

THE SMITH

RESTAURANT & BAR

PRIVATE DINING
WASHINGTON D.C.

THE SMITH

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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@CTRYC.COM | 202.869.3200

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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: PLATED OR FAMILY STYLE

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: \$23
see menu on page 4

LUNCH: \$43
see menu on page 5

BRUNCH: \$34
see menu on page 6

DINNER: \$58
see menu on page 7

**DINNER
PRIX FIXE: \$45**
see menu on page 8

Brunch Cocktail Party: \$75 choose 6 passed hors d'oeuvres (2.5 hours)

Cocktail Party: \$75/\$90 choose 7 passed hors d'oeuvres (\$75 for 2 hours; \$90 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 CHOICE OF TWO FOR \$12 PP sticky toffee pudding • pie* • hazelnut ice cream profiteroles • berries + cream • *includes cookies to share*

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*

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*

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 STYLECHEDDAR BISCUITS • 3 MAINS •
2 SIDES TO SHARE**PLATED**CHEDDAR BISCUITS • 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*****BUTTERMILK PANCAKES*****GRILLED SHRIMP** scampi butter**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**KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)**CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)**FILET MIGNON** peppercorn sauce (\$16 supplement pp for entire party)**SIDES TO SHARE****CHURRO WAFFLES** apple cider caramel**MAPLE CHICKEN SAUSAGE****APPLE SMOKED BACON****HOME FRIES****MIXED BERRIES****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*****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 \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)**CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)**FILET MIGNON** peppercorn sauce, fries (\$16 supplement pp for entire party)**ADDITIONS****TABLE HORS D'OEUVRES CHOICE OF TWO FOR \$9 PP** hummus • burrata • crispy sesame calamari • spicy salmon tartare • shishito peppers • arancini**DESSERTS TO SHARE CHOICE OF TWO FOR \$12 PP** sticky toffee pudding • pie* • hazelnut ice cream profiteroles • berries + cream • *includes cookies to share***RAW BAR \$15 PP** oysters • spicy salmon tartare • shrimp cocktail**DARK CHOCOLATE CAKE \$150** approximately 30 guests

FAMILY STYLE

2 STARTERS • 3 MAINS • 2 SIDES TO SHARE

PLATED

CHOICE OF 2 STARTERS • CHOICE OF 3 MAINS

Please view additional offerings on our seasonal private dining menu.*

STARTERS**POTATO CHIPS** blue cheese fondue

*only available for family style

ROASTED TOMATO SOUP sourdough croutons, cheddar melt *only available for plated**SHRIMP COCKTAIL****BURRATA** overnight tomatoes, toasted garlic bread, rosemary chili oil**SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori**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**ADDITIONS****TABLE HORS D'OEUVRES
CHOICE OF TWO FOR \$9 PP**

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

RAW BAR \$15 PP oysters • spicy salmon tartare • shrimp cocktail**DESSERTS TO SHARE CHOICE
OF TWO FOR \$12 PP** sticky toffee pudding • pie* • hazelnut ice cream profiteroles • berries + cream •
*includes cookies to share***PASSED HORS D'OEUVRES
CHOICE OF FOUR \$20 PP** see page 10**DARK CHOCOLATE CAKE \$150**
approximately 30 guests**MAINS**FAMILY STYLE**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 \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)**CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 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, crème fraîche, sesame**BRICK CHICKEN** lemon chicken jus**ROASTED SALMON*** (\$6 supplement pp for entire party)**GRILLED SHRIMP** scampi butter (\$6 supplement pp for entire party)**VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg**THE SMITH BAR STEAK** chimichurri (\$8 supplement pp for entire party)**NY STRIP** peppercorn sauce (\$13 supplement pp for entire party)**FILET MIGNON** peppercorn sauce (\$16 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 \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)**CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 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, crème fraîche, sesame**BRICK CHICKEN FRITES** fries, lemon chicken jus**ROASTED SALMON*** (\$6 supplement pp for entire party)**VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg**THE SMITH BAR STEAK** chimichurri, fries (\$8 supplement pp for entire party)**NY STRIP** peppercorn sauce, fries (\$13 supplement pp for entire party)**FILET MIGNON** peppercorn sauce, fries (\$16 supplement pp for entire party)

FAMILY STYLE

3 STARTERS • 3 MAINS • 2 SIDES TO SHARE •
2 DESSERTS TO SHARE & COOKIES

PLATED

CHOICE OF 3 STARTERS • CHOICE OF 3 MAINS •
2 DESSERTS TO SHARE & COOKIES

Please view additional offerings on our seasonal private dining menu.*

STARTERS

POTATO CHIPS blue cheese fondue

*only available for family style

ROASTED TOMATO SOUP sourdough croutons, cheddar melt *only available for plated

SHRIMP COCKTAIL

BURRATA overnight tomatoes, toasted garlic bread, rosemary chili oil

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

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 \$9 PP

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

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

PASSED HORS D'OEUVRES
CHOICE OF FOUR \$20 PP 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

ROASTED 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

THE SMITH BAR STEAK chimichurri (\$8 supplement pp for entire party)

NY STRIP peppercorn sauce (\$13 supplement pp for entire party)

FILET MIGNON peppercorn sauce (\$16 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

ROASTED SALMON*

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 (\$8 supplement pp for entire party)

NY STRIP peppercorn sauce, fries (\$13 supplement pp for entire party)

FILET MIGNON peppercorn sauce, fries (\$16 supplement pp for entire party)

DESSERTS TO SHARE

**includes cookies to share*

STICKY TOFFEE PUDDING skillet baked, medjool dates, vanilla ice cream

ICE CREAM PROFITEROLES hazelnut ice cream, mocha hot fudge **PIE***

BERRIES + CREAM whipped cream, seasonal sorbet

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* • cookies

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

BLACK TRUFFLE ARANCINI mushroom risotto, mozzarella, truffle aioli

TOASTED SESAME HUMMUS spiced crackers

RICOTTA GNOCCHI truffle cream

AVOCADO TACOS queso fresco, tomatoes

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 \$10 PP

smoked norwegian salmon, traditional garnish

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, 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- \$12

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 + + BRIGHT

THE GATSBY

american gin / pomegranate / hibiscus / lemon / prosecco

COSMO SPRITZ

vodka / aperol / cranberry / lime / orange blossom water / prosecco

SPARKLING SANGRIA

red wine / apple brandy / pear / rosemary / pink peppercorn / ginger / citrus / sparkling wine

SMASHES + SOURS

LYCHEE GIMLET

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

GOOD AS GOLD

bourbon / maple / ginger / lemon

CUCUMBER LOCO

tequila blanco / cucumber / elderflower / orange liqueur / lime

BASIL LEMON DROP

american gin / pisco / basil / vermouth blanc / honey / lemon / lavender bitters

SMOKE 'EM IF YOU GOT 'EM

mezcal / grapefruit / chipotle / lime

THE MULE

vodka / ginger beer / lime

ISLAND TIME

rum / pisco / mango / thyme / almond orgeat / lime

HIGHBALLS + FIZZES

GRANNY SMITH

vodka / green apple / lemon / honey bitters / lemon soda

SUNSET PALOMA

tequila blanco / aperol / ginger / lemon / grapefruit soda

BOOZY + CLASSIC

WILD HORSES

mezcal / tequila reposado / amaro / pomegranate / espelette chili / hibiscus / mole bitters

CRANBERRY NEGRONI

gin / sweet vermouth / cranberry infused aperitivo

THE DIRTY

vodka / dry vermouth / olive brine / olive bitters / olive oil

MIDTOWN MANHATTAN NO. 2

bourbon / amaro / walnut liqueur / spanish vermouth / bitters

ESPRESSO MARTINI

vodka / coffee liqueur / vanilla / cold brew

BRUNCH COCKTAILS

- THE SMITH BLOODY MARY
- FRESHLY SQUEEZED MIMOSA
- THE GATSBY
- SPARKLING SANGRIA
- GOOD AS GOLD

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