

TRUSS

EVENT VENUE

CORPORATE & SOCIAL GUIDE

TRUSS

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EXTRAORDINARY DESIGN

A modern feat in engineering, perched atop the country's tallest timber structure, 'Truss' gets its name from its most defining feature—the 55-foot-long timber trusses spanning the entire venue, making it free of any interior columns. Fluted glass, steel and bronze accents, a marble bar, floor-to-ceiling windows, and a custom-designed professional audio system all contribute to a space that is unlike any other in the region, offering you a special setting, while allowing your event to shine.

DYNAMIC LOCATION

Sitting at Ohio City's most historic and well-known intersection, Truss is conveniently located just 1-mile from Downtown Cleveland. This centralized spot grants guests access to all Northeast Ohio's major highways in less than a three-minute drive. Directly across from the West Side Market, within a five-minute walk of dozens of bars and restaurants, and easily accessible to Tremont, Gordon Square, and Downtown, there's no location that compares to this special corner of Cleveland. A 450-car public parking lot just steps away assures that events of all sizes can accommodate guests from near or far.

STUNNING VIEWS

100 feet in the air is the perfect elevation for the West Side Market's famous clock tower to be the backdrop for your special day. So close it feels like you can reach out and touch it. The Venue and its nearly 4,000 square foot outdoor terrace offer 270-degree views of the Cleveland Skyline and miles of Lakefront. Being close to Downtown gives an entirely unique perspective compared to being in Downtown, and we'd put our jaw-dropping views up against anyone's.

CULINARY EXCELLENCE

Executive Chef Nate Campbell takes great pride in providing exceptional cuisine. He and his team will provide all in-house culinary offerings for Truss, with a contemporary, playful yet elegant array of menus to choose from. Non-traditional items and timeless better-known dishes will all be prepared in our massive restaurant-quality kitchen using only the freshest and highest quality ingredients, while being paired with best-in-market bar packages. Fully customizable options are also available to guests upon request to make each event as memorable as can be.

UNPARALLELED EXPERIENCE

At Truss, from the moment you first engage with our team, we promise to make you feel special, and give our absolute best to exceed all expectations in delivering your event. We are not content with simply offering the best space in town. We aim to establish lasting quality relationships with all guests and vendors alike by outperforming in every way – guest experience, food, beverage, service, design and overall ease in executing your event.

CURATED PERFECTION

Vince Iannaggi, one of Cleveland's most-respected event experts, leads the Truss team that will be planning and managing your event. Vince brings his knowledge, personality and skillset to shepherd you through the excitement of planning your event. Always at your disposal, from your very first conversation through the completion of your event, he and the team at Truss will take care of you every step of the way.



VENUE INCLUSIONS

FACILITIES & DECOR

Custom Signage & Messaging on Marquee with Covered, Arrival/Departure Canopy on West 25th St Entrance
Arrival Lobby with Coat Check & Attendant
Private Guest Elevators
Modern Cocktail Gallery on 9th Floor with a Vast Green Urban Overlook of Ohio City and a 8' Linear Fireplace
Main Event Hall with 15' Ceiling and 55' Mass Timber Construction
Seating for up to 300 Guests
One of a Kind Wrap Around Terrace with Unobstructed Lake and Panoramic Skyline Views

Designer Green Room with Private Restroom, Cosmetic Vanities, Imported Lounge Furniture, & Bluetooth Audio Hookup
Arrival Lounge with Private Restroom, & Designer Lounge Furniture
Showcase 22' Full-Service Bar, with Back-lit Fluted Glass Wall
Nanawall Operable Glass Wall at Terrace Entrance
Additional Seating Clusters with Select Designer Furniture for Event Use
Custom Automated Window Lutron Shades for 14' Floor to Ceiling Windows

AUDIO

State of the Art Audio System, including Wireless Microphones, Speakers, and Universal Connectivity for Band & DJ

Upgraded Power Circuits for High-Tech Event Needs and Large-Scale Event Production

TABLES, LINEN, & DISPLAY

Kings Tables, 60" Round Tables, Cocktail Tables
48" Round & 8' Rectangular Tables
Imported Designer Italian Andreuworld Sail Chairs
Crystal Glassware, Bone China, and Stainless Steel Flatware
Various Styles of Elevated Display Shelving

SERVICE

5-hour Event Timeline
Catering, Bar & Service Staff
Professional Day of Event Manager
Full Set Up and Breakdown of Event Spaces
State of the Art Commercial Kitchen, with all Catering Created from Scratch, by Experienced Culinary team
Group Food Tasting Experience (for up to 6 guests)
Venue Access Starting at 3 Hours Prior to Event Start
Loading Dock & Freight Elevator for Vendors

VENUE FEES

Monday - Thursday \$3500

Friday \$6500

Saturday \$7500

*event minimum spends apply



CONTINENTAL

INTRO - \$25

Assorted Fresh Pastries (V, N)
Seasonal Fresh Fruit (VEGAN, GF)
Berry Yogurt Granola Parfait (V)

3 Hour INTRO Coffee Station, Regular, Decaf,
Cream, Oat Milk, Sweeteners

TRUSS - \$35

Assorted Fresh Pastries (V, N)
Seasonal Fresh Fruit (VEGAN, GF)
Berry Yogurt Granola Parfait (V)
French Toast Bake, Ham & Cheese Croissants, or Breakfast Sliders

3-Hour Gourmet Coffee Station, Regular, Decaf, Flavored Syrups,
Assorted Teas, Fresh Orange, Cranberry, and Apple Juices,
Fruit Infused Water Station

STATIONS

INTRO

\$40 - SELECT 4

TRUSS

\$48 - SELECT 5

PENTHOUSE

\$55 - Gourmet
Omelette Station,
INTRO Level Carving
Station, and 3 Station
Selections

+\$10 PER ADDED STATION

Seasonal Fresh Fruit Display (VEGAN, GF)
Assorted Breakfast Pastries (V, N)
Berry Yogurt Granola Parfait (V)
Banana Blueberry Smoothie Shooters (V)
No Bake Power Bites (VEGAN)
Mini Egg Frittatas (DF)
Croissant Breakfast Slider
Mini Hot Honey Avocado Toast (V, DF)
French Toast Bake
Hot French Ham & Cheese Croissant

TRUSS BUFFET

\$40

Sausage, Bacon, Roasted Fingerling Breakfast
Potatoes, Soft Scrambled Eggs, Seasonal Fresh Fruit,
Fresh Baked Assorted Pastries

FRITTATA:

(Choice of One)

Spinach & Feta (V, GF)
Wild Mushroom, Goat Cheese, Red Onion (V, GF)
Bacon, Red Peppers, Red Onion, Cheese (GF)

BREAKFAST ENHANCEMENTS

GOURMET OMELETTE STATION \$18

Eggs, Egg Whites, Roasted Red Peppers
Diced Spanish Onion, Tomatoes,
Mushrooms, Spinach, Sausage, Bacon,
Assorted Cheeses (GF)

FRENCH TOAST BAKE \$10

HANDHELDS \$10

Croissant Breakfast Slider
bacon, egg & cheese, or vegetable
French Hot Ham and Cheese
ham, cheese, french pastry

CARVING STATIONS

Served with Mini Croissants

INTRO

\$20 (SELECT ONE)

Honey Glazed Ham (GF)
whole grain mustard
Roasted Turkey Breast (GF)
garlic au jus

PENTHOUSE

\$30

Prime Rib (GF)
horseradish creme fresh,
au jus

(DF) - DAIRY FREE, (GF) - GLUTEN FREE, (V) - VEGETARIAN, (N) - CONTAINS NUTS

TRUSSCLEVELAND.COM

2061 W 25TH STREET | CLEVELAND, OH | 216.294.1900 | INFO@TRUSSCLEVELAND.COM

Taxes (8%) and Service Charges (22%) are Additional. All Food, Beverages, and Prices are Subject to Change.

LUNCH

BOXED LUNCHES \$28

Choose up to three wraps. All boxed lunches include a bag of chips, cookies, and a bottle of water.

INTRO LUNCH BUFFET \$38

Choose Up To Three Wraps

Choice of: Cavatappi Pesto Pasta Salad, House Salad, Caesar Salad, or Fresh Fruit

Freshly Prepared Truss House Chips

Assorted Warm Baked Cookies

HOUSE-MADE WRAPS

Prepared in a Spinach Tortilla, Lettuce Wrap Available Upon Request

CHICKEN CAESAR - grilled chicken, parmesan, croutons, romaine, house Caesar dressing

ROAST BEEF - roast beef, white cheddar, tomato, mixed greens, horseradish crema

HERBED TURKEY - turkey, cheddar, bacon, tomato, spinach, basil aioli

FIESTA CHICKEN - grilled spiced chicken, corn salsa, cheddar, black beans, cilantro lime crema, mixed greens

GRILLED VEGETABLE - roasted red pepper, grilled zucchini and squash, onion, mixed greens, feta (V)

ROASTED RED PEPPER HUMMUS - roasted red pepper hummus, cucumber, cherry tomato, arugula, crispy chickpea (VEGAN)

TRUSS LUNCH BUFFET \$48

Choice of:

One Salad: Cavatappi Pesto Pasta Salad, House Salad, Caesar Salad, or Fresh Fruit

Two Proteins or Pastas

One Starch: Chive Garlic Mash, Crispy Fingerlings

One Vegetable: Charred Broccolini, Roasted Brussels Sprouts, Haricot Vert, Carrots with Honey Thyme Glaze

Assorted Warm Baked Cookies

BEEF

COULOTTE AU POIVRE - black pepper sauce (GF)

BEEF SHORT RIB - braising jus (GF)

CHICKEN

CHICKEN FRANCESE - lemon cream sauce

HERB SEARED CHICKEN - fresh herbed chicken breast, garlic au jus (GF)

FISH

BARRAMUNDI - spaghetti squash, pepperonata, cilantro lime crema (GF)

ATLANTIC SALMON - sundried tomato risotto, asparagus, lemon avocado crema (GF)

PASTA

CAVATAPPI - seasonal vegetables, marinated seared tofu crumbles, basil pesto (V/Vegan available)

ORECCHIETTE ALLA VODKA - zucchini, sautéed red onion, beech mushrooms (V)

BUTTERNUT RAVIOLI - butternut squash, sage brown butter (V)

PENNE FLORENTINE - alfredo, seasoned chicken, spinach, tomato

ROTINI BOLOGNESE - rustico beef red sauce, mirepoix

Curated Plated Menus Available

TRUSS

EVENT VENUE

COCKTAIL RECEPTION

MINIMUM ORDER TO EQUAL 80% OF GUEST COUNT, NO LESS THAN 100

ELEVATED DISPLAYS

TRUSS SIGNATURE TRIO \$20

beautiful vast display of a combination of our charcuterie, meze, and crudité stations (N)

CHARCUTERIE \$15

cured meats, assorted imported cheeses, dried fruits, artisan crackers, bread, spreads & jams (N)

MEZE \$12

muhammara, hummus, & olive tapenade, grilled vegetables, mini naan bread, artisan crackers (V, N)

FRUIT \$12

fresh fruits including citrus, berries, melons, grapes, nuts, dried fruits, yogurt dip and artisan crackers (V, N)

CRUDITÉ \$10

fresh vegetables, onion dip, house ranch (V, N)

RAW BAR

\$65

king crab legs, blue point oysters on the half shell, smoked salmon filet, ahi tuna poke, ceviche, jumbo house poached shrimp cocktail, lemon wedges, mignonette, cocktail sauce (GF, DF)

\$45

smoked salmon filet, ahi tuna poke, ceviche, jumbo house poached shrimp cocktail, lemon wedges, mignonette, cocktail sauce (GF, DF)

\$20

jumbo house poached shrimp cocktail, lemon wedges, cocktail sauce (GF, DF)

SUSHI \$27

a combination of freshly made salmon, spicy tuna, California and vegetable maki accompanied with ginger, wasabi and soy

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STATIONS

INTRO

FLATBREAD AND SLIDERS \$15 (choose two of each)

FLATBREADS

MARGHERITA – tomato, fresh mozzarella, basil (V)

OLD SCHOOL – pepperoni, sausage, cheese

TRUSS – prosciutto, banana peppers, arugula

CHEFS SPECIAL – seasonal ingredients

SLIDERS

BEEF – cheddar, dill pickle, dijonnaise, onion

CHICKEN – gouda, greens, roasted tomato, basil aioli

FISH – cod, house made tarter, slaw, sweet pickle

FRIED GREEN TOMATO – fresh mozzarella, avocado, basil aioli (V)

SALAD SMALL PLATES \$12 (choose two)

TRUSS HOUSE SALAD - mixed greens, shaved radish, cucumber, grape tomato, fresh herb vinaigrette (VEGAN, GF, DF)

CAESAR - local greens, focaccia crouton, shaved parmesan

KALE - radicchio, napa cabbage, goat, sunflower seeds, crispy beet, white balsamic vinaigrette (GF, N)

THE OHIO CITY - spring mix, spinach, bacon, mozzarella, pecan, cranberries, maple apple vinaigrette (GF, N)

QUINOA - spinach, arugula, pistachio, feta, dried cherry, vanilla champagne vinaigrette (V,N)

ANCHO CHILI HOT BUTTERED PRETZELS \$6

cheese sauce

TENDERS \$6

ketchup, house sauce, BBQ

ADD FRITES +\$3 PER GUEST

COMPOSED TOSTADA \$6

Choice of: beef, shrimp, chicken, or cauliflower, with corn salsa, black bean, queso fresco, pickled onion, cilantro crema

TRUSS

TACO BAR \$35 (choose two proteins)

Lettuce, Pickled Onions, Queso Fresco, Pico, Corn Salsa, Guacamole, Cilantro Crema, Flour and Corn Tortillas, Chips

SEASONED BEEF (GF, DF)

CHIPOTLE CHICKEN (GF, DF)

LEMON-BUTTER SHRIMP (GF, DF)

ROASTED BUFFALO CAULIFLOWER (V, DF)

PIEROGI, potato and cheese \$45

OG – Caramelized Onion, Sour Cream, Chive (V)

OSCAR - Butter Poached Lobster, Parmesan Bechamel, Fried Rosemary

SHORT RIB- Red Wine Braised, Pickled Onion, Veal Demi Glaze

PASTA, Choice of three \$45, four \$52, five \$60

Includes TRUSS signature bread basket

CAVATAPPI - seasonal vegetables, marinated seared tofu crumbles, basil pesto (V, Vegan available)

ORECCHIETTE ALLA VODKA - zucchini, sautéed red onion, beech mushrooms (V)

BUTTERNUT RAVIOLI - butternut squash, sage brown butter (V)

PENNE FLORENTINE - alfredo, seasoned chicken, spinach, tomato

ROTINI BOLOGNESE - rustico beef red sauce, mirepoix

CARVING STATIONS, Served with Mini Croissants

INTRO \$20 (SELECT ONE)

HONEY GLAZED HAM - whole grain mustard

ROASTED HERBED TURKEY BREAST - garlic au jus

PENTHOUSE \$30

PRIME RIB - horseradish creme fresh, au jus

HOR D' OEUVRRES

PASSED OR STATIONED

MINIMUM PIECES TO EQUAL 80% OF GUEST COUNT NO LESS THAN 100

\$4

THAI CHICKEN MEATBALL - sweet chili, scallion, toasted sesame (DF)

CHICKEN SPRING ROLL - soy, teriyaki (DF)

VEGETABLE SPRING ROLL - soy, teriyaki (V, DF)

TENDERLOIN SKEWER - pork, pineapple, red onion, teriyaki, sesame seed (DF, GF)

WHITE CHEDDAR MAC - pepper relish (V)

BURRATA FOCACCIA - blistered tomato, burrata, avocado, toasted focaccia (V)

PROSCIUTTO APPLE BRIE - charred bread, onion jam

ARANCINI PORT SALUTE - red pepper romesco sauce (V, N)

SANTORINI BITE - striped cucumber cup, tomato, feta, marinated artichokes, olives (V)

PLANTAIN & AVO - hand cut plantain chip, avocado, corn pico (VEGAN)

\$5

MINI CHICKEN N' WAFFLE - sriracha, maple

SHAVED RIBEYE - chive potato pancake, horseradish creme fraiche

CHARRED SHRIMP - whipped avocado, chimichurri (GF)

\$6

LOBSTER ROLL BITE - lobster, brioche, micro celery

SEARED AHI WONTON - yum yum sauce (GF)

LAMB POP - tzatziki, pickled red onion (GF)

(DF) - DAIRY FREE, (GF) - GLUTEN FREE, (V) - VEGETARIAN, (N) - CONTAINS NUTS

Dinner Menu Selections

3 COURSE PLATED \$75

INCLUDES TRUSS SIGNATURE BREAD BASKET, INTERMEZZO, AND YOUR CHOICE OF HOUSE OR CAESAR SALAD

SELECT THREE - CHOOSE TWO PROTEINS AND ONE VEGETARIAN, OR ONE DUO PLATE AND ONE VEGETARIAN

BEEF

COULOTTE AU POIVRE - crispy fingerlings, carrots with honey-thyme glaze (GF)

STRIP STEAK - roasted garlic mash, broccolini, compound butter (GF)

BEEF SHORT RIB - potato au gratin, haricot vert, braising jus (GF)

CHICKEN

SPICE RUBBED AIRLINE CHICKEN - spice rub, brussels sprouts, corn salsa, roasted red pepper purée (GF)

CHICKEN FRANCESE - lemon-zested asparagus, chive garlic mash, lemon cream sauce

SESAME GINGER CHICKEN - soy glaze, snap pea, red pepper, sesame ginger sauce, jasmine lemongrass rice (GF, DF)

HERB SEARED AIRLINE CHICKEN - fresh herbs, chive garlic mash, charred broccolini (GF)

FISH

BARRAMUNDI - spaghetti squash, pepperonata, cilantro lime crema (GF)

ATLANTIC SALMON - sundried tomato risotto, asparagus, lemon avocado citrus (GF)

TIGER SHRIMP - soy-mirin bok choy, coconut cilantro rice, citrus glaze (GF, DF)

VEGETARIAN/PASTA

CAVATAPPI - seasonal vegetables, marinated seared tofu crumbles, basil pesto (V, Vegan Available)

ORECCHIETTE ALLA VODKA - zucchini, sautéed red onion, beech mushrooms (V)

CHICKPEA VEGETABLE MASALA - cauliflower rice (VEGAN)

EGGPLANT MELANZANE - mozzarella, marinara (V, GF, Vegan Available)

DUO PLATE

HERBED CHICKEN & COULOTTE - chive garlic mash, charred broccolini (GF)

COULOTTE & CRAB CAKE - chive garlic mash, asparagus

PENTHOUSE ENTREE OPTIONS +10 PER ENTREE, +15 DUO PLATE

BEEF

FILET - truffle mash, asparagus, bordelaise (GF)

BRAISED LAMB SHANK - orzo, broccolini, tapenade (DF)

CHICKEN

DUCK - herb garlic marinade, sweet potato mash, romanesco broccoli, cranberry gastrique (GF)

FISH

CHILEAN SEA BASS - cottage potato, basil pea purée, beurre blanc, tomato pesto, succotash (GF)

HALIBUT - savory polenta, tri-colored cauliflower, pineapple salsa (GF)

DUO PLATE

PETITE FILET & SCALLOP - chimichurri, potato croquette, roasted butternut squash purée

Curated Small Plate Station Menus Available

DESSERTS & SIGNATURE BEVERAGES

MINIMUM ORDER TO EQUAL 80% OF GUEST COUNT, NO LESS THAN 100

PLATED

PRICED PER GUEST

CHEESECAKE \$12

berry compote, whipped cream

ITALIAN CREAM CAKE \$12

lemon sweet cream, sugar dusted

TIRAMISU \$12

ladyfingers, mascarpone, cocoa, liqueur

DISPLAYS / STATIONED

PRICED PER GUEST

COOKIES \$5, ADD MILK SHOTS +\$2 each

variety of freshly baked warm cookies

CHURROS \$5

chocolate filled, fried & rolled in cinnamon sugar

MINI CAKE BITES \$6

red velvet with cream cheese frosting, chocolate with chocolate buttercream, vanilla with almond buttercream (N)

MINI SUNDAE STATION \$8

three flavors of ice cream, mini scooped, with a variety of toppings (N)

DESSERT PARFAIT SHOOTERS \$9 (choose three)

banana cream pie, peanut butter chocolate mousse, cassata cake, key lime pie, vegan chocolate mousse

MINI DESSERT DISPLAY \$14

assortment of dessert bars, French macarons, mini tarts, and cookies (N)

SIGNATURE BEVERAGES

PRICED PER GUEST

TRUSS GOURMET COFFEE STATION \$9

Freshly Brewed Regular and Decaffeinated Coffee, Sweeteners, Cream, Oat Milk, Gourmet Flavored Syrups, Assortment of Hot Teas, Honey, Lemon Wedges

INTRO COFFEE STATION \$6

Freshly Brewed Regular and Decaffeinated Coffee, Sweeteners, Cream, Oat Milk

NON-ALCOHOLIC BEVERAGE PACKAGE \$10

Assorted Sodas, Juices, and Teas, and Infused Water Station

ASSORTED CANNED SODAS or BOTTLED WATER \$3

BAR ADDITIONS

TRUSS SIGNATURE COCKTAIL \$10

chosen from our TRUSS house menu as an addition to your bar offerings

CUSTOM SIGNATURE COCKTAIL Price varies per selection

curated cocktail designed for your event by our beverage team as an addition to your bar offerings

WELCOME DRINKS AND WINE POURS

TRUSS SIGNATURE COCKTAIL WELCOME \$10

chosen from our TRUSS house menu, purchased per drink, minimum 50% of guest count

SPARKLING TOAST OR WELCOME \$9

WINE WELCOME Price varies per selection

WINE POUR WITH DINNER \$12 INTRO/TRUSS, \$14 PENTHOUSE

TRUSS

EVENT VENUE

INTRO AND TRUSS BAR PACKAGES

Full Service Open Bar:
Priced Per Guest

INTRO | Two Hour \$29 | Three Hour \$37 | Four Hour \$45 | Five Hour \$53 | Each Additional Hour \$8
TRUSS | Two Hour \$37 | Three Hour \$47 | Four Hour \$57 | Five Hour \$67 | Each Additional Hour \$10

By Consumption Bar:

Minimum of 80% of your guest count at open bar pricing must be guaranteed

INTRO

Vodka - Absolut
Gin - Tanqueray
Rum - Bacardi Superior
Tequila - El Jimador
Whiskey - Evan Williams
Scotch - Dewars
Bourbon - Jim Beam

Wine: Choice of One Red, One White from our Sommelier
created house menu

INCLUDED WITH INTRO & TRUSS PACKAGES:

Bottled / Canned Beer - Seasonal Market Garden Brewery,
Great Lakes IPA, Great Lakes Dortmunder, Yuengling,
Michelob Ultra, Bud Light, Bud Zero, High Noon, Topo Chico

Mixers & Garnishes - cranberry, orange, pineapple, lime,
grapefruit, house made sour mix, simple syrup, soda, tonic
and soft drinks

Garnished with: lemons, limes, oranges, cherries, and olives,
as well as in-house dehydrated fruit wheels

TRUSS

Vodka - Tito's
Gin - Bombay Sapphire
Rum - Bacardi
Spiced Rum- Captain Morgan
Tequila - 1800 Silver
Whiskey - Jack Daniels
Scotch - Johnnie Walker Red
Bourbon - Bulleit
Effervescent - Accinum Prosecco

Wine: Choice of One Red, One White, One Rosé from our
Sommelier created house menu along with a signature
drink from our TRUSS signature menu

INTRO & TRUSS WINES:

Kalpela Vineyards, Chardonnay
Dashwood, Sauvignon Blanc
Cantina Colle Euganei, Pinot Grigio
Avanti, Pinot Noir
La Serra Chianti Colli Senesi, Sangiovese
Twenty Acres, Cabernet

TRUSS Package

Sparkling, Accinum Prosecco Glera
Stoller, Williamette Valley, Rosé

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PENTHOUSE CUSTOM BAR PACKAGE

Full Service Open Bar:

Priced Per Guest | Two Hour \$44 | Three Hour \$56 | Four Hour \$68 | Five Hour \$80 | Each Additional Hour \$12

By Consumption Bar:

Minimum of 80% of your guest count at open bar pricing must be guaranteed

CHOOSE ONE FROM EACH CATEGORY

Vodka - Grey Goose, Belvedere, Absolut, Tito's

Gin - The Botanist, Aviation, Tanqueray, Bombay Sapphire

Rum - Western Reserve, Kracken Gold Spiced, Bacardi, Captain Morgan

Tequila - Casamigos Blanco, Herradura, 1800 Silver, El Jimador

Whiskey - Jameson, Crown Royal, Jack Daniels, Evan Williams

Scotch - Johnnie Walker Black, Johnnie Walker Red, Dewars

Bourbon - Woodford Reserve, Makers Mark, Jim Beam, Bulleit

PENTHOUSE BEER AND BAR INCLUSIONS:

Includes two signature cocktails from our house menu

Bottled / Canned Beer - Seasonal Market Garden, Great Lakes IPA, Great Lakes Dortmunder, Yuengling, Michelob Ultra, Bud Light, Bud Zero, High Noon, Topo Chico

Liqueur - sweet vermouth, dry vermouth, triple sec, bitters, grenadine

Mixers & Garnishes - cranberry, orange, pineapple, lime, grapefruit, house made sour mix, simple syrup, soda, tonic and soft drinks

Garnished with: lemons, limes, oranges, cherries, and olives, as well as in house dehydrated fruit wheels

PENTHOUSE WINES:

CURATED WINE MENU: Sommelier custom curated wine menu to include one white, one red, one rosé, and one effervescent

Lucian Albrecht, Cremant d' Alsace Brut, Sparkling

Brassfield 2022, Sauvignon Blanc

House of Brown, Chardonnay

Luna Nuda, Pinot Grigio

Paquet Montagnac, Pinot Noir

Paul Dolan Vineyards, Cabernet

Aruma 2022, Malbec

Argyle, Rosé