

DINING AT STEIN ERIKSEN LODGE

GLITRETIND

The award-winning Glitretind restaurant presents seasonally influenced, regional contemporary American cuisine in a warm and elegant setting, serving breakfast, lunch and dinner daily. Sunday Brunch presented weekly. Reservations required for Brunch.

Breakfast 7:00am-10:00am
Lunch 11:30am-2:30pm
Skier's Buffet 11:30am-2:30pm
Sunday Brunch 11:00am-2:30pm
Dinner 6:00pm-9:00pm

TROLL HALLEN LOUNGE

The Troll Hallen Lounge offers the area's best scenic deck-dining experience with the Lounge's delectable menu items, including the renowned *Stein's Burger* featuring aged white cheddar and crispy fried onions atop Angus beef. Seasonal spirits and an inviting atmosphere make the Troll Hallen a favorite meeting place for visitors and locals alike.

Breakfast 10:00am-11:00am
Lunch 11:00am-3:00pm
Après Ski 3:00pm-5:30pm
Dinner 6:00pm-midnight

FIRST TRACKS KAFFE

Ski over to our mountainside coffee shop, unwind in our casual seating area and savor a selection of fresh house-made pastries, classic lattes and our Stein's Signature Blend.

Daily during winter season 7:30am-4:30pm

CHAMPIONS CLUB

Champions Club offers a world-class venue for any family looking to dine and have fun with classic games from your childhood or to relax at the fire pits located on the Champions Plaza. Casual offerings include house-made pizzas, nachos, wings with Utah beers and hand selected wines.

Game Room 9:00am-10:00pm
Pool Hours 7:00am-9:00pm

Food & Beverage during winter season 11:00am-8:00pm

BREAKFAST
7:00am - 11:00am

| | |
|--|----|
| Breakfast on the Go | 18 |
| Bagel with cream cheese, housemade power bar, fruit cup, bottled water, orange juice or coffee | |
| Stein's Bakery Selection | 7 |
| Choice of butter croissant, prosciutto & gruyere croissant, double chocolate croissant | |
| Blueberry muffin, raspberry yogurt nut muffin or cinnamon apple streusel muffin | |
| Mountain Continental Breakfast | 17 |
| Raspberry yogurt nut muffin, housemade granola, Greek yogurt, fruit & berries, with juice & coffee | |
| Glitretind Breakfast* | 24 |
| Two eggs cooked to order, breakfast potatoes, your choice of breakfast bread | |
| Choice of maple glazed bacon, Snake River Farms' ham or Stein's breakfast sausage | |
| Avocado & Egg Sourdough Toast | 22 |
| Avocado-ginger mash, soft boiled egg, radish, black salt, Hawk & Sparrow sourdough bread | |
| Norwegian Potato & Bacon Pancake* | 25 |
| Chef Zane's signature breakfast, poached egg, Jarlsberg cheese sauce, cranberries | |
| Stein's Omelet | 26 |
| Served with breakfast potatoes, your choice of breakfast bread and three of the following: | |
| Snake River Farms' ham, bacon, stein's breakfast sausage, smoked salmon, goat cheese | |
| White cheddar cheese, peppers, onions, asparagus, wild mushrooms, tomato, spinach | |
| Fresh herbs, chef Felix's fire-roasted salsa | |
| Apple-Walnut Cinnamon Pancakes | 20 |
| Cinnamon apple-raisin compote | |
| McCann's Irish Oatmeal | 15 |
| Brown sugar berry-oat crisp | |
| Stein's Housemade Granola | 15 |
| Cloudberry Greek yogurt, blueberries | |
| Open Faced Smoked Salmon Bagel | 19 |
| Dill cream cheese, boiled egg, tomato & cucumber | |
| Assorted Cold Cereals | 6 |
| Maple Glazed Bacon, Country Sausage or Ham | 7 |

JUST FOR KIDS

| | |
|-----------------------------------|----|
| Chocolate Chip Pancakes | 12 |
| Vermont maple syrup | |
| Scrambled Eggs with Cheese | 12 |
| Maple glazed bacon, toast | |

BEVERAGES

| | | |
|-------------------------------------|---------|-------|
| Orange Juice or Grapefruit Juice | 7 | |
| Apple, Cranberry or Prune Juice | 5 | |
| Locally Roasted Millcreek Coffee | Pot 10 | |
| Millcreek Espresso | 4 | |
| Cappuccino, Latte, Mocha | 6 | |
| Hot Chocolate | Cup 5 | Pot 7 |
| Imported Water - Still or Sparkling | Liter 8 | |
| Selection of Harney's Fine Teas | Cup 6 | Pot 8 |

**The state of Utah would like you to know that eating raw or partially uncooked food can increase the risk of getting foodborne illness.*

Please touch 88 on your phone for your food & beverage needs.
5.00 delivery charge, 25% service charge and applicable taxes will be added to your account.

LUNCH
11:00am - 3:00pm

STARTERS

| | |
|--|----|
| Today's Housemade Soup | 9 |
| Heirloom Carrot & Cardamom Salad | 16 |
| Kale, spinach, frisée, flax seed, lemon-parsnip vinaigrette | |
| Stein's Garlic Cheese Fries | 15 |
| Yukon gold potato wedges, garlic, herbs, Asiago cheese, olive oil, chef Zane's fry sauce | |
| Deviled Avocados & Egg | 21 |
| Egg white, horseradish yolk, beet shoestrings, black sea salt | |
| Snake River Farms Wagyu Pastrami & Lefse | 25 |
| House pastrami, Stein's world famous chow chow, Norwegian potato flatbread | |
| Tree Nut Goat Cheese Hummus | 24 |
| Crudit  vegetables, salty pretzel bites | |

SANDWICHES & STEIN'S CLASSICS

| | |
|---|----|
| <i>Sandwiches accompanied by house-cut fries, baby greens, or quinoa salad</i> | |
| Herb Crusted Barramundi Sandwich | 27 |
| Fennel-celeriac slaw, tarragon dill aioli, on Hawk & Sparrow sourdough bread | |
| Chicken & Raclette Cheese Sandwich | 23 |
| Gilled pear cider brined chicken thigh, Bartlett pear, frisée, pear-cornichon mustard relish on a wheat-oat ciabatta roll | |
| Stein's Burger* | 27 |
| 8-ounce angus burger, aged white cheddar, crispy fried onions, on a shepherd roll | |
| Ski Queen & Roasted Cauliflower-Hazelnut Sandwich | 20 |
| Gjetost goat cheese, hazelnut relish, radish, arugula, on seven grain bread | |
| Zane's Bacon Grilled Cheese & Tomato Soup | 25 |
| World famous Stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup | |
| Caesar Salad | 18 |
| Asiago croutons, puttanesca relish | |
| Grilled Chicken 25 Grilled Shrimp 29 Ora King Salmon* 35 | |
| Avocado Power Bowl | 26 |
| Quinoa, lentils, greens, radish, parsnips, haricots verts, seeds, blueberry-ginger vinaigrette | |

DESSERTS

see dessert page for more options

| | |
|---|---|
| Fresh-Baked Cookies - chocolate chip, peanut butter, berries & cream or German chocolate | 6 |
| Brownies & Bars - cheesecake brownie, brown butter caramel krispie or yuzu lemon bar | 6 |

BEVERAGES

| | | |
|--|---------|-----------|
| Sodas | Can 4 | 6 Pack 16 |
| Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale | | |
| Harney & Son's Iced Tea | Glass 5 | Carafe 12 |
| Imported Water - Still or Sparkling | Liter 8 | |

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KID'S MENU
11:00am - midnight

| | |
|--|----|
| Crepes & Bananas | 7 |
| Nutella, hazelnuts, granola | |
| Blueberries & Raspberries | 7 |
| Frozen berry yogurt bites | |
| Vegetable Crudit  | 7 |
| Broccoli, carrots, cucumbers, ranch | |
| Smoked Salmon & Veggies | 11 |
| Cucumber, carrots, dill cream cheese | |
| Cold Turkey Sandwich | 14 |
| Tomato, lettuce, wheat bread, kettle chips | |
| Classic Hot Dog | 14 |
| All beef hot dog, crispy fries | |
| Grilled Burger with Cheese* | 17 |
| White cheddar cheese, crispy fries | |
| Norwegian Fruit Sandwich | 14 |
| Lingonberry cream, strawberries, kiwi, brioche bread | |
| Creamy Macaroni & Cheese | 12 |
| Pigtail pasta, white cheddar cheese sauce | |
| Chicken Fingers | 16 |
| Ranch or barbecue sauce, crispy fries | |
| Grilled Chicken Breast | 15 |
| Baby carrots, broccoli | |

DESSERTS

| | |
|--|---|
| Polar Berry Sundae | 7 |
| Vanilla ice cream, double berry syrup, blue chocolate shell, warm berries & cream cookie | |
| Cookies n' Cream Cakesicle | 7 |
| Devil's food cake & sweet buttercream, white chocolate dip, cookie butter | |

BEVERAGES

| | | |
|--|-------|-----------|
| Sodas | Can 4 | 6 Pack 16 |
| Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale | | |
| Orange Juice or Grapefruit Juice | 6 | |
| Apple, Cranberry, Tomato or V8 Juice | 5 | |
| Milk, Chocolate Milk | 4 | |
| Hot Chocolate | Cup 5 | Pot 7 |

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AFTERNOON MENU

3:00pm - 5:00pm

| | |
|--|----|
| Today's Housemade Soup | 9 |
| Artisan Cheese & Meat Platter | 27 |
| Dried fruits & berries, crackers | |
| Spicy Walnut & Baby Greens Salad | 13 |
| Tomatoes, three-peppercorn vinaigrette | |
| Stein's Garlic Cheese Fries | 15 |
| Yukon gold potato wedges, garlic, herbs, asiago cheese, olive oil | |
| Chef Zane's fry sauce | |
| Swedish Meatballs & Mashers | 22 |
| Chef Zane's grandmother's recipe, lingonberry jam | |
| Tree Nut Goat Cheese Hummus | 24 |
| Crudit  vegetables, salty pretzel bites | |
| Ski Queen & Roasted Cauliflower-Hazelnut Sandwich | 19 |
| Gjetost goat cheese, hazelnut relish, radish, arugula, on seven grain bread | |
| Avocado Power Bowl | 26 |
| Quinoa, lentils, greens, radish, parsnips, haricots verts, seeds, blueberry-ginger vinaigrette | |
| Caesar Salad | 18 |
| Asiago croutons, puttanesca relish | |
| Grilled Chicken | 25 |
| Grilled Shrimp | 29 |
| Ora King Salmon* | 35 |
| Zane's Bacon Grilled Cheese & Tomato Soup | 25 |
| Stein's bacon, jalapeno jam, served on wheat bread, with creamy tomato soup | |
| Stein's Burger* | 27 |
| 8 ounce angus burger, aged white cheddar, crispy fried onions | |
| Served on shepherder roll | |

DESSERTS

see dessert page for more options

| | |
|--|---|
| Fresh-Baked Cookies - chocolate chip, peanut butter, berries & cream or German chocolate | 6 |
| Brownies & Bars - cheesecake brownie, brown butter caramel krispie or yuzu lemon bar | 6 |

BEVERAGES

| | | |
|--|---------|-----------|
| Sodas | Can 4 | 6 Pack 16 |
| Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale | | |
| Harney & Son's Iced Tea | Glass 5 | Carafe 12 |
| Locally Roasted Millcreek Coffee | Pot 10 | |
| Imported Water - Still or Sparkling | Liter 8 | |

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DINNER
5:00pm - midnight

STARTERS & SHARERS

| | |
|--|----|
| Today's Housemade Soup | 11 |
| Five Onion Soup | 16 |
| Aged Gruyère & Emmenthaler cheese | |
| Beet Cured Salmon* | 25 |
| Roasted beets, cucumber, pickled mustard seed | |
| Rocky Mountain Elk Shepard's Pie | 23 |
| Elk-root vegetable stew, caramelized Yukon Gold potatoes | |
| Artisan Cheese & Local Meats Platter | 27 |
| Dried fruits & berries, crackers | |

MAIN

| | |
|---|----|
| Charred Hangar Steak | 53 |
| Coriander spiced sweet potatoes, cipollini, broccolini, red chimichurri | |
| Ahi & Brussels Sprouts Salad* | 45 |
| Orange-sweet chile rice noodles, edamame, shoyu-ginger dressing | |
| Chicken Schnitzel Holstein | 39 |
| Over easy egg, kohlrabi, roasted red cabbage, capers, creamed leeks | |
| Wild Mushroom Alpine Cheese & Mac | 21 |
| Pigtail pasta, herb-brown butter crumb, Jarlsberg cheese | |

SIGNATURES

| | |
|--|----|
| Caesar Salad | 18 |
| Asiago croutons, puttanesca relish | |
| Grilled Chicken 25 Grilled Shrimp 29 Ora King Salmon* 35 | |
| Swedish Meatballs & Mashers | 22 |
| Chef Zane's grandmother's recipe, lingonberry jam | |
| Stein's Burger* | 27 |
| 8 oz. angus burger, aged white cheddar, crispy fried onions, on a sheepherder roll | |
| Roasted Chicken Pot Pie | 27 |
| Roasted vegetables, chicken velouté, puff pastry top | |
| Stein's Pot Roast | 41 |
| Roasted Vegetables, Yukon Gold mashed potatoes | |

DESSERTS

see dessert page for more options

| | |
|--|----|
| Crème Brûlée | 13 |
| Vanilla bean custard, whipped sea buckthorn, huckleberry gel, spiced emmanuel sponge | |
| Stein's Chocolate Cake | 13 |
| Bahibé chocolate custard, brownie bisquite, buckwheat crunch, chocolate sauce | |

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DESSERTS

11:00am - midnight

SWEET SNACKS

| | | |
|--|------------|-------------|
| Fresh-Baked Cookies | | 6 |
| Choice of chocolate chip, peanut butter, berries & cream or German chocolate | | |
| Brownies & Bars | | 6 |
| Choice of cheesecake brownie, brown butter caramel krispie or yuzu lemon bar | | |
| Stein Eriksen Lodge Chocolate Box | 6 Piece 20 | 12 Piece 36 |
| Assorted house-made gourmet chocolates | | |
| Stein Eriksen Lodge Macaron Box | | 20 |
| Six assorted house-made macarons | | |

STEIN'S CLASSICS

| | | |
|--|--|---------------------|
| Crème Brûlée | | 13 |
| Vanilla bean custard, whipped sea buckthorn, huckleberry gel, spiced emmanuel sponge | | |
| Pistachio Marjolaine | | 13 |
| Pistachio dacquoise, raspberry whipped ganache, vanilla mousseline, chambord coulis | | |
| Sticky Toffee Pudding | | 13 |
| Brown sugar date cake, warm toffee sauce, vanilla ice cream | | |
| Stein's Chocolate Cake | | 13 |
| Bahibé chocolate custard, brownie bisquite, buckwheat crunch, chocolate sauce | | |
| Trio of Ice Cream or Sorbet | | Single 3 Triple 7 |
| Vanilla, milk chocolate fudge, lemon bar, London fog | | |
| Blackberry pomegranate, clementine pineapple, cardamom pear | | |

JUST FOR KIDS

| | | |
|--|--|---|
| Polar Berry Sundae | | 7 |
| Vanilla ice cream, double berry syrup, blue chocolate shell, warm berries & cream cookie | | |
| Cookies n' Cream Cakesicle | | 7 |
| Devil's food cake & sweet buttercream, white chocolate dip, cookie butter | | |

Some of our desserts are made with gluten, nuts or nut products, please ask your server.

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LATE NIGHT
midnight - 7:00am

| | |
|--|----|
| Breakfast on the Go | 18 |
| Bagel & cream cheese, housemade power bar, fruit cup, bottled water | |
| Orange juice or coffee | |
| Norwegian Smoked Salmon | 18 |
| Hard boiled egg, cucumber-caper salad, dill cream cheese, Wasa cracker | |
| Sliced Fruits & Berries | 19 |
| Greek yogurt, citrus zest | |
| Artisan Cheese & Local Meats | 27 |
| Dried fruits & berries, crackers | |
| Tree Nut Goat Cheese Hummus | 24 |
| Crudité vegetables, pretzel rods | |
| Spicy Walnut & Baby Greens Salad | 13 |
| Tomatoes, three-peppercorn vinaigrette | |
| Grilled Chicken Caesar Salad | 25 |
| Asiago croutons, puttanesca relish | |
| Turkey Cassava Wrap | 19 |
| Arugula, roasted tomato & artichoke, on a cassava tortilla | |
| Pastrami Wagyu Sandwich | 25 |
| Emmenthaler cheese, stout-caraway mustard, on rye bread | |

DESSERTS

| | |
|---|----|
| Fresh-Baked Cookies | 6 |
| Choice of chocolate chip, peanut butter, berries & cream or German chocolate | |
| Brownies & Bars | 6 |
| Choice of cheesecake brownie, brown butter caramel krispie or yuzu lemon bar | |
| Stein's Chocolate Cake | 13 |
| Bahibé chocolate custard, brownie bisquite, buckwheat crunch, chocolate sauce | |

BEVERAGES

| | | |
|--|-------|-----------|
| Sodas | Can 4 | 6 Pack 16 |
| Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale | | |
| Orange Juice or Grapefruit Juice | 7 | |
| Apple, Cranberry, Tomato or V8 Juice | 5 | |
| Milk, Chocolate Milk | 4 | |
| Hot Chocolate | Cup 5 | Pot 7 |

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BEVERAGES

10:00am - midnight

BEER

| | Each | Six | | Each | Six |
|---|------|-----|------------------------------|------|-----|
| Kiitos Blonde Ale | 9 | 49 | Bohemian 1842 Czech Pilsener | 9 | 49 |
| Coors Light | 7 | 37 | Bohemian Cerveza | 9 | 49 |
| 2 Row 24K Golden Ale | 9 | 49 | Strongbow Gold Cider | 10 | 55 |
| Level Crossing Suss It Out Rye IPA (16oz) | 15 | 85 | T.F. Ferda IPA (16oz) | 15 | 85 |

SPIRITS

Please inquire for additional spirits

| | 750ml | | 750ml |
|--------------------------------------|-------|--------------------------------------|-------|
| Alpine Barrel Select Bourbon (750ml) | 100 | High West Double Rye Whiskey (750ml) | 195 |
| Tito's Vodka (750ml) | 90 | High West Double Rye Whiskey (375ml) | 90 |
| Hendrick's Gin (750ml) | 95 | Grey Goose Vodka (750ml) | 120 |
| Herradura Reposado (750ml) | 120 | Grey Goose Vodka (375ml) | 65 |

COCKTAILS 18

All cocktails served in a rocks glass

UTAH MULE Alpine vodka, fresh lime and ginger, Stein's ginger elixir
STEIN'S BLOODY MARY Alpine vodka, Absolut Peppar, limoncello, Stein's bloody mary mix
STEIN'S OLD FASHIONED Alpine Straight bourbon, Uncle Nearest

GLASS WINES

| | | | |
|-----------------|----|--------------------|----|
| Prosecco | 18 | Chardonnay | 16 |
| Pinot Grigio | 16 | Pinot Noir | 16 |
| Sauvignon Blanc | 16 | Cabernet Sauvignon | 18 |

NON-ALCOHOLIC

| | | |
|--|---------|-----------|
| Sodas | Can 4 | 6 Pack 16 |
| Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Barq's Root Beer, Ginger Ale | | |
| Imported Water - Still or Sparkling | Liter 8 | |
| Juice Carafe | 16 | |
| Bloody Mary Carafe | 16 | |
| Red Bull - Regular or Sugar Free | 6 | |
| Fresh squeezed orange juice or grapefruit juice | 7 | |

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WINE AND CHAMPAGNE

10:00am - midnight

CHAMPAGNE & SPARKLING

| | |
|---|-----|
| Giuseppe & Luigi Prosecco, Friuli-Venezia Giulia, Italy | 65 |
| François Montand Blanc de Blancs Brut, Jura, France | 60 |
| Roederer Estate Brut, Anderson Valley, California | 95 |
| Ayala Brut Majeur, Ay, France | 160 |
| Veuve Clicquot <i>Yellow Label</i> Brut, Reims, France | 195 |
| Moët et Chandon <i>Dom Pérignon</i> Brut, Epernay, France | 650 |

WHITE & ROSÉ

| | |
|---|-----|
| Giuseppe & Luigi Pinot Grigio, Friuli-Venezia Giulia, Italy | 59 |
| Clean Slate Riesling, Mosel, Germany | 58 |
| Groom Sauvignon Blanc, Adelaide Hills, S. Australia | 60 |
| Olivares, Rosado, Jumilla, Spain | 45 |
| Aix Rosé, Coteaux d'Aix-en-Provence, France | 80 |
| Louis Jadot Pouilly-Fuissé, France | 125 |
| Sonoma-Cutrer Chardonnay, Russian River Ranches, California | 80 |
| Dutton-Goldfield <i>Dutton Ranch</i> Chardonnay, Russian River Valley, California | 100 |
| Duckhorn Chardonnay, Napa Valley, California | 125 |

RED WINE

| | |
|---|-----|
| Castle Rock Pinot Noir, Mendocino, California | 59 |
| Willamette Valley Vineyards Pinot Noir, Willamette Valley, Oregon | 85 |
| Christom <i>Mount Jefferson</i> Pinot Noir, Willamette Valley, Oregon | 130 |
| Elio Perrone <i>Tasmorcan</i> Barbera, Piedmont, Italy | 65 |
| E. Guigal Gigondas, Rhône Valley, France | 125 |
| Altos Los Hormigos Malbec, Mendoza, Argentina | 52 |
| Chakana Estate Malbec, Mendoza, Argentina | 85 |
| Ferrari-Carano Merlot, Sonoma County, California | 95 |
| Seghesio Zinfandel, Sonoma County, California | 80 |
| Alexander Valley Vineyards Cabernet Sauvignon, Alexander Valley, California | 90 |
| Browne Family Vineyards Cabernet Sauvignon, Columbia Valley, Washington | 115 |
| Laurel Glen <i>Counterpoint</i> Cabernet Sauvignon, Sonoma Mountain, California | 130 |
| Jordan Cabernet Sauvignon, Alexander Valley, California | 185 |
| Caymus Vineyards Cabernet Sauvignon, Napa Valley, California | 250 |

HALF BOTTLES

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|---|-----|
| Gloria Ferrer Blanc de Noirs, Carneros, California | 49 |
| Pol Roger, Brut, Epernay, France | 150 |
| Grgich Hills Estate Chardonnay, Napa Valley, California | 80 |
| Saintsbury Pinot Noir, Carneros, California | 75 |
| Duckhorn Vineyards Merlot, Napa Valley, California | 95 |

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BAR PACKAGES

10:00am - midnight

Premium Bar \$400

Choose 3 liquors

Tito's Vodka
Tanqueray Gin

Lunazul Tequila
Makers Mark Bourbon

Jack Daniels Whiskey
Captain Morgan Rum

Dewar's Scotch

Top Shelf Bar \$500

Choose 3 liquors

Grey Goose Vodka
Hendricks Gin

Herradura Reposado Tequila
Woodford Reserve Bourbon

Crown Royal Whisky
Antelope Island Rum

Chivas Regal Scotch

Premium & Top Shelf Bars Include:

Carafe of Orange, Cranberry & Pineapple Juice
Lemons, Limes & Oranges to Garnish
Ice, Cocktail Shaker & Glassware

Choice of 12 Non-Alcoholic Mixers:
[Choose from: Coke, Diet Coke, Coke Zero
Sprite, Club Soda, Tonic Water or Ginger-Ale]

Bloody Mary Bar \$275

2 Bottles of Tito's Vodka
3 Carafes of Bloody Mary Mix
Celery, Olives, Salt, Lemons & Bacon
Ice & Glassware

Mimosa Bar \$350

3 Bottles of Nino Franco Prosecco
Carafe of Orange Juice, Peach Juice
& Pineapple Juice
Orange Slices, Ice & Glassware

Martini Bar \$275

2 Bottles of Premium Vodka or Gin
Sweet or Dry Vermouth
Olives, Onions, Lemons & Limes
Ice & Glassware

Additional Items

Manhattan Set-Up \$25
Old-Fashioned Set-Up \$25
Spicy Bloody Mary Mix \$16/Carafe
Ginger Beer - \$8

All bar packages come with complimentary refreshes of Ice and Glassware.
Refreshes of Juices, Mixers & Garnishes will be an additional \$50.

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