



SUITE

MENU

JUNE 23-24

UNITED  
CENTER 

*Levy*

UNITED  
CENTER 



Levy

# WELCOME

TO THE 2017 NHL DRAFT AT THE

# UNITED CENTER

We look forward to creating a memorable experience for you and your guests. Our team of chefs, lead by Executive Chef Mike Arcomone, has created a complete menu, featuring a selection of chef designed packages and à la carte menu items.

Lisa Siragusa  
Director of Executive Suites  
312-455-7424  
lsiragusa@levyrestaurants.com

EMAIL ORDERS TO

[UCSUITEEATS@LEVYRESTAURANTS.COM](mailto:UCSUITEEATS@LEVYRESTAURANTS.COM)

Our guest relations representatives are available from 9:00am to 5:00pm CST, Monday through Friday to assist with your food and beverage selections. In ensuring the highest level of presentation, service and quality, we ask that all food and beverage orders be placed by 2:00pm CST, two business days prior to each event.

Wednesday, June 21st 2:00pm for Friday, June 23rd  
Thursday, June 22nd 2:00pm for Saturday, June 24th

For food orders placed after the above deadlines please refer to our Day of Event Menu order form. Orders can be received via e-mail at [UCSuiteEats@LevyRestaurants.com](mailto:UCSuiteEats@LevyRestaurants.com) or arranged with the assistance of a Guest Relations Representative at 312-455-7419, 312-455-7420 or 312-455-7457. Please complete the Billing and Event Information portion when submitting all food and beverage orders so that we may better serve you. Orders may also be placed in your suite with your attendant or by using the in-suite tablet. Because Levy exclusively furnishes all food and beverage products for the suites at the United Center, guests are prohibited from bringing personal food or beverage without proper authorization.

## ORDERING INFORMATION

### CONTACT INFORMATION

Levy Guest Relations Representatives  
(food and beverage orders)

Regina Gillerlain	312-455-7457	rgillerlain@levyrestaurants.com
Emma Quinn	312-455-7419	equinn@levyrestaurants.com
Stephen Farrell	312-455 7420	sfarrell@levyrestaurants.com

United Center Premium Seating  
(ticketing or other suite related questions)

Curtis Baddeley	312-455-4119	cbaddeley@unitedcenter.com
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UNITED  
CENTER 

Levy

# PACKAGES

**OUR EXECUTIVE CHEF, MIKE ARCOMONE,** has designed several game day menus with the perfect blend of flavors to make ordering easy. In addition to the classic barbecue and traditional game-day favorites, you'll see a Farmer's Market package featuring local, free-range, vegetarian and vegan samplers to complement your selections.

## CONTINENTAL BREAKFAST

## HOT BREAKFAST

## PITMASTER BARBECUE

## FARMER'S MARKET

## WINDY CITY CLASSICS

## HALL OF FAME

## CHICAGO'S PLATE

## FAN-FAVORITES

# CONTINENTAL BREAKFAST

Lighter breakfast fare with an assortment of baked goods, coffee, tea, and juice.

**SERVED FOR A MINIMUM OF 12 PEOPLE.  
22.00 PER PERSON.**

### FRESH BAKED MUFFINS AND DANISH

### BAGELS AND CREAM CHEESE

*An assortment of bagels with plain cream cheese on the side*

### MARKET FRESH FRUIT

### COFFEE

*Regular and Decaf*

### HOT TEA

### ASSORTED JUICES

*Cranberry, orange and grapefruit*



# HOT BREAKFAST

A traditional hot breakfast featuring house made breakfast sandwiches and French toast casserole.

**SERVED FOR A MINIMUM OF 12 PEOPLE.  
35.00 PER PERSON.**

### SCRAMBLED EGGS

*With marscapone cheese and garnished with blistered baby heirloom tomatoes*

### FRENCH TOAST CASSEROLE

*Traditional French toast, soft baked and served with maple syrup on the side.*

### BACON AND SAUSAGE

### SEASONAL SLICED FRUIT

### COFFEE

*Regular and Decaf*

### HOT TEA

### ASSORTED JUICES

*Cranberry, orange and grapefruit*

# PITMASTER BARBECUE

A sampling of our favorite BBQ fare from across the country.

SERVED FOR A MINIMUM OF 12 PEOPLE.  
54.95 PER PERSON.

KC BABY BACK RIBS

NORTH CAROLINA PULLED PORK

TEXAS SLOW COOKED BEEF BRISKET

SMOKY LINKS

## SIDES

.....

SMOKEHOUSE BAKED BEANS

HONEY CHEDDAR CORNBREAD

CAROLINA SLAW

## HOUSE SAUCES

.....

NORTH CAROLINA BARBECUE SAUCE

KANSAS CITY BARBECUE SAUCE

SOUTH CAROLINA MUSTARD BARBECUE SAUCE

# FARMER'S MARKET

Each of our homemade Farmer's Market packages feature fresh, natural and local flavors of the season.

SERVED FOR A MINIMUM OF 12 PEOPLE.  
50.00 PER PERSON.

CHICKEN FLATBREAD SANDWICH

FARMSTEAD CHEESES

OUR GARDEN PICKS

MARKET FRESH FRUIT

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

CHOPPED VEGETABLE SALAD

GRILLED KABOBS

FREE-RANGE ROASTED

ROSEMARY GARLIC CHICKEN



# Windy City CLASSICS

Featuring some of our local favorite offerings.

SERVED FOR A MINIMUM OF 12 PEOPLE.  
55.00 PER PERSON.

CHICAGO STYLE HOT DOGS

MAXWELL STREET POLISH

ITALIAN BEEF

GRILLED CAPRESE FLATBREAD SQUARES

MARKET FRESH FRUIT

CHICAGO CHOPPED SALAD

STEAKHOUSE WEDGE SALAD

FRESHLY POPPED POPCORN

PRETZEL TWISTS WITH POMMERY MUSTARD DIP



# HALL OF FAME

This package scores big points with every fan!

SERVED FOR A MINIMUM OF 12 PEOPLE.  
47.00 PER PERSON.

CHICKEN TENDERLOIN STRIPS

CHICAGO STYLE HOT DOGS

ITALIAN BEEF

CHICKEN FLATBREAD SANDWICHES

MARKET FRESH FRUIT

FRESHLY POPPED POPCORN

POTATO CHIPS AND GOURMET DIPS



# CHICAGO'S PLATE

We've curated a collection of Chicago's best dining options highlighting some of the city's best loved and exclusive items.

SERVED FOR A MINIMUM OF 12 PEOPLE.  
79.95 PER PERSON.

BIG STAR STEAK AND CHICKEN TACOS

LILLIE'S Q PULLED PORK

LEGHORN CHICKEN TENDERS

JAKE MELNICK'S WINGS

LEGHORN ORGANIC KALE SALAD

BIG STAR GUACAMOLE

NUTS ON CLARK POPCORN

BIG FAT COOKIES

SWEET MANDY B'S CUPCAKES

# FAN-FAVORITES

The ultimate day at the event starts with the perfect package of fan favorites and our signature dishes.

SERVED FOR A MINIMUM OF 12 PEOPLE.  
51.00 PER PERSON.

STEAKHOUSE BEEF TENDERLOIN

CHICAGO STYLE HOT DOGS

CHICKEN TENDERLOIN STRIPS

GRILLED CAPRESE FLATBREAD SQUARES

GARDEN FRESH VEGETABLES

ITALIAN CHOPPED SALAD

THE SNACK ATTACK

FRESHLY POPPED POPCORN



## A LA CARTE

## BREAKFAST

## APPETIZERS

## GREENS

## SUSHI

## CLASSICS

## CHEF SPECIALTY ENTREES

HANDCRAFTED SANDWICHES  
& FLATBREADSBURGERS SAUSAGES  
& DOGS

## CLASSIC SIDES

## SNACKS

VEGETARIAN &  
VEGAN OPTIONS

## SWEET SPOT

## BREAKFAST

SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

## BREAKFAST SANDWICH TRIO

*LEGHORN CHICKEN ON A BISCUIT*  
Breaded chicken breast on a house made biscuit  
with spicy mayo and Monterey Jack cheese.

*SMOKED TRI TIP WITH EGG AND CHEESE*  
served on a Tuscan roll with sharp cheddar

*CHICKEN SAUSAGE, EGG AND CHEESE*  
Chicken sausage patty on brioche with  
scrambled egg and mild provolone  
cheese.

12.95 PER PERSON

## FRENCH TOAST CASSEROLE

*Traditional French toast, soft baked and served  
with a side of maple syrup.*  
8.00 PER PERSON

## YOGURT PARFAITS

*Vanilla yogurt with an assortment of berries  
and granola.* 7.00 PER PERSON

## FRESH BAKED MUFFINS AND DANISH

6.50 PER PERSON

## BAGELS AND CREAM CHEESE

*An assortment of bagels with plain cream cheese  
on the side.* 6.00 PER PERSON

## MARKET FRESH FRUIT

10.25 PER PERSON

## CHOCOLATE MILK

15.00 PER SIX PACK (1/2 pint)

## MILK

15.00 PER SIX PACK (1/2 pint)

## CRANBERRY JUICE

15.00 PER SIX PACK

## ORANGE JUICE

15.00 PER SIX PACK

## GRAPEFRUIT JUICE

15.00 PER SIX PACK

## COFFEE

*Regular and Decaf*  
9.25 PER CARAFE

# APPETIZERS

ALL APPETIZERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

## CHICKEN TENDERLOIN STRIPS

Tender strips of chicken coated in country breading served with honey mustard and tangy barbecue sauces

12.75 PER PERSON

## SOUTHWESTERN NACHO BAR

Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers. 10.95 PER PERSON

Add pulled pork. 3.00 PER PERSON

## SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing. 11.25 PER PERSON

## QUESADILLA TRIO

### ANCHO-MARINATED CHICKEN

Served with cilantro and Monterey Jack cheese.

### CARNE ASADA

With braised brisket, chopped onions, Oaxaca cheese and poblano peppers.

### VEGETABLE

Served with spinach, mushroom, onions and pepper Jack cheese.

All accompanied by avocado crema and a smoky tomato salsa. 13.95 PER PERSON

## WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces. 11.50 PER PERSON

## ANTIPASTO PLATTER

Sopresatta, coppa, prosciutto, mozzarella ciliegine, marinated olives, artichokes and roasted peppers with focaccia crostini and herbed ciabatta rolls. 10.95 PER PERSON

## FARMERS MARKET DIPS, VEGGIES AND CROSTIN

Fresh, crisp, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips. 11.00 PER PERSON

## CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 135.00 FOR 30 PIECES

## FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys. 10.25 PER PERSON

## MARKET FRESH FRUIT

10.50 PER PERSON

## GARDEN FRESH VEGETABLES

Served with firecracker ranch dressing. 9.50 per person





## GREENS

SERVED FOR A MINIMUM OF SIX PEOPLE

### CLASSIC CAESAR SALAD

*Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our Signature Caesar dressing.*

**9.50 PER PERSON**

*Add grilled chicken, steak or shrimp.* **3.00 PER PERSON**

### STEAKHOUSE WEDGE SALAD

*Iceberg wedges with chopped bacon, tomato, sliced red onion and blue cheese crumbles. Served with blue cheese dressing.* **9.95 PER PERSON**

### ITALIAN CHOPPED SALAD

*Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese tossed in a honey-mustard vinaigrette.* **9.50 PER PERSON**

### CHOPPED VEGETABLE SALAD

*Romaine and spinach with seasonal vegetables, olives, artichokes, pasta and Gorgonzola cheese with a red wine vinaigrette.*

**8.50 PER PERSON**

### GRILLED VEGETABLE PASTA SALAD

*Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette.* **6.00 PER PERSON**

### COLESLAW

*Crisp cabbage in a sweet and sour dressing.*

**5.50 PER PERSON**

## SUSHI



### CLASSIC PLATTER

*Shrimp Tempura, Negi Hamachi, California and Spicy Tuna Maki.* **150.00 SERVES 10**

### SUSHI/NIGIRI PLATTER

*Maguro (tuna), Smoked Salmon, Sake (salmon), Tako (octopus), Hamachi (yellowtail), Suzuki (striped bass), Kani (king crab) and Ebi (shrimp).* **300.00 SERVES 10**

### COMBINATION PLATTER

*Sushi/Nigiri with Shrimp Tempura, California, Spicy "Tail of Two Tunas", and Crunchy Pig-Hidden Lobster Maki.* **300.00 SERVES 10**

### VEGAN PLATTER

*Veggie Q (cucumber, shitake, oshinko, avocado, asparagus, spring mix, ponzu), Cucumber, Asparagus, and Garden (basil, mango mizuna, avocado, asparagus, cucumber, Ponzi) maki.* **150.00 SERVES 10**



## CLASSICS

SERVED FOR A MINIMUM OF SIX PEOPLE

### STEAKHOUSE BEEF TENDERLOIN

*Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and assorted rolls. 21.95 PER PERSON*

### GRILLED KABOBS

*Marinated chicken, grilled beef and Italian sausage kabobs served hot with Thai chile and spicy barbecue sauces.*

14.00 PER PERSON

### "FAJITAS" CARNE ASADA AND POLLO AL CARBÓN

*Grilled skirt steak topped with peppers, onions and queso fresco.*

*Grilled chicken with chorizo and Chihuahua cheese.*

*Served hot with salsa cruda, sour cream and warm tortillas.*

17.00 PER PERSON

### FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

*A classic blend of fresh flavors featuring succulent chicken and rosemary served hot with roasted potatoes.*

17.25 PER PERSON

### STEAK AND CHICKEN TACOS

*Queso fresco, fresh limes, avocado crema, housemade salsas with flour and corn tortillas, guacamole and crispy tortilla chips. 19.00 PER PERSON*

## CHEF SPECIALTY

THESE ENTRÉES ARE CREATED TO SAVOR IN YOUR SUITE. ALL ENTREES ARE SERVED HOT AND FRESHLY PREPARED BY ONE OF OUR CHEFS. ALL CHEF SPECIALTY ENTRÉES ARE SERVED FOR A MINIMUM OF TWELVE PEOPLE.

### GRILLED PEPPERCORN BEEF TENDERLOIN

*Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and homemade classic mashed potatoes.*

44.95 PER PERSON

### FARFALLE AND PENNE PASTA

*Chef-prepared pasta to order with a variety of options. Farfalle or penne pasta with your choices of shrimp, chicken, prosciutto, asparagus, grape tomatoes, mushrooms, or garlic along with three traditional pasta sauces—marinara, alfredo, or pesto. Served with grilled focaccia bread. 38.95 PER PERSON*

### APPLEWOOD-SMOKED TURKEY BREAST

*Served with traditional turkey gravy and dried cherry chutney. Accompanied by bistro-roasted vegetables and mashed potatoes. 34.95 PER PERSON*

### STEAKHOUSE GRILL

*Chef-carved aged strip steak accompanied by homemade classic mashed potatoes, creamed spinach and a steak sauce bar including horseradish cream, homemade steak sauce and wild mushroom demi-glace. 43.95 PER PERSON*



## HANDCRAFTED SANDWICHES & FLATBREADS

SERVED FOR A MINIMUM OF SIX PEOPLE

### CHICKEN FLATBREAD SANDWICH

*Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens.*

12.00 PER PERSON

### STEAK FLATBREAD SANDWICH

*Garlic and black pepper crusted short rib, horseradish aioli red onion, vine ripe tomato, blue cheese and field greens.*

12.00 PER PERSON

### GRILLED CAPRESE FLATBREAD SANDWICH

*Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad.*

10.00 PER PERSON

### MINI BUFFALO CHICKEN SANDWICHES

*Pulled chicken tossed in our homemade Buffalo-style hot sauce, served warm and accompanied by mini soft rolls and cool celery blue cheese slaw.*

10.75 PER PERSON

### ITALIAN BEEF

*Italian beef slowly simmered in a traditionally seasoned au jus topped with grilled peppers and onions. Served with Italian hoagie rolls and spicy giardiniera.*

12.00 PER PERSON

### SMOKED PORK SANDWICHES

*Smoked barbecue pork in our homemade barbecue sauce. Served hot with coleslaw and fresh rolls.*

12.00 PER PERSON

## BURGERS, SAUSAGES & DOGS

SERVED FOR A MINIMUM OF SIX PEOPLE

### MINI HAND CRAFTED BURGERS

#### TURKEY BURGER

*Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese on toasted brioche roll.*

12.50 PER PERSON. 2 BURGERS PER PERSON

#### BEER CHEESE BURGER

*Local beer cheese stuffed burger, topped with a sliced dill pickle and tomato on toasted brioche roll.*

12.50 PER PERSON. 2 BURGERS PER PERSON

### CHICAGO STYLE HOT DOGS

*Hot dogs served with all the traditional condiments and potato chips.*

11.00 PER PERSON

### BRATWURST AND SAUERKRAUT

*Grilled bratwurst served on a bed of sauerkraut with fresh rolls and whole grain mustard.*

10.00 PER PERSON

### MAXWELL STREET POLISH

*With caramelized onions, yellow mustard, and fresh rolls.*

10.00 PER PERSON

### ITALIAN SAUSAGE

*Served with sautéed peppers and onions, giardiniera and Italian hoagie rolls.*

12.00 PER PERSON

## CLASSIC SIDES

ALL CLASSIC SIDES ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

### HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic.  
5.50 PER PERSON

### THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses.  
6.50 PER PERSON

### GRILLED ASPARAGUS

Char-grilled chilled asparagus accompanied by lemon aioli.  
6.25 PER PERSON



Levy Restaurants is just one call away and a Culinary or Guest Relations Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

## SNACKS

### POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 16.50 PER BASKET

### BOTTOMLESS FRESHLY POPPED POPCORN

13.50 PER BASKET

### DRY-ROASTED PEANUTS

14.25 PER BASKET

### PRETZEL TWISTS

Served with pommery mustard dip.  
13.00 PER BASKET

### SNACK MIX

14.00 PER BASKET

### BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. 41.00 PER ORDER

### SALSA AND GUACAMOLE SAMPLER

Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp housemade tortilla chips.  
100.00 PER ORDER

## SNACKS, CONT

### HOUSE MADE WARM BELGIAN PRETZEL BOX

Jumbo Belgian Buttered Pretzels (3)  
Jumbo Belgian Cinnamon Sugar Pretzels (3)  
Salted and Buttered Pretzel Knots (6).

Box will be dropped after the start of your event.

99.50 SERVES UP TO 12 GUESTS

### GARRETT GOURMET POPCORN (GALLON)

Caramel crisp and cheese corn mix. 50.00 SERVES 6-8

## VEGETARIAN & VEGAN

SERVED FOR A MINIMUM OF SIX PEOPLE.

### PICO DE GALLO MAC-N-CHEESE

Housemade pico de gallo with cavatappi pasta, Chihuahua cheese sauce and crispy fried tortillas. 8.95 PER PERSON

### MINI SIGNATURE HOUSEMADE VEGGIE BURGERS

Black bean, brown rice and oat bran burgers served on mini wheat buns. 8.95 PER PERSON

# SWEET SPOT

OUR SIGNATURE DESSERTS CAN BE PACKAGED TO TAKE WITH YOU TO ENJOY AFTER THE EVENT.

## LET THEM EAT CAKE!

### CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust. 49.00 PER ORDER SERVES 10

### PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips. 65.00 PER ORDER SERVES 14

### CHOCOLATE PARADIS' CAKE

A rich chocolate génoise, layered with a chocolate ganache and candied toffee. 52.00 PER ORDER SERVES 12

### RED VELVET CAKE

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle. 60.00 PER ORDER SERVES 12

### SIX LAYER CARROT CAKE

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans. 59.00 PER ORDER SERVES 14

### GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies. 11.00 PER PERSON, SERVED FOR A MINIMUM OF 6

### ICE CREAM SUNDAE BAR

Vanilla ice cream with a variety of toppings and sauces made to order in your suite. 14.00 PER PERSON, SERVED FOR A MINIMUM OF 12



## OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

### SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Chocolate Paradis' Cake, Chicago-Style Cheesecake and Peanut Butter and Chocolate Brownie Stack Cake.

### GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Marshmallow, Peanut Butter and Jelly and Salted Caramel Bar.

### GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese's® Peanut Butter, and White and Milk Chocolate Turtles.

### GIANT TAFFY APPLES

Peanut or loaded with M&M's®.

### NOSTALGIC CANDIES

A selection of Gummi® Bears, Swedish Fish, and M&M's®.

# BEVERAGES

We are proud to offer you a wine list that boasts the top rated wines from Wine Spectator's 'Top 100 Wines of the Year.' We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections. Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.

## SPECIALTY DRINKS

## LOCAL AND CRAFT BEERS

## DOMESTIC AND IMPORTS

## WINES

## LIQUOR

## CHILL

## SPECIALTY DRINKS

### CAPTAIN MORGAN MOJITO

Captain Morgan White Rum, Stirrings Simple Mojito Mox, club soda, fresh mint, and limes.

130.00 PER ORDER

### KETEL ONE BLOODY MARY

Ketel One vodka, Stirrings Simple Bloody Mary Mix, celery salt, tobasco, Worcestershire, salami and celery sticks.

140.00 PER ORDER

### PELIGROSO SILVER MARGARITA

Peligroso Silver tequila, Stirrings Simple Margarita Mix, fresh limes and salt.

135.00 PER ORDER

### TITO'S MOSCOW MULE

Tito's vodka, Barritt's Ginger Beer, fresh limes.

135.00 PER ORDER

### BULLEIT BOURBON MANHATTANS AND OLD FASHIONEDS

Bulleit bourbon, sweet and dry vermouth, club soda, cherries, orange slices, bitters, and sugar cubes.

170.00 PER ORDER



# LOCAL & CRAFT BEERS

Sold by the 6-pack



**GOOSE ISLAND 312 URBAN WHEAT**  
41.00



**GOOSE ISLAND IPA**  
41.00



**REVOLUTION ANTI-HERO IPA**  
46.00



**BUCKLE DOWN BELT AND SUSPENDER IPA**  
46.00



**BALLAST POINT GRAPEFRUIT SCULPIN IPA**  
46.00

# DOMESTIC & IMPORTS

Sold by the 6-pack



**BUDWEISER**  
37.00



**BUD LIGHT**  
37.00



**O'DOULS**  
(non-alcoholic)  
37.00



**MICHELOB ULTRA**  
37.00



**GUINNESS STOUT**  
41.00



**STELLA ARTOIS**  
41.00



**STELLA ARTOIS CIDRE**  
41.00



**BALLAST POINT GRUNION PALE ALE**  
46.00



**4 HANDS INCARNATION IPA**  
46.00



**BLUE MOON BELGIAN WHITE**  
46.00



**SHOCK TOP BELGIAN WHITE ALE**  
46.00



**AMSTEL LIGHT**  
41.00



**HEINEKEN**  
41.00



**MODELO ESPECIAL**  
41.00



**CORONA EXTRA**  
41.00



**CORONA LIGHT**  
41.00



**BARRITT'S GINGER BEER**  
37.00

# WHITE WINE

## SPARKLING

*J Winery Cuvée Brut, Russian River Valley, California*

Gracefully opening up with crisp lemon peel, honeysuckle and delicate yeast aromas, these notes are followed by a mix of Fuji apple, grapefruit and a sweet hint of angel food cake for a lush finish. 92.00 per bottle

*Piper Heidsieck Brut Rosé, Champagne, France*

Wild Rose resulting in a bold, deep-hued rosé and a palate that is structured, full-bodied, and yet distinctly elegant, a juicy Champagne which simultaneously offers black cherry, blackberry, pink grapefruit and blood orange notes. 90.00 per bottle

*Taittinger Brut La Française, Reims, France*

Beautifully elegant, delicate flavors of poached apple, blackberry, and lemon underscored by final hints of toast and spice. 111.00 per bottle

*LaMarca Prosecco, Veneto, Italy*

Pale and golden straw in color the flavor is fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast. The finish is light, refreshing, and crisp. 60.00 per bottle

## PINOT GRIGIO

*San Angelo Pinot Grigio, Tuscany, Italy*

Refreshingly fruity and crisp, with notes of pear, peach, anise and honey. 52.00 per bottle

*J Winery Pinot Gris, Russian River Valley, California*

A delightful bouquet of pear, lemon and tropical fruit enticed with lush flavors of ripe pear and sweet orange blossom honey. 74.00 per bottle

*MacMurray Ranch Pinot Gris, Russian River Valley, California*

Layered aromas of white flowers, Asian pear and baked apple, ending in notes of white peach, ginger and dried fig on the palate. 43.00 per bottle

*Santa Margherita Pinot Grigio, Alto Adige, Italy*

Straw yellow in color with a clean intense aroma and dry golden apple taste this pinot grigio is full authentic, flavorful personality 65.00 per bottle

## CHARDONNAY

*Kendall-Jackson 'Vintner's Collection' Chardonnay, Santa Rosa, California*

Beautifully integrated tropical flavors of pineapple, mango, and papaya with citrus notes. A hint of toasted oak and butter rounds out to a long, lingering finish. 53.00 per bottle

*Sonoma-Cutrer Russian River Chardonnay, Sonoma Coast, California*

Bosc pear and white peach are accented with toasted nuts, oak spice, a hint of vanilla, and a touch of butter. An all-star chardonnay. 67.00 per bottle

*William Hill Chardonnay, Central Coast, California*

Aromas and flavors of ripe tree fruit give way to subtle hints of brown spice. Citrus and tropical notes frame this well-balanced wine with its crisp acidity and creamy mouthfeel. 48.00 per bottle

*Cakebread Cellars Chardonnay, Napa Valley, California*

Luxuriously fragrant aromas of ripe pear, apple, and guava are complemented by hints of honeysuckle, mineral, and toasted oak. 89.00 per bottle

*Talbott Sleepy Hollow Chardonnay, Monterey County, California*

Aromas of pear and green apple, complemented by French oak and toasty brioche notes. Lush and elegant, with a creamy mouthfeel and flavors of white peach and pear. 53.00 per bottle

*Storypoint Chardonnay, Sonoma, California*

Flavors and aromas of ripe yellow apple, pear and white peach are enriched on a plush palate. Subtle hints of vanilla and toasted oak linger on the silky and refreshing finish. 42.00 per bottle

## OTHER WHITES

*St. Supery Sauvignon Blanc, Napa Valley, California*

Hints of grapefruit, green lime, caper, and citrus tones couple with a vibrant note of lychee. Subtly culminates with palatable aromas of lime and lemon zest. 46.00 per bottle

*Whitehaven Sauvignon Blanc, Marlborough, New Zealand*

A full flavored, medium-bodied wine, with an abundance of vibrant currants and gooseberry flavors that linger with a dry, clean finish. 42.00 per bottle

*Laurenz V Singing Grüner Veltliner, Kremstal, Austria*

A very attractive fruit bouquet yields apple, peach and citrus aromas along with a typical Veltliner spiciness and a touch of white pepper. The soft and juicy palate is supported by fine acidity. 52.00 per bottle

*Pieropan Soave, Veneto, Italy*

Fresh, delicate bouquet with notes of vine blossoms, cherry blossoms and elderberry. Fresh and flavorful on the palate, very appealing and well balanced, pleasing finish. 45.00 per bottle



# RED WINE

## CABERNET

*Louis Martini Alexander Valley Cabernet Sauvignon, Sonoma, California*

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla. 52.00 per bottle

*Sequoia Grove Cabernet Sauvignon, Napa Valley, California*

A seamless arc of flavor hinting aromas of blackberry, black cherry, and clove, with background notes of coffee and vanilla. 87.00 per bottle

*Gallo Signature Series Estate Cabernet Sauvignon, Napa Valley, California*

A vivid display of currant, cassis, dark fruit, chocolate and cherry on the palate. Velvety tannins meld with hints of warm oak to create a long, supple finish. 72.00 per bottle

*Ghost Pines Cabernet Sauvignon, Napa Valley, California*

Bold and intensely flavored aromas of dark fruit flavors, round tannins and an enduring finish featuring sweet vanilla. 46.00 per bottle

*Storypoint Cabernet Sauvignon, San Joaquin County, California*

Rich and intense, this highly aromatic Cabernet Sauvignon features subtle spice characters and layers of dark fruit flavors and toffee notes. 43.00 per bottle

*Oberon Cabernet Sauvignon, Napa Valley, California*

Classic Napa Valley with deep, rich color and concentrated black fruit character. Lush, dark berry and cassis flavors complemented by 12 months of French oak barrel aging and a supple tannin structure. 61.00 per bottle

*Trefethen Cabernet Sauvignon, Napa Valley, California*

Vibrant and deep ruby in color. The nose offers enticing aromas of blackberries, black cherries and currants; while the oak adds clove, cedar and toffee notes. The palate is greeted by fine tannins and finishes round and silky. 105.00 per bottle

*Frei Brothers Reserve Cabernet Sauvignon, Alexander Valley, California*

Lusciously opens with aromas of cassis and crushed berries, coupled with flavors of blackberry and raspberry, culminating into a long, elegant finish. 54.00 per bottle

*William Hill Cabernet Sauvignon, Central Coast, California*

Dark fruit flavors, with subtle hints of caramel and cocoa. Ripe blackberry and black cherry flavors round into a palatable finish. 42.00 per bottle

## PINOT NOIR

*La Crema Pinot Noir, Sonoma Coast, California*

Lovely, vibrant hints of cherry pie and saffras, supported by subtle earth tones of rose petal and vanilla. 51.00 per bottle

*Loveblock by Kim Crawford Pinot Noir, Central Otago, New Zealand*

Aromatic bouquet of intense dark fruit, Black Doris plum, blueberry, cloves and spices, finishing with dark fruit sweetness. 71.00 per bottle

*Sonoma-Cutrer Russian River Pinot Noir, Sonoma Coast, California*

Deep, dark fruit aromas of cola and cassis, followed by a touch of cedar wood complexity accented with hints of cola, tobacco, licorice, and baking spices. Classic red fruit flavors of Bing cherry and wild strawberry greet the palate, followed by barrel spice and dark chocolate. 69.00 per bottle

*Talbott Kali Hart Pinot Noir, Central Coast, California*

Bright fruit aromas of cranberry, currant and plum, as well as hints of vanilla. The finish is long with lush fruit and hints of vanilla and French oak. 51.00 per bottle

*Edna Valley Pinot Noir, Edna Valley, California*

A rich expression of sandalwood, and cherry cola with nuances of vanilla. Flavors of black cherry and cranberry create a soft, silky mouthfeel. 43.00 per bottle

*MacMurray Ranch Pinot Noir, Russian River Valley, California*

Opens with aromas of lavender and boysenberry, giving way to flavors of dark cherry, pomegranate and vanilla. This luscious wine has a silky mouthfeel, framed by subtle hints of oak from barrel aging. 48.00 per bottle

# RED WINE

## MERLOT

*William Hill Merlot, Central Coast, California*

Aromas of blackberry, black cherry and toasty oak set the stage for a palate of decadent black cherry, pepper and chocolate. 46.00 per bottle

*Sabastiani Merlot, Alexander Valley, California*

Distinctive aromas of bergamot tea along with cassis, black cherry, and mocha. A seductive palate filled with notes of blackberry, forest floor and dried herbs coupled with dust and minerality. 58.00 per bottle

*Whitehall Lane Merlot, Napa Valley, California*

This impressively soft Merlot balances plush red cherry, spiced berry and sweet oak flavors. The Cabernet Sauvignon in the blend gives underlying structure and length to the wine while Syrah enhances the aromas and mid-palate texture. 66.00 per bottle

*Souverain Merlot, North Coast, California*

Bright and vivid aromas of roasted coffee, vanilla and baking spices meet elegant layers of black cherry and plum flavors. 44.00 per bottle

## OTHER REDS

*Concha Y Toro Gran Reserva Malbec, Central Valley, Chile*

Deep purple-red hue with intense aromas of black plum, blueberries and dark chocolate. Concentrated black fruit flavors on the palate show good structure with soft sweet tannins and a rich full body. 47.00 per bottle

*Brancaia Chianti Classico Reserva, Tuscany, Italy*

Tropical and black fruit aromas, with notes of nut and almond on the palate culminates with a dense, ruby-red color and a long, aromatic finish. 72.00 per bottle

*Alamos Seleccion Malbec, Los Alamos, Argentina*

Ripe plum and blackberry notes with hints of brown spice and black pepper. Full bodied with a deep, luscious finish. 46.00 per bottle

*St. Francis "Old Vines" Zinfandel, Sonoma County, California*

A classic old vine Zinfandel, this wine pays tribute to its heritage with great structure, concentrated flavor and a long, luscious finish. 55.00 per bottle

*Rodney Strong Symmetry Meritage, Alexander Valley, California*

A luxurious bouquet of blackberries, currants, cassis and crushed lavender which unfold on the palate with silky layers of black fruits, dark chocolate covered espresso beans and baking spices. This wine is rich, harmonious and elegant with a long, lingering finish. 95.00 per bottle

*Brancaia Toscana Tre Red Blend, Tuscany, Italy*

Blends hints of prunes, cassis, sweet spice and cedar tones, coupled with a glossy palate of red, black and blueberry notes. 46.00 per bottle

*Don Miguel Gascon Red Blend, Mendoza, Argentina*

A full-bodied blend of Malbec, Bonarda, Syrah and Cabernet Sauvignon. Complex flavors of blackberry, ripe plum and dark cherry meld with hints of oak, chocolate and mint to create an epic wine. 46.00 per bottle

*Allegrini Palazzo della torre "Baby Amarone", Veneto, Italy*

Dense and deep ruby red in color, this wine is loaded with luscious aromas of currant, blackberry and licorice, followed by hints of raisins and plums. 58.00 per bottle

*Renato Ratti Langhe Nebbiolo, Piedmont, Italy*

A fine, delicate and persistent bouquet with characteristic trace scents of strawberry and raspberry. Pleasantly velvety, elegant and full. 51.00 per bottle

*Poggio al Tesoro Sondraia, Tuscany, Italy*

Intense ruby red, this wine has subtle hints of exotic spices and ripe red fruit on the nose. On the palate it is plush, warm and full, with persistent silky and ripe tannins in the finish. 95.00 per bottle

## RESERVE WINES

*Banfi Brunello di Montalcino, Montalcino, Italy*

Aromas of violets and vanilla, with hints of licorice, refresh a velvety palate with tart-cherry flavors and traces of spice. 135.00 per bottle

*Tenuta L'Illuminata Barolo Tebavio 2009, Piedmont, Italy*

Its bouquet is ample and complex, with notes of violet and pleasant hints of cinnamon, clove, vanilla and cherry. 122.00 per bottle

*Masi Costasera Amarone della Valpolicella Classico DOC 2010, Veneto, Italy*

Ripe dark fruit, nutmeg, clove and tobacco aromas lead the nose on this bold and balanced wine. The rich palate delivers black plum, raisin, cinnamon, black pepper and licorice supported by velvety tannins and fresh acidity. 132.00 per bottle

*La Jota Howell Mountain Cabernet Sauvignon, Napa Valley, California*

Savory aromas of anise, blackberry and a touch of sage are followed by a lush palate of blueberry, mocha toast and that signature Howell Mountain minerality. 132.00 per bottle

# LIQUOR

(1 liter bottles unless otherwise indicated.)

## VODKA

Tito's Handmade	70.00
Smirnoff	58.00
Ketel One	72.00
Ketel One Citron	72.00
Ketel One Oranje	72.00
Ciroc	84.00
Death's Door (750ml)	80.00

## BOURBON

Bulleit	76.00
Bulleit Rye	76.00
FEW (750ml)	82.00
High West American Prairie (750ml)	95.00

## GIN

Tanqueray	68.00
Tanqueray No. 10	80.00
Hendrick's	77.00
Nolet's (750ml)	92.00
Death's Door (750ml)	68.00
FEW (750ml)	76.00
Langley's (750ml)	69.00

## WHISKEY

Jack Daniel's	76.00
Jack Daniel's Honey	76.00
Jack Daniel's Tennessee Fire	76.00
Fireball Cinnamon	62.00
George Dickel	65.00
George Dickel Rye	65.00
Crown Royal	79.00
Crown Royal Apple	79.00
Crown Royal Reserve	110.00
FEW (750ml)	93.00
Tullamore DEW	80.00
Templeton Rye (750ml)	78.00
Seagram's 7 Crown	58.00
Seagram's V.O.	68.00

## RUM

Captain Morgan	66.00
Captain Morgan White	66.00
Captain Morgan Cannon Ball	70.00
Parrot Bay	55.00
Myers's	68.00

## TEQUILA

Don Julio Reposado (750ml)	95.00
Don Julio Blanco (750ml)	89.00
Don Julio 1942 (750ml)	240.00
Peligroso Silver (750ml)	72.00
Peligroso Reposado (750ml)	77.00

## SCOTCH

Johnnie Walker Red	78.00
Johnnie Walker Black	84.00
Johnnie Walker Blue	275.00
The Macallan 12 Year Old (750ml)	93.00
J & B	77.00
Oban 14 Year (750ml)	130.00
Buchanan's 12 Year (750ml)	92.00

## COGNAC / BRANDY

Remy Martin VSOP	98.00
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## CORDIALS

Bailey's Original Irish Cream (750ml)	65.00
DiSaronno Amaretto	65.00
Grand Marnier	80.00
Romana Sambuca	60.00
Godiva Dark Chocolate Liqueur (750ml)	61.00
Gallo Dry Vermouth	19.00
Gallo Sweet Vermouth	19.00

# CHILL

(Sold by six-pack, unless noted.)

## MISCELLANEOUS BEVERAGES

Fresh-Roasted Regular Coffee	9.50 per carafe
Fresh-Roasted Decaffeinated Coffee	9.50 per carafe

## MIXERS AND GARNISHES

Finest Call Bloody Mary Mix (1 liter)	9.00
Finest Call Sweet & Sour Mix (1 liter)	9.00
Finest Call Margarita Mix (1 liter)	9.00
Stirrings Simple Bloody Mary Mix (750ml)	20.00
Stirrings Simple Margarita Mix (750ml)	20.00
Stirrings Simple Mojito Mix (750ml)	20.00
Filthy Black Cherries (8oz jar)	12.95
Filthy Blue Cheese Olives (8oz jar)	12.95



# CHILL

(sold by the 6-pack unless noted)

## SOFT DRINKS 18.00



COCA-COLA



DIET COKE



COKE ZERO



SPRITE



SPRITE ZERO



SEAGRAM'S GINGER ALE



BARQ'S ROOT BEER



GOLD PEAK ICED GREEN TEA  
6.75  
16oz bottle



OCEAN SPRAY CRANBERRY



OCEAN SPRAY GRAPEFRUIT



MINUTE MAID ORANGE JUICE

## JUICES 15.00

## WATER AND CLUB SODA



CULLIGAN BOTTLED WATER  
21.50



Q TONIC WATER  
50.00



Q CLUB SODA  
50.00



SEAGRAM'S TONIC WATER  
18.00



SEAGRAM'S CLUB SODA  
18.00



PERRIER SPARKLING WATER  
27.50

## ENERGY DRINKS (4-PACK) 27.00



RED BULL



RED BULL SUGAR FREE



RED BULL BLUE EDITION (BLUEBERRY)