoush, hummus, feta dip, grilled flatbread

SMOKED SALMON BOARD (\$6)

smoked Norwegian salmon, traditional garnish

SALUMI PLATE (\$8)

sopresatta, prosciutto, hot capicola

SHRIMP COCKTAIL (\$9)

ROYALE SLIDERS (\$9)

OYSTERS & CLAMS (\$15) on half shell

Please see page 11 for Beverage Packages

BEVERAGE PACKAGES

Pricing per person.

BREAKFAST

BREAKFAST PACKAGE- \$15
two specialty brunch cocktails served with juice & soda

LUNCH

BEER & WINE - \$30
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- \$35
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- \$45
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

BRUNCH

SPECIALTY COCKTAILS - \$20
two unlimited specialty brunch cocktails, fountain soda, juice, coffee & tea (\$10 no alcohol)

BEER & WINE - \$30
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- \$35
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- \$45
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

DINNER

BEER & WINE - \$40
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- \$50
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- \$60
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

PLEASE SEE PAGE 11 FOR
PREMIUM & TOP SHELF
OPTIONS

SPECIALTY COCKTAILS (choose 2)

BOOZY

DIRTY JANE
vodka, pickled tomato

FINAL BREATH
rye, green chartreuse, maraschino, yuzu, absinthe

MIDTOWN MANHATTAN
rye whiskey, Vya, combier rouge, Jerry Thomas bitters, brandied cherry

SWITCHBLADE
irish whiskey, brandy, dry vermouth, benadictine, allspice dram, chocolate & angostura bitters

PRE-SHIFT
bourbon, house made apricot-vanilla syrup, pecan bitters

CRISP

MOSCOW MULE
vodka, ginger beer, lime

CUCUMBER LOCO
silver tequila, combier orange, cucumber, lime, pinch of sea salt

SPLENDOR IN THE GRASS
vodka, chamomile grappa, elderflower liqueur, frisian botanical liqueur, lemon

HUNGRY TEACHER
bourbon, fresh mint, lime, lemon

SPRING SOUR
italian lemon gin, caraway liqueur, lovage-sugar snap puree, celery shrub, tarragon butters, lemon

RASPBERRY-MINT MARGARITA
silver tequila, french orange liqueur, lime, raspberries, mint

F STREET RICKEY
district of columbia gin, lime, house made cherry-rhubarb shrub, soda

PUNCH

SAM'S RUM PUNCH
rum, amaretto, tropical juices, bitters

CHERRY O BABY
rye, cherries, genepy des alpes, yuzu, creole & tiki bitters, prosecco

BUBBLY

THE GATSBY NO. 2
gin, raspberry, lemon, sparkling wine

OLD CUBANO
aged rum, lime, fresh mint, prosecco

GOLDEN EYE
Aperol, Gran Gala, lime, rosemary, lambrusco

ROSÉ ROSÉ
rosé sparkling wine, rosé vermouth, crème de pêche, basil

SPICY

TOUCH OF EVIL
Mckenzie rye, aperol, grapefruit, habanero lime syrup

SMOKE 'EM IF YOU GOT 'EM
mezcal, lime, Chulula chili-lime, grapefruit, soda, chipotle sugar rim

THE SMITH BLOODY MARY
vodka, secret mix

ROUGH DRAFT
lemon gin, orange liqueur, grapefruit and hell water bitters, grapefruit IPA, lemon

BRUNCH COCKTAILS

- BLOODY MARY
- BELLINI
- BARNSTORMER
- THE GATSBY NO. 2

PREMIUM OPEN BAR

HOUSE WINES

CAVA
MALBEC
PINOT GRIGIO

PORT

COCKBURN'S

DRAFT BEER

SLYFOX PILSNER
ALLAGASH WHITE
THE SMITH ALE

VODKA

KETEL ONE
Original
Citron
Orange
STOLI
Original
Raspberry
Vanilla
Orange
TITO's

TEQUILA

AVION SILVER

GIN

BOMBAY SAPPHIRE
TANQUERAY

CORDIAL'S & LIQUORS

APEROL
BAILEY'S
CAMPARI
CHAMBORD
FRANGELICO
GODIVA
LIMONCELLO
KAHLUA
PIMM'S
RAMAZZOTTI
SAMBUCA
ST. GERMAIN
TIA MARIA

SCOTCH, WHISKEY, & BOURBON

BULLEIT
BULLEIT RYE
CANADIAN CLUB
CUTTY SARK
DEWAR'S WHITE LABEL
JACK DANIEL'S
JAMESON IRISH WHISKEY
JIM BEAM ORIGINAL
JOHNNIE WALKER RED LABEL
MAKER'S MARK
REDEMPTION RYE
SEAGRAM'S 7
SEAGRAM'S V.O.
TEMPLETON RYE
WILD TURKEY 8°
WILD TURKEY RYE

RUM

BACARDI LIGHT
CAPTAIN MORGAN'S
MALIBU
MT. GAY
MYERS

TOP SHELF OPEN BAR (includes all premium open bar)

HOUSE WINES

CHENIN BLANC
CHIANTI CLASSICO

VODKA

BELVEDERE
CHOPIN
GREY GOOSE

COGNAC

COURVOISIER VS
HENNESSY VS
REMY MARTIN VSOP

TEQUILA

CORRALEJO AÑEJO
DON JULIO SILVER
PATRON AÑEJO
PATRON REPOSADO
RIAZUL AÑEJO
RIAZUL REPOSADO
TROMBA SILVER
TROMBA REPOSADO

CORDIAL'S & LIQUORS

CHARTREUSE
COINTREAU
DRAMBUIE
GRAND MARNIER

GIN

GREENHOOK GINSMITHS
HENDRICK'S

SCOTCH, WHISKEY, & BOURBON

BASIL HAYDEN
FEW RYE
GLENLIVET 12 YEAR
JOHNNIE WALKER
BLACK LABEL
LAPHROAIG
MACALLAN SCOTCH 12 YEAR
MIGHTER'S RYE
WOODFORD RESERVE
SMALL BATCH BOURBON