WATER GRILL
EST 1989

APPETIZERS
TRAY PASSED

MINI CRAB CAKES
lump blue crab cakes with celery root remoulade

4.00 PER PIECE

CHICKEN & SHISHITO BROCHETTE
soy lime glaze

3.50 PER PIECE

VIETNAMESE CHICKEN LOLLIPOPS
lightly fried with a sweet and spicy glaze

3.50 PER PIECE

CRISPY FLATBREAD RATATOUILLE
with shallot jam

4.00 PER PIECE

HEIRLOOM TOMATO BRUSCHETTA
whipped goat cheese and balsamic pearls

4.00 PER PIECE

ZUCCHINI LOLLIPOP
panko crusted with marinated mozzarella

3.50 PER PIECE

MINI BEEF SLIDERS
cheddar, caramelized onions, chipotle aioli

6.00 PER PIECE



minimum order of 25 pieces of each selection

Menu price is not inclusive of tax & service fee. Items are subject to change based on availability and seasonal changes

WATER GRILL
EST 1989

APPETIZERS

WILD JUMBO SHRIMP COCKTAIL

served with fresh horseradish cocktail sauce

3.50 PER PIECE

BIGEYE TUNA POKE

soy sauce, avocado, wasabi tobiko, sesame seeds

4.00 PER PIECE

GARDEN ROLL

avocado, cucumber, yamagobo, heirloom tomato, wasabi vinaigrette

3.00 PER PIECE

KING SALMON ROLL

farmed atlantic salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette

3.00 PER PIECE

TROJAN ROLL

wild bigeye tuna, yuzu tobiko, wasabi vinaigrette, traditional ponzu sauce

3.50 PER PIECE

SPICY LOBSTER ROLL

avocado, sesame soy paper, spicy mayo, lobster, eel sauce

5.00 PER PIECE

SMOKED HAMACHI RICE CRISP

pickled fresno chili, avocado mousse

5.00 PER PIECE

minimum order of 25 pieces of each selection



Menu price is not inclusive of tax & service fee. Items are subject to change based on availability and seasonal changes

WATER GRILL
EST. 1989

APPETIZER PLATTERS

CHILLED SHELLFISH

Our platters are composed of all the best seasonal offerings available, and the contents change daily. We often feature various lobster, crab, clams, mussels, shrimp, scallops, and periwinkles,and we always include a variety of eastern and pacific oysters

38 PER PERSON

OR, SELECT FROM OUR SHELLFISH PLATTERS BELOW:

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
KUMAMOTO* (crassostrea sikamea) humboldt bay, california	1	2	4
RINCON DE BALLENAS* (crassostrea gigas) baja california, mexico	1	2	4
BEACH PLUM* (crassostrea virginica) buzzards bay, ma	2	3	4
WILD LITTLENECK CLAMS* long island, new york	2	4	8
FARMED PERUVIAN BAY SCALLOP* [illegible]	2	4	8
WILD JUMBO WHITE SHRIMP [illegible]	4	7	14
FARMED TOTTEN INLET MEDITERRANEAN MUSSELS*	6	10	20
1 LB NORTH AMERICAN HARD SHELL LOBSTER	½	½	WHOLE
WILD DUNGENESS CRAB washington		½	WHOLE
	65.00	120.00	225.00

SAMPLE

EASTERN & PACIFIC OYSTERS

:: RAW BAR* ::

served with fresh horseradish, mignonette, cocktail sauce, and habanero-lime relish

	EACH	½ DOZEN	1 DOZEN
EASTERN			
ISLAND SEADUCTION* (crassostrea virginica) Chesapeake Bay, VA	3.85	22.10	43.20
BARCAT* (crassostrea virginica) Chesapeake Bay, VA	4.20	24.20	47.40
★JAMES RIVER* (crassostrea virginica) Chesapeake Bay, VA	4.25	24.50	47.40
HOLLYWOOD* (crassostrea virginica) Hollywood, MD	4.35	25.10	48.00
MISTY POINT* (crassostrea virginica) Pope's Bay, VA	4.35	25.10	47.40
★RAPPAHANNOCK* (crassostrea virginica) Rappahannock River, VA	4.40	25.40	49.80
★BEACH PLUM* (crassostrea virginica) Buzzards Bay, MA	4.60	26.60	52.20
PACIFIC			
★KUMAMOTO* (crassostrea sikamea) Humboldt Bay, CA	4.60	26.60	52.20
OLY VIEW* (crassostrea sikamea) Totten Inlet, WA	4.00	23.00	45.00
★BAHIA FALSA* (crassostrea gigas) San Quintin Bay, MX	4.05	23.30	45.60
OLYMPIA* (ostrea lurida) Totten Inlet, WA	4.15	23.90	46.80
★RINCON DE BALLENAS* (crassostrea gigas) Ensenada, MX	4.20	24.20	47.40
NIGHT TIDE* (crassostrea gigas) Thorndyke Bay, WA	4.30	24.80	48.60
FAT BASTARD* (crassostrea gigas) Willapa Bay, WA	4.65	26.90	52.80
OYSTER SAMPLER* **includes all marked with ★**		25.70	49.90

SAMPLE



Menu price is not inclusive of tax & service fee. Items are subject to change based on availability and seasonal changes

WATER GRILL
EST 1989

$75

SIGNATURE LUNCH
TWO COURSE

Starters
CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons, anchovies

ROASTED BEETS
tandoori spiced yogurt and wild arugula

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées
CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

SHRIMP SCAMPI
pappardelle, garlic oil, white wine butter sauce

WILD KING SALMON
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 6OZ
with chimichurri

Sides
CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES
SEASONAL VEGETABLES
Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts



artisan bread, coffee, tea and soft drinks are included - all other beverages billed on consumption

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WATER GRILL
EST 1989

$90

RESERVE LUNCH
TWO COURSE

Starters
CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons, anchovies

ROASTED BEETS
tandoori spiced yogurt and wild arugula

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées
CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

SHRIMP SCAMPI
pappardelle, garlic oil, white wine butter sauce

WILD KING SALMON
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

FILET MIGNON "DOUBLE R RANCH" 8oz
with chimichurri

Sides
CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES
SEASONAL VEGETABLES
Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts



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WATER GRILL
EST 1989

$102

CHATEAU LUNCH
THREE COURSE

Appetizers
CHOOSE TWO

JUMBO LUMP CRAB CAKE
celery root remoulade

WILD BIGEYE TUNA POKE
soy sauce, avocado, wasabi tobiko, sesame seeds

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters
CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées
CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

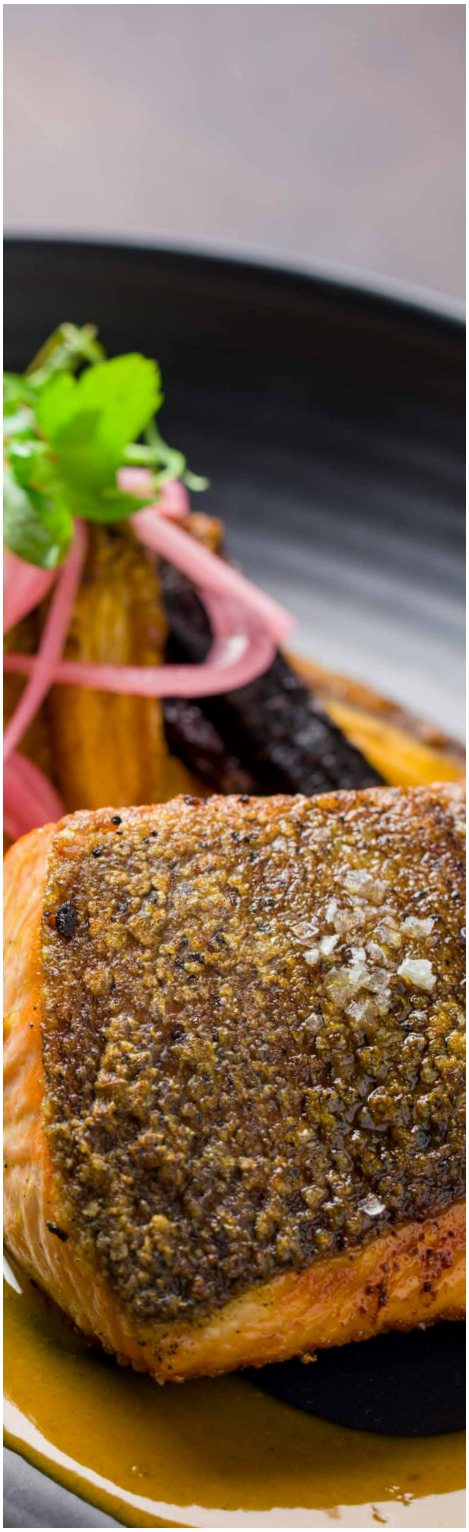
SHRIMP SCAMPI
pappardelle, garlic oil, white wine butter sauce

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

WILD KING SALMON
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 8oz
with chimichurri



Sides
CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES
Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts

Desserts
CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

artisan bread, coffee, tea and soft drinks are included - all other beverages billed on consumption

Menu price is not inclusive of tax & service fee. Items are subject to change based on availability and seasonal changes

WATER GRILL
EST 1989

$102

SIGNATURE DINNER
THREE COURSE

Starters
CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons, anchovies

ROASTED BEETS
tandoori spiced yogurt and wild arugula

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées
CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

SHRIMP SCAMPI
pappardelle, garlic oil, white wine butter sauce

WILD KING SALMON
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 6OZ
with chimichurri

Sides
CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES
SEASONAL VEGETABLES
Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts

Desserts
CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE



artisan bread, coffee, tea and soft drinks are included - all other beverages billed on consumption

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WATER GRILL
EST 1989

$115

RESERVE DINNER
THREE COURSE

Starters
CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons, anchovies

ROASTED BEETS
tandoori spiced yogurt and wild arugula

MIXED ORGANIC GREENS
golden balsamic dressing



Entrées
CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

WILD KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 8OZ | 10OZ +$12
with chimichurri

Sides
CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES
SEASONAL VEGETABLES
Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts

Desserts
CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

artisan bread, coffee, tea and soft drinks are included - all other beverages billed on consumption

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WATER GRILL
EST 1989

$128

CHATEAU DINNER
FOUR COURSE

Appetizers
CHOOSE TWO

JUMBO LUMP CRAB CAKE
celery root remoulade

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

WILD BIGEYE TUNA POKE
soy sauce, avocado, wasabi tobiko, sesame seeds

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters
CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons, anchovies

ROASTED BEETS
tandoori spiced yogurt and wild arugula

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées
CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

WILD KING SALMON
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

FILET MIGNON "DOUBLE R RANCH" 8OZ | 10OZ +$12
with chimichurri

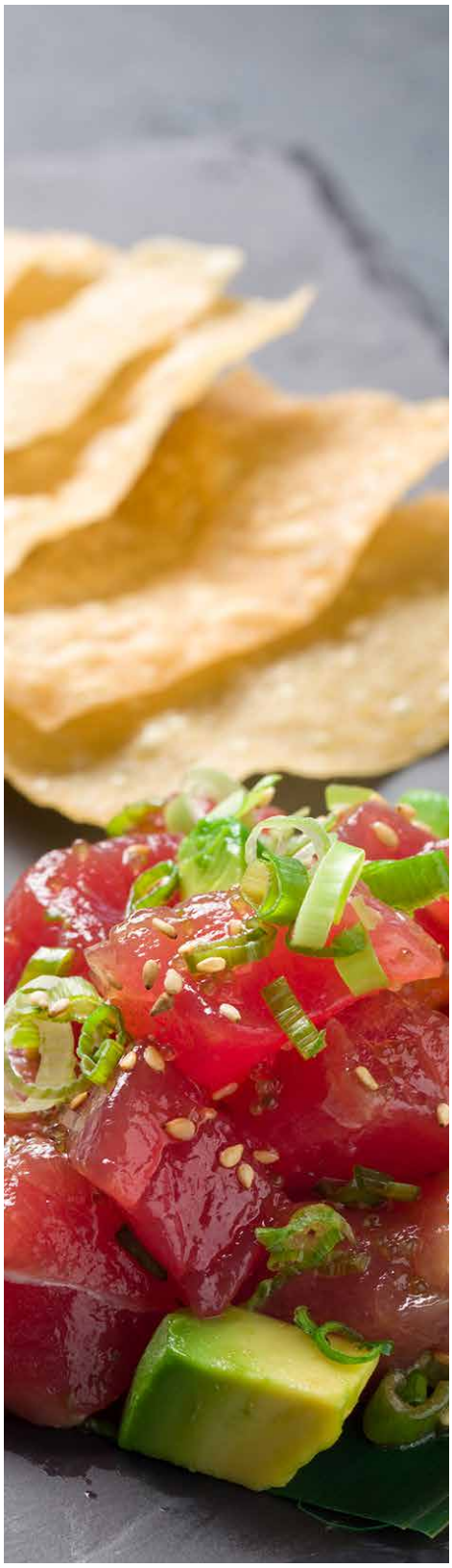
Sides
CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES
Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts

Desserts
CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE



artisan bread, coffee, tea and soft drinks are included - all other beverages billed on consumption

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WATER GRILL
EST 1989

$148

ESTATE DINNER
FOUR COURSE



Appetizers
CHOOSE TWO

JUMBO LUMP CRAB CAKE
celery root remoulade

WILD BIGEYE TUNA POKE
soy sauce, avocado, wasabi tobiko, sesame seeds

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters
CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées
CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD KING SALMON
pan roasted with a seasonal preparation

CLASSIC SURF & TURF
6 oz filet mignon, wild south african lobster tail

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with melted butter

"MARY'S" ORGANIC CHICKEN
Charcoal grilled with herbed couscous

PRIME NEW YORK STRIP "DOUBLE R RANCH" 14OZ
with mâitre d'hôtel butter

FILET MIGNON "DOUBLE R RANCH" 8OZ | 10OZ +$12
with chimichurri

Sides
CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES
Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts

Desserts
CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

artisan bread, coffee, tea and soft drinks are included - all other beverages billed on consumption

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WATER GRILL
EST 1989

STATIONS

Artisinal Cheese & Fruit Platter

served with assorted crackers

SMALL 140 (UP TO 25 GUESTS) | LARGE 260 (UP TO 60 GUESTS)

Crudités

array of seasonal fresh vegetables served with hummus,
blue cheese and herb yogurt dressings

75 (UP TO 25 GUESTS)

Raw Bar & Oyster Shucking

eastern and pacific oysters, seasonal shellfish

PER PERSON PRICING VARIES WITH SELECTION

Carving Station

wood roasted "Double R Ranch" beef tenderloin
with chimichurri, creamy horseradish, whole grain mustard sauce

28 PER PERSON
($150 ATTENDANT FEE REQUIRED)

Hawaiian Poke Station

fresh wild yellowfin tuna and atlantic salmon are mixed with your choice of sauces and toppings, so your guests can create their own individual poke creation

seasonal ingredients include various dressing options, as well as fresh cucumber, avocado, daikon sprouts and wonton crisps

18 PER PERSON
($150 ATTENDANT FEE REQUIRED)

Assorted Mini Desserts

$4.00 PER PIECE



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WATER GRILL
EST. 1989

$83

LUNCH BUFFET
50+ GUESTS

Starters
CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons, anchovies

ROASTED BEETS
tandoori spiced yogurt and wild arugula

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées
CHOOSE TWO

CHARCOAL GRILLED CHICKEN BREAST
with herbed couscous

WILD KING SALMON
pan roasted with a seasonal preparation

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD MAHI MAHI
pan seared with a seasonal preparation

Sides
CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES
Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts

Desserts
CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

artisan bread, coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL
EST. 1989

$125

RESERVE DINNER BUFFET
50+ GUESTS

Appetizers
CHOOSE TWO

CRISP FRIED CALAMARI
with smokey marinara and tzatziki

JUMBO LUMP CRAB CAKE
celery root remoulade

MUSSELS GARBANZO
pancetta, harissa, parsley, and lemon

MANILA CLAMS WITH CHORIZO
steamed in saffron broth, crispy french baguette

Starters
CHOOSE TWO

CLAM CHOWDER
with manila clams and applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons, anchovies

ROASTED BEETS
tandoori spiced yogurt and wild arugula

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées
CHOOSE TWO

WILD KING SALMON
pan roasted with a seasonal preparation

CHARCOAL GRILLED CHICKEN BREAST
with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED +$5
pan roasted with a seasonal preparation

PRIME NEW YORK STRIP "DOUBLE R RANCH"
charcoal grilled with chimichurri

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

Sides
CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES
Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts

Desserts
CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

artisan bread, coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL
EST. 1989

$135

GRAND RESERVE
DINNER BUFFET 50+ GUESTS

Appetizers
CHOOSE TWO

CRISP FRIED CALAMARI
with smokey marinara and tzatziki

JUMBO LUMP CRAB CAKE
celery root remoulade

MUSSELS GARBANZO
pancetta, harissa, parsley, and lemon

MANILA CLAMS WITH CHORIZO
steamed in saffron broth, crispy french baguette

Starters
CHOOSE TWO

CLAM CHOWDER
with manila clams and applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons, anchovies

ROASTED BEETS
tandoori spiced yogurt and wild arugula

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées
CHOOSE THREE

WILD KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED
pan roasted with a seasonal preparation

CHARCOAL GRILLED CHICKEN BREAST
with herbed couscous

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"
with bearnaise sauce, creamy horseradish, and whole grain mustard

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

Sides
CHOOSE TWO

MAC & CHEESE
YUKON GOLD MASHED POTATOES
SEASONAL VEGETABLES

Desserts
CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

artisan bread, coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL
EST 1989

BAR PACKAGES

PRICED PER PERSON, ALL ADULTS OVER 21 YEARS OLD

House Wine & Beer

$22.50 FIRST HOUR, $17.50 SECOND HOUR, $12.50 THIRD HOUR

WINE

Mionetto 'Avantgarde' Prosecco Brut, Treviso, Veneto, Italy

SELECT ONE WHITE:

Onx 'Field Day' Sauvignon Blanc, Templeton Gap, CA

Sean Minor Chardonnay, Sonoma Coast, CA

SELECT ONE RED:

Torii Mor Pinot Noir, Willamette Valley, OR

Daou Cabernet Sauvignon, Paso Robles, CA

BEER

SELECT TWO:

Corona, Sapporo, Heineken, Stella Liberte NA,

Sierra Nevada Trail Pass NA

Standard Bar

$30 FIRST HOUR, $25 SECOND HOUR, $20 THIRD HOUR

GRAINGER'S ORGANIC VODKA, PRAIRIE ORGANIC GIN,
FUNK HARBOR SILVER RUM, RANCHO ALEGRE SILVER TEQUILA,
EVAN WILLIAMS STRAIGHT BOURBON

SELECT ONE SIGNATURE COCKTAIL

SEE MENU

WINE

Mionetto 'Avantgarde' Prosecco Brut, Treviso, Veneto, Italy

SELECT ONE WHITE:

Onx 'Field Day' Sauvignon Blanc, Templeton Gap, CA

Sean Minor Chardonnay, Sonoma Coast, CA

SELECT ONE RED:

Torii Mor Pinot Noir, Willamette Valley, OR

Daou Cabernet Sauvignon, Paso Robles, CA

BEER

SELECT TWO:

Corona, Sapporo, Heineken, Stella Liberte NA,

Sierra Nevada Trail Pass NA



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WATER GRILL
EST 1989

BAR PACKAGES

PRICED PER PERSON, ALL ADULTS OVER 21 YEARS OLD

Premium Bar

$37.50 FIRST HOUR, $32.50 SECOND HOUR, $27.50 THIRD HOUR

TITO'S VODKA, TANQUERAY GIN, FUNK HARBOR SILVER RUM, CASAMIGOS SILVER TEQUILA, MAKER'S MARK, MONKEY SHOULDER SCOTCH, COGNAC PARK V.S.

SELECT TWO SIGNATURE COCKTAILS

SEE MENU

WINE

Scharffenberger Brut Rose, Mendocino, CA

SELECT ONE WHITE:

Silverado 'Miller Ranch' Sauvignon Blanc, Yountville, Napa Valley, CA

Failla Chardonnay, Sonoma Coast, CA

SELECT ONE RED:

Duckhorn 'Decoy' Limited Pinot Noir, Sonoma Coast, CA

Truchard Vineyards Cabernet Sauvignon, Carneros, CA

BEER

SELECT TWO:

Corona, Sapporo, Heineken, Stella Liberte NA,

Sierra Nevada Trail Pass NA

Ultra Premium Bar

$45 FIRST HOUR, $40 SECOND HOUR, $35 THIRD HOUR

GREY GOOSE VODKA, HENDRICK'S GIN, DIPLOMATICO MANTUANO 8 YEAR RUM, PATRON SILVER TEQUILA, WOODFORD RESERVE BOURBON, JOHNNIE WALKER BLACK, HENNESSEY VS COGNAC

SELECT TWO SIGNATURE COCKTAILS

SEE MENU

WINE

Taittinger 'La Francaise' Brut, Reims, Champagne, France NV

SELECT ONE WHITE:

Cloudy Bay Sauvignon Blanc, Marlborough, NZ

Rombauer Chardonnay, Carneros, CA

SELECT ONE RED:

Argyle Reserve Pinot Noir, Willamette Valley, OR

Duckhorn Vineyards Cabernet Sauvignon, Carneros, CA

BEER

SELECT TWO:

Corona, Sapporo, Heineken, Stella Liberte NA,

Sierra Nevada Trail Pass NA



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