



Beverages

PRIVATE DINING

PREMIUM LIQUORS \$13 per cocktail

VODKA Tito's

GIN Beefeater, Bombay Sapphire, Tanqueray

TEQUILA El Jimador Blanco

RUM El Dorado 3, El Dorado 5, Gosling's Black Seal

WHISKEY Jack Daniels Tennessee, Bulleit Bourbon, Dewar's White Label,

Jameson Irish, Seagrams "7" Crown Blended

TOP SHELF LIQUORS \$15 per cocktail

VODKA Grey Goose, Absolut Elyx Vodka, Ketel Citroen, Ketel One

GIN Tanqueray No. Ten, Hendrick's, Plymouth

TEQUILA Patron Silver, Herradura Silver

RUM Don Q Single Barrel, Don Q Oak Barrel Spiced

WHISKEY Maker's Mark Bourbon, Woodford Reserve Bourbon,

Johnnie Walker Black Blended Scotch, Macallan 12Year Single Malt Scotch, Glenfiddich 12Year Single Malt Scotch

BRANDY Courvoisier VSOP Cognac, Remy Martin VSOP

CORDIALS & LIQUEURS Lazzaroni Amaretto, Bailey's, Campari, Benedictine,

Cointreau, Drambuie, Frangelico, Grand Marnier, Lucano Caffè, Sambuca,

Kubler Absinthe

BAR PACKAGES

BEER & WINE

Includes House Wine & Bottled Beer

\$17 first hour per person

\$12 each additional hour per person

PREMIUM LIQUORS

Includes House Wine & Bottled Beer

\$22 first hour per person

\$16 each additional hour per person

TOP SHELF LIQUORS

Includes House Wine & Bottled Beer

\$24 first hour per person

\$18 each additional hour per person

All bars are subject to an additional bartender fee of \$200 per bar setup. One bar setup required per 100 guests.

HOUSE OFFERINGS

HOUSE WINE*

Cava Brut, Freixenet, Spain NV

Sauvignon Blanc, Essay, South Africa 2017

Chardonnay, Oxford Landing, South Australia 2017

Merlot, Fox Brook Winery, Sonoma 2014

Malbec, Vina Las Perdices, Luján de Cuyo, 2017

Cabernet Sauvignon, Oxford Landing, S Australia 2016

\$44 per bottle

BOTTLE BEER

Stella Artois, Bud Light, Devil's Backbone Lager,

EVO Lot 3, Rogue Mocha Porter

\$8.50 each

ASSORTED SOFT DRINKS

\$3.50 each

ICED TEA

\$4 each

ASSORTED JUICES

\$4.50 each

BOTTLED WATER

Acqua Panna, San Pellegrino

\$7 each

*Vintages Subject to Change

UPGRADED WINES*

SPARKLING

Prosecco Brut, Mionetto "Organic" NV, \$48 per bottle

Schramsburg "Mirabelle" Brut, North Coast, NV, \$72 per bottle

Moët & Chandon Impérial, Champagne, NV, \$110 per bottle

WHITE

Albariño, Lagar De Cervera, Rias Baixas, 2016, \$48 per bottle

Pinot Gris, King Estate, Oregon, 2016, \$48 per bottle

Sauvignon Blanc, Jules Taylor, Marlborough, 2017, \$52 per bottle

Sauvignon Blanc, Duckhorn, Napa, 2017, \$68 per bottle

Sauvignon Blanc, Christian Lauverjat, Sancerre, 2017, \$60 per bottle

Chardonnay (Unoaked), Chehalem Inox, Willamette Valley, 2015, \$56 per bottle

Chardonnay, Stag's Leap WC, "Hands of Time", Napa, 2016, \$64 per bottle

Chardonnay, Trefethen, Oak Knoll District, 2016, \$81 per bottle

Chardonnay, Bernard Les Vergers, Chassagne-Montrachet, 2009 1er Cru, \$135 per bottle

RED

Tempranillo, La Rioja Alta, Viña Alberdi, Reserva, Rioja, 2011, \$64 per bottle

Pinot Noir, Brack Mountain Winery "Barrique", Sonoma Coast, 2016, \$56 per bottle

Pinot Noir, Point North by Sean Minor, Willamette/Umpqua Valley, 2014, \$60 per bottle

Pinot Noir, Emeritus, Hallberg Ranch, Russian River Valley, 2015, \$89 per bottle

Merlot, J.W. Bookwalter "Readers", Columbia Valley, 2015, \$72 per bottle

Merlot, Trefethen, Oak Knoll District, 2014, \$87 per bottle

Cabernet Sauvignon, Catena "High Mountain Vines", Mendoza, 2014, \$52 per bottle

Cabernet Sauvignon, Steele, Red Hills Lake County, 2015, \$68 per bottle

Cabernet Sauvignon, Seven Hills, Columbia Valley, 2013, \$75 per bottle

Cabernet Sauvignon, Freemark Abbey, Napa Valley, 2013, \$95 per bottle

Cabernet Sauvignon, Heitz, Napa, 2013, \$115 per bottle

Cabernet Sauvignon, Stag's Leap WC, "Artemis" Napa, 2016, \$135 per bottle

PRIVATE DINING MENU – WINTER 2019

1475 PENNSYLVANIA AVENUE NW WASHINGTON, DC 20004 (T) 202.737.4147 (F) 202.783.1478