



HOSTED & CASH BAR

**Local**

**Spirits** 11

- Sonoma County Rye
- Hangar 1 Vodka
- St. George's Gin
- Humboldt Organic Spiced Rum
- El Ladrón Blanco Blue Agave

**Beers** 9

(Choose 3)

- Buffalo Bill, Alimony, IPA, Hayward, California
- Buffalo Bill, Tasmanian Devil, Double Ale, Hayward, California
- Buffalo Bill, Seasonal, Hayward, California
- Strike, Colossus of Clout, Irish Style Red Ale, San Jose, California
- Strike, Called Up, Extra Pale Ale, San Jose, California
- Strike, Lumber Buster, American Brown Ale, San Jose, California
- 21st Amendment, Down to Earth, Session Ale, San Francisco, California
- 21st Amendment, Back in Black, Black IPA, San Francisco, California
- 21st Amendment, Seasonal, San Francisco, California

**Wines** 13

(Choose 3)

- Gundlach-Bundschu, Gewurztraminer, Sonoma, California
- Black Stallion, Chardonnay, Napa, California
- Seaglass, Pinot Noir, Santa Barbara, California
- St. Francis, Merlot, Sonoma, California
- Michael David, Freakshow, Cabernet Sauvignon, Lodi, California
- Piper Sonoma, Blanc de Blanc, Sparkling Wine, Sonoma California

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# BEVERAGE

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### Premium Spirits 9

- Jack Daniels Whiskey
- Tito's Vodka
- Tanqueray Gin
- Flor De Cana Rum
- Herradura Tequila

### Beers

(Choose 3)

#### Import & Microbrew 8

- Lagunitas, IPA
- Heineken, Pilsner
- Dos Equis, Lager

#### Domestic 7

- Coors
- Coors Light

### Wines 11

- Leese Fitch, Chardonnay, California
- Leese Fitch, Cabernet Sauvignon, California
- Korbel, Sparkling Brut, Sonoma, California

### NON-ALCOHOLIC BEVERAGES 5

- Mineral Waters, Soft Drinks, Juices, Bottled Water

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**Bar Packages**  
**Cocktail Package**

Includes cocktails, import and domestic beer, premium wines and non-alcoholic beverages. Unlimited consumption. 100 guest minimum.

	Premium	Local Libation
First Hour	22/guest	28/guest
Each Additional Hour	14/guest	20/guest

**Beer & Wine Package**

Includes import and domestic beer, house wines, and non-alcoholic beverages. Unlimited consumption. 100 guest minimum.

	Premium	Local Libation
First Hour	16/guest	18/guest
Each Additional Hour	8/guest	10/guest

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**Featured Wines – White**

Must be purchased by the case

**Bubbles**

- J, Sparkling Rosé, Russian River, California 68  
Cherry | Blood Orange | Tropical Starfruit
- Domaine Carneros, Brut, North Coast, California 64  
Pineapple | Passion Fruit | Toast
- Piper Sonoma, Blanc De Blanc, Sonoma, California 38  
Green Apple | Citrus | White Flowers

**Bright & Aromatic**

- Cakebread, Sauvignon Blanc, Napa, California 48  
Grapefruit | Guava | Honeydew
- Flora Spring, Sauvignon Blanc, Napa, California 48  
Asian Pear | Orange Blossom | Lemongrass
- Frei Brothers, Sauvignon Blanc, Russian River, California 40  
Grapefruit | Tangerine | Mango
- Trefethen, Dry Riesling, Napa, California 38  
Apricot | Honey Crisp Apple | Pear
- Gundlach-Bundschu, Gewurztraminer, Sonoma, California 34  
Pink Grapefruit | Navel Orange | Lychee
- J, Pinot Gris, Russian River, California 34  
Kaffir Lime | Pineapple | Asian Pear

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White Knight, Viognier, Clarksburg, California 34  
Peach | Nectarine | Pineapple

Dry Creek, Fume Blanc, Sonoma, California 30  
Lemon | Green Apple | Grass

**Fruity & Toasty**

Sonoma-Cutrer, Chardonnay, Russian River Ranches, California 48  
Apple | Pear | Peach

Artesa, Chardonnay, Carneros, California 44  
Lemon | Cedar | Honey

MacMurray Ranch, Chardonnay, Sonoma, California 38  
Apricot | Vanilla | Macadamia

Black Stallion, Chardonnay, Napa, California 34  
Yellow Apple | Pear | Coconut

**Rich & Luscious**

J, Chardonnay, Russian River, California 56  
Pear | Caramelized Peaches | Kiwi

Miner, Viognier, Napa, California 44  
Plum | Apricot | Pineapple

Napa Cellars, Chardonnay, Napa, California 38  
Meyer Lemon | Coconut | Apple

True Myth, Chardonnay, Edna Valley, California 32  
Vanilla | Pear | White Peach

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**Featured Wines – Red**

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**Soft & Subtle**

J. Lohr, Fogs Reach, Pinot Noir, Monterey, California 64  
Cardamom | Black Cherry | Sandalwood

Artesa, Pinot Noir, Carneros, California 52  
Red Currant | Cherry | Clove

Hahn SLH, Pinot Noir, Monterey, California 46  
Plum | Cherry | Strawberry

Buena Vista, Pinot Noir, Sonoma, California 34  
Strawberry | Raspberry | Cola

Seaglass, Pinot Noir, Santa Barbara, California 28  
Cherry | Strawberry | Raspberry

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**Medium Intensity**

Amor Fati, Syrah, Santa Maria, California 68  
Figs | Boysenberry | Dried Plum

Trefethen, Merlot, Napa, California 52  
Chocolate | Black Cherry | Plum

Fess Parker, Syrah, Santa Barbara, California 50  
Black Cherry | Sage | Vanilla

St. Francis, Merlot, Sonoma, California 40  
Cherry | Chocolate | Plum

Martin Ray, Merlot, Napa, California 40  
Raspberry | Blackberry | Black Currant

Terra d'Oro, Barbera, Amador, California 32  
Blueberries | Cherry | Raspberry

**Full & Firm**

Raymond Reserve, Cabernet Sauvignon, Napa, California 72  
Blackberry | Raspberry | Licorice

Folie à Deux, Cabernet Sauvignon, Alexander Valley, California 44  
Currant | Black Cherry | Sage

Liberty School, Cabernet Sauvignon, Paso Robles, California 36  
Cherry | Sandalwood | Cinnamon

Rutherford Ranch, Merlot, Napa, California 34  
Bing Cherry | Blueberry | Vanilla

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**Rich & Luscious**

Peju, Cabernet Sauvignon, Napa, California 80  
Dark Blackberry | Plum | Vanilla

Gehricke, Zinfandel, Sonoma, California 54  
Dried Plum | Chocolate | Caramel

Earthquake, Cabernet Sauvignon, Lodi, California 48  
Black Currant | Plum | Chocolate

Bianchi, Petite Sirah, Paso Robles, California 48  
Dark Plum | Vanilla | Blackberry

Seghesio, Zinfandel, Sonoma, California 46  
Black Raspberry | Caramel | Licorice

Michael David Freakshow, Cabernet Sauvignon, Lodi, California 42  
Pomegranate | Ripe Cherry | Blackberry

Ghost Pines, Zinfandel, Sonoma County, California 40  
Raspberry Jam | Boysenberry | Brown Spice

Rancho Zabaco, Zinfandel, Dry Creek, California 32  
Black Cherry | Vanilla Bean | Toffee

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### Custom Creations

Have a specialty cocktail created for your event. Choose a color and/or spirit for your custom creation. Price dependent on spirit. Must guarantee the consumption.

### Seasonal Sips 12

Cocktails created using local California ingredients and flavors for each season. Designed to be used as a satellite cocktail station. Cannot be combined with a premium bar.

#### Spring

- Blood Orange Fennel - Fennel, Hangar 1 Mandarin Blossom Vodka, Blood Orange, Lime
- Rhubarb Mojito - Humboldt Organic Spiced Rum, Rhubarb, Mint, Lime
- Thyme For Beet - St. George Terroir Gin, Beet, Thyme, Licor 43
- Blackberry Smoke - Mezcalero Mezcal, Blackberry, Lime, Agave
- Blueberry Margarita - Grand Marnier, Venus Co. Blue Agave Spirit, Lime, Blueberry, Basil
- Strawberry Sour - Sonoma Rye, Strawberry, Lemon
- Sparkling Negroni - St. George's Bruto Americano, Sweet Vermouth, Champagne

#### Summer

- Tart Cherry Sour - Hangar 1 Hand Citron Vodka, Tart Cherry, Lime
- Peach Mojito - Humboldt Organic Spiced Rum, Lime, Mint, Peach
- GBC - St. George's Terrior Gin, Tonic, Lime, Basil, Cucumber
- Raz Mez - Mezcal, Pierre Ferrand Dry Curacao, Pineapple, Ginger, Raspberry, Hefeweizen
- Hot Strawberry Margarita - Venus Co. Blue Agave Spirit, Jalapeno, Strawberry, Agave, Lime, Cointreau
- Apricot Whiskey Smash - Sonoma Rye, Apricot, Mint, Lemon
- Elderflower Spritz - Champagne, Elderflower, Cucumber

#### Fall

- Apple Pie Mule - Hangar 1 Vodka, Apple Cider, Ginger Beer, Cinnamon
- Fig Rummy - Humboldt Rum, Winter Orchard Apricot Liqueur, All Spice Dram, Lemon

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Fall (continued)

- Raspberry Bramble - St. George's Terrior Gin, St. George's Raspberry Liqueur, Lemon
- Citrus Smoke - Mezcal, St. George Dry Rye Gin, Cappeletti, Lemon, Orange
- Mexican Martini - Venus Co. Blue Agave Spirit, Lime, Olive, Contrieu, Lemon Lime Soda
- Persimmon Rye Sour - Sonoma Rye, Persimmon Puree, Lime, Bitters
- Bellini - J Rose, Peach Puree, Sugar

Winter

- Tipsy Carrot - Hangar 1 Vodka, Lemon, Carrot, Ginger Beer, Ginger Liqueur
- The Quince - Humboldt Rum, Pear Brandy, Frangelico Liqueur, Quince Syrup, Lemon
- Honey Bee(t) - St. George's Terrior Gin, Ginger Liqueur, Honey, Lemon, Tarragon, Beet
- Salt & Smoke - Mezcal, Honey, Cocchi Americano, Grapefruit, Lime, Salt, Seltzer
- Pom Punch - Venus Co. Blue Agave, Grand Marnier, Pom Juice, Salt
- Maple Old Fashioned - Sonoma Rye, Lemon, Maple Syrup, Orange, Bitters
- G,C&C - St. George Botaviore Gin, Lime, Champagne, Cranberry, Sugar

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