

## △ SPARKLING & CHAMPAGNE

	750ml
Chandon Rosé, CA	75
Chandon Brut Classic, CA	75
Taittinger Cuvée Prestige, Champagne, FR	99
Drappier Brut, FR	140
Lanson 'Black Label' Brut Champagne, FR	150
Delamotte Brut, FR	160
Perrier-Jouët Grand Brut Champagne, FR	170
Veuve Clicquot 'Yellow Label' Brut, FR	190
Raventós i Blanc 'de Nit' Cava Rosé, ES (1500ml)	195
Billecart-Salmon Brut Réserve, FR	225
Laurent-Perrier Cuvée Brut Rosé Champagne, FR	250
Veuve Clicquot Brut Rosé, FR	250
Bollinger 'La Grande Année' Brut Champagne, FR (2005/2007)	350
Veuve Clicquot 'Yellow Label' Brut Magnum, FR (1500ml)	380
Moët & Chandon 'Dom Pérignon' Brut Champagne, FR	550
Moët & Chandon 'Dom Pérignon Luminous' Rosé Champagne, FR	985
Louis Roederer 'Cristal' Brut, FR	985
Armand de Brignac 'Ace of Spades' Brut Rosé Champagne, FR	995
Moët & Chandon 'Dom Pérignon' Brut Magnum Champagne, FR (1500ml)	1500
Krug 'Grand Cuvée' Brut, FR (1500ml)	2000

## △ TABLE SERVICE

### *Vodka*

	750ml
Smirnoff	180
Absolut <i>Original, Raspberri, Mandarin, Vanilla</i>	190
Ketel One	190
Eau Claire Distillery Sub Rosa	190
Belvedere	200
Grey Goose <i>Original, La Poire, Cherry Noir</i>	250
Cîroc <i>Original, Peach, Pineapple, Coconut</i>	260
Belvedere Magnum Plus (1750ml)	575
Grey Goose Magnum (1750ml)	600
Belvedere Double Magnum (3000ml)	1000

### *Gin*

Tanqueray	190
Eau Claire Distillery Sub Rosa	190
Bombay Sapphire	200
The Botanist	275
Hendrick's	275

### *Tequila*

1800 Reposado	225
Fat Ass Blanco	250
Patrón Silver	355
Don Julio Reposado	390
Casamigos Añejo	400
Código Reposado	425
Código Añejo	700
Don Julio 1942	725
Gran Patrón Platinum	1200

## △ TABLE SERVICE

### *Bourbon*

Jim Beam	175
Bulleit	190
Woodford Reserve	250
Michter's	420

### *Rum*

Bacardi Spiced	175
Bacardi Reserva 8 Year	235
Bacardi Gran Reserva 10 Year	275
Flor de Caña 18 Year	350

### *Whisky*

Dark Horse	175
Crown Royal	195
Rittenhouse 100 Proof Bond	275

### *Cognac*

Hennessy VS	325
Rémy Martin VSOP	400
Hennessy VSOP	410
Hennessy XO	1200
Hennessy Paradis	3000

## △ TABLE PACKAGES

### *Package 1*

325

Sub Rosa vodka or gin (750ml),  
Drappier Brut Champagne (750ml),  
assorted dessert tray, bottled water  
recommended 4-6 guests

### *Package 3*

625

Cîroc & flavours (750ml),  
Veuve Clicquot Champagne (1500ml),  
assorted dessert tray, bottled water  
recommended 8-12 guests

### *Package 2*

425

Belvedere vodka (750ml),  
Billecart-Salmon Brut Réserve  
Champagne (750ml),  
assorted dessert tray, bottled water  
recommended 6-8 guests

### *Package 4*

1100

Belvedere vodka (1750ml),  
Moët & Chandon 'Dom Pérignon'  
Brut Champagne (750ml),  
assorted dessert tray, bottled water  
recommended 8-12 guests

## △ SIGNATURE COCKTAILS

*Rosalia* (1.5oz) 12

Sauza gold tequila, rosé, ginger beer, peach bitters, lime, black pepper

*Rum Runner* (1.5oz) 12

Captain Morgan spiced rum, lime, simple syrup, ginger beer, Angostura bitters

*Bourbon Street Lemonade* (1.5oz) 14

Buffalo Trace bourbon, lemon, simple syrup, ginger, bourbon-soaked cherries

*Pink Heaven* (1.5oz) 14

Grey Goose La Poire vodka, peach schnapps, lemon syrup, pink grapefruit, lemon peel

## △ WINES BY THE GLASS

*Sparkling* 5oz 750ml

Zonin Prosecco Brut, Veneto, IT 13 68

Chandon Rosé, CA 15 75

Chandon Brut Classic, CA 15 75

Taittinger Cuvée Prestige, Champagne, FR 19 99

*Rosé* 6oz 9oz 750ml

Fabre en Provence, Côtes de Provence, FR 14 21 59

*White*

Ballard Lane Chardonnay, Central Coast, CA 15 22 61

*Red*

Noble Vines Pinot Noir, Monterey, CA 13 19.5 56

Locations F Bordeaux Blend, FR 17 25.5 74

## △ BEER & CIDER

<i>Draught</i>	16oz
Liberty Commons Lager	7.5
Alexander Keith's	8
Parallel 49 'Jerkface 9000' Northwest Wheat Ale	8.5
Parallel 49 'Trash Panda' Hazy IPA	8.5
Stella Artois	9

### *Bottle*

Budweiser (341ml)	7
Bud Light (341ml)	7
BC Tree Fruits Cider Co. 'Broken Ladder' Apple Cider (473ml)	8
Corona (330ml)	8
Guinness (500ml)	8

## △ BAR BITES until 11pm

<i>Deep-fried Mac &amp; Cheese</i>	11
truffle dill aioli	

<i>Smoky Deviled Eggs</i>	12
smoked paprika, chives, crunchy stuff	

<i>Three Baby Cheeseburgers</i>	12
Dirty Bird mustard, ketchup, sliced pickle	

<i>Crispy Calamari</i>	14
charcoal-roasted lemon, Kewpie mayo aioli	

<i>Salt &amp; Pepper Ribs</i>	19
chipotle aioli	

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.