

## 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 and beverage is subject to applicable Washington state sales tax and a 23% taxable service charge. Of that amount 65% will be paid directly to service personnel and 35% will be retained by the property.*

*\*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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