



A La Carte Beverage Menus

Bar set up fee:
Lunch \$200 (2 hours) ~ Dinner \$400 (3 hours)
includes bartender for up to 60 guests
\$150 for additional bartender

Classic Bar

\$12 per drink

Charbay clear vodka
Ginny's gin
Cruzan rum
Espolon blanco tequila
Johnnie walker red label', blended scotch
Buffalo trace bourbon
Argonaut saloon strength brandy

Premium Bar

\$14 per drink

Grey goose vodka
Bombay sapphire gin
Plantation 3 star rum
Fortealeza blanco tequila
Johnnie walker black label', blended scotch
Bulleit frontier whiskey
Argonaut speculator brandy

Beer - \$9

Budwiser, Bud Light, Stella Artios
Offshoot Beer Co. 'Relax Hazy'
Maui Brewing 'Pineapple Mana Wheat'

Zero Proof

Coke, diet coke, sprite - \$5 per can
Sprecher Root Beer or Cream Soda - \$7 per bottle
Q's Ginger Ale 6.7oz - \$6 per bottle

Specialty Cocktails

\$16 per drink ~ minimum 20 drinks
no bar set fee if combined with one of our bar packages

The Oakville Grade

charbay green tea vodka, st. germain,
g's ginger beer, egg white

Mule from the Gardens

absolut elyx, strawberry, lime,
g's ginger beer, mint

Smokin' Passion Margarita

lemongrass infused espolon blanco,
yuzuri, passion fruit puree,
vanilla bean infused raw blue agave

The Blueberry Ginger Bramble

inny's gin, elyx vodka,
blueberry, ginger, vanilla

Blood Orange Mezcal-Rita

avion silver tequila, el silencio mezcal,
blood orange/habanero shrub,
orange combier, thyme

Napaloma

don fulano blanc tequila or
del maguey 'las milpas' mezcal,
aperol, guava, lime, q grapefruit soda, tajin

Negroni Bianco

loch & union gin, antica bianco, luxardo bianco

Bee's Knees

grey whale gin, lemon, honey