

# THE SMITH

RESTAURANT & BAR

PRIVATE DINING  
WASHINGTON D.C.

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RESTAURANT & BAR

## PRIVATE DINING

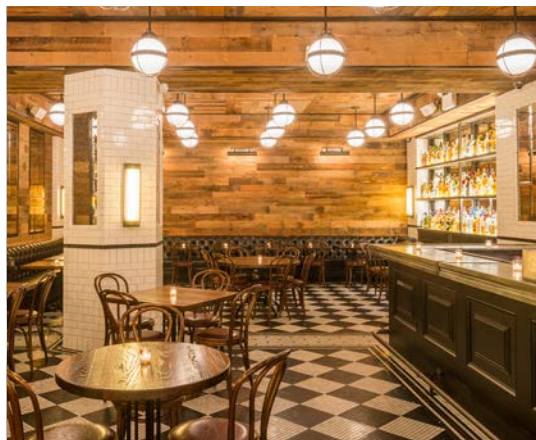
Thank you for considering The Smith for your special event. Our private rooms are perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby showers, and more, we are committed to making your event memorable and assisting you every step of the way.

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

EVENTS@CTRYNYC.COM | 202.869.3200

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# THE SMITH U STREET

1314 U Street NW, Washington DC

Our private dining room at The Smith U Street accommodates parties of up to 35 guests.



## GUEST CAPACITIES

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
20	35	40

## DINING OPTIONS

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

**LUNCH** 2.5 hours  
(M-F Only) \*all lunch packages include coffee & tea

**Plated: \$43**

**Family Style: \$43**

**BRUNCH** 2.5 hours  
(Sat. & Sun. Only) \*all brunch packages include coffee & tea

**Plated: \$34**

**Family Style: \$34**

**DINNER** 3 hours

**Plated: \$58**

**Dinner Prix Fixe: \$45**

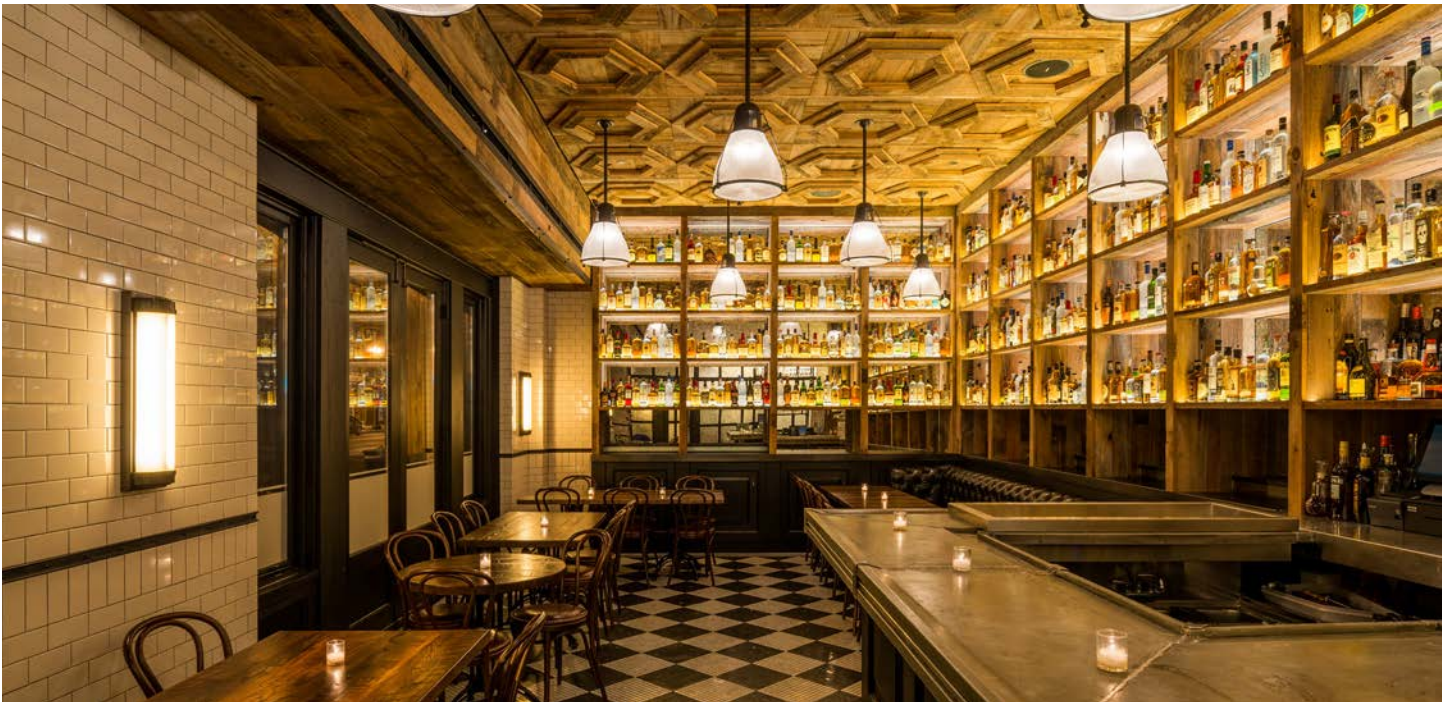
**Family Style: \$55**

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

# THE SMITH PENN QUARTER

901 F Street NW, Washington DC

Our private dining room at The Smith Penn Quarter accommodates parties of up to 30 guests.



## GUEST CAPACITIES

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
20	30	35

## DINING OPTIONS

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

**BREAKFAST** 2 hours  
(M-F Only) \*all breakfast packages include coffee & tea

**Plated: \$25**

**Family Style: \$23**

**LUNCH** 2.5 hours  
(M-F Only) \*all lunch packages include coffee & tea

**Plated: \$43**

**Family Style: \$43**

**BRUNCH** 2.5 hours  
(Sat. & Sun. Only) \*all brunch packages include coffee & tea

**Plated: \$34**

**Family Style: \$34**

**DINNER** 3 hours

**Plated: \$58**

**Dinner Prix Fixe: \$45**

**Family Style: \$55**

**Brunch Cocktail Party: \$60** choose 6 passed hors d'oeuvres (\$60 for 2.5 hours)

**Cocktail Party: \$60/\$75** choose 7 passed hors d'oeuvres (\$60 for 2 hours; \$75 for 3 hours)

# BREAKFAST

## FAMILY STYLE

CHEDDAR BISCUITS • 3 MAINS • 2 SIDES TO SHARE

## PLATED

CHEDDAR BISCUITS • CHOICE OF 3 MAINS

Available Monday – Friday. All packages include coffee & tea. **Please view additional offerings on our seasonal private dining menu.\***

## SIDES TO SHARE

**MAPLE CHICKEN SAUSAGE**

**APPLE SMOKED BACON**

**HOME FRIES**

**MIXED BERRIES**

**JALAPEÑO CHEDDAR GRITS**

**FRIES**

**MIXED BABY GREENS**

balsamic vinaigrette

## ADDITIONS

**DESSERTS TO SHARE \$12 PP**

sticky toffee pudding • pie\* •  
rainbow cookies • chocolate chip  
cookies • mixed berries

**RAW BAR \$15 PP**

oysters • spicy salmon tartare •  
shrimp cocktail

**ADDITIONAL SIDES \$2 PP**

**PASSED HORS D'OEUVRES**

**CHOICE OF FOUR \$20 PP** see  
page 10

**HORS D'OEUVRES STATIONS**

see page 10

**DARK CHOCOLATE CAKE \$150**

approximately 30 guests

## MAINS

### FAMILY STYLE

**ROASTED TOMATO SCRAMBLE** goat cheese, soft herbs

**RANCHERO SCRAMBLE** corn tortilla, avocado, cheddar, black beans,  
charred tomato salsa

**STEAK & EGGS** grilled flatiron steak, scrambled eggs (\$7 supplement pp for  
entire party)

**VANILLA BEAN FRENCH TOAST** maple butter, caramelized bananas

**BUTTERMILK PANCAKES\***

**AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached  
eggs

**THE SMITH EGGS BENEDICT** black forest ham, english muffin,  
poached eggs, hollandaise

**BLT+E SANDWICH** apple smoked bacon, scrambled eggs, lemon aioli,  
potato bun

### PLATED

**ROASTED TOMATO SCRAMBLE** goat cheese, soft herbs, mixed greens

**RANCHERO SCRAMBLE** corn tortilla, avocado, cheddar, black beans,  
charred tomato salsa

**STEAK & EGGS** grilled flatiron steak, scrambled eggs, home fries,  
hollandaise (\$7 supplement pp for entire party)

**VANILLA BEAN FRENCH TOAST** maple butter, caramelized bananas

**AVOCADO TOAST** whole wheat, poached eggs, roasted pepper flakes,  
lemon, mixed greens

**THE SMITH EGGS BENEDICT** black forest ham, english muffin,  
hollandaise, poached eggs, home fries

**BLT+E SANDWICH** apple smoked bacon, fried egg, lemon aioli,  
croissant, home fries

**FAMILY STYLE**

CHEDDAR BISCUITS • MIXED BERRIES • 3 MAINS •  
2 SIDES TO SHARE

**PLATED**

CHEDDAR BISCUITS • MIXED BERRIES •  
CHOICE OF 3 MAINS • 2 SIDES TO SHARE

Available Saturday & Sunday. All packages include coffee & tea. **Please view additional offerings on our seasonal private dining menu.\***

**MAINS** FAMILY STYLE

**ROASTED TOMATO SCRAMBLE** goat cheese, soft herbs

**RANCHERO SCRAMBLE** corn tortilla, avocado, cheddar, black beans, charred tomato salsa

**AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached eggs

**THE SMITH EGGS BENEDICT** black forest ham, english muffin, poached eggs, hollandaise

**VANILLA BEAN FRENCH TOAST** maple butter, caramelized bananas

**BUTTERMILK PANCAKES\***

**STEAK + EGGS** grilled flatiron steak, scrambled eggs (\$7 supplement pp for entire party)

**MAC + CHEESE** skillet roasted

**BLT+E SANDWICH** apple smoked bacon, scrambled eggs, lemon aioli, potato bun

**GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, sesame bun

**MINI SMITH BURGER** bacon shallot marmalade, american cheese, crispy pickled onions, TSB sauce, potato bun

**MINI VEGGIE BURGER** slow roasted veg + quinoa patty, cheddar, pickled beets, shredded lettuce, red onion, secret sauce, sesame brioche bun

**KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$5 pp, grilled shrimp \$5 pp, or charred steak \$5 pp supplement, one protein for entire party)

**CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$5 pp, grilled shrimp \$5 pp, or charred steak \$5 pp supplement, one protein for entire party)

**FILET MIGNON** peppercorn sauce (\$15 supplement pp for entire party)

**SIDES TO SHARE**

**MAPLE CHICKEN SAUSAGE**

**APPLE SMOKED BACON**

**BRUSSELS SPROUTS**

**HOME FRIES**

**POTATO CHIPS** blue cheese fondue

**JALAPEÑO CHEDDAR GRITS**

**SHISHITO PEPPERS**

**FRIES**

**MAINS** PLATED

**ROASTED TOMATO SCRAMBLE** goat cheese, soft herbs, mixed greens

**RANCHERO SCRAMBLE** corn tortilla, avocado, cheddar, black beans, charred tomato salsa

**AVOCADO TOAST** whole wheat, poached eggs, red pepper flakes, lemon

**THE SMITH EGGS BENEDICT** black forest ham, english muffin, hollandaise, poached eggs, home fries

**BENEDICT JOHNNY** cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise

**SHRIMP + GRITS** jalapeño cheddar grits, baked eggs, scampi butter, blackened shoestring potatoes

**STEAK + EGGS** grilled flatiron steak, scrambled eggs, home fries, hollandaise (\$7 supplement pp for entire party)

**VANILLA BEAN FRENCH TOAST** maple butter, caramelized bananas

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

**GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, sesame bun, fries

**VEGGIE BURGER** slow roasted veg + quinoa patty, cheddar, pickled beets, shredded lettuce, red onion, secret sauce, sesame brioche bun, fries

**KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$5 pp, grilled shrimp \$5 pp, or charred steak \$5 pp supplement, one protein for entire party)

**CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$5 pp, grilled shrimp \$5 pp, or charred steak \$5 pp supplement, one protein for entire party)

**FILET MIGNON** peppercorn sauce, fries (\$15 supplement pp for entire party)

**ADDITIONS**

**TABLE HORS D'OEUVRES CHOICE OF TWO FOR \$8 PP** burrata • crispy sesame calamari • spicy salmon tartare • shishito peppers

**DESSERTS TO SHARE \$12 PP** sticky toffee pudding • pie\* • rainbow cookies • chocolate chip cookies

**RAW BAR \$15 PP** oysters • spicy salmon tartare • shrimp cocktail

**ADDITIONAL SIDES \$2 PP**

**PASSED HORS D'OEUVRES CHOICE OF FOUR \$20 PP** see page 10

**HORS D'OEUVRES STATIONS** see page 10

**DARK CHOCOLATE CAKE \$150** approximately 30 guests

<p><b>FAMILY STYLE</b> 2 STARTERS • 3 MAINS • 2 SIDES TO SHARE • DESSERTS TO SHARE</p>	<p><b>PLATED</b> CHOICE OF 2 STARTERS • CHOICE OF 3 MAINS • DESSERTS TO SHARE</p>
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Please view additional offerings on our seasonal private dining menu.\*

## STARTERS

**POTATO CHIPS** blue cheese fondue

\*only available for family style

**ROASTED TOMATO SOUP**

cheddar melt \*only available for plated

**SHRIMP COCKTAIL**

**SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori

**BURRATA\***

**LITTLE GEM CAESAR** parmesan frico

**KALE + QUINOA SALAD**

sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

## SIDES TO SHARE

**FRIES**

**JALAPEÑO CHEDDAR GRITS**

**BRUSSELS SPROUTS**

**SHISHITO PEPPERS**

## DESSERTS TO SHARE

\*all included

**STICKY TOFFEE PUDDING • PIE\* •**

**RAINBOW COOKIES • CHOCOLATE**

**CHIP COOKIES • MIXED BERRIES**

## ADDITIONS

**TABLE HORS D'OEUVRES**

**CHOICE OF TWO FOR \$8 PP**

burrata • crispy sesame calamari • spicy salmon tartare • shishito peppers

**RAW BAR \$15 PP** oysters • spicy salmon tartare • shrimp cocktail

**ADDITIONAL SIDES \$2 PP**

**PASSED HORS D'OEUVRES**

**CHOICE OF FOUR \$20 PP** see page 10

**HORS D'OEUVRES STATIONS**

see page 10

**DARK CHOCOLATE CAKE \$150**

approximately 30 guests

## MAINS

### FAMILY STYLE

**MINI SMITH BURGER** bacon shallot marmalade, american cheese, crispy pickled onions, TSB sauce, potato bun

**MINI VEGGIE BURGER** our slow roasted veg + quinoa patty, cheddar, pickled beets, shredded lettuce, red onion, secret sauce, sesame brioche bun

**GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli

**BLT + E SANDWICH** apple smoked bacon, scrambled eggs, lemon aioli, potato bun

**KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$5 pp, grilled shrimp \$5 pp, or charred steak \$5 pp supplement, one protein for entire party)

**CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$5 pp, grilled shrimp \$5 pp, or charred steak \$5 pp supplement, one protein for entire party)

**MAC + CHEESE** skillet roasted

**RICOTTA GNOCCHI** truffle cream

**BOLOGNESE** rigatoni, red wine braised chicken ragu, parmesan, basil

**RIGATONI ALLA VODKA** tomato, stracciatella cheese, crème fraîche, sesame

**ROASTED SALMON\***

**GRILLED SHRIMP** lobster brown butter

**VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

**THE SMITH BAR STEAK** chimichurri (\$7 supplement pp for entire party)

**NY STRIP** peppercorn sauce (\$12 supplement pp for entire party)

**FILET MIGNON** peppercorn sauce (\$15 supplement pp for entire party)

### PLATED

**VEGGIE BURGER** our slow roasted veg + quinoa patty, cheddar, pickled beets, shredded lettuce, red onion, secret sauce, sesame brioche bun, fries

**GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, fries

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

**KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$5 pp, grilled shrimp \$5 pp, or charred steak \$5 pp supplement, one protein for entire party)

**CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$5 pp, grilled shrimp \$5 pp, or charred steak \$5 pp supplement, one protein for entire party)

**RICOTTA GNOCCHI** truffle cream

**BOLOGNESE** spaghetti, red wine braised chicken ragu, parmesan, basil

**RIGATONI ALLA VODKA** tomato, stracciatella cheese, crème fraîche, sesame

**ROASTED SALMON\***

**SHRIMP + GRITS** jalapeño cheddar grits, lobster brown butter

**VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

**THE SMITH BAR STEAK** chimichurri, fries (\$7 supplement pp for entire party)

**NY STRIP** peppercorn sauce, fries (\$12 supplement pp for entire party)

**FILET MIGNON** peppercorn sauce, fries (\$15 supplement pp for entire party)

<p><b>FAMILY STYLE</b> 3 STARTERS • 3 MAINS • 2 SIDES TO SHARE • DESSERTS TO SHARE</p>	<p><b>PLATED</b> CHOICE OF 3 STARTERS • CHOICE OF 3 MAINS • CHOICE OF 2 PLATED DESSERTS OR DESSERTS TO SHARE</p>
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Please view additional offerings on our seasonal private dining menu.\*

## STARTERS

**POTATO CHIPS** blue cheese fondue  
\*only available for family style

**ROASTED TOMATO SOUP**  
cheddar melt \*only available for plated

**SHRIMP COCKTAIL**

**SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori

**BURRATA\***

**LITTLE GEM CAESAR** parmesan frico

**KALE + QUINOA SALAD**  
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

## SIDES TO SHARE

**SMASHED GARLIC POTATOES**

**FRIES**

**JALAPEÑO CHEDDAR GRITS**

**BRUSSELS SPROUTS**

**SHISHITO PEPPERS**

## ADDITIONS

**TABLE HORS D'OEUVRES**  
**CHOICE OF TWO FOR \$8 PP**  
burrata • crispy sesame calamari •  
spicy salmon tartare • shishito  
peppers

**RAW BAR \$15 PP** oysters • spicy  
salmon tartare • shrimp cocktail

**ADDITIONAL SIDES \$2 PP**

**PASSED HORS D'OEUVRES**  
**CHOICE OF FOUR \$20 PP** see  
page 10

**HORS D'OEUVRES STATIONS**  
see page 10

**DARK CHOCOLATE CAKE \$150**  
approximately 30 guests

## MAINS

### FAMILY STYLE

**RICOTTA GNOCCHI** truffle cream

**RIGATONI ALLA VODKA** tomato, stracciatella cheese, crème fraîche, sesame

**MAC + CHEESE** skillet roasted

**BOLOGNESE** rigatoni, red wine braised chicken ragu, parmesan, basil  
**SALMON\***

**GRILLED SHRIMP** lobster brown butter

**BRICK PRESSED CHICKEN** lemon chicken jus

**VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

**BRAISED BEEF SHORT RIB** red wine jus

**MINI SMITH BURGER** bacon shallot marmalade, american cheese, crispy pickled onions, TSB sauce, potato bun

**MINI VEGGIE BURGER** our slow roasted veg + quinoa patty, cheddar, pickled beets, shredded lettuce, red onion, secret sauce, sesame brioche bun

**THE SMITH BAR STEAK** chimichurri (\$7 supplement pp for entire party)

**NY STRIP** peppercorn sauce (\$12 supplement pp for entire party)

**FILET MIGNON** peppercorn sauce (\$15 supplement pp for entire party)

### PLATED

**RICOTTA GNOCCHI** truffle cream

**RIGATONI ALLA VODKA** tomato, stracciatella cheese, crème fraîche, sesame

**BOLOGNESE** spaghetti, red wine braised chicken ragu, parmesan, basil  
**SALMON\***

**SHRIMP + GRITS** jalapeño cheddar grits, lobster brown butter

**BRICK PRESSED CHICKEN** baby spinach, smashed garlic potatoes, lemon chicken jus

**VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

**BRAISED BEEF SHORT RIB** jalapeño cheddar grits, crispy onions, red wine jus

**VEGGIE BURGER** our slow roasted veg + quinoa patty, cheddar, pickled beets, shredded lettuce, red onion, secret sauce, sesame brioche bun, fries

**THE SMITH BAR STEAK** chimichurri, fries (\$7 supplement pp for entire party)

**NY STRIP** peppercorn sauce, fries (\$12 supplement pp for entire party)

**FILET MIGNON** peppercorn sauce, fries (\$15 supplement pp for entire party)

## DESSERTS

**DESSERTS TO SHARE** \*all included  
sticky toffee pudding • pie\* •  
rainbow cookies • chocolate chip  
cookies • mixed berries

**PLATED DESSERT** \*plated dinner only  
**STICKY TOFFEE PUDDING**  
**S'MORES IN A JAR**  
**PIE\***  
**ICE CREAM OR SORBET**  
**MIXED BERRIES**



# DINNER PRIX FIXE

No substitutions or modifications. **Please view our seasonal offerings on the private dining supplement.\***

## TABLE HORS D'OEUVRES \*to share

**SHISHITO PEPPERS** sea salt

**POTATO CHIPS** blue cheese fondue

## MAINS \*guests choose one

**RIGATONI ALLA VODKA** tomato, stracciatella cheese, crème fraîche, sesame

**BRICK PRESSED CHICKEN** smashed garlic potatoes, baby spinach, lemon chicken jus

**SALMON\***

## DESSERTS TO SHARE \*all items included

sticky toffee pudding • pie\* • rainbow cookies • chocolate chip cookies • mixed berries

**BRUNCH**

two hour standing reception • Sat & Sun only

6 PASSED HORS D'OEUVRES

unlimited brunch cocktails (choice of two), house red, house white, cava, house beer, fountain soda, juice, coffee, and tea

**EVENING**

two or three hour standing reception

not available at Lincoln Square

7 PASSED HORS D'OEUVRES

premium open bar and (optional) two passed specialty cocktails

**PASSED HORS D'OEUVRES**

ALL OCCASIONS

**MAC + CHEESE BALLS**

**SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori

**RICOTTA GNOCCHI** truffle cream

**AVOCADO TACOS** queso fresco

**CRAB CAKE TOTS** southern tartar, apple chutney

**FRIES** green peppercorn aioli

**SPICY TUNA TARTARE** shrimp cracker

**BIBIMBAP CROQUETTES** house made kimchee, sriracha

**SEARED TUNA** cucumber, tapenade

**CHICKEN WONTONS** hoisin dip

**CHICKEN PARMESAN**

**SHORT RIB DUMPLINGS** smoked paprika aioli

**STEAK FRITES** potato chips, balsamic onion jam

BRUNCH ONLY

**MINI FRENCH TOAST BITES**

**CHICKEN SAUSAGE IN A BLANKET**

**GOAT CHEESE & KALE QUICHE**

**GRILLED HAM & CHEESE**

**SMOKED SALMON TOAST**

**HORS D'OEUVRES STATIONS**

priced pp for entire party only; available for brunch, lunch, dinner or cocktail parties

**POTATO CHIPS \$4 PP**

blue cheese fondue

**CRUDITÉS \$5 PP**

raw hand cut vegetables & herb aioli

**ARTISANAL CHEESE \$6 PP**

selection of cheeses & fruit

**MEDITERRANEAN PLATE \$6 PP**

babaganoush, hummus, feta dip, grilled flatbread

**SMOKED SALMON BOARD \$6 PP**

smoked norwegian salmon, traditional garnish

**SALUMI PLATE \$8 PP**

sopresatta, prosciutto, hot capicola

**SHRIMP COCKTAIL \$9 PP**

**MINI SMITH BURGER \$9 PP**

bacon shallot marmalade, american cheese, crispy pickled onions, TSB sauce

**MINI VEGGIE BURGER \$8 PP**

our slow roasted veg + quinoa patty, cheddar, pickled beets, shredded lettuce, red onion, secret sauce, sesame brioche bun

**OYSTERS \$15 PP**

on half shell

**DESSERT BITES**

all items included for an additional \$8 pp

**CHOCOLATE CHIP COOKIES • MINI BROWNIES •**

**RAINBOW COOKIES**

# BEVERAGE PACKAGES

Pricing pp for unlimited beverages. Please note it is against New York state law to serve alcohol on Sunday before 10AM.

**SOFT DRINKS- \$10**  
soda, juice, coffee, & tea

## BREAKFAST

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

## LUNCH + BRUNCH

**BRUNCH COCKTAILS - \$30**  
choice of two specialty brunch cocktails, fountain soda, juice, coffee & tea

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

**BRUNCH COCKTAILS, BEER & WINE - \$35**  
choice of two specialty brunch cocktails house wine, cava, house beer, juice, fountain soda, coffee & tea

**PREMIUM OPEN BAR- \$40**  
full beer & wine package along with premium alcohol, and choice of two specialty cocktails

**TOP SHELF OPEN BAR- \$50**  
full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

## DINNER

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

**PREMIUM OPEN BAR - \$50**  
full beer & wine package along with premium alcohol, and choice of two specialty cocktails

**TOP SHELF OPEN BAR - \$60**  
full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

PLEASE SEE PAGE 12 FOR PREMIUM & TOP SHELF OPTIONS

# SPECIALTY COCKTAILS (choose 2)

## BUBBLY

**THE GATSBY**  
gin / pomegranate / hibiscus / lemon / prosecco

**SAIL AWAY**  
tequila blanco / lemon / rose water / agave / rosé cider

**COSMO SPRITZ**  
vodka / aperol / cedro liqueur / lemon / lime / orange blossom water / cranberry / prosecco

## BOOZY

**MIDTOWN MANHATTAN NO. 2**  
bourbon / amaro / walnut liqueur / spanish vermouth / house smith bitters

**WILD HORSES**  
mezcal / aged tequila / ancho chili / amaro / pomegranate / hibiscus / mole bitters

**PICKLED VESPER**  
local vodka / gin / pickle juice / habanero / blanc aperitif / celery shrub

**EYE OPENER**  
whiskey / caffe amaro / crème de cacao / espresso / spiced molasses / alderwood smoked salt

**TRIPLE THREAT**  
rye / local apple whiskey / brandy / amontillado sherry / molasses / apple + orange bitters

## CRISP

**CUCUMBER LOCO**  
tequila blanco / cucumber / elderflower / orange liqueur / lime

**MOSCOW MULE**  
vodka / ginger beer / lime

**BUCK UP**  
bourbon / grapefruit / ginger / italian aperitif / all spice dram / lemon / grapefruit bitters

**PERFECT PEAR SANGRIA**  
sauvignon blanc / applejack / spiced pear / elderflower / ginger / lemon / prosecco

**SMOKE 'EM IF YOU GOT 'EM**  
mezcal / grapefruit / soda / lime / cholula chili / chipotle sugar rim

**DOCTOR'S ORDERS**  
gin / benedictine / dry vermouth / lemon / absinthe

## PUNCH

**RUM AWAY WITH US**  
chamomile-infused rum / honey / almond / orange / lime / tiki bitters

**DOUBLE TROUBLE**  
bourbon / rum / lemon / ginger / fernet / honey / sage

**PASSION PUNCH**  
cachaca / pisco / passion fruit / guava / chai tea / crème de cacao / sherry / lime

## BRUNCH COCKTAILS

- THE SMITH BLOODY MARY
- MIMOSA
- PERFECT PEAR SANGRIA
- COSMO SPRITZ
- BUCK UP

# PREMIUM OPEN BAR

## HOUSE WINES

CAVA  
MALBEC  
PINOT GRIGIO

## PORT

COCKBURN'S

## ALL HOUSE BEER

## 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)

## VODKA

BELVEDERE  
CHOPIN  
GREY GOOSE

## GIN

GREENHOOK GINSMITHS  
HENDRICK'S

## 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

## SCOTCH, WHISKEY, & BOURBON

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