

THE SMITH

RESTAURANT & BAR

PRIVATE DINING
WASHINGTON D.C.

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 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 inquiries. We look forward to hosting your event.

EVENTS@CTRNYC.COM | 202.869.3200

TABLE OF CONTENTS

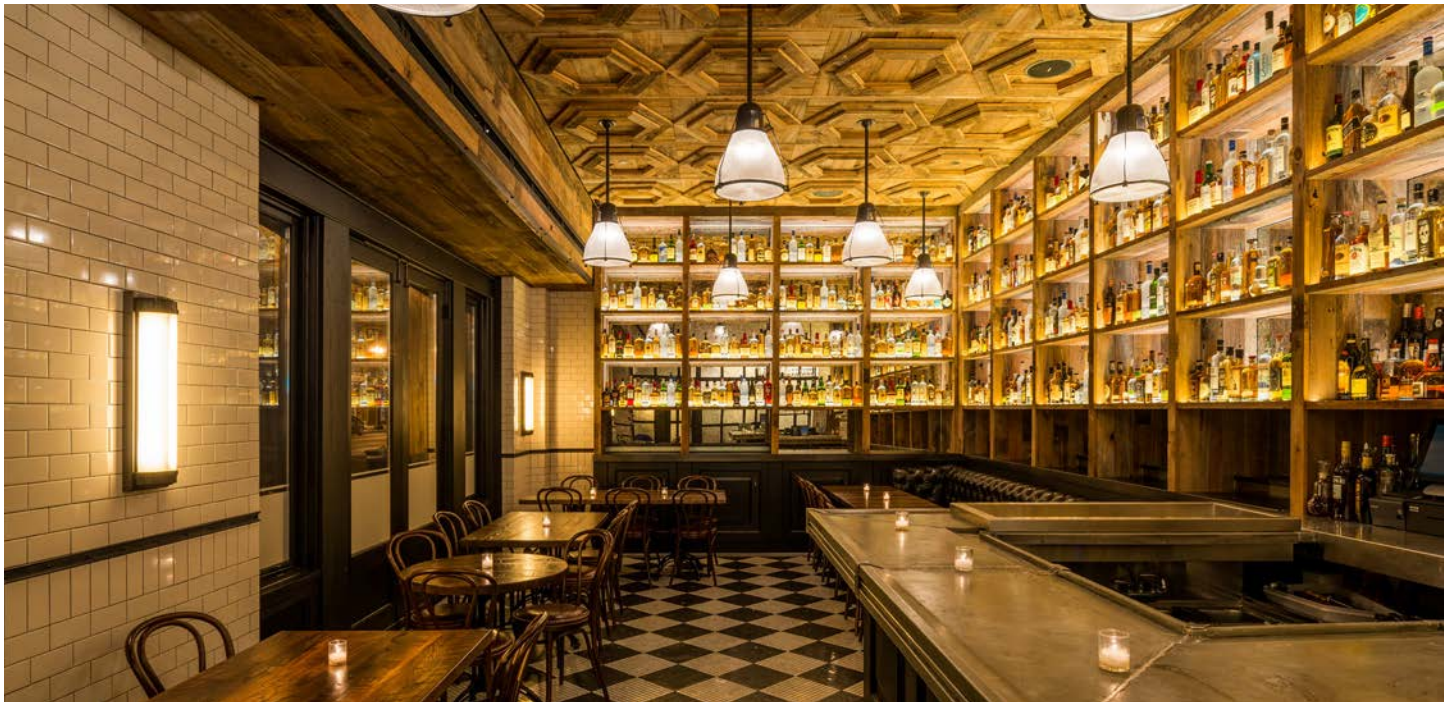
	Page
ROOM & PRICING	
Penn Quarter	3
MENUS	
Breakfast	4
Brunch	5
Lunch	6
Dinner	7
Dinner Prix Fixe	8
Cocktails & Hors D'oeuvres	9
Beverage Packages	10



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: \$65/\$80 choose 7 passed hors d'oeuvres (\$65 for 2 hours; \$80 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

STEEL CUT OATMEAL*

ROASTED TOMATO SCRAMBLE goat cheese, soft herbs, mixed greens

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

EGGS + TOAST sunny up eggs, slow roasted tomatoes, ciabatta toast

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 jam, cheddar, crispy onions, house pickles, TSB sauce, potato bun

MINI VEGGIE BURGER slow roasted veg + quinoa patty, vegan american cheese, 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

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, vegan american cheese, 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 • hummus • 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>FAMILY STYLE 2 STARTERS • 3 MAINS • 2 SIDES TO SHARE • DESSERTS TO SHARE</p>	<p>PLATED CHOICE OF 2 STARTERS • CHOICE OF 3 MAINS • DESSERTS TO SHARE</p>
--	---

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

SHISHITO PEPPERS

BABY SPINACH toasted garlic, lemon

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 • hummus • 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 jam, cheddar, crispy onions, house pickles, TSB sauce, potato bun

MINI VEGGIE BURGER our slow roasted veg + quinoa patty, vegan american cheese, 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 scampi sauce

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, vegan american cheese, 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 SCAMPI barley risotto, asparagus, english peas, spring onion

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>FAMILY STYLE 3 STARTERS • 3 MAINS • 2 SIDES TO SHARE • DESSERTS TO SHARE</p>	<p>PLATED CHOICE OF 3 STARTERS • CHOICE OF 3 MAINS • CHOICE OF 2 PLATED DESSERTS OR DESSERTS TO SHARE</p>
--	--

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

SHISHITO PEPPERS

BABY SPINACH toasted garlic, lemon

ADDITIONS

TABLE HORS D'OEUVRES
CHOICE OF TWO FOR \$8 PP
burrata • hummus • 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 scampi 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 jam, cheddar, crispy onions, house pickles, TSB sauce, potato bun

MINI VEGGIE BURGER our slow roasted veg + quinoa patty, vegan american cheese, 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 SCAMPI barley risotto, asparagus, english peas, spring onion

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, vegan american cheese, 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

TOASTED SESAME HUMMUS spiced crackers

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 jam, cheddar, crispy onions, house pickles, TSB sauce, potato bun

MINI VEGGIE BURGER \$8 PP
our slow roasted veg + quinoa patty, vegan american cheese, 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 • 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

SPARKLING ROSÉ SANGRIA
rosé / brandy / strawberry / peach / ginger / honey / elderflower / lemon / 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

CROWD PLEASER
american gin / rye / bergamot / vermouth blanc / aperitif / cedro / rhubarb / orange bitters / lemon oil

BROKEN NEGRONI
jamaican rum / brandy / red aperitivo / sweet vermouth / cynar

CRISP

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

THE MULE
vodka / ginger beer / lime

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

LYCHEE GIMLET
japanese gin / shochu / lychee / sake vermouth / salted yuzu

LUCKY CHARM
bourbon / cherry / apricot / aperitivo / lemon

BASIL LEMON DROP
american gin / pisco / basil / vermouth blanc / honey / lemon / lavender bitters

PUNCH

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

PUDDLE JUMPER
jamaican rum / japanese rum / raspberry / tarragon / rhubarb / pastis / aromatic bitters

ISLAND TIME
chamomile-infused rum / honey / almond / orange / lime / tiki bitters

BRUNCH COCKTAILS

- THE SMITH BLOODY MARY
- FRESHLY SQUEEZED MIMOSA
- THE MULE
- SPARKLING ROSÉ SANGRIA

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