PASSED HORS D’OEUVRES

ONE HOUR | CHOOSE SIX
TWO HOURS | CHOOSE EIGHT

LAND
Miniature Cheeseburger, Brioche Bun, Tiny Tomatoes, Remoulade
Crostini, Prime New York Steak, Yuzu Butter, Shiitake Mushrooms
Bolognese Stuffed Arrancini
Parmesan Stuffed Bacon wrapped Dates
Roasted Lamb Loin, Olive Bread Crostiini, Oven Dried Tomatoes
Lamb & Feta Slider, Pine Nuts, Tsziki Sauce
Tiny Wagyu Pastrami Reuben, Marble Rye
Pork Potstickers, Ponzu
Beef Tartare, Crostini

SEA
Smoked Salmon, Lemon Herb Blini, Chive
Salmon Cake, Dill Gremolata
Miniature Tortilla Cups, Chipotle Glazed Shrimp, Sweet Corn, Red Peppers
Stuffed Baby Artichoke, Shrimp, Brioche, Herbs, Lemon Aioli
Spicy Tuna Tartare, Sesame Miso Cones
Tuna Crudo, Chili, Grapefruit, Shallot, Thin Bruschetta
Buffalo Shrimp on Grit Cake
Roasted New Potatoes, Caviar, Crème Fraiche
Sweet Maryland Crab Cakes, Herb Remoulade
Ahi Tuna on Sesame Won Ton, Wasabi Crème Fraiche
Toasted Lobster Roll, Celery Salt, Lemon on House made Brioche
Mini Texas Fish Taco, Avocado Relish, Cilantro Pesto
PASSED HORS D’OEUVRES

AIR
Crispy Duck Confit, White Grit Cake, Honey Glazed Fig
Deviled Quail Egg, Caviar
Mini Bao Buns, Roasted Duck, Hoisin Sauce
Crispy Duck Crostini, Candied Kumquat
Baby Chicken and Leek “Pot Pies”
Pulled Chicken Slider with Apple Fennel Slaw and Peach Barbecue Sauce
Mini Chicken and Waffles, Jalapeño Honey

VEGETARIAN
Polenta Bruschetta, Wild Mushrooms, Locatelli Cheese
Tomato Tart Tatin, Lemon Aioli
Truffle Grilled Cheese, Honey, Almond Powder
Watermelon Cube, French Feta, Tarragon Balsamic
Sweet Corn Sopes, Avocado
Grilled Porcini Mushrooms, Parmesan and Cracked Pepper Shortbread
Grilled Truffle Infused Cheese, Fig Jam, White Truffle Honey
Vegan Taro Root and Avocado Taco
Vegan White Bean and Quinoa Cake, Red Pepper Romesco
Basil Shortbread with Parmesan Panna Cotta and Tomato Confit
Crispy Potato Latke with Melted Brie and Caramelized Figs

WOLFGANG PUCK SIGNATURE PIZZAS
Grilled Flatbread with Arugula Pesto, Caramelized Figs, Burrata
Sweet Sausage Pizza, Roasted Peppers, Caramelized Onion and Oregano Pepperoni Pizza, Red Onion and Roasted Jalapeño
Barbeque Chicken Pizza, Red Onion and Cilantro
Potato Pizza, Caramelized Onion, Confit Bacon, Ricotta and Sage Four Cheese Pizza, Tomato and Basil
Grilled Vegetable Pizza, Fresh Mozzarella and Pesto
ENHANCEMENT STATIONS
ENHANCEMENT STATIONS
STATION PRICING BASED ON 1.5 HOURS

ARTISANAL CHEESE BOARD
Assorted Local Cheese, Fresh Fruit & Berries Assorted Breads and Crackers

DIP STATION
Warm Spinach & Artichoke Dip, Cool Herb Chive Mascarpone Dip and Garlic Pimento Cheese Spread Served with House Made Pita Chips, Sweet Potato Chips and Crostini

SLIDERS
Beef Sliders, Shredded Lettuce, Pickle, Special Sauce, Brioche Bun Turkey Sliders, Pineapple Chutney, Sweet Hawaiian Roll Chicken Tender, Honey, Buttermilk Biscuit Sweet Potato Fries and Bistro Fries

ITALIAN
Italian Style Chopped Salad, Salami, Provolone, Red Wine Oregano Vinaigrette Meatballs, Vine Ripened Tomato Sauce Tomato and Basil Bruschetta, Toasted Crostini White Bean and Sage Dip, Grissini Pesto Orzo Salad, Roasted Peppers

GRILLED CHEESE
Butter Lettuce Salad, Citrus, Toasted Almonds, Olives Creamy Tomato Soup Classic Grilled Cheese Short Rib, Onion Jam, Horseradish Grilled Cheese Brie, Fig Jam, Cinnamon Raisin Bread Grilled Cheese

CAJUN
Gumbo Southern Style Baked Mac and Cheese Cajun Spiced Salmon and Andouille Jambalaya Red Beans and Rice
ENHANCEMENT STATIONS
STATION PRICING BASED ON 1.5HOURS

MEDITERRANEAN
Greek Salad, Cucumber, Tomato, Olives, Feta, Red Wine-Oregano Vinaigrette
Hummus, Babaganouch, Fresh and Toasted Pita
Chicken Tagine, Cous Cous
Moussaka, Ground Lamb, Eggplant
Grilled Vegetables, Cumin Vinaigrette

CHARCUTERIE
Prosciutto, Salami, Serrano Ham, Country Pate, Duck
Rillettes, Saucisson Sec, Mortadella Cornichons, Mustards, Sliced Breads

LATIN
Guacamole, Chips, Salsa
Mexican Style Chopped Caesar, Black Beans, Cilantro Dressing, Crispy Tortillas
Mini Chicken Tostada Cups
Green Chile Cheese Enchiladas

ASIAN
Chinese Chicken Salad
Miso Glazed Salmon, Butter Lettuce Cups, Sticky Rice
Sesame Cucumber Salad
Asian Spiced Short Rib, Carrot Ginger Purée
Korean Style Fried Rice, Gochujang

SUSHI AND SEAFOOD
Rolled Sushi - Spicy Tuna, California, Vegetable
Wasabi, Pickled Ginger, Soy Sauce
Crab Claws, Mustard Sauce Shrimp, Spicy Cocktail Sauce
Edamame, Smoked Sea Salt

BBQ
Slow Smoked Brisket
Smoked Chicken on the Bone
Creamy Coleslaw
Texas Toast
FIRST COURSE

CLASSICS

Wedge Salad, Heirloom Tomatoes, Shropshire Blue Cheese, Sourdough Croutons, Avocado, Lime-Yogurt Vinaigrette

Bibb Lettuce Salad, Chopped Market Vegetable, Shaved Shiitake Mushrooms, Puffed Sushi Rice, Nori Vinaigrette

Roasted Beet Salad, Market Berries, Laura Chanel Goat Cheese, Toasted Hazelnuts, Mizuna, Citrus Vinaigrette

Haricot Vert Salad, Tomato Confit, Crumbled Sonoma Goat Cheese, Basil Vinaigrette

Caesar Salad, Rustic Croutons, Aged Parmesan, Garlic Dressing

Chopped Farmers Market Vegetable, Grated Parmesan, Balsamic Vinaigrette

Caramelized Figs & Manchego Salad, Shaved Asparagus, Strawberry Balsamic, Toasted Almond "Panna Cotta" Champagne Grapes

Butter Lettuce Salad, Oranges, Olives, Endive, Roquefort Cheese, Balsamic Vinaigrette

Salad of Red and Green Baby Romaine, Brioche Parmesan Crouton, Marinated Heirloom Tomatoes, Burrata Cheese and Basil Vinaigrette
SECOND COURSE
At Additional Cost

SOUP

Roasted Tomato Soup, Miniature Grilled Cheese Sandwiches Roasted Butternut Squash Soup, Cardamom Cream, Candied Walnuts

Tortilla Soup, Avocados, Crispy Tortillas, Jalapeño Cream Creamy Cauliflower Soup, Black Pepper, Cauliflower Croutons

HAND FORMED PASTA

Wild Mushroom Agnolotti, Melted Leeks, Marjoram, Parmesan Four Cheese Ravioli, Smooth Tomato Sauce, Wild Oregano Sweet Pea Agnolotti with Ricotta Salata, and Truffles

Gnocchi with Ragout of Seasonal Vegetables
MAIN COURSE

AIR

Pan Roasted Chicken, Wild Mushroom Risotto, Baby Vegetables

Pan Roasted Chicken, Potato Puree, Sautéed Swiss Chard, Rosemary Natural jus

Herb Grilled Chicken, Sea Salt Potatoes, Pea Purée, Roasted Wild Mushrooms

Roasted Chicken, Braised Thigh, Dumplings, Wild Mushrooms, Brussels Sprouts, Chicken Jus
Pan Roasted Chicken, Wild Mushroom Risotto, Baby Vegetables

Pan Roasted Organic Chicken Breast, Mustard Demi Sauce, Asparagus
Potato Gratin

Texas Quail, Wild Mushroom Risotto, Pinot Noir Sauce

Black Truffle Chicken Pot Pie, Roasted Vegetables, Truffle Pastry
MAIN COURSE

LAND
Korean Style Short Ribs, Horseradish Potato-Artichoke Puree, Gingered Baby Carrots, Cippolini Onion & Zucchini Sautee

Slow Braised Boneless Short Rib, Creamy Polenta, Grilled Asparagus, Port Wine Reduction

Grilled Hanger Steak with Szechwan Peppers, Tomatoes, Sugar Peas and Garlic Sunchoke

Roasted New York Steak, Aged Red Wine Sauce, Roasted Heirloom Carrots, Fingerling Potatoes

Seared Herb Crusted Rib Eye Finished with XVO and 25 Year Old Balsamic, Oven Roasted Tomatoes and Grilled Fingerling Potatoes

Colorado Rack of Lamb with Maryland Chevre Crust and Cherry Fond. Served with Grilled Eggplant, Braised Fennel and Crispy Peruvian Potato Enrollar

Grilled Filet Mignon, Blistered Tomatoes, Potato-Leek Galette, Sautéed Spinach

Herb Roasted Beef Tenderloin, Braised Summer Radishes, Parsnip Butter, Fried Kale, & Red Shallot Jus
MAIN COURSE

SEA

Miso Glazed Salmon, Carrot Ginger Purée, Sautéed Baby Bok Choy, Lotus Root

Roasted Salmon, Basil Crust, Tomato, Leek, Artichoke, Olives, Crispy Potato, Preserved Lemon

Almond Crusted Salmon, Aged Red Wine Sauce, Celery Root Puree, Sautéed Rapini

Texas Red Fish, Lump Crab, Butternut Squash Succotash, Smoked Bacon, Vanilla Bean Nage

Halibut, Bouillabaise, Toasted Bread, Potatoes, Olives, Tomatoes, Lemon Aioli

Roasted Sea Bass, Purple Cauliflower, Celery Root Purée, Espellette Pepper Sauce

Roasted Sea Bass, Feta-Scallion Potato Puree, Sautéed Zucchini, Sun Dried Tomatoes, Black Olives, Wild Oregano
LAND AND SEA
At Additional Cost

Grilled Filet Mignon and Shrimp “Scampi” Style, Potato Puree, Sautéed Garlic Spinach

Grilled Agro New York and Sautéed Sea Bass, Cauliflower Gratin, Seasonal Vegetables

Grilled Beef Tenderloin and Lobster Tail, Twice Baked Potato, Garlic Rapini, Bearnaise Sauce

Wild Striped Bass and Grilled Filet Mignon, Handmade Gnocchi, Roasted Heirloom Tomatoes, Herb Nage and Fennel

Miso Glazed Butterfish and Szechuan New York Strip, Chile Orange Noodles, Stir Fried Vegetables
DESSERT

Grilled Assorted Fruit & Mini Donut Kabobs, Coconut Sorbet and Hazelnut Caramel Sauce
Orange Financier Cake Topped with Grand Marnier Infused Berries, Crushed Pavlova, Finished with a Trio of Sorbets
Olive Oil Cake with Plums and Pistachio Gelato
Ginger Honey Panna Cotta with Roasted Nectarines
Maple Bourbon Banana Pudding Cake with Roasted Pineapple Gelato
Pumpkin-Gingersnap Tiramisu with Eggnog Anglaise
Peach Pie with Vanilla Bean Whipped Cream
Nectarine Tart Tatin with Bourbon Cream
Chocolate Peanut Butter Mousse Tart
Vanilla Savarin with Caramelized Peaches, Buttermilk and white Chocolate Mousse
Caramel Chocolate Delice: Almond Sponge Cake, Caramel Bavarian Cream, Chocolate Glaze, Berry Compote
Lemon Sable Brenton: French Butter Cookie, Lemon Curd, Raspberry, White Chocolate
Chocolate Layer Cake, Port Reduction, Sour Cherries
Vanilla Panna Cotta, Orange Cardamon, Financier Chip
Warm Chocolate Cake, Berries, Whipped Cream, Spun Sugar
Apple Fennel Tarte Tatin, Black Pepper-Vanilla Bean Gelato
Meyer Lemon Souffle Tart, Blackberry Merlot Sauce, Blackberry Sorbet
Banana Creme Brulee - Puff Pastry Crust, Crème Brulee Custard, Bananas, Sweet Whipped Cream, Caramelized Banana, Caramel Ice Cream, Tiny Malted Chocolate Balls
Strawberry Field, Meringue, Vanilla Cheesecake, Micro Sorrel
Raspberry Macaron, Light Lemon Cream, Crème Fraiche Sorbet
Toasted Brioche Apple Tatin, Compressed Apple, Calvados Ice Cream
Lemon-Olive Oil Cake, Honey Semi Fredo, Morello Cherry Sorbet
Caramel Garden, Raspberry, Caramel Cream, Coffee Soil, Barley Tree
BUFFET DINNER STATIONS
BUFFET DINNER STATIONS

TWO STATIONS - 1.5 Hours of Service
THREE STATIONS - 1.5 Hours of Service

MEDITERRANEAN
Greek Salad, Cucumber, Tomato, Olives, Feta, Red Wine-Oregano Vinaigrette
Hummus, Babaganouch, Fresh and Toasted Pita
Chicken Tagine, Cous Cous
Moussaka, Ground Lamb, Eggplant
Grilled Vegetables, Cumin Vinaigrette

SOUTHERN
Baby Greens, Local Goat Cheese, Candied Texas Pecans, Peppercorn Dressing
“Honey Stung” Fried Chicken Tenders
BBQ Shrimp, Homestead Grits, White Cheddar, Green Onions Sweet Buttered Corn
Baked Four Macaroni and Cheese
Jalapeno Corn Bread & Buttermilk Biscuits

TUSCAN
Arugula, Pear, Pecorino, Pink Peppercorns, Hazelnut Honey Vinaigrette Sautéed Cavolo Nero, Crispy Pancetta, Garlic Confit
Bistecca Florentina
Prime Rib Eye Steak, Chili Flakes, Garlic, Flat Parsley Branzino Aqua Pazza
Olive Oil Fried Chicken Breast Tuscan Potatoes
Grissini Breadsticks

UPTOWN
Shaved Artichoke Salad, Confit Tomato, Shaved Parmesan, Lemon Oil Vinaigrette
Caramelized Brussels Sprouts or Cauliflower, Garlic, Bacon, & Balsamic (Seasonal) Whole Herb Roasted Chicken Breast, Mustard Demi Sauce
Pan Seared Salmon, Black Olive Fennel Nage, Fennel Salad
Twice Baked Yukon Gold Potatoes with Cotswald English Cheddar House made Tomato Focaccia
BUFFET DINNER STATIONS

TWO STATIONS - 1.5 Hours of Service
THREE STATIONS - 1.5 Hours of Service

SMOKEHOUSE STATION
Carved Smoked Texas Beef Brisket
House made Pecan Smoked Andouille Sausage Assorted Pickle & BBQ Sauce Bar
Potato Salad & Cole Slaw Texas Cut White Bread
UPGRADE: Add Pickle Bar $5 more per person

STREET TACO BAR
Selection of 2 of the following: Short Rib Carne Asada, Braised Pork, Shredded Achiote Chicken, Grilled Lime Marinated White Fish, Rojo Potatoes
Includes: Shredded Cheese, Sliced Jalapenos, Cilantro-Onion Chop, Lime Wedges, Crema, Guacamole Salsa – Roja, Verde, Pico de Gallo, Mexican Rice, Black Beans, Cotija Cheese, Warm Corn Tortillas, Warm Flour Tortillas, Crispy Taco Shells

560 BY WOLFGANG PUCK
Chinese Chicken Salad, Crispy Wontons, Sesame Candied Cashews Chinois Dressing Sea Salt Sprinkled Edamame
Hunan Eggplant
Hong Kong Style Atlantic Salmon, Ginger, Chilies Steamed Jasmine Rice
Szechuan New York Strip, Baby Bok Choy, Mushrooms

CLASSIC
Butter Lettuce, Oranges, Roquefort Cheese, Olives, Walnuts Balsamic Vinaigrette Grilled Côte De Boeuf, Celery, Sweet Onions, Bordelaise
Pan Seared Chicken Wild Mushroom Risotto Roasted Sea Bass, Warm Tomato Fennel Vinaigrette Cauliflower Gratin
Yukon Gold Potato Purée, Crème Fraîche La Brea Breads
PASSED SMALL PLATES DINNER
Selection of Four

Passed Small Plates – Hot

Spring Vegetable Strudel, Roasted Tomato, Lemon, Thyme
Sweet Pea Gnocchi with Ricotta Salata and Truffles
Sweet Corn and Mascarpone Agnolotti, Truffle Glaze
Gold Wrapped Baked Potato, Caviar, Crème Fraiche
Macaroni & Cheese, Aged Cheddar
Slow Braised Short Rib, Polenta
Chicken Pot Pie, Shaved Black Truffles, Roasted Vegetables
Meatloaf, Bacon Nage, Caramelized Brown Sugar Ketchup
Beef Tenderloin, Pommes Aligot, Crispy Onions
Mini Pulled Pork Sliders, Truffled Potato Salad
Chinois Lamb, Cilantro Mint Vinaigrette
Pan Seared Snapper, Parsnip Puree, Wild Mushroom Broth, Tomato Oil
Blackened Salmon, Crispy Cornbread, Caramelized Onions and Oranges
Tortilla Crusted Tuna, Caramelized Grapefruit, Poblano Avocado Puree
BBQ Shrimp, Cheddar Cheese Grits
Demitasse of Roasted Tomato Soup, Pimento Grilled Cheese
Banana Leaf Steamed Grouper with Pineapple Kimchi
Panang Curried Chicken and Cauliflower with Coconut Rice
Crab and Lobster “Louie”, Horseradish Panna Cotta, Marinated Tomatoes (Add $5)
Shanghai Lobster, Coconut Curry, Jasmine Rice, Pickled Ginger (Add $5)
PASSED SMALL PLATES DINNER
Select Four

Passed Small Plates - Cold

Chopped Vegetable Salad
Beets, Goat Cheese, Citrus
Butternut Squash, Farro, Wild Rice
Japanese Plum Salad with Satsuma’s, Red & Green Tatsoi with Sesame Vinaigrette (seasonal)
Port Wine Poached Pear with Deep Ellum Blue Cheese, Honey Granola & Baby Spinach
Seven Layer Salad, Greens, Corn, Black Beans, Peppers, Cheese and Cilantro Vinaigrette
Asparagus, Truffled Cheese & Truffle Aioli
Signature Chinois Chicken Salad, Candied Cashews, Crispy Wontons
Fuji Apple Salad, Crumbled Blue Cheese, Arugula, Shaved Red Onion, Apple Cider Vinaigrette
Piquillo Stuffed Peppers, Jumbo Lump Crab, Lemon Aioli

Passed Small Plates - Dessert

Texas Chocolate Chip Pecan Pie, Chocolate Sorbet
Strawberry Cheesecake, Milk Chocolate Cream, Citrus Granola
Yuzu Semifreddo with Green Tea Meringue and Sake Blueberries
Strawberry Consomme with Angel Food Cake and Olive Oil Sorbet
DESSERT STATIONS
1 Hour of Service

SIGNATURE SWEETS
(CHOOSE FIVE)

Valrhona Chocolate Truffle Cakes, Whipped Cream, Spun Sugar
Buttermilk Cake, Strawberries, Crème Fraiche
Caramelized Meyer Lemon Tart
Freshly Baked Cookies
Almond Blackberry Financiers
Bitter Chocolate Mousse Cake, Malted Crispy Pearls
Blueberry Cheesecake Bites
Dark Chocolate Ganache Tarts
Coconut Macaroons
Mini Seasonal Pies
Tiramisu Parfait

RETRO SWEETS
(CHOOSE FIVE)
At Additional Cost

House-made Twinkies, Yodels, Ring Dings
Sasparilla Floats...Made to Order
Creamsicle Floats...Made to Order
Apple Pie Hand Pies
Black Forest Parfaits
NY cheesecake pops...Dipped in Chocolate, Rolled in Spiced Graham Crackers, Marshmallow Pearls
Key Lime Pies
Pineapple Upside Down Cakes
Coconut Cake Snowballs
BAR PACKAGES

Bartenders: $150 each
25% Service charge added to all food and beverage pricing.

BEER WINE & SPARKLING WINE BAR PACKAGE – per person

Select Three, Four or Five Hour Package:

Premium Wines: Robert Mondavi Chardonnay, Cabernet Sauvignon & Bouvet by Tattinger
Domestic Beer: Bud Light, Coors Light & Michelob Ultra
Specialty & Imported Beer: Shiner Bock, Dos Equies, Amstel Light

Sodas: Coke, Diet Coke & Sprite
Fresh Juices: Orange, Grapefruit & Cranberry Juice

PLATINUM BAR PACKAGE – per person

Three, Four or Five Hour Package:

Platinum Liquor: Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Makers Mark Bourbon, Patron Silver Tequila, Johnny Walker Black Scotch, Crown Royal Whiskey
Platinum Wines: Rodney Strong or Decoy by Duckhorn: Sauvignon Blanc, Chardonnay, Pinot Noir & Cabernet Sauvignon, Domaine Carneros Sparkling Wine by Tattinger
Domestic Beer: Bud Light, Coors Light & Michelob Ultra
Specialty & Imported Beer: Shiner Bock, Dos Equies, Amstel Light, Stella Artois and Dallas Blonde

Sodas: Coke, Diet Coke & Sprite
Fresh Juices: Orange, Grapefruit & Cranberry Juice
BAR PACKAGES

Bartenders: $150 each
25% service charge added to all food and beverage pricing.

PLATINUM PLUS BAR PACKAGE – per person

Three, Four or Five Hours Packages:

Superior Liquor: Grey Goose Vodka, Tanqueray 10 Gin, Pyrat Rum, Knob Creek Bourbon,
Don Julio Silver Tequila, Macallan 12 Year Scotch, Crown Royal Reserve Whiskey
Superior Wines: Decoy by Duckhorn: Sauvignon Blanc, Chardonnay, Pinot Noir & Cabernet Sauvignon,
Tattinger Brut Champagne
Domestic Beer: Bud Light, Coors Light & Michelob Ultra
Specialty & Imported Beer: Shiner Bock, Dos Equies, Amstel Light, Stella Artois and Deep Ellum Blonde + Two
Craft Beers of choice
COMSUMPTION BAR PACKAGES

Bartenders: $150 each
25% service charge added to all food and beverage pricing

PREMIUM BAR - per drink

Premium Cocktails
Premium Wines by the Glass
Premium Sparkling Wine by the Glass
Domestic Beer
Import Beer
Sodas
Juices

Platinum Liquor:  Titos Vodka, Bombay Gin, Bacardi Rum, Jack Daniels Bourbon, Johnny Walker Red Scotch, Seagrams Seven, Sauza Tequila

Premium Wines: House Chardonnay, Cabernet Sauvignon & Sparkling Wine

Domestic Beer:  Bud Light, Coors Light & Michelob Ultra

Specialty & Imported Beer: Shiner Bock, Dos Equies, Amstel Light

Sodas:  Coke, Diet Coke & Sprite  Fresh Juices:  Orange, Grapefruit & Cranberry Juice
COMSUMPTION BAR PACKAGES

Bartenders: $150 each
25% service charge added to all food and beverage pricing

PLATINUM BAR - per drink

Platinum Cocktails
Platinum Wines by the Glass
Platinum Sparkling Wine by the Glass
   Domestic Beer
Import Beer
Sodas
 Juices

Platinum Liquor:  Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Makers Mark Bourbon, Patron Silver Tequila,
                   Johnny Walker Black Scotch, Crown Royal Whiskey
Platinum Wines: Rodney Strong or Decoy by Duckhorn: Sauvignon Blanc, Chardonnay, Pinot Noir & Cabernet Sauvignon,
                   Domaine Carneros Sparkling Wine by Tattinger
Domestic Beer: Bud Light, Coors Light & Michelob Ultra
Specialty & Imported Beer:  Shiner Bock, Dos Equies, Amstel Light, Stella Artois and Deep Ellum Blonde
Sodas: Coke, Diet Coke & Sprite  Fresh Juices: Orange, Grapefruit & Cranberry Juice
PLATINUM HOUSE WINES
Decoy by Duckhorn: Sauvignon Blanc & Chardonnay $48.00
Domaine Carneros by Tattinger $65.00

SPARKLING WINES
Perrier Jouet Grand Brut Champagne $100.00
J Brut Rose, Sonoma $105.00
Piper Heidsieck Brut Champagne $115.00
Veuve Clicquot, Champagne $125.00

PINOT GRIGIO
Francis Ford Coppola, Napa $50.00
Masi Masianco, Veneto $55.00
Santa Margherita, Tre Venezie $68.00

SAUVIGNON BLANC
Ferrari Carano Fume Blanc, Sonoma $48.00
Hall Sauvignon Blanc, Napa $50.00
Franciscan Sauvignon Blanc $48

CHARDONNAY
Ferrari Carano, Sonoma $58.00
Cambria, Santa Maria Valley Bench Beak Vineyard $57
Carmel Road Winery, Unoaked $44
Franciscan, Napa $51
Duckhorn Vineyards, Napa Valley $72

ALTERNATIVE WHITES
La Crema, Monterey Pinot Gris $46
Chateau de Sancerre, Sancerre $84
Pacific Rim, Resling Solstice Vineyard $64
# RED WINE

## PLATINUM HOUSE WINES
Decoy by Duckhorn Pinot Noir & Cabernet Sauvignon $55.00

## PINOT NOIR
Benton Lane, Oregon $65.00  
La Crema, Monterey $44  
Cambria, Santa Maria Valley, Clone 4 $60  
Carmel Road Winery $50  
Goldeneye by Duckhorn, Anderson Valley $148.00

## MERLOT
Duckhorn Vineyards $70  
Franciscan, Napa $52  
Chimney Rock, Napa $135

## CABERNET SAUVIGNON
Simi, Alexander Valley $65.00  
Mount Veeder, Napa $95.00  
Frogs Leap, Napa $115.00  
Chimney Rock, Napa $135.00  
Fortress, Sonoma County $67  
Franciscan $79

## ALTERNATIVE REDS
Francis Ford Coppola Winery, Directors Cut Cinema Red $70  
Pertinace, Laghe Nebbiolo $64