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# HOMETEAM

SMOKIN' HOT

# BBQ

SINCE 2006

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SMOKED MEATS - DRINKS - TUNES - SOUTHERN HOSPITALITY

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*Events*  
*at*  
*The Inn At Aspen*  
**2019**



*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.



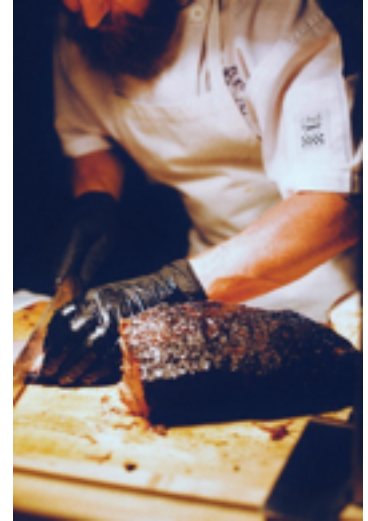
The Inn at Aspen offers the perfect venue to host intimate gatherings, corporate events, or large parties, with two newly renovated event rooms that can accommodate between 20 to 200 guests. In addition, our restaurant space offers an outdoor patio to enjoy the mountain air or the rustic Station Room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

A taxable service charge of 21% is added to all food & beverage items. Pitkin County 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 970.459.0233 or via email at [aspen@hometeamcatering.com](mailto: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

*Priced per person with an additional charge for groups with less than 20 people*



#### Entrées (Choose Two)

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

*\*Substitute Egg Whites for an additional charge.*

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 (additional charge)

#### Sides (Choose One)

Southern Style Grits

Tater Tots

Breakfast Potatoes

#### Premium Sides (Choose One)

Seasonal Fruit

House Cured & Smoked Bacon

House Breakfast Sausage Patties

Sliced House Linguica Sausage  
(additional charge)

Mashed Avocado, Sea Salt

#### Grains (Choose One)

Upper Crust Bagels  
(additional charge)

English Muffin

White/Wheat Bread

## CONTINENTAL BREAKFAST

*Priced per person with an additional charge for groups with less than 20 people*

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



## EUROPEAN BREAKFAST

*Priced per person with an additional charge for groups with less than 20 people*

Includes One Pastry  
One Piece of Fruit  
Coffee, Orange Juice



## BREAKFAST TACO BUFFET

*Priced per person with an additional charge 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 (additional charge)  
House Cured & Smoked Organic Scottish Salmon (additional charge)



## DELUXE BREAKFAST TACO BUFFET

*Priced per person with an additional charge for groups 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 (additional charge)  
House Cured & Smoked Organic Scottish Salmon (additional charge)

\*Substitute Egg Whites for additional charge

# 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

*Priced per person with an additional charge 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 (additional charge)

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#### Sides (Choose One)

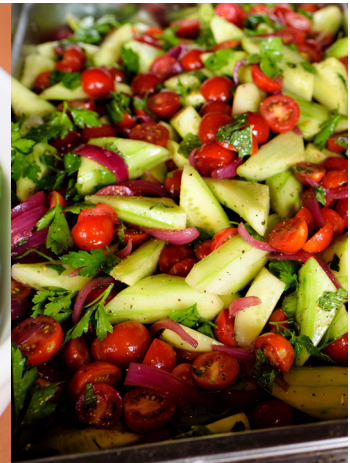
Baked Cheese Grits  
Cucumber & Tomato Salad  
Tater Tots  
Breakfast Potatoes

#### Premium Sides (Choose One)

Seasonal Fruit  
Choice of Salad - Green,  
Home Team or Caesar  
Deviled Eggs (additional charge)  
House Breakfast Sausage Patties  
House Cured & Smoked Bacon  
Mashed Avocado, Sea Salt

#### Grains & Such (Choose One)

Upper Crust Bagel  
(additional charge)  
English Muffins  
White/Wheat Bread



# Lunch

**SERVED BETWEEN THE HOURS OF 11AM-3PM**

*All lunch buffets include iced tea, lemonade, water.*

## AJAX SALAD BAR

*Priced per person with an additional charge 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  
(additional charge)  
Chopped or Sliced Brisket  
(additional charge)  
House Cured & Smoked  
Organic Scottish Salmon  
(additional charge)

### Cheeses (Choose Two)

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

*\*Includes Grilled Bread &  
Chocolate Chip Cookies*

### Additions (Choose Six)

Cucumbers  
Grilled Corn  
Celery  
Carrots  
Jalapeños  
Cherry Tomatoes  
Toasted Pepitas  
Toasted Pecans  
Roasted Almonds  
Avocado  
(additional charge)

### Dressing (Choose Three)

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



## SOUTH OF THE BORDER BUFFET

*Priced per person with an additional charge 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 (additional charge)

Sliced House Linguica Sausage (additional charge)

House Cured & Smoked Organic Scottish Salmon (additional charge)



## DELUXE TACO BUFFET

*Priced per person with an additional charge 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 (additional charge)

Sliced House Linguica Sausage (additional charge)

House Cured & Smoked Organic Scottish Salmon (additional charge)



## TIEHACK SOUP & SANDWICH

*Priced per person with an additional charge 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 Coleslaw,  
Choice of BBQ Sauce  
Chopped Brisket, Brioche Bun, Poppy Seed Cole Slaw, Choice of BBQ Sauce  
(additional charge)

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

*\*Includes Chocolate Chip Cookies*

# Conference Break & Snack Menu

*All break/snacks are served for a 30 minute period and priced per person.*

## **D.I.Y. POPCORN BAR**

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**

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

## **CHIPS & SALSA STATION**

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

## **D.I.Y. YOGURT PARFAIT**

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

## **BISCUIT BAR**

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

## **SOFT PRETZELS**

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

## **CHIP & DIP BAR**

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

## **BAHN MI LETTUCE WRAP STATION**

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

## **TOTCHO BAR**

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*

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

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## STATIONS

Vegetable Crudités Platter, House Made Ranch  
Fresh Seasonal Fruit Platter, Yogurt Dip  
Imported & Domestic Cheese Platter, Assorted Crackers, Crostinis  
Local Artisan Cheese Platter, Assorted Crackers, Crostinis  
Meat & Cheese Platter, Chef's Choice Meat & Cheese,  
Assorted Crackers, Crostinis  
Meat, Cheese, Vegetable Crudités and Fruit, Assorted Crackers, Crostinis

## BARBECUE DINNER BUFFETS

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

*Priced per person with an additional charge for groups with less than 20 people.*



### Home Team BBQ

(Choose Two)

Pulled Pork  
Pulled Chicken  
Smoked Turkey  
Chopped or Sliced Brisket

### Aspen BBQ

(Choose Two)

Smoked 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.

*Priced per person with an additional charge for groups with less than 20 people.*

### Buttermilk Buffet

(Choose Two)

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

### Roaring Fork Buffet

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

(Choose Two)

Garlic Crusted Prime Rib  
Smoked Turkey Breast  
Honey Glazed Pork Loin

### Colorado Buffet

(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

*The buffet below includes dinner rolls and is priced per person.*

(Choose Two)

Chicken alla Milanese  
Spaghetti, Brisket Meatballs, Pomodoro Sauce  
Grilled Organic Scottish Salmon  
Madeira Braised Veal Osso Buco (additional charge)  
Vegetarian Eggplant Parmesan



## Sides

(Choose Two)

Brussels Sprouts, Polenta, Roasted Potatoes, Broccoli Rapini,  
White Beans, Haricots 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, and are priced per person.*

### Entrées (Choose Two)

Vegetarian Pasta, Castelvetro Olives, Capers, Parmesan Reggiano,  
Roasted Tomato Sauce  
Eggplant Parmesan, Garlic, Parmesan Reggiano, Tomatoes, Basil,  
Mozzarella, Breadcrumbs  
Roasted Chicken, Thyme & Garlic Oil  
Organic Scottish Salmon, Citrus Beurre Blanc  
Berkshire Pork Chop, Apple & Whole Grain Mustard Sauce or Chimichurri  
Jumbo Shrimp, Citrus Beurre Blanc or Chimichurri  
Veal Osso Bucco, Smoked Marsala Jus  
Smoked Prime Rib, Horseradish Crème, Natural Jus  
New York Strip, Béarnaise Sauce or Red Wine Demi  
Filet Mignon, Béarnaise Sauce or Red Wine Demi  
Roasted Rack of Lamb, Red Wine Demi Sauce or Chimichurri

### 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

Tito's Vodka, Spring 44 Gin, Jim Beam Bourbon, Plantation 3 Star Rum, Altos Blanco Tequila

### Premium Spirits \$10/beverage

Ketel One 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 Face 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

### Wines

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

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

\*Elevated wine selection available (see next page)

### Classic Cocktail Selection \$12/beverage

Moscow Mule, Old Fashioned, Margarita, Gin or Vodka Gimlet, Michelada, Bloody Mary or Maria, Mimosa

### 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

Domain Chandon, Rosé - Yountville, California 187ML	\$12
“Bucket Of Bubbles” - 6 Splits Per Bucket	\$60
Da Luca, Prosecco - Treviso, Italy	\$40
Gratien & Meyer, Crémant de Loire Brut Rosé - Loire Valley, France	\$45
Perrier-Jouët, “Grand Brut” - Épernay, France	\$85
Veuve Clicquot, Brut - Reims, France	\$120
Heidsieck & C° “Monopole,” Brut Rosé - Reims, France	\$140

## Rosé

Château de Campuget, Rosé “Costières de Nîmes” - Languedoc, France ‘18	\$40/9
Aimé Roquesante, Rosé – Provence, France ‘17	\$50
Château d’Esclans, Rosé “Whispering Angel” - Provence, France ‘18	\$65

## White

Ca’ Donini, Pinot Grigio - Veneto, Italy ‘17	\$40/9
Panther Creek, Pinot Gris - Willamette, Oregon ‘14	\$50
Mar de Frades, Albariño - Rías Baixas, Spain ‘16	\$60
Brancott, Sauvignon Blanc - Marlborough, New Zealand ‘18	\$40/9
Raphael Midoir, Sancerre - Loire, France ‘17	\$65
Hugel, Riesling “Classic” - Alsace, France ‘14	\$45/9
Kenwood Yulupa, Chardonnay - Sonoma, California ‘17	\$40/9
Au Bon Climat, Chardonnay - Santa Barbara, California ‘17	\$55
Olivier Leflaive, “Les Sétilles” - Bourgogne, Chardonnay - Burgundy, France ‘17	\$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 ‘17	\$40/9
Elouan, Pinot Noir - Oregon Coast ‘17	\$60
En Route, Pinot Noir “Les Pommiers” - Russian River, California ‘14	\$100
Scala Dei, Garnatxa - Priorat, Spain ‘15	\$45
Ogier, Côtes du Rhone “Héritages” - Rhone Valley, France ‘15	\$45
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
Seghesio, Zinfandel “Old Vine” - Sonoma, California ‘13	\$95
Noble Vines 181, Merlot - Napa Valley, California ‘16	\$45/9
Benziger, Merlot - Sonoma, California ‘15	\$60
Chappellet, Merlot - Napa Valley, California ‘15	\$85
Gnarley Head, Cabernet Sauvignon - Lodi, California ‘17	\$40/9
Daou, Cabernet Sauvignon - Paso Robles, California ‘17	\$60
Château Bernadotte, Haut-Médoc - Bordeaux, France ‘10	\$78
Trefethen, Cabernet Sauvignon - Oak Knoll, Napa Valley, California ‘15	\$80
Bodegas Ontañón, Rioja “Crianza” - Rioja, Spain ‘16	\$45
Uccelliera, Rosso di Montalcino - Tuscany, Italy ‘17	\$60
Moccagatta del Barbaresco – Piedmont, Italy ‘13	\$78
Camigliano, Brunello di Montalcino - Tuscany, Italy ‘13	\$95

\*Certain selections and vintages based on availability