
HOMETEAM

SMOKIN' HOT

BBQ

SINCE 2006

SMOKED MEATS - DRINKS - TUNES - SOUTHERN HOSPITALITY



Events
at
The Inn At Aspen
2018

*Thank you for your interest in holding your event
with Home Team BBQ at the Inn at Aspen!*



Our Catering & Special Events team looks forward to assisting in planning your tailor-made event in one of our adaptable conference rooms or outside on our beautiful lawn overlooking the scenic backdrop of Buttermilk Mountain.



The Inn at Aspen offers the perfect venue to host intimate gatherings, corporate events, or large parties, with two newly renovated event rooms that can accommodate between 20 to 200 guests. In addition, our restaurant space offers an outdoor patio to enjoy the mountain air or the rustic Station Room where up to 50 guests can gather by the stone fireplace.



At Home Team BBQ, we pride ourselves on delivering quality, elevated comfort food with warm and welcoming hospitality. Enjoy this experience in a private setting at our location in the Inn at Aspen for your next event, and let our team cater to yours!

Menu Planning

Home Team BBQ offers many delicious meal and beverage options to make your event a memorable one. The onsite event manager is available to help coordinate every detail of your experience. Our locally-sourced, chef-driven menus offer many options to cater to any event, however, we are also able to customize your menu to accommodate your specific needs. We ask that menu selections be made 30 days prior to event date, with event details finalized in the 2 weeks prior to the date of the event.



Bar Service

In accordance with Colorado State Law, all bars are to be closed at 1:45 a.m. and all alcoholic beverages are to be removed by 2:00 a.m. There is absolutely no outside alcohol allowed to be served or consumed on property.



Guarantee

Your minimum guaranteed attendance is due at noon MST, 5 business days prior to your event date and cannot be reduced after that time. Increases after this date are subject to availability of product and menu substitutions may occur. If a guarantee is not received, the most recent expected number of guests will become the minimum guarantee. If your attendance increases the day of the event, each additional meal will be billed at 1.5 times the menu price.

Service Charge & Aspen Tax

A taxable service charge of 21% is added to all food & beverage items. Aspen sales tax for all events at The Inn at Aspen is currently 6.9% and is subject to change.

Deposit & Payment Schedule

A 50% deposit is required at the time of contract for the food menu. Final payment is due within 48 hours of receipt of final bill.

Staffing

Server Staffing Guidelines

Breakfast & Lunch Buffets: 1 Server per 25 Guests

Dinner Buffets: 1 Server per 25 Guests

Breakfast, Lunch Plated: 1 Server per 15 Guests

Dinner Plated: 1 Server per 15 Guests

Bartender: 1 per 50 Guests

*Additional labor requests can be accommodated for additional fees.

Vendors

Any meals provided for vendors must be pre-arranged through your Events Manager and paid for by the client.

For booking and more information about onsite events, please contact the Home Team BBQ Catering & Events Department at 970.495.0233 or via email at aspen@hometeamcatering.com.

Breakfast

SERVED BETWEEN THE HOURS OF 7AM-11AM

All breakfast buffets include fresh orange juice, freshly brewed regular & decaf coffee, assorted teas served with milk, honey, lemon

HOME TEAM BREAKFAST - \$18.95/PERSON

Add \$5/person for groups with less than 20 people



Entrées (Choose Two)

Scrambled Eggs, Choice of Cheese (American, Cotija, Monterey Jack, Sharp Cheddar)

**Substitute Egg Whites add \$2/person*

Greek Yogurt, Granola, Blueberries, Local Honey

French Toast or Pancakes, Syrup, Choice of THREE Accompaniments

(Local Honey, Whipped Cream, Cinnamon Sugar,

Apple Pecan Chutney, Roasted Pecans, Sliced Bananas)

Oatmeal, Apple Pecan Chutney

House Cured & Smoked Organic Scottish Salmon, Cream Cheese, Red Onion,
Capers, Upper Crust Bagel (add \$4/person)

Sides (Choose One)

Anson Mills Grits

Tater Tots

Breakfast Potatoes

Premium Sides (Choose One)

Seasonal Fruit

House Cured & Smoked Bacon

House Breakfast Sausage Patties

Sliced House Linguica Sausage
(add \$2/person)

Mashed Avocado, Sea Salt

Grains (Choose One)

Upper Crust Bagels

(add \$1/person)

English Muffin

White/Wheat Bread

CONTINENTAL BREAKFAST - \$15.95/PERSON

Add \$5/person for groups with less than 20 people

DIY Yogurt Parfait, Greek Yogurt, Fresh Fruit, Granola, Honey
Individual Cereal with 2% Milk, Fruit Loops, Cheerios, Frosted Flakes
Upper Crust Bagels with Cream Cheese, Assorted Pastries
Fruit, Apples, Bananas, Oranges

EUROPEAN BREAKFAST - \$9.95/PERSON

Add \$5/person with groups less than 20 people

Includes One Pastry
One Piece of Fruit
Coffee, Orange Juice

BREAKFAST TACO BUFFET - \$18.95/PERSON

Add \$5/person for groups with less than 20 people

Includes Scrambled Eggs, Corn or Flour Tortillas,
Pico de Gallo, Smoked Corn Salsa Verde, Pickled Carrot & Jalapeño Salsa,
Monterey Jack & Sharp Cheddar Cheeses, Crema, Cilantro

Proteins (Choose Two)

Black Beans
House Ground Chorizo
House Ground Breakfast Sausage
House Cured & Smoked Bacon
Sliced House Linguica Sausage (add \$2/person)
House Cured & Smoked Organic Scottish Salmon (add \$4/person)

DELUXE BREAKFAST TACO BUFFET - \$20.95/PERSON

Add \$5/person for group with less than 20 people

Includes Scrambled Eggs, Corn & Flour Tortillas,
Pico de Gallo, Smoked Corn Salsa Verde, Pickled Carrot & Jalapeño Salsa,
Salsa Roja, Salsa Macha, Cotija Cheese, Grilled Corn Esquites,
Charred Poblano Peppers, Guacamole, Crema, Cilantro

Sides (Choose Two)

Black Beans
House Ground Chorizo
House Ground Breakfast Sausage
House Cured & Smoked Bacon
Sliced House Linguica Sausage (add \$2/person)
House Cured & Smoked Organic Scottish Salmon (add \$4/person)

*Substitute Egg Whites for \$2/person

Brunch

SERVED BETWEEN THE HOURS OF 7AM-3PM

All breakfast buffets include fresh orange juice, freshly brewed regular & decaf coffee, assorted teas served with milk, honey, lemon

MAROON BELLS BRUNCH - \$22.95/PERSON

Add \$5/person for groups with less than 20 people

Entrées (Choose Two)

Greek Yogurt, Granola, Fresh Fruit, Local Honey

French Toast, Cinnamon Sugar, Whipped Cream, Local Honey, Syrup, Fresh Fruit

Enchiladas, Eggs, House Ground Chorizo, Black Beans, Cotija Cheese,
Monterey Jack Cheese, Red or Green Sauce

Breakfast Quiche, Seasonal Vegetables, Gruyère Cheese

House Cured & Smoked Organic Scottish Salmon, Cream Cheese, Red Onion,
Capers, Upper Crust Bagel (add \$4/person)

.....

Sides (Choose One)

Baked Cheese Grits
Cucumber & Tomato Salad
Tater Tots
Breakfast Potatoes

Premium Sides (Choose One)

Seasonal Fruit
Choice of Salad - Green,
Home Team or Caesar
Deviled Eggs (add \$2/person)
House Breakfast Sausage Patties
House Cured & Smoked Bacon
Mashed Avocado, Lime, Sea Salt

Grains & Such (Choose One)

Local Tortillas - Corn or Flour
Upper Crust Bagel
(add \$1/person)
English Muffins
White/Wheat Bread



Lunch

SERVED BETWEEN THE HOURS OF 11AM-3PM

All lunch buffets include iced tea, lemonade, water

AJAX SALAD BAR

\$24.95/person or \$20.95 w/o Protein

Add \$5/person for groups with less than 20 people



Greens (Choose Two)

Mixed Greens, Baby Romaine, Kale, Spinach, Arugula

Proteins (Choose Two)

Black Beans
Pulled Pork
Pulled Chicken
Turkey - Pulled Dark Meat
Turkey - Pulled White Meat
(add \$2/person)
Chopped or Sliced Brisket
(add \$2/person)
House Cured & Smoked
Organic Scottish Salmon
(add \$4/person)

Cheeses (Choose Two)

Crumbled Cotija
Shaved Parmesan Reggiano
Crumbled Blue Cheese
Monterey Jack & Cheddar

Additions (Choose Six)

Cucumbers
Grilled Corn
Celery
Carrots
Jalapeños
Cherry Tomatoes
Toasted Pepitas
Toasted Pecans
Roasted Almonds
Avocado
(add \$1/person)

Dressing (Choose Three)

Lemon Vinaigrette
Caesar
Smoked Poblano Vinaigrette
Blue Cheese
Honey-Balsamic Vinaigrette
Red Wine Vinaigrette
Chimichurri Lemon Vinaigrette
Buttermilk Ranch

**Includes Grilled Bread &
Chocolate Chip Cookies*

SOUTH OF THE BORDER BUFFET - \$22.95/PERSON

Add \$5/person for groups with less than 20 people

Includes Corn & Flour Tortillas,
Pico de Gallo, Smoked Corn Salsa Verde, Pickled Carrot & Jalapeño Salsa,
Shredded Lettuce, Cole Slaw, Crema, Monterey Jack & Sharp Cheddar Cheeses

Proteins (Choose Two)

Black Beans

Pulled Pork

Pulled Chicken

Grilled Vegetables

Chopped Brisket (add \$2/person)

Sliced House Linguica Sausage (add \$2/person)

House Cured & Smoked Organic Scottish Salmon (add \$4/person)



DELUXE TACO BUFFET - \$24.95/PERSON

Add \$5/person for groups with less than 20 people

Includes Corn & Flour Tortillas,
Pico de Gallo, Smoked Corn Salsa Verde, Pickled Carrot & Jalapeño Salsa,
Salsa Roja, Salsa Macha, Cotija Cheese, Shredded Lettuce, Grilled Corn Esquites,
Charred Poblano Peppers, Pickled Onions, Guacamole, Crema & Cilantro

Proteins (Choose Two)

Black Beans

Pulled Pork

Pulled Chicken

Grilled Vegetables

Chopped Brisket (add \$2/person)

Sliced House Linguica Sausage (add \$2/person)

House Cured & Smoked Organic Scottish Salmon (add \$4/person)



TIEHACK SOUP & SANDWICH - \$26.95/PERSON

Add \$5/person for groups with less than 20 people

Soups (Choose Two)

Vegetarian Tomato Bisque
Beef Stew
Chicken Noodle
Vegetarian White Bean
Smoked Chicken & White Bean Chili
Brunswick Stew
Vegetarian Potato Vichyssoise (Chilled or Hot)
Vegetarian Cucumber & Tomato (Chilled)



Sandwiches/Wraps (Choose Two)

Smoked Turkey Club, Cured Ham, House Cured & Smoked Bacon, Lettuce, Vine-Ripened Tomato, Swiss Cheese, Parsley-Lemon Aioli, White Bread
Cured Ham, Sharp White Cheddar, Arugula, Lemon Vinaigrette, Multi-Grain Bread
Smoked Turkey Wrap, Mixed Greens, Corn Esquites, Guacamole, Pepitas, Salsa Roja, Poblano Vinaigrette
BLT, House Cured & Smoked Bacon, Vine Ripened Tomato, Lettuce, Duke's Mayonnaise, Texas Toast
Vegetarian Avocado Wrap, Mixed Greens, Guacamole, Heirloom Tomatoes, Lemon Vinaigrette
Vegetarian Grilled Zucchini & Red Onion, Avocado, Vine-Ripened Tomato, Alfalfa Sprouts, Parsley-Lemon Aioli, Multi-Grain Bread
Pulled Pork or Pulled Chicken, Brioche Bun, Poppy Seed Cole Slaw, Choice of BBQ Sauce
Chopped Brisket, Brioche Bun, Poppy Seed Cole Slaw, Choice of BBQ Sauce
(add \$2/person)

BBQ Sauces: House Red, Sweet Red, Hot Red, Carolina Mustard, Alabama White Sauce, Pepper Vinegar, Home Team Hot Sauce

Conference Break & Snack Menu

All break/snacks are served for a 30 minute period

D.I.Y. POPCORN BAR - \$12.00/PERSON

Fresh popped plain popcorn accompanied with assorted flavorings, candies, nuts. Each guest will build their own popcorn creation! Served with iced tea, lemonade.

MILK & COOKIE BAR - \$10.00/PERSON

Fresh baked chocolate chip cookies served with a trio of milk including 2% milk, chocolate, strawberry flavors.

CHIPS & SALSA STATION - \$10.00/PERSON

Fresh tortilla chips, guacamole, pico de gallo, salsa verde, jalapeño salsa, crema. Served with iced tea, lemonade.

D.I.Y. YOGURT PARFAIT - \$12.00/PERSON

Greek yogurt, fresh fruit, honey, granola. Served with decaf & regular coffee, juice, assorted hot teas.

BISCUIT BAR - \$10.00/PERSON

House biscuits, assorted jelly, whipped butter, local honey. Served with decaf & regular coffee, juice, assorted hot teas.

SOFT PRETZELS - \$12.00/PERSON

Jumbo soft pretzels, honey mustard, hot queso. Served with iced tea, lemonade.

CHIP & DIP BAR - \$12.00/PERSON

Potato chips, tortilla & pita chips, hummus, French onion dip, 5-layer dip. Served with iced tea, lemonade.

BAHN MI LETTUCE WRAP STATION - \$14.00/PERSON

Chicken, pork or vegetarian, bibb lettuce, pickled vegetables. Served with iced tea, lemonade.

TOTCHO BAR - \$14.00/PERSON

Build your own totchos! Includes Home Team tater tots, hot queso, tomatoes, jalapeños, guacamole, crema, assorted salsas, green onion, bacon. Served with iced tea, lemonade.

Desserts

\$10/person



CHOOSE ONE

Creamy Banana Pudding

Key Lime Pie
(Seasonal)

Flourless Chocolate Cake

Tiramisu

Chocolate Brownies



Dinner

Served between the hours of 4pm-10pm

HORS D'OEUVRES

Each Priced Per Person

- Chicken Salad Sandwiches, Arugula, Dijon Mayo - \$3
- Home Team Deviled Eggs, Chicken Cracklin' - \$3
- Pimento Cheese Sandwiches, Arugula - \$3
- Aroncini, Marinara - \$3
- Cucumber Tea Sandwiches, Lemon & Parsley Aioli - \$3
- Heirloom Tomato Bruschetta, Mozzarella, Balsamic Reduction - \$3
- Fried Ribs, Alabama White Sauce, Death Relish - \$5
- Smoked Chicken Wing, Alabama White Sauce - \$5
- Boudin Balls, Rémoulade - \$5
- Mini Tostada, Smoked Chicken, Esquites, Salsa Roja, Cotija, Cilantro - \$5
- Mini Pulled Pork Tacos, Guacamole, Crema, Pico de Gallo - \$5
- Pork Meatballs, Harissa Aioli - \$5
- Pulled Pork Quesadilla, Pulled Pork, Guacamole, Crema - \$5
- Bacon & Grits Fritter, Chow Chow Relish - \$5
- Butter Bean Purée Bruschetta, Heirloom Tomatoes, Charred Corn, Parmesan Reggiano, Lemon-Basil Oil - \$5
- Caramelized Onion, Gruyère & Egg Tartelettes - \$7
- Pork Belly Skewer, Lemon Sweet Tea & Thyme Glaze, Red Grape - \$9
- Chicken Liver Mousse, Crostini, Berry Preserves - \$9
- Seared Sea Scallop, Whipped Potatoes, Potato Chip, Citrus Vinaigrette - \$10
- Shrimp Salad, Cucumber Crisp, Baby Herbs - \$9
- Mini Crab Cakes, Bacon Rémoulade, Baby Herbs - \$9
- Chopped Beef Brisket Crostini, Horseradish Crema - \$9
- House Cured & Smoked Organic Scottish Salmon, Toast Point, Crème Fraîche, Chives - \$9
- Seared Tuna, Potato Chip, Honey-Soy Reduction, Baby Herbs - \$11
- Tempura Alaskan King Crab, Spicy Mayo - \$16



STATIONS

- Vegetable Crudités Platter, House Made Ranch - \$12/person
- Fresh Seasonal Fruit Platter, Yogurt Dip - \$12/person
- Imported & Domestic Cheese Platter, Assorted Crackers, Crostinis - \$14/person
- Local Artisan Cheese Platter, Assorted Crackers, Crostinis - \$16/person
- Meat & Cheese Platter, Chef's Choice Meat & Cheese, Assorted Crackers, Crostinis - \$18/person
- Meat, Cheese, Vegetable Crudités and Fruit, Assorted Crackers, Crostinis - \$22/person

BARBECUE DINNER BUFFETS

Served with onions, pickles, buns, Home Team sauces.
Include iced tea, lemonade, chocolate chip cookies.

**Add \$5/person for groups with less than 20 people*



Home Team BBQ - \$36/person (Choose Two)

Pulled Pork
Pulled Chicken
Smoked Turkey
Chopped or Sliced Brisket

Aspen BBQ - \$46/person (Choose Two)

Roasted Chicken
St. Louis Cut Ribs
Organic Scottish Salmon Filets
House Linguica Sausage

.....

Sides (Choose Two)

Smoked Gouda Mac & Cheese
Coleslaw
Baked Beans
Brunswick Stew
Smoked Chicken & White Bean Chili
Cucumber & Tomato Salad

Salads (Choose One)

Traditional Caesar
Caprese Salad
Iceberg Wedge
Home Team Salad
Green Salad
Kale & Brussels Sprouts Salad

DINNER BUFFETS

All dinner buffets below include a choice of two proteins, two sides, one salad, dinner rolls, chocolate chip cookies.

Add \$5/person for groups with less than 20 people

Buttermilk Buffet

\$46/person

(Choose Two)

Pork Chop
Portobello Ratatouille
Jumbo Shrimp (add \$10)
Vegetarian Pasta
Sliced Brisket

Roaring Fork Buffet

\$50/person

**Requires Chef Carving Station -
\$100 Chef Fee*

(Choose Two)

Garlic Crusted Prime Rib
Smoked Turkey Breast
Honey Glazed Pork Loin

Colorado Buffet

\$60/person

(Choose Two)

Superior Farms' Rack of Lamb
Alamosa Springs Striped Bass
Boulder Natural Roasted Chicken
Paonia 7x New York Strip Steak



Sides

(Choose Two)

Sautéed Spinach, Grilled Asparagus, Jasmine Rice, Haricots Verts,
au Gratin Potatoes, Quinoa, Whipped Potatoes, Grilled Seasonal Vegetables

Salads

(Choose One)

Caesar, Baby Romaine, Parmesan Reggiano, Grilled French Bread
Green Salad, Green Cabbage, Fennel, Cilantro, Parsley, Celery,
Jalapeños, Chimichurri, Lemon Vinaigrette
Home Team Salad, Baby Mixed Greens, Grilled Corn, Cherry Tomatoes,
Cucumber, Toasted Pepitas, Poblano Vinaigrette
Iceberg Wedge, Blue Cheese Crumbles, House Cured & Smoked Bacon,
Red Onion, Cherry Tomatoes, Blue Cheese Dressing
Caprese, Basil, Balsamic Reduction, Cherry Tomatoes, Mozzarella
Kale & Brussels Sprouts, Sunflower Seeds, Local Chèvre, Champagne Vinaigrette
Baby Mixed Greens, House Cured Bacon Lardons, Candied Pecans,
Green Apples, Balsamic-Honey Vinaigrette

ITALIAN DINNER BUFFET

\$46/person

The Buffet below includes dinner rolls.

(Choose Two)

Chicken alla Milanese

Spaghetti, Brisket Meatballs, Pomodoro Sauce

Grilled Organic Scottish Salmon

Madeira Braised Veal Osso Buco (add \$4/person)

Vegetarian Eggplant Parmesan



Sides

(Choose Two)

Brussels Sprouts, Polenta, Roasted Potatoes, Broccoli Rapini,
White Beans, Haricot Verts

Salads

(Choose One)

Caesar, Baby Romaine, Parmesan Reggiano, Grilled French Bread

Green Salad, Green Cabbage, Fennel, Cilantro, Parsley, Celery,
Jalapeños, Chimichurri, Lemon Vinaigrette

Home Team Salad, Baby Mixed Greens, Grilled Corn, Cherry Tomatoes,
Cucumber, Toasted Pepitas, Poblano Vinaigrette

Iceberg Wedge, Blue Cheese Crumbles, House Cured & Smoked Bacon,
Red Onion, Cherry Tomatoes, Blue Cheese Dressing

Caprese, Basil, Balsamic Reduction, Cherry Tomatoes, Mozzarella

Kale & Brussels Sprouts, Sunflower Seeds, Local Chèvre, Champagne Vinaigrette

Baby Mixed Greens, House Cured Bacon Lardons, Candied Pecans,
Green Apples, Balsamic-Honey Vinaigrette

PLATED DINNERS

The options below include choice of two proteins, two sides, salad, rolls.

Entrées (Choose Two)

Vegetarian Pasta, Castelvetrano Olives, Capers, Parmesan Reggiano,
Roasted Tomato Sauce - \$35/person

Eggplant Parmesan, Garlic, Parmesan Reggiano, Tomatoes, Basil,
Mozzarella, Breadcrumbs - \$40/person

Roasted Chicken, Thyme & Garlic Oil - \$50/person

Organic Scottish Salmon, Citrus Beurre Blanc - \$65/person

Berkshire Pork Chop, Apple & Whole Grain Mustard Sauce or Chimichurri - \$65/person

Jumbo Shrimp, Citrus Beurre Blanc or Chimichurri - \$65/person

Veal Osso Bucco, Smoked Marsala Jus - \$75/person

Smoked Prime Rib, Horseradish Crème, Natural Jus - \$70/person

New York Strip, Béarnaise Sauce or Red Wine Demi - \$75/person

Filet Mignon, Béarnaise Sauce or Red Wine Demi - \$80/person

Roasted Rack of Lamb, Red Wine Demi Sauce or Chimichurri - \$80/person

Sides (Choose Two)

Whipped Potatoes, Cream, Butter

Au Gratin Potatoes

Chef's Choice Risotto

Quinoa

Haricots Verts, Shallot & Butter

Jasmine Rice

Sautéed Spinach, Garlic, Lemon, Sea Salt

Fried Brussels Sprouts, Parmesan Reggiano, Lemon

Grilled Seasonal Vegetables

Salads (Choose One)

Caesar, Baby Romaine, Parmesan Reggiano, Grilled French Bread

Green Salad, Green Cabbage, Fennel, Cilantro, Parsley, Celery,
Jalapeños, Chimichurri, Lemon Vinaigrette

Home Team Salad, Baby Mixed Greens, Grilled Corn, Cherry Tomatoes,
Cucumber, Toasted Pepitas, Poblano Vinaigrette

Iceberg Wedge, Blue Cheese Crumbles, House Cured & Smoked Bacon,
Red Onion, Cherry Tomatoes, Blue Cheese Dressing

Caprese, Basil, Balsamic Reduction, Cherry Tomatoes, Mozzarella

Kale & Brussels Sprouts, Sunflower Seeds, Local Chèvre, Champagne Vinaigrette

Baby Mixed Greens, House Cured Bacon Lardons, Candied Pecans,
Green Apples, Balsamic-Honey Vinaigrette



HOSTED BAR

Person, Company, or Association pays for all drinks on consumption

CASH BAR

Each guests pays for his or her own drinks

House Spirits \$8/beverage

Cat Head Vodka, Spring 44 Gin, Jim Beam Bourbon, Plantation 3 Star Rum, Suerte Tequila

Premium Spirits \$10/beverage

Tito's Vodka, Hendriks Gin, Basil Hayden, Plantation 5 Year Rum, Suerte Tequila, Johnnie Walker Black

Domestic Bottled Beer \$5/beverage

Budweiser, Bud Light, Coors, Coors Light, Ultra, Beck's N/A

Craft Bottled Beer \$7/beverage

Deschutes Fresh Squeezed IPA, Deschutes Obsidian Stout, Great Divide Yeti Imperial Stout, Lagunitas 12th of Never, Modelo Especial, New Belgium VooDoo Ranger IPA, Ninkasi Total Domination IPA, Shiner Bock, Steamworks Colorado Kolsch, Telluride Race Down Brown, Upslope Craft Lager, Upslope Citra Pale Ale, Funkwerks Raspberry Provincial Sour, Cider Beer (rotating)

Kegs

Domestic Draught Beer \$400-\$500

Craft \$600-\$700

House Wines \$40/bottle or \$9/glass (cash bar only)

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Rosé, Cabernet, Merlot, Pinot Noir, Malbec

Classic Cocktail Selection \$12/beverage

Moscow Mule, Old Fashioned, Margarita, Gin or Vodka Gimlet, Michelada

Signature Frozen Drinks \$12/beverage

Home Team Game Changer: Gold Caribbean Rum, Spiced Caribbean Rum, Orange Juice, Pineapple Juice, Cream of Coconut, dash of Nutmeg

Frozen Irish Coffee: Tullamore Dew, Hoodoo, Vietnamese Iced Coffee, Cocoa Nibs & Smoked Salt

Other

Mineral Water \$3.25 – Soft Drinks \$3.25 – Red Bull \$70, 24 Pack

WINES

Sparkling

Da Luca, Prosecco - Treviso, Italy	\$25
Gratien & Meyer, Crémant de Loire Brut Rosé - Loire Valley, France	\$40/9
Perrier-Jouët, "Grand Brut" - Épernay, France	\$95
Heidsieck & C° "Monopole," Brut Rosé - Reims, France	\$140

Rosé

Château de Campuget, Rosé "Costières de Nîmes" - Languedoc, France '16	\$40/9
Aimé Roquesante, Rosé - Provence, France '17	\$45
Château d'Esclans, Rosé "Whispering Angel" - Provence, France '16	\$65

White

Ca' Donini, Pinot Grigio - Veneto, Italy '15	\$40/9
Panther Creek, Pinot Gris - Willamette, Oregon '14	\$50
Brancott, Sauvignon Blanc - Marlborough, New Zealand '16	\$40/9
Joseph Phelps, Sauvignon Blanc - St. Helena, Napa Valley '15	\$75
Hugel, Riesling "Classic" - Alsace, France '14	\$45
Kenwood Yulupa, Chardonnay - Sonoma, California '16	\$40/9
Au Bon Climat, Chardonnay - Santa Barbara, California '15	\$55
Pierre Matrot, Bourgogne, Chardonnay - Burgundy, France '13	\$65
Flora Springs, Chardonnay "Estate" - Napa Valley, California '15	\$70
Far Niente, Chardonnay - Napa, California '16	\$140
Bruno Colin, Chassagne - Montrachet - Burgundy, France '14	\$150

Red

10 Span, Pinot Noir - Central Coast, California '15	\$40/9
Etude "Lyric" Pinot Noir - Santa Barbara, California '14	\$60
Domaine Pierre Gelin, "Fixin"- Burgundy, France '12	\$105
En Route, Pinot Noir "Les Pommiers" - Russian River, California '14	\$120
Flowers, Pinot Noir "Camp Meeting Ridge" - Sonoma, California '13	\$180
Scala Dei, Garnatxa - Priorat, Spain '15	\$45
Ogier, Côtes du Rhone "Héritages" - Rhone Valley, France '15	\$45
Château Redortier, Beaufort-de-Venise - Rhone Valley, France '12	\$52
Mollydooker, Shiraz "Blue Eyed Boy"- McLaren Vale, Australia '15	\$75
Domaine Blachon, Saint Joseph "Hommage Blachon" - Rhone Valley, France '14	\$80
Antigal, Malbec "Uno" - Mendoza, Argentina '14	\$40/9
Rosenblum, Zinfandel "Rockpile Road" - Rockpile, Sonoma, California '13	\$75
Chappellet, Merlot - Napa Valley, California '12	\$85
Seghesio, Zinfandel "Old Vine" - Sonoma, California '13	\$95
Gnarley Head, Cabernet Sauvignon - Lodi, California '16	\$40/9
Daou, Cabernet Sauvignon - Paso Robles, California '16	\$60
Château Bernadotte, Haut-Médoc - Bordeaux, France '10	\$78
Trefethen, Cabernet Sauvignon - Oak Knoll, Napa Valley, California '13	\$80
Caymus, Cabernet Sauvignon - Napa Valley, California '15	\$210
Bodegas Ontañón, Rioja "Crianza"- Rioja, Spain '13	\$45
Uccelliera, Rosso di Montalcino - Tuscany, Italy '14	\$60
Moccagatta del Barbaresco - Piedmont, Italy '13	\$78
Camigliano, Brunello di Montalcino - Tuscany, Italy '12	\$95

*Certain selections based on availability