PRIVATE DINING

CHICAGO
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 | 312.766.0018

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- Beverage Packages 10
**THE CLARK main level**

400 N Clark Street, Chicago, IL

Complete with a private bar, The Clark dinning room is perfect for your celebration with capacity for up to 45 guests.

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**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.

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**GUEST CAPACITIES**

<table>
<thead>
<tr>
<th>PLATED</th>
<th>FAMILY STYLE</th>
<th>COCKTAILS &amp; HORS D'OEUVRES</th>
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</thead>
<tbody>
<tr>
<td>25</td>
<td>40</td>
<td>50</td>
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**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: $38

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

Plated: $34
Family Style: $29

**DINNER** 3 hours

Plated: $55
Pre-Fixe: $42
Family Style: $55

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

**Cocktail Party:** $70/$85  choose 7 passed hors d'oeuvres ($70 for 2 hours; $85 for 3 hours)
With optional AV capabilities, The Kinzie dining room is great for every kind of gathering with a capacity for up to 50 guests.

**GUEST CAPACITIES**

<table>
<thead>
<tr>
<th></th>
<th>PLATED</th>
<th>FAMILY STYLE</th>
<th>COCKTAILS &amp; HORS D’OEUVRES</th>
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<tbody>
<tr>
<td></td>
<td>25</td>
<td>45</td>
<td>55</td>
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**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.

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</thead>
<tbody>
<tr>
<td><strong>BREAKFAST</strong></td>
<td>2 hours</td>
<td>(M-F Only)</td>
<td>include coffee &amp; tea</td>
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<tr>
<td><strong>LUNCH</strong></td>
<td>2.5 hours</td>
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<td></td>
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</tr>
<tr>
<td><strong>BRUNCH</strong></td>
<td>2.5 hours</td>
<td>(Sat. &amp; Sun. Only)</td>
<td>include coffee &amp; tea</td>
<td></td>
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</tr>
<tr>
<td><strong>DINNER</strong></td>
<td>3 hours</td>
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</table>

Brunch Cocktail Party: $60 choose 6 passed hors d’oeuvres ($60 for 2.5 hours)
Cocktail Party: $70/$85 choose 7 passed hors d’oeuvres ($70 for 2 hours; $85 for 3 hours)
FAMILY STYLE
SEASONAL FRUIT SALAD • CHEDDAR BISCUITS • 3 MAINS • 2 SIDES

PLATED
SEASONAL FRUIT SALAD • CHEDDAR BISCUITS • 3 MAINS

Available Monday – Friday. All packages include coffee & tea.

SIDES
MAPLE CHICKEN SAUSAGE
APPLE SMOKED BACON
HOME FRIES
JALAPEÑO CHEDDAR GRITS
FRIES
MIXED BABY GREENS
balsamic vinaigrette

MAINS
EGG WHITE SCRAMBLE baby spinach, goat cheese, shallots
RANCHERO SCRAMBLE avocado, cheddar, black beans, charred tomato salsa
SCRAMBLED EGGS
STEAK & EGGS grilled flatiron steak, scrambled eggs
$7 supplement per person for entire party
VANILLA BEAN FRENCH TOAST maple butter, caramelized bananas
PANCAKES whipped ricotta, toasted pecans, salted caramel sauce
*Only available for Family Style
AVOCADO TOAST whole wheat, poached eggs, roasted pepper flakes, lemon, mixed greens
THE SMITH EGGS BENEDICT black forest ham, english muffin, poached eggs, hollandaise
SMOKED SALMON TOAST ciabatta, lemon mascarpone, red onion, tomato, everything bagel spice, poached eggs
SICILIAN BAKED EGGS artichokes, burrata, spinach, spicy tomato sauce, ciabatta
BLT+E SANDWICH apple smoked bacon, fried egg, lemon aioli
HOUSE MADE GRANOLA greek yogurt, mixed berries

ADDITIONS
DESSERTS TO SHARE $8 PP
sticky toffee pudding • seasonal pie • seasonal cake • rainbow cookies • chocolate chip cookies
RAW BAR $15 PP
oysters • spicy salmon tartare • shrimp cocktail
SIDES $2 PP
PASSED HORs D’OEUVRES 4 FOR $15 PP see page 9
HORS D’OEUVRES STATIONS pricing varies, see page 9
DARK CHOCOLATE CAKE $150 approximately 30 guests

Available Monday – Friday. All packages include coffee & tea.
Available Saturday & Sunday. All packages include coffee & tea.

**FAMILY STYLE**
- SEASONAL FRUIT SALAD • CHEDDAR BISCUITS • 3 MAINS • 2 SIDES

**PLATED**
- CHEDDAR BISCUITS • 1 STARTER • 3 MAINS • 2 SIDES

### STARTERS
- SEASONAL BURRATA
- SEASONAL SOUP
  - only available for plated
- MIXED BABY GREENS
  - balsamic vinaigrette
- SEASONAL FRUIT SALAD
  - mint, honey, lime

### SIDES
- MAPLE CHICKEN SAUSAGE
- APPLE SMOKED BACON
- CANDIED BACON
- HOME FRIES
- CHIPS
- JALAPEÑO CHEDDAR GRITS
- BRUSSELS SPROUTS
- FRIES

### MAINS
#### EGGS
- **RANCHERO SCRAMBLE** avocado, cheddar, black beans, charred tomato salsa
- **THE SMITH EGGS BENEDICT** black forest ham, english muffin, poached eggs, hollandaise
- **SCRAMBLED EGGS**
- **EGG WHITE SCRAMBLE** baby spinach, goat cheese, shallots
- **SICILIAN BAKED EGGS** artichokes, burrata, spinach, spicy tomato sauce, ciabatta
- **AVOCADO TOAST** whole wheat, poached eggs, roasted pepper flakes, lemon, mixed greens

#### GRIDDLE
- **VANILLA BEAN FRENCH TOAST** maple butter, caramelized bananas
- **PANCAKES** whipped ricotta, toasted pecans, salted caramel sauce
*Only available for Family Style*

### LUNCH
- **MAC & CHEESE** skillet roasted *Only available for Family Style*
- **KALE & QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette
- **GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli
- **BLT + E SANDWICH** apple smoked bacon, fried egg, lemon aioli
- **MEDITERRANEAN SALAD** romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinaigrette
- **CAESAR SALAD** little gem, crispy parmesan frico
- **STEAK & EGGS** grilled flatiron steak, scrambled eggs
  - $7 supplement per person for entire party
- **NY STRIP** peppercorn sauce
  - $12 supplement per person for entire party
- **FILET MIGNON** peppercorn sauce
  - $15 supplement per person for entire party

### ADDITIONS
#### DESSERTS TO SHARE $8 pp
- sticky toffee pudding • seasonal pie • seasonal cake • rainbow cookies • chocolate chip cookies
#### RAW BAR $15 pp
- oysters • spicy salmon tartare • shrimp cocktail
#### SIDES $2 pp
- **PASSED HORS D’OEUVRES 4 FOR $15 pp** see page 9
- **HORS D’OEUVRES STATIONS** pricing varies, see page 9
- **DARK CHOCOLATE CAKE $150** approximately 30 guests

*Only available for Family Style*

**Available Saturday & Sunday. All packages include coffee & tea.**
**TABLE HORS D’ŒUVRES**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>TOASTED SESAME HUMMUS</td>
<td>spiced crackers &amp; crudités</td>
</tr>
<tr>
<td>SEASONAL RINGS</td>
<td></td>
</tr>
<tr>
<td>SEASONAL FLATBREAD</td>
<td></td>
</tr>
<tr>
<td>CRISPY FRIED CALAMARI</td>
<td>spicy marinara</td>
</tr>
<tr>
<td>SPICY SALMON TARTARE</td>
<td>crispy, avocado, sriracha, nori</td>
</tr>
<tr>
<td>SHISHITO PEPPERS</td>
<td>sea salt</td>
</tr>
</tbody>
</table>

**STARTERS**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEASONAL BURRATA</td>
<td></td>
</tr>
<tr>
<td>POTATO CHIPS</td>
<td>blue cheese fondue *only available for family style</td>
</tr>
<tr>
<td>SEASONAL SOUP</td>
<td>*only available for plated</td>
</tr>
<tr>
<td>SHRIMP COCKTAIL</td>
<td>*$5 supplement per person for entire party</td>
</tr>
</tbody>
</table>

**PASTA**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>TAGLIATELLE BOLOGNESE</td>
<td>10 hour ragu, mascarpone</td>
</tr>
<tr>
<td>RICOTTA GNOCCHI</td>
<td>truffle cream</td>
</tr>
<tr>
<td>SEASONAL RIGATONI</td>
<td></td>
</tr>
<tr>
<td>SQUID INK SPAGHETTI</td>
<td>sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread</td>
</tr>
<tr>
<td>MAC &amp; CHEESE</td>
<td>skillet roasted *Only available for Family Style</td>
</tr>
</tbody>
</table>

**MAINS**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>MINI BURGER</td>
<td>american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce *Only available for Family Style</td>
</tr>
<tr>
<td>MINI SMITH BURGER</td>
<td>bacon shallot marmalade, white cheddar, crispy pickled onions, TSB sauce *Only available for Family Style</td>
</tr>
<tr>
<td>SHRIMP &amp; GRITS</td>
<td></td>
</tr>
<tr>
<td>GRILLED CHICKEN SANDWICH</td>
<td>burrata, tomato jam, basil aioli</td>
</tr>
<tr>
<td>BRICK PRESSED CHICKEN</td>
<td>lemon chicken jus *only available for dinner</td>
</tr>
<tr>
<td>FRIED CHICKEN</td>
<td>potato waffle, black pepper maple drizzle</td>
</tr>
<tr>
<td>VEGETABLE BIBIMBAK</td>
<td>sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg</td>
</tr>
<tr>
<td>BRAISED BEEF SHORT RIB</td>
<td>red wine jus</td>
</tr>
<tr>
<td>THE SMITH BAR STEAK</td>
<td>chimichurri *$7 supplement per person for entire party</td>
</tr>
<tr>
<td>NY STRIP</td>
<td>peppercorn sauce *$12 supplement per person for entire party</td>
</tr>
<tr>
<td>FILET MIGNON</td>
<td>peppercorn sauce *$15 supplement per person for entire party</td>
</tr>
</tbody>
</table>

**SALADS**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>LITTLE GEM CAESAR</td>
<td>parmesan frico</td>
</tr>
<tr>
<td>MEDITERRANEAN</td>
<td>romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinaigrette</td>
</tr>
<tr>
<td>KALE &amp; QUINOA</td>
<td>cranberries, ricotta salata, toasted almonds, dijon vinaigrette</td>
</tr>
</tbody>
</table>

**ADDITIONS**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>RAW BAR</td>
<td>$15 PP</td>
</tr>
<tr>
<td>oysters</td>
<td></td>
</tr>
<tr>
<td>spicy salmon tartare</td>
<td></td>
</tr>
<tr>
<td>shrimp cocktail</td>
<td></td>
</tr>
<tr>
<td>SIDES</td>
<td>$2 PP</td>
</tr>
<tr>
<td>PASSED HORS D’ŒUVRES 4 FOR $15 PP</td>
<td>see page 9</td>
</tr>
<tr>
<td>HORS D’ŒUVRES STATIONS</td>
<td>pricing varies, see page 9</td>
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<tr>
<td>DARK CHOCOLATE CAKE</td>
<td>$150 approximately 30 guests</td>
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</tbody>
</table>

**SIDES**

<table>
<thead>
<tr>
<th>Dish</th>
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</tr>
</thead>
<tbody>
<tr>
<td>SMASHED GARLIC POTATOES</td>
<td></td>
</tr>
<tr>
<td>BRUSSELS SPROUTS</td>
<td></td>
</tr>
<tr>
<td>JALAPEÑO CHEDDAR GRITS</td>
<td></td>
</tr>
<tr>
<td>FRIES</td>
<td></td>
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</tbody>
</table>

**DESSERTS**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>DESSERTS TO SHARE</td>
<td>*all included</td>
</tr>
<tr>
<td>sticky toffee pudding</td>
<td></td>
</tr>
<tr>
<td>seasonal pie</td>
<td></td>
</tr>
<tr>
<td>seasonal cake</td>
<td></td>
</tr>
<tr>
<td>rainbow cookies</td>
<td></td>
</tr>
<tr>
<td>chocolate chip cookies</td>
<td></td>
</tr>
<tr>
<td>PLATED DESSERT</td>
<td>*plated dinner only</td>
</tr>
<tr>
<td>STICKY TOFFEE PUDDING</td>
<td></td>
</tr>
<tr>
<td>S’MORES IN A JAR</td>
<td></td>
</tr>
<tr>
<td>HOT FUDGE SUNDAE</td>
<td></td>
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<tr>
<td>SEASONAL ICE CREAM OR SORBET</td>
<td></td>
</tr>
<tr>
<td>SEASONAL FRUIT SALAD</td>
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</tbody>
</table>
DINNER PRIX FIXE

“For groups of up to 25. No substitutions or modifications.

TABLE HORS D’OEUVRES *to share

TOASTED SESAME HUMMUS spiced crackers & crudités

POTATO CHIPS blue cheese fondue

MAINS *guests choose one

SEASONAL RIGATONI

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

SEASONAL SALMON

DESSERTS TO SHARE *all items included

sticky toffee pudding • seasonal pie • seasonal cake • rainbow cookies • chocolate chip 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**

- **7 passed hors d’oeuvres**
- Premium open bar and (optional) two passed specialty cocktails

### Passed Hors d’Oeuvres

- **All occasions**
  - Spinach & feta cups
  - Macaroni & cheese balls
  - Deviled eggs (Dijon, habanero)
  - Toasted sesame hummus (spiced crackers)
  - Spicy salmon tartare (crispy rice, spicy sauce, nori, avocado vinaigrette)
  - Bibimbap croquettes (house made kimchee, sriracha)
  - Seasonal flatbread
  - Ricotta gnocchi (truffle cream)
  - Crab cake tots (southern tartar, green apple)
  - Avocado tacos
  - Mini lobster rolls
  - Fries (green peppercorn aioli)
  - Spicy tuna tartare (shrimp cracker)
  - 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 per person for entire party only; available for brunch, lunch, dinner or cocktail parties*

- **Potato chips ($4)** blue cheese fondue
- **Crudités ($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 capocola
- **Shrimp cocktail ($9)**
- **Candied bacon ($5)**
- **Mini burger ($9)**
  - American cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce
- **Mini Smith burger ($9)**
  - Bacon shallot marmalade, white cheddar, crispy pickled onions, TSB sauce
- **Oysters ($15)** on half shell

### Dessert Bites

*All items included for an additional $8 pp*

- Lemon tart • Chocolate chip cookies • Mini brownies • Rainbow cookies
BEVERAGE PACKAGES

Pricing per person.

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

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- $40
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- $50
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

BRUNCH

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

SPECIALTY COCKTAILS - $20
two unlimited specialty brunch cocktails, fountain soda, juice, coffee & tea

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

BRUNCH COCKTAILS, BEER & WINE - $35
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- $40
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- $50
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

SPECIALTY COCKTAILS

(choose 2)

BOOZY

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

PEARL GIBSON
vodka, pickled pearl onion, dry vermouth, celery shrub

CRISP

POOL PARTY
gin, aperol, grapefruit liqueur, lemon, prosecco

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

MOSCOW MULE
vodka, house-made ginger beer, lime

HUNGRY TEACHER
kentucky bourbon, mint, lime, lemon

PUNCH

SANTIAGO PUNCH
pisco, pineapple shrub, spiced almond liqueur, lime, tiki & orange bitters

BUBBLY

THE GATSBY
gin, pomegranate, hibiscus, lemon, prosecco

OLD CUBANO
martinique aged rum, lime, mint, prosecco

SPICY

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

SMOKE ‘EM IF YOU GOT ‘EM
mezcal, lime, cholula chili, grapefruit, habanero lime syrup

THE SMITH BLOODY MARY
vodka, secret mix

ZERO PROOF

THREE LEGGED RACE
pineapple-thai basil shrub, soda, yuzu, thai basil

DUCK DUCK JUICE
orange, pineapple, cranberry, housemade ginger beer

BRUNCH COCKTAILS

• BLOODY MARY
• MIMOSA
• BELLINI
• BARNSTORMER
• THE GATSBY

PLEASE SEE PAGE 11 FOR PREMIUM & TOP SHELF OPTIONS
**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
- FRANÇELICO
- GODIVA
- LIMONCELLO
- KALUA
- PIMM'S
- RAMAZZOTTI
- SAMBUCA
- ST. GERMAIN
- TIA MARIA

**SCOTCH, WHISKEY, & BOURBON**
- BULLEIT
- BULLEIT RYE
- CANADIAN CLUB
- CUTTY SARK

**RUM**
- BACARDI LIGHT
- CAPTAIN MORGAN'S
- MALIBU
- MT. GAY
- MYERS

**DEWAR’S WHITE LABEL**
- JACK DANIEL’S
- JAMESON IRISH WHISKEY
- JIM BEAM ORIGINAL
- JOHNIE WALKER RED LABEL
- MAKER’S MARK
- REDEMPTION RYE
- SEAGRAM’S 7
- SEAGRAM’S V.O.
- TEMPLETON RYE
- WILD TURKEY 8°
- WILD TURKEY RYE

**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 ANEJO
- DON JULIO SILVER
- PATRON ANEJO
- PATRON REPOSADO
- RIAZUL ANEJO
- 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
- MICHTER’S RYE
- WOODFORD RESERVE
- SMALL BATCH BOURBON