

CRAFT COCKTAILS 15

ESPRESSO MARTINI

three olives vanilla, le columbe, kahlúa

OLD FASHIONED

old grand dad 100 proof, walnut liquor,
angostura & orange bitters

THE SAMANTHA

grey goose, cranberry, lemon, cucumber, sage, basil

SPICY LADY

casamigos jalapeño, lime, serrano,
red bull watermelon sugarfree

NICE CANS

KONA BIG WAVE 16OZ 9

REVOLUTION FIST CITY 8

GOOSE ISLAND IPA 7

MILLER HIGH LIFE 6

HIGH NOON WATERMELON 9

WHITE CLAW GRAPE 8

MODELO ESPECIAL 8

STELLA ARTOIS 8

MICHELOB ULTRA 7

COORS LIGHT 7

NUTRL PINEAPPLE 9

MAMITAS PALOMA 9

TURN YOUR FAVORITE CANS
INTO A BUCKET

CHAMPAGNE

Luc Belaire Luxe, Rosé	275
Moët Imperial	300
Veuve Clicquot, Brut	350
Veuve Clicquot, Brut Rosé	425
Perrier Jouët "Belle Époque", Brut	425
Perrier Jouët "Belle Époque", Rosé	750
Dom Pérignon	750
Ace of Spades, Brut	950

LARGE FORMAT

Veuve Clicquot, Brut 1.5L	695
Perrier Jouët "Belle Époque", Rosé 1.5L	1400
Veuve Clicquot, Brut 3L	1400

VODKA

Tito's/Magnum	350/695
Grey Goose/Magnum	395/695
Belvedere/Magnum	395/695

AGAVE

Patron Silver/Repo/Anejo	350/400/450
Don Julio Blanco/Repo/Anejo	395/425/450
Casamigos Blanco/Repo/Anejo	395/425/450
Casamigos Mezcal	450
Don Julio 1942	750
Clase Azul Reposado	795
Don Julio 1942 Magnum	1350
Clase Azul Reposado Magnum	1350

PREMIUM SPIRITS

Jack Daniels	350
Jameson	350
Maker's Mark	375
Johnnie Walker Black	395
Bacardi Superior	350
Bombay Sapphire	375
Hendrick's	395

PACKAGES

SHINDIG 450

Tito's or Casamigos + 2 buckets of beer cans OR
2 bottle of La Gioiosa prosecco

KICKBACK 850

Tito's + Casamigos Blanco + Veuve Brut

TWO ON TWO 1300

2 Tito's + 2 Casamigos Blanco

CERTIFIED BANGER 2000

Grey Goose Magnum + Don Julio 1942 + Veuve Magnum

BUCKETS 6 per

DOMESTIC CANS 44

PREMIUM CANS 48

SELTZER CANS 54

SHOT TREES 8 per

DON JULIO 1942 300

VEGAS BOMB 69

GREEN/WHITE TEA 69

LEMON DROP 69

NON-ALCOHOLIC

RED BULL ORIGINAL, WATERMELON, SUGARFREE 7

ACQUA PANNA 6/9

SAN PELLEGRINO 6/9

FRESH JUICE CARAFE 10

A 20% gratuity charge will be added to all tables after 9pm. A 5% service charge is added to each check in order to support the rising costs affecting the restaurant industry. The service charge is not a gratuity and is not paid to the employees who provide service during your event. This is a taxable charge. The service charge may be removed upon request.