

Bar Menu

*A labor charge of \$75 per hour per bartender is applicable to Hosted Bars (min. two hours)
A labor charge of \$100 per hour per bartender is applicable to No-Host Bars (min. two hours)
No-Host prices are inclusive of tax and gratuity*

House Bar

Oola Distillery 'ALOO' Vodka
Cascade Mountain Gin
Evan Williams Bourbon
Grant's Scotch Whisky
Sauza Blue Reposado Tequila
Cruzan Rum
Christian Brother's Brandy

Top Shelf Bar

Grey Goose Vodka
Bainbridge Organic Distillers Heritage Gin
Oola Distillery 'Waitsburg' Bourbon
Glenlivet 12yr Single Malt Scotch
Avion Silver Tequila
Rhum JM Gold Rum
Remy Martin VSOP

Premium Bar

Dry Fly Distillery Vodka
Sun Liquor Distillery 'Hedgetrimmer' Gin
Woodinville Whiskey Co. Bourbon
Dewar's White Label Scotch Whisky
Black Rock Spirits 'Sparkle Donkey' Tequila
Sailor Jerry's Spiced Rum
E&J Brandy

Domestic & Imported Beer

Bud Light
Budweiser
Corona
Stella Artois

Northwest Microbrews

Ninkasi Total Domination IPA
Pike Place Naughty Nellie
Alaskan Amber
Scuttlebutt Brewery Blonde

All food, beverage, AV equipment and miscellaneous charges are subject to a 23% service charge and 10% sales tax (65% of the service charge is distributed to the service staff).

**Consuming raw or undercooked meat, poultry, shellfish or egg may increase your risk of food borne illness.*

Banquet Wine List

Specialty wines are available for order; please see your Event Manager for details.

Wines are subject to change based on availability.

Featured House Wine

Rotating seasonal selections of Red, White and Sparkling.

Tier 1

Red (choose 2)

Charles and Charles, Cab/Syrah Blend, WA
Columbia Crest, Merlot, WA
Chateau Ste. Michelle, Syrah, WA
For A Song, Cabernet Sauvignon, WA

White (choose 2)

Columbia Crest, Chardonnay, WA
Woodinville Wine Cellars, Sauvignon Blanc, WA
Montinore, Pinot Gris, OR
Amavi, Semillon, WA

Tier 2

Red (choose 2)

Hestia Cellars, Merlot, WA
Woodward Canyon, 'Nelms Road' Cabernet Sauvignon
Dunham Cellars, 'Three Legged Red' Red Blend, WA
Tenet Wines 'Pundit' Syrah, WA

White (choose 2)

Baer Winery, 'Shard' Chardonnay, WA
Elk Cove, Riesling, OR
Spindrift Cellars, Pinot Gris, OR
Darby, 'Le Deuce' Rhone Blend, WA

Tier 3

Red (choose 2)

Woodward Canyon, 'Nelms Road' Merlot, WA
Idilico, Garnacha, WA
Darby, 'Purple Haze' Red Blend, WA
Twelve, Pinot Noir, OR

White (choose 2)

Efeste, 'Feral' Sauvignon Blanc, WA
Cadaretta, 'SBS' White Blend, WA
Sparkman Cellars, 'Birdie' Riesling, WA
A to Z, 'Unoaked' Chardonnay, OR

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