

❁ COLD HORS D'OEUVRES ❁

Priced per piece. Must be ordered in quantities of 50.

LAND

Roasted Beef Tenderloin 8
Toasted French Bread | Roasted Shallot | Fresh Herb Mayonnaise

Seared Pork Tenderloin 5
Croustade | Pineapple-Papaya Salsa

Serrano Ham-Wrapped Asparagus | Melon GF 5

Smoked Chicken Breast 5
Toasted French Bread | Mango-Avocado Salsa

SEA

Shrimp Diablo 6
Crispy Tortilla | Cocktail Sauce

Avocado Rock-Shrimp Shooters GF 6

Seared Ahi Tuna 7
Crispy Brioche | Wasabi Mayonnaise | Pickled Ginger

Tuna Tartare Spoon Service GF 7

Smoked Salmon 6
Toasted Brioche | Lemon-Dill Cream

Salmon Ceviche Shooters GF 6

VEGETARIAN

Bruschetta 4
Chopped Roma Tomatoes | Garlic | Fresh Basil Fresh Mozzarella Cheese

Crostini 4
Sun-Dried Tomatoes | Feta Cheese | Kalamata Olives | Caramelized Onions

Cucumber Gazpacho Shooters GF 4

Pita Bread 4
Capers | Feta Cheese | Roasted Eggplant | Roasted Peppers

All pricing subject to change without notice.

❁ HOT HORS D'OEUVRES ❁

Priced per piece. Must be ordered in quantities of 50.

LAND

- Beef Tenderloin Skewer | Garlic-Mustard Glaze 8
- Char-Grilled Baby Lamb Chops | Béarnaise Sauce 8
- Mini Chicken Cordon Bleu 6
- Bacon-Wrapped Chicken | Cheese | Jalapeño  5
- Chicken Breast Skewer | Mango-Habanero Glaze 5
- Smoked-Chicken Quesadilla | Chipotle Sour Cream 5
- Pork Pot Stickers 4

SEA

- Coconut Lobster Skewer | Chef's Choice Sauce  7
- Dungeness Crab Cakes | Spicy Rémooulade 6
- Coconut Shrimp | Piña Colada Sauce 6
- Grilled Shrimp Skewers | Ponzu Sauce  6
- Shrimp Jammers | Cream Cheese | Jalapeño 5
- Seafood-Stuffed Mushroom Caps 5

VEGETARIAN

- Grilled Portabella Mushroom | Roma Tomato
Roasted Red Pepper | Monterey Jack | Goat
Cheese in a Flaky Puff Pastry 7
- Fig | Mascarpone | Cheese in Puff Pastry 5
- Pear | Brie Cheese Baked in Phyllo 5
- Potato Au Gratin Dauphinois 5
- Asiago Asparagus Phyllo 4
- Edamame Pot Stickers 4
- Pad Thai Spring Roll 4
- Spanakopita 4
- Spinach | Onions | Herbs | Cheese In Phyllo

All pricing subject to change without notice.

❁ THEMED RECEPTIONS ❁

ROUTE 66 34

Barbecue Pulled Pork | Sweet Pickles
Fresh Cole Slaw | Hawaiian Buns
Fresh-Ground Buffalo | Smoked Cheddar
Kaiser Buns
Corn Dogs | Mustard | Spicy Ketchup | Chipotle
Mayonnaise | Dill Pickles | Sweet Pickles
Cole Slaw
Chips | Guacamole
Jalapeño Poppers
Single Boxes of Cracker Jack®
Root Beer Floats

WESTERN 30

Barbecue Beef Brisket
Baby Back Ribs
Spicy Deviled
Eggs Ranch Potato Salad
Black Bean Roasted Corn Salad
Barbecue Baked Beans
Corn on the Cob
Jalapeño Cornbread

THE LAND OF ENCHANTMENT 30

Tacos Caritas | Seasoned Ground Beef Tacos
Chicken Quesadillas | Chipotle Sour Cream
House-made Guacamole | Salsa | Tortilla Chips
Jalapeno Poppers
Chile Con Queso

SOUTHWESTERN 44

Tacos Carnitas (Slow-Roasted Crispy Fried Pork)
Tacos De Huachinango (Red Snapper) | Assorted
Salsas
Roasted Duck Quesadillas | Goat Cheese
Barbecue Vinaigrette
Shrimp Diablo | Roasted Tomatillo-Chipotle Salsa
Achiote-Smoked Chicken Breast | Croustade
Roasted Pineapple-Avocado Salsa
Tostaditos | Fresh Guacamole | Salsa | Chile Con
Queso | Spicy Bean Dip

TUSCAN 44

Antipasto Platter | Prosciutto | Salami | Asiago
Provolone Cheese | Marinated Mushrooms
Artichoke Hearts | Olives | Pepperoncini
Roasted Duck Pizza | Fresh Tomatoes
Caramelized Onion | Goat Cheese
Steamed Mussels in White Wine | Garlic | Fresh
Basil
Cheese-Filled Tortellini | Pesto Cream
Fried Calamari | Spicy Cocktail Sauce
Rice Pudding Sambuca-Drenched Raisins

Standard reception station service is one-and-one-half hours for a minimum of 30 people. There is a 5.00 per person surcharge for groups under 30 people.

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❁ RECEPTION CARVING STATIONS ❁

Includes Red Chile | Plain Silver-Dollar Rolls | Grainy Mustard | Honey Dijon Mustard
Red Chile Mayonnaise | Creamy Horseradish

ROASTED BEEF TENDERLOIN 400

Caramelized Shallot | Red Wine Reduction
(serves 20 persons)

ACHIOTE-RUBBED PORK LOIN GF 300*

Grilled Pineapple-Avocado Salsa
(serves 40 persons)

ROASTED PIT HAM 300*

Dried Cherry-Guajillo Glaze
(serves 50 persons)

ROASTED TOP ROUND BEEF 325*

Au Jus
(serves 50 Persons)

ROASTED TURKEY BREAST 250*

Cranberry Compote
(serves 25 Persons)

*Plus 150 Chef Attendant

❁ SALSA AND CHIPS ❁

CHEF PREPARED GUACAMOLE GF 8*

Crispy Corn Tortilla Chips

*Plus 150 Chef Attendant

CRAB | SHRIMP DIP 8

Crostinis | Pita Slices | Assorted Crackers

ARTICHOKE | SPINACH DIP 7

Bread Sticks | Pita Slices | Assorted Crackers

SPICY BEAN DIP 6

Crispy Corn Tortilla Chips

CHILE CON QUESO 6

Crispy Corn Tortilla Chips

GREEN AND RED SALSA GF 6

Crispy Corn Tortilla Chips

All pricing subject to change without notice.

❁ SPECIALTY DISPLAYS ❁

FRESHLY SLICED SEASONAL FRUIT 15

Honey Yogurt Dipping Sauce

VEGETABLE CRUDITÉS 10

Broccoli | Cauliflower | Asparagus | Red Bell Peppers | Yellow Bell Peppers | Carrots | Zucchini Radishes | Cucumber | Cherry Tomatoes | Classic Ranch or Chipotle Ranch Dip

ARTISAN IMPORTED CHEESE 18*

Mahon Reserve (Spain)
Guinness with Cheddar (England)
Caudel Brie (France)
Naked Goat (Spain)
Camp De Montalban (Spain)
Chevre Blanc with Herbs (France)
Roaring 40s Blue (New Zealand)
Sliced French Bread | Assorted Crackers

ANTIPASTO 16

Prosciutto | Salami | Aged Asiago Cheese | Sharp Provolone Cheese | Marinated Mushrooms | Artichoke Hearts | Olives | Pepperoncini
Gluten Free Crackers

ARTISAN DOMESTIC CHEESE 19

Cave-Aged Cheddar
Carr Valley Cocoa Cardona
Aged Van Gogh Gouda
Grand Queso Manchego
Marissa™ Sheep's Milk
Tucumcari Smoked Gouda
Tucumcari Asiago
Maytag Blue Cheese
Sliced French Bread | Assorted Crackers

* With Sliced Fruit 22

Specialty display service is for one-and-one-half hours.

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❁ DINNER BUFFETS ❁

Includes Freshly Brewed Herbal and Black Teas | Freshly Brewed Regular and Decaffeinated Coffee | Iced Tea | Choice of One Dessert (See Page 23)

AMERICAN 68*

Fresh Garden Salad
Mixed Baby Greens | Shredded Carrots | Red Cabbage | House-made Herb Vinaigrette | Classic Ranch Dressing
Spinach Salad
Hot Bacon Dressing | Red Onions | Sliced Egg
Shiitake Mushrooms | Croutons
Mesclun Salad
Apples | Goat Cheese | Balsamic Reduction Vinaigrette
Roasted Beef Tenderloin | Red Wine-Crimini Mushroom Demi-Glace
Pan-Seared Free-Range Chicken Breast
Roasted Shallot-Tarragon Pan Sauce
Oven-Roasted Medallions of Salmon | Meaux Mustard Fresh Dill Cream
Oven-Roasted New Potatoes
Brown Rice | Toasted Pecans | Scallions
Chef's Selection of Fresh Vegetables
Assorted Hearth Breads

*Two entrée Selections 58

SOUTHWESTERN GF 66*

Fresh Garden Salad
Fresh Garden Greens | Shredded Jicama | Red Peppers | Red Onions | Queso Fresco | House-made Herb Vinaigrette | Classic Ranch Dressing
Roasted Corn Black Bean Salad
Charred Tomato-Cumin Dressing
Baby Spinach and Arugula Frisée
Toasted Piñon Nuts | Queso Valdeón | Chipotle-Orange Vinaigrette
Roasted Pork Loin
Papaya Mojo | Green Chile Coriander Relish
Char-Grilled Flat Iron Steak
Roasted Bell Pepper | Onion Rajas
Oven-Roasted Fillet of Achiote-Rubbed Salmon
Roasted Shallot-Avocado Vinaigrette
Roasted Garlic-Chipotle Mashed Potatoes
Tomatillo-Cilantro Green Rice
Chef's Selection of Fresh Vegetables
Gluten Free Bread Butter

*Two entrée Selections 56

CONTINUED

Standard buffet service is one-and-one-half hours for a minimum of 30 people.
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🌸 DINNER BUFFETS 🌸

Includes Freshly Brewed Herbal and Black Teas | Freshly Brewed Regular and Decaffeinated Coffee | Iced Tea | Choice of One Dessert (See Page 23)

CONTINUED

TUSCAN 55*

Fresh Green Salad
Freshly Sliced Tomatoes | Buffalo Mozzarella
Balsamic Vinaigrette
La Fonda Caesar Salad
Antipasto Platter
Prosciutto | Salami | Asiago Cheese Provolone
Cheese | Marinated Mushrooms | Olives
Artichoke Hearts | Pepperoncini
Parmesan-Crusted Chicken Breast | Sun-Dried
Tomato | Roasted Garlic Cream Sauce
Rigatoni Pasta | Classic Bolognese | Alfredo
Sauce
Grilled Swordfish Sicilian Style
Butter-Saffron Orzo
Gnocchi | Garlic | Butter | Pecorino Cheese
Parsley
Chef's Selection of Fresh Vegetables
Garlic Bread | Focaccia | Butter

*Two entrée Selections 45

WESTERN BARBECUE 57*

Mixed Green Salad
Herb Vinaigrette | Classic Ranch Dressing
Ranch Potato Salad
Spicy Deviled Eggs
Black Bean-Roasted Corn Salad
Barbecue Beef Brisket | Smoked Turkey
Baby Back Ribs | Smoked Sausage
Tangy Barbecue Sauce
Barbecue Baked Beans
Roasted New Potatoes
Corn on the Cob
Sautéed Green Beans
Freshly Baked Rolls
Jalapeno Corn Bread Muffins | Butter

NEW MEXICAN 58* GF

Fresh Shredded Jicama
Chipotle-Orange Vinaigrette
Fresh Garden Greens
Queso Cotija | Sliced Mushrooms | Cherry
Tomatoes | Sliced Cucumbers | Red Chile Ranch
Dressing | Fresh Herb Vinaigrette
Cheese Enchiladas
Red | Green Chile
Grilled Chicken Fajitas
Pork Adovada
Calabacitas Rancheras
Spanish Rice
Pinto Beans
Corn Tortilla Chips | Salsa | Sour Cream
Corn Tortillas* | Butter
*Flour Tortillas available upon request

*Two entrée Selections 49

*Bison Fajitas 60

Standard buffet service is one-and-one-half hours for a minimum of 30 people.
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❁ THREE-COURSE PLATED DINNERS ❁

Includes Assorted Hot Herbal and Black Teas | Iced Tea | Freshly Brewed Regular and Decaffeinated Coffee
One Salad Selection | One Soup Selection | Fresh Vegetables | Assorted Hearth Breads | Choice of One
Dessert (See Page 23)

SALAD SELECTIONS - Choose One

Fresh Baby Greens
Cherry Tomatoes | Shaved Red Cabbage
Cucumber Slices | Mushrooms

Fresh Field Greens
Blue Cheese Crumbles | Piñon Nuts
Shredded Carrots | Red Onions | Black
Olives | Roma Tomatoes

Fiesta Salad
Iceberg Lettuce | Romaine Lettuce
Spinach | Shredded Jicama | Red Onions
Red Peppers | Queso Fresco | Toasted
Piñon Nuts

Spinach Salad
Spiced Walnuts | Sun-Dried Cranberries
New Mexico Feta Cheese | Sliced Red
Onion | Apple Cider Vinaigrette

DRESSING SELECTIONS – Choose Two

Red Chile Ranch
Classic Ranch
Fresh Herb Vinaigrette
Raspberry Vinaigrette
Honey Mustard-Lime Vinaigrette
Creamy Blue Cheese
Apple Cider Vinaigrette Oil & Vinegar Also Available

SOUP SELECTIONS – Choose One

Roasted Poblano Corn Chowder
Cream of Roasted Butternut Squash
Cream of Mushroom
Seasonal Melon
Mango Gazpacho

CONTINUED

THREE-COURSE PLATED DINNERS

CONTINUED

Please Select Up To (2) Two Plated Entrée Options.

Roasted New Potatoes

FILET MIGNON ^{GF} 65

Char-Grilled Eight-Ounce Filet | Caramelized Shallot Red Wine Reduction | Chef's-Choice Vegetable | Creamy Roasted-Garlic Mashed Potatoes

Bison Upgrade:

6oz: 70 | 7oz: 80

FILET MIGNON | TAMAL ^{GF} 60

Char-Grilled Six-Ounce Filet | Steamed Red Chile Pork Tamal | Roasted Tomato Salsa Asadero Cheese | Chef's-Choice Vegetable Calabacitas Rancheras

FLAT IRON STEAK 52

Char-Grilled | Fingerling Potato Hash | Chef's-Choice Vegetable | Apple Cider Demi-Glace

SWORDFISH 60

Char-Grilled Fillet | Creamy Roasted-Garlic and Wild-Mushroom Polenta | Chef's Choice Vegetable | Lemon-Tarragon Butter Sauce

CLASSIC CHICKEN LA FONDA 52

Chicken Breast Filled with Bacon | Red Onions Green Chile | Jack & Cheddar Cheese | Baked and Served with Mild Green Chile Cream Sauce | Chef's-Choice Vegetable | Garlic Mashed Potatoes

ATLANTIC SALMON ^{GF} 54

Char-Grilled Atlantic Salmon | Quinoa Pilaf Chef's-Choice Vegetable | Roasted Yellow Pepper Vinaigrette

FREE-RANGE CHICKEN BREAST 50

Char-Grilled | White Truffle-Orange Honey Demi-Glace | Chef's-Choice Vegetable | Oven

PORK TENDERLOIN 50

Pan-Seared Medallions | Roasted-Corn Black-Bean Salad | Chef's-Choice Vegetable | Barbecue Chipotle Vinaigrette

VEGETARIAN SELECTIONS

ROASTED CASHEW CAKE 40

Roasted Cashew Cake | Roasted Tomato Sauce Lentil Salad | Red Pepper Hummus | Steamed Broccoli | Black Bean Salad | Creamy Sweet Potato Polenta

CAULIFLOWER STEAK ^{GF} 40

Char-Grilled Cauliflower Steak | Sautéed Leeks Sweet Corn | Shiitake Mushrooms | Sautéed Spinach and Turnip Greens | Rainbow Quinoa Pilaf Spicy Papaya-Soy Vinaigrette

VEGETARIAN TAMALES ^{GF} 42

Steamed | Calabacitas Rancheras | Black Bean Mash | Mango Salsa | Roasted Tomato Coulis

POBLANO PLATE ^{GF} 42

Roasted Chile Poblano Filled with Roasted Root Vegetables | Leeks | Tofu | Shiitake Mushrooms Endive | Red Onion Salad Sautéed Spinach Turnip Greens | Saffron Couscous | Yam Mash | Roasted Red Pepper Coulis

HUITLACOCHÉ TAMAL 42

Grilled Sweet Corn | Pistachios | Green Chile Cream | Barley Salad | Grilled Apples | Figs Red Onions | Fresh Seasonal Vegetables

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❁ THREE-COURSE PLATED DINNERS ❁

❁ DUETS ❁

Includes Assorted Hot Herbal and Black Teas | Iced Tea | Freshly Brewed Regular and Decaffeinated Coffee
One Salad Selection | One Soup Selection | Fresh Vegetables | Assorted Hearth Breads | Choice of One
Dessert (See Page 23)

PETITE FILET & PETITE COLDWATER LOBSTER MARKET PRICE

Char-Grilled Filet Mignon | Caramelized
Shallot-Red Wine Reduction

Oven-Broiled Lobster Tail | Lemon Butter
Sauce

Creamy Roasted-Garlic Mashed Potatoes

PETITE FILET & FREE-RANGE CHICKEN BREAST 60

Pan-Seared Filet Mignon

Roasted Piñon Compound Butter

Char-Grilled Chicken Breast | Barbecue Vinaigrette

Creamy Roasted-Garlic Wild-Mushroom Polenta

PETITE FILET & ATLANTIC SALMON 64

Char-Grilled Filet Mignon | Wild-Mushroom
Demi-Glace

Oven-Poached Salmon Fillet | Mango
Vinaigrette

Roasted-Garlic Buttermilk Mashed Potatoes

PETITE FILET & JUMBO SHRIMP 65

Char-Grilled Filet Mignon

Apple Cider Demi-Glace

Stuffed Jumbo Shrimp | Lemon Butter Sauce

Fingerling Potato Hash

BISON UPGRADE:

Center Cut 10oz. NY: 75

Tomahawk 24oz: 140

 DINNER PRIX FIXE MENUS 

SELECTION ONE 80

APPETIZER

Cumin-Crusted Duck Breast | Prickly-Pear
Gastrique Red-Onion Confit

SALAD

Garlic Cheese Crisp Filled with Petite
Greens | Poached Pear | Pear Tomatoes |
Roasted Sweet Corn | Apple Cider
Vinaigrette

ENTRÉE

Char-Grilled Prime New York Strip Steak
Roasted Tomato-Chile Demi-Glace
Roasted Butternut Squash Cake | Sautéed
Sugar Snap Peas | Leeks | Fresh
Chanterelles

DESSERT

Flourless Mexican Chocolate Torte
Vanilla-Strawberry Compote

SELECTION TWO 75

APPETIZER

Jamón Serrano-Wrapped Diver Scallops |
Pan Seared Creamy Wild-Mushroom Risotto
| Orange Blossom Honey Demi-Glace

SALAD

Chickpeas | Goji Berries | Mâche | Heirloom
Tomatoes | Local Feta Cheese | Sweet Corn
Vinaigrette | Balsamic Reduction

ENTRÉE

Pan-Seared Prime Flat Iron Steak | Port Wine
Reduction | Warm Fingerling Potato Salad |
Broccoli Flan

DESSERT

Moist Chocolate Flan Cake | Vanilla
Whipped Cream | Strawberry Compote |
Port Wine Syrup

❁ DESSERTS ❁

Included in the price of Two-Course Plated Lunch | Three-Course Plated Dinner | Buffet Dinner
Please Choose One Dessert

LA BÊTE NOIRE GF

Flourless Chocolate Torte

CARROT CAKE

Layered | Rich | Moist Cake with Raisins |
Walnuts | Pineapple | Smooth Cream Cheese
Frosting | Drizzle of White Chocolate Ganache

CHOCOLATE SPOON CAKE

Chocolate Pudding between two layers of
Chocolate – Drenched Cake

LA FONDA HOUSE FLAN

Almond Tuile | Seasonal Berries

SALTED CARAMEL BRÛLÉE CHEESECAKE

Caramel Sauce | Raspberries

CRÈME BRÛLÉE

Rich | Creamy Vanilla Custard | Crunchy Caramel
Shell

KEY LIME PIE

Authentic Florida Key Lime | Granola Crust

LEMON CAKE WITH MEYER LEMON CURD

Layered Lemon Cake | Cool Lemon Mousse |
Meyer Lemon Curd

BISCOCHITOS AND NATILLAS

Traditional Spanish Custard | New Mexican Butter
Cookie

All above Desserts 8

❁ DESSERT STATIONS ❁

RASPBERRY ENCHILADAS 8

Crêpes Filled with Fresh Raspberry
Mascarpone Cheese | Drizzled Chocolate
Raspberry Sauce | Grated White Chocolates

MINI DESSERT BAR 15

Assorted Mousse “Shots” | Lemon Crumb Squares
Chocolate – Chunk Brownies | Brûlée Cheesecake
Bars | Assorted Cookies | Cupcakes

CHERRIES JUBILEE 10

Cherries Flambéed | Kirshwasser sauce
House-made Vanilla Ice Cream

* Plus 150 Chef Attendant Fee

ICE CREAM STATION 15*

Chocolate | Strawberry | Vanilla Ice Cream
Hot Chocolate | Butterscotch | Caramel
Strawberry Sauce | Raspberry Sauce
Roasted Peanuts | M&M's® | Candy Sprinkles
Chocolate Chips | Peanut Butter Chips
| Mini Marshmallows | Fresh Whipped Cream

* Plus 150 Chef Attendant Fee

BANANAS FOSTER 12*

Banana Flambé sauce | Butter | Brown Sugar
Cinnamon | Dark Rum | Banana liquor | House-
made Vanilla Ice Cream

* Plus 150 Chef Attendant Fee

✿ HOST AND CASH BAR SERVICE ✿

One bar and bartender required for every 75 guests.

Host Bar: 150 plus tax per bar and bartender for one to four hours.

Cash Bar: 200 plus tax per bar and bartender for one to four hours.

500 Bar minimum for each bar. If minimum is not met, the remaining balance will be charged in room rental.

CORDIALS 10

Grand Marnier | Kahlúa | Courvoisier VSOP
Frangelico | Bailey's Irish Cream | Sambuca
Amaretto Di Saronno

MIXED SUPER-PREMIUM DRINKS 12

Johnny Walker Black | Maker's Mark
Rhum Clement VSOP | Patron Silver
Tanqueray No. 10 | Grey Goose

MIXED PREMIUM DRINKS 11

Jack Daniel's | Dewar's | Bacardi Silver | Absolut
El Jimador Silver | Crown Royal | Tanqueray

MIXED HOUSE DRINKS 10

New Amsterdam Vodka | Exotico | Evan Williams
Bacardi Silver | New Amsterdam Gin | Johnny
Walker Red

SOFT DRINKS 5

Coke | Diet Coke | Sprite | Ginger Ale

BOTTLED MINERAL | STILL WATER 5

Perrier | La Fonda Natural Spring Water

FRUIT JUICES 4

Orange Juice | Grapefruit Juice | Cranberry Juice

BEER

Includes a Selection of the Following
Based On Availabilty

MICRO BREWS 6

Rio Grande Lager | Alien Amber | Monk's Ale

IMPORTED BEERS 6

Corona | Negra Modelo | Heineken | Dos X Lager
Stella Artois

DOMESTIC BEERS 5

Bud Light | Coors Light | Miller Light | Michelob Ultra
O'Doul's

HOUSE WINES 10

Canyon Road: Chardonnay | Pinot Grigio | Merlot
Cabernet

UPGRADE

GRUET WINES:

Sparkling | Chardonnay:
40 **bottle** | 12 **glass**

Pinot Noir:
40 **bottle** | 13 **glass**

❁ SPECIALTY DRINKS ❁

One gallon yields approximately 20 servings. Available for Host Bars Only
Pricing does not include Service Charge or prevailing Gross Receipts Tax.

BLOODY MARYS (per drink)

Grey Goose Bloody Mary	12
Absolut Bloody Mary	11
House (Svedka) Bloody Mary	10

BLOODY MARY BAR 8

Grey Goose Bloody Mary's with all of the fixings!

*Plus 150 Bar Attendant

FRUIT SANGRIA

Red | White | Buibble Sangria
95 per gallon

MIMOSAS

Gruet Mimosa	180 per gallon
House Mimosa	160 per gallon

MARGARITAS

Patron Silver Coin	220 per gallon
Gold	175 per gallon
Turquoise	150 per gallon
House	150 per gallon



WINES BY THE GLASS

SPARKLING

Prosecco, Adriano Adami, Veneto, Italy NV	12	45
Rosé, Lucien Albrecht, Alsace, France, NV	14	44
Cava, Vara, Catalonia, Spain NV	11	38
Brut, St. Clair, New Mexico NV	10	36
Brut, Gruet, New Mexico, NV	12	40
Brut Rose, Gruet, New Mexico, NV	12	40

WHITES

Pinot Gris, Elk Cove, Willamette Valley, Oregon 2016	13	48
Sauvignon Blanc, Honig, Napa Valley, 2017	12	44
Sauvignon Blanc, Biscaye Baie, Cotes de Gascogne, France 2016	11	38
Chardonnay, Hess Shirtail Ranches, Monterey County 2016	11	39
Chardonnay, Davis Bynum, Sonoma 2016	15	57
Chardonnay, Gruet, New Mexico	12	40
Albariño, Martin Còdax, Rias Baixas Spain 2016	12	40
Riesling, Elk Cove, Willamette Valley, Oregon 2016	14	48
Moscat d'Asti, Tintero, Italy NV	10	30

ROSÉ

Rosé, Fleur de Mer, Côtes de Provence France 2018	15	57
Rosé, Kermit Lynch, Domaine Fontsaite France 2016	12	38

REDS

Pinot Noir, Four Graces, Willamette Valley Oregon 2016	16	59
Pinot Noir, The Seeker, France	12	38
Pinot Noir, Gruet, New Mexico	12	40
Tempranillo, Marqués de Murrieta, Spain 2014	14	44
Malbec, Salentein, Argentina, 2016	13	41
Cabernet Sauvignon, Rodney Strong, Alexander Valley 2014	14	55
Cabernet Sauvignon, Earthquake, Lodi, California 2015	14	55
Zinfandel, Klinker Brick, Lodi, California 2015	11	39
Barbera d'Asti, Vietti "Tre Vigne," Piedmont, Italy 2015	15	56

Should the vintage shown no longer be available, the next available vintage will be presented.

200s CHAMPAGNE & SPARKLING

211 Blanc de Noir, Domaine Chandon, Napa Valley	50
212 Lambrusco del Fondatore, Cleto Chiarli, Italy 2017	54
213 Blanc de Blancs Brut, Schramsberg, California 2013	91
214 Brut, Louis Roederer Estate, L'Ermitage, Anderson Valley 2012	120
215 Champagne, Perrier Jouet, Grand Brut, France	90
216 Champagne, Taittinger, La Francaise, France NV	92
217 Champagne, Veuve Clicquot, Ponsardin, France	145
218 Champagne, Gosset, France NV	105
219 Champagne, Dom Perignon, France 2006	240
220 Champagne, Louis Roederer Cristal, France 2009	350
221 Champagne, Moët & Chandon "Nectar Imperial" NV	110

300s ROSÉ

310 Rosé, Maison Saleya, Côtes de Provence, 2016	40
311 Rosé, Le Pas du Moine, Château Gassier,	
312 Côtes de Provence France 2017	59
313 Rosé, E. Guigal, Côtes Du Rhône, France 2015	45
314 Rosé, Organic/Biodynamic Muga, Rioja, Spain 2017	42

400s NEW WORLD WHITES

410 White Blend, Conundrum, California 2015	44
411 Sauvignon Blanc, Twomey by Silver Oak, Napa Valley 2015	48
412 Sauvignon Blanc, Hall, Napa Valley 2014	77
413 Sauvignon Blanc, Stag's Leap, 2015	48
414 Fumé Blanc, Ferrari-Carano, Sonoma 2016	35
415 Viognier, Darioush, Napa Valley 2016	94
416 Chardonnay, Sonoma Cutrer, Russian River Ranches, 2016	47
417 Chardonnay, Cakebread, Napa, 2019	85
418 Chardonnay, Patz & Hall, 2013	97
419 Pinot Gris, Biodynamic, Robert Sinskey "Orgia," Carneros, 2015	102

500s OLD WORLD WHITES

510 Vinho Verde, Aveleda, Portugal 2015	30
511 Sauvignon Blanc, Biodynamic, Ronca del Gnemiz, Italy 2017	87
512 Sauvignon Blanc, Laporte, "Le Rochoy" Sancerre, France 2016	64
513 Sauvignon Blanc, Laporte, "Le Grand Rochoy" Sancerre, France 2015	90
514 Burgundy, Macon-Chaintré, Dominique Cornin, France 2013	50
515 Albariño, Granbazan, "Etiqueta Verde," Rías Baixas, Spain 2016	45
516 Pinot Grigio, Biodynamic, Porer, Alois Lageder, Alto Adige, 2017	66

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600s NEW WORLD REDS

610 Pinot Noir, SLH, Hahn, California 2017	50
611 Pinot Noir, Twomey by Silver Oak, Sonoma Coast 2017	102
612 Pinot Noir, Patz & Hall, Sonoma Coast 2013	92
613 Pinot Noir, Merry Edwards, Russian River Valley 2016	106
614 Pinot Noir-Malbec, Biodynamic, Ji Ji Ji, Argentina 2017	32
615 Cinsault, Ancient Vine, Michael David, California 2013	70
616 Petite Sirah, Orin Swift "Machete," St. Helena, California 2015	110
617 Zinfandel, Lust, Lodi, California 2013	90
618 Zinfandel, Rosenblum Cellars, Vintner's Cuvée XXXVII, California	36
619 Zinfandel, Seghesio, Sonoma County 2016	45
620 Merlot, Tooth & Nail "Rabble," Paso Robles California 2015	40
621 Merlot, Twomey by Silver Oak, Napa Valley 2013	95
622 Merlot, Duckhorn, Napa Valley 2016	85
623 Cabernet Sauvignon, Decoy, Sonoma County 2016	47
624 Cabernet Sauvignon, "Mercury Head", Orin Swift, Napa, 2016	275
625 Cabernet Sauvignon, Far Niente "Oakville", Napa, 2016	360
626 Cabernet Sauvignon, Plump Jack, Napa, 2016	315
627 Cabernet Franc, Darioush, Napa Valley 2014	115
628 Cabernet Sauvignon, Silver Oak, Alexander Valley 2013	127
629 Cabernet Sauvignon, Caymus, Napa Valley 2016	155
630 Cabernet Sauvignon, Darioush, Napa Valley 2015	182
631 Cabernet Sauvignon, Rapture, Lodi, California 2014	90
632 Cabernet Sauvignon, Ferrari-Carano, Alexander Valley 2015	76
633 Cabernet Sauvignon, Joseph Carr, Napa County 2015	76
634 Isosceles, Justin, Paso Robles 2015	160
635 Meritage, Col Solare, Columbia Valley 2009	140
636 Meritage, Opus One, 2013	580
637 Cabernet Sauvignon, Biodynamic, Figgins Estate, Walla Walla Valley, 2011	195
638 Cabernet Sauvignon, Faust, Napa, 2015	115

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OLD WORLD REDS

640 Pinot Noir, Roche de Bellene, Beaune 1er Cru, Burgundy, France 2015	198
Pinot Noir, Maison Roche de Bellene, France 2015	48
641 Rhône Red Blend, Châteauneuf-du-Pape, Saint Cosme, France 2014	105
642 Rhône Red Blend, Domaine Roger Perrin 2014	80
643 Rhône Red Blend, E. Guigal, Gigondas, 2012	75
644 Tempranillo, Tinto Pesquera Crianza, Ribera del Duero, Spain 2014	90
645 Rioja, Reserva, Muga, Spain 2014	66
646 Mencia, Losada, Bierzo, Spain 2015	52
647 Barbera d'Asti, Vietti "Perbacco," 2014	68
648 Barolo, Raver, Elvio Cogno 2012	110
649 Nebbiolo, Vietti,"Castiglione" Barolo, Italy, 2015	125
650 Brunello Di Montalcino, Casanova di Neri, 2014	150
651 Sassicaia, Tenuta San Guido, Toscana, 2016	488
652 Rosso, Bran Caia Tre, Toscana, Italy 2014	42
653 Bordeaux Blend, Chateau Aney, 2014	63
654 Bordeaux, La Closerie Des Eyrins, Margaux, France 2014	89

SMALL FORMAT

Sparkling

Brut Champagne Veuve Clicquot 375ml	70
Brut Champagne, Duval Leroy 375ml	18
Brut Champagne, Gruet, Blanc de Noir, NM 375ml	28
Moscato d'Asti, Chiarlo Nivole, Italy 2017	30
Brut Rose, Gruet, NM, 375ml	28

LARGE FORMAT

Cabernet Sauvignon, Caymus Vineyards, Napa Valley, 2016 1.5L	290
Cabernet Sauvignon, Jordan, Alexander Valley, 2013 1.5 L	305

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