**Beer and Wine Bar**

$10 per guest  
(for each additional hour add $5 per guest)
- Goose Island: 312, 4-Star Pils and IPA
- Corona Light and Stella Cidre
- **Wine** – Tier I $21.00 per bottle
  - Robert Mondavi Private Selections (choice of 2): Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon
  - **Assorted Soft Drinks**

**Standard Bar**

$12 per guest  
(for each additional hour add $6 per guest)
- Tito’s Vodka, Tanqueray Gin, Sauza Silver Tequila, Canadian Club Whiskey, Jack Daniels, Jim Beam, Dewar’s Scotch, Bacardi Rum, Captain Morgan Spiced Rum and Christian Brothers Brandy
- **Beer and Wine** – Tier I (see above)

**Premium Bar**

$15 per guest  
(for each additional hour add $7 per guest)
- Grey Goose Vodka, Bombay Sapphire Gin, Patron Reposado Tequila, Crown Royal, Jack Daniels Bulleit Bourbon Whiskey, Johnny Walker Red, Mount Gay Rum, Captain Morgan Spiced Rum, Christian Brothers Brandy
- **Beer** (see above) and **Wine** – Tier II (next page)
Tier I—Wines

Robert Mondavi Private Selection
Central Coast, California

- **Pinot Grigio** – A wine with enticingly fresh citrus and floral notes. A pretty wine with a refreshing palate and crisp entry, it has lemon citrus flavors that culminate into a lush, silk textured finish.

- **Chardonnay** – The nose reveals green apple and nectarine with enticing vanilla and butter flavors. The creamy, mouth filling palate creates a lush impression and is balanced by a rich, lingering finish.

- **Pinot Noir** – On the nose, lovely violets, strawberry, and sour cherry aromas mingle with complementary scents of toasty cinnamon. Soft and round with good length and richness on the palate.

- **Cabernet Sauvignon** – Flavors of ripe cherry and blackberry, along with black olive and smoky oak accents invigorate the palate and provide a lengthy finish.

  *Inquire for additional varietals*

Tier II—Wines

Sauvignon Blanc, Kim Crawford
Marlborough, New Zealand — $ 39 per bottle

Citrus and tropical fruits backed by herbaceous notes that Marlborough Sauvignon Blanc is renowned for. Brimming with flavors of pineapple and passion fruit. The finish is fresh, zesty and lingering.

Pinot Grigio, Santa Margherita
Alto Adige, Italy — $35 per bottle

Clean, crisp fragrance with intense yet elegant hints of quince. Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor.

Chardonnay, Clos Du Bois
Sonoma, California — $35 per bottle

Intense aromas of apple blossom, ripe pear, and sweet lemon drop, complemented by toasty oak, spice, and cream. The silky texture of the wine is overlaid with bright, juicy flavors of ripe apple and pear for a long and fresh finish.

Zinfandel, Kenwood
Sonoma, California — $38 per bottle

The intense spicy and fruity notes make it a perennial favorite with our winemakers.

Merlot, Josh Cellars
Northern Coast, California — $38 per bottle

Violets, sweet plums, blackberries and vanilla bean. The wine is velvety, soft in texture and a long cocoa powder finish with soft tannins.

Cabernet Sauvignon, The Federalist
Sonoma, California — $39 per bottle

A rich, full-bodied wine with hints of black cherry and cassis.
**Wine and Sparkling Selections**

**Tier III**

**Pinot Gris, Joel Gott**  
Napa, California — $46 per bottle

Aromas of Fuji apple, ripe peach, and honey with floral notes. The wine opens with crisp flavors of Bartlett pear followed by the light sweetness of Honeydew melon, and a long, balanced finish with bright citrus flavors.

**Chardonnay, Napa Cellars**  
Napa, California — $49 per bottle

Aromas of peach, bright apple, and graham cracker excite the senses. Flavors of pear, crème fraiche, and pie crust are complimented by a creamy texture with balanced acidity and a nice lingering finish of crème brulee and white peach. The perfect wine to pair with a Camembert French cheese plate drizzled with local honey and almond halves, or with panna cotta topped with fresh berries for dessert.

**Pinot Noir, Sanford Estate**  
Santa Barbara, California — $54 per bottle

This wine is deep violet red in color and is bursting with raspberry, black cherry, pepper and clove notes. The palate delivers dusty berry flavors framed nicely by bright acidity and supple tannins, and the finish is long and complex.

**Toscana Rosso, Villa Antinori**  
Tuscany, Italy — $44 per bottle

The aromas are also intense and complex with notes of spices, mint, and chocolate, which are particularly felt along with light aromas of ripe cherries. On the palate the wine, savory and long, is full-bodied and round with supple and velvety tannins.

**Cabernet Sauvignon, Charles Krug**  
Napa, California — $64 per bottle

Ripe black cherry, blackberry and black currant flavors precede hints of dried blueberry and cocoa in our estate-grown and bottled Cabernet Sauvignon from our Yountville vineyards. The sturdy structure and lots of black fruits lend definition to the long finish.

**Champagne, Duval-Leroy Brut**  
France — $99 per bottle

Providing a perfect balance between finesse and power, it draws out flavors of dark chocolate, cinnamon and roasted yellow figs, expressing its subtle, melt-in-the-mouth viscosity. It was the only Champagne recognized by Wine Spectator magazine in its Top 100 classification for 2008.

*Tier III wines and special requests are available with 10 business days advance notice.*

**Sparkling Wine**

**Sparkling Wine, OneHope Brut**  
Rutherford, California — $35 per bottle

California Sparkling Wine is light in color and displays aromas of fresh green apple and nectarine with a hint of fresh baked bread. Crisp, intriguing fresh fruit reminiscent of succulent peach, sweet berries and pear linger on the palate, finishing with creamy and refreshing bubbles.

**Prosecco, Lunetta Brut Non—Vintage**  
Trentino, Italy — $37 per bottle

Lunetta ("Little Moon" in Italian) celebrates life's small pleasures. Enticing aromas of apple and peach give way to a palate that is refreshing, and harmonious, with crisp fruit flavors and a clean finish.