

THE SMITH

RESTAURANT & BAR



PRIVATE DINING
NEW YORK CITY



THE SMITH

RESTAURANT & BAR

PRIVATE DINING

Thank you for considering The Smith for your special event. Our private rooms are perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby showers, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings and menus. Please feel free to contact us with questions and inquiries. We look forward to hosting your event.

EVENTS@CTRNYC.COM | 212.897.9516

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THE SMITH LINCOLN SQUARE

1900 Broadway, New York, NY

Located on the Upper West Side, The Smith Lincoln Square offers two options for private dining.



GUEST CAPACITIES

	SEATED	COCKTAILS & HORS D'OEUVRES
Small Room	28	n/a
Partial Buyout	70	100

DINING OPTIONS

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

BREAKFAST 2 hours
(M-F Only) *all breakfast packages include coffee & tea

Continental Buffet: \$15
(partial buyout only)

Plated: \$25
(small room only)

Family Style: \$23

Full Buffet: \$23
(partial buyout only)

LUNCH 2.5 hours (M-F Only)
*all lunch packages include coffee & tea

Plated: \$46
(small room only)

Family Style: \$43

Buffet: \$43
(partial buyout only)

BRUNCH 2.5 hours (Sat. & Sun. Only) *all brunch packages include coffee & tea

Plated: \$38
(small room only)

Family Style: \$35

Buffet \$35
(partial buyout only)

***BRUNCH START TIMES:**
Saturday: 9:30 am or 10am
Sunday: 9:30 am, 10am or 3 pm

DINNER 3 hours

Plated: \$65
(small room only)

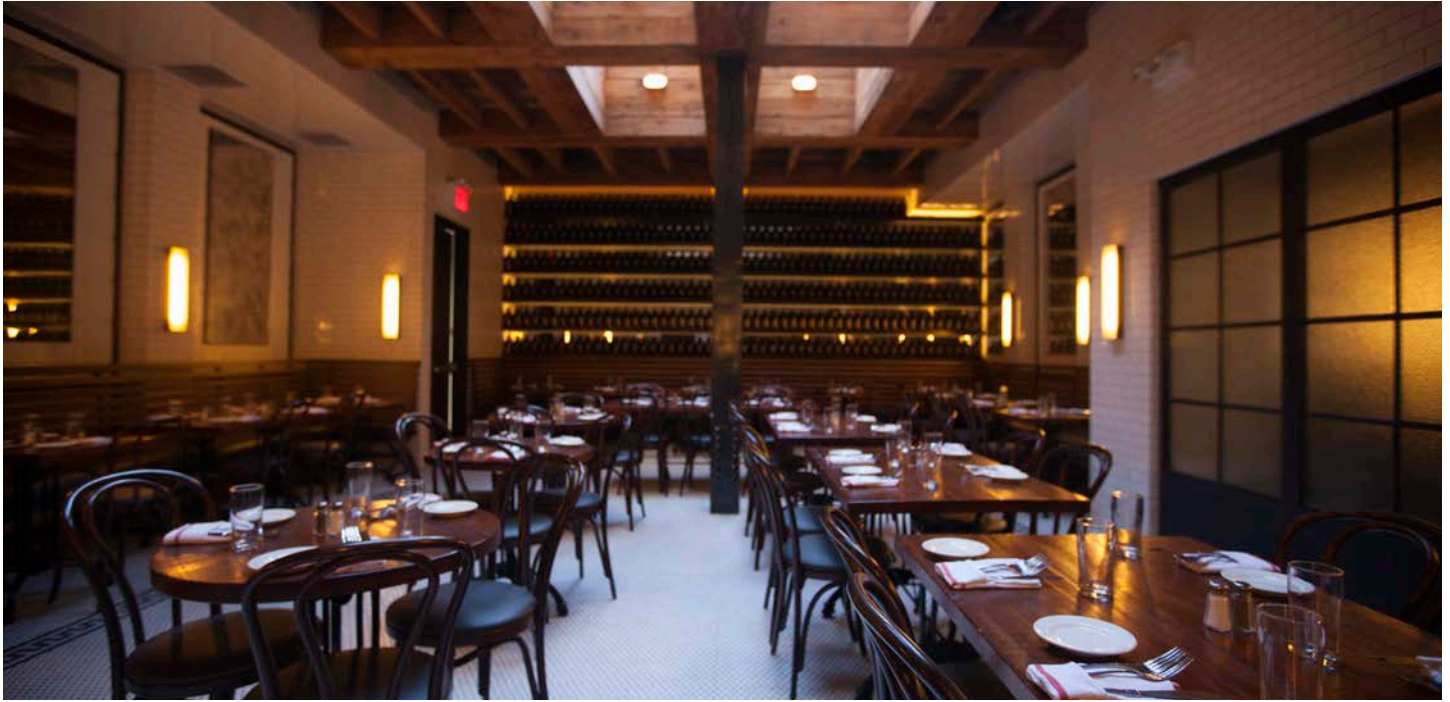
Family Style: \$65

Buffet: \$65
(partial buyout only)

THE SMITH MIDTOWN

956 Second Avenue, New York, NY

Our private dining room at The Smith Midtown accommodates parties of up to 85 guests, with a private bar tucked inside.



GUEST CAPACITIES

BUFFET	PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
26-50	Up to 25	66	85

DINING OPTIONS

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

BREAKFAST 2 hours
(M-F Only) *all breakfast packages include coffee & tea

Continental Buffet: \$15
(only available for parties of 25+ guests)

Plated: \$25
(only available for parties up to 25 guests)

Family Style: \$23
(available for parties up to 66 guests)

Full Buffet: \$23
(only available for parties of 26-50 guests)

LUNCH 2.5 hours (M-F Only)
*all lunch packages include coffee & tea

Plated: \$46
(only available for parties up to 25 guests)

Family Style: \$43
(available for parties up to 66 guests)

Buffet: \$43
(only available for parties of 26-50 guests)

BRUNCH 2.5 hours (Sat. & Sun. Only) *all brunch packages include coffee & tea

Plated: \$38
(only available for parties up to 25 guests)

Family Style: \$35
(available for parties up to 66 guests)

Buffet \$35
(only available for parties of 26-50 guests)

***BRUNCH START TIMES:**
Saturday: 9:30 am, 10am or 3 pm
Sunday: 9:30 am, 10am or 3 pm

DINNER 3 hours

Plated: \$65
(only available for parties up to 25 guests)

Family Style: \$65
(available for parties up to 66 guests)

Buffet: \$65
(only available for parties of 26-50 guests)

Brunch Cocktail Party: \$60 choose 6 passed hors d'oeuvres (\$60 for 2.5 hours)

Cocktail Party: \$70/\$85 choose 7 passed hors d'oeuvres (\$70 for 2 hours; \$85 for 3 hours)

THE SMITH EAST VILLAGE

55 Third Avenue, New York, NY

Complete with a private bar, The Smith East Village is perfect for your downtown gathering with capacity for up to 70 guests.



GUEST CAPACITIES

BUFFET	PLATED & FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
25-45	60	75

DINING OPTIONS

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

BREAKFAST 2 hours
(M-F Only)*all breakfast packages include coffee & tea

Continental Buffet: \$15
(only available for parties of 25-45 guests)

Plated: \$25

Family Style: \$23

Full Buffet: \$23
(only available for parties of 25-45 guests)

LUNCH 2.5 hours (M-F Only)
*all lunch packages include coffee & tea

Plated: \$46

Family Style: \$43

Buffet: \$43
(only available for parties of 25-45 guests)

BRUNCH 2.5 hours (Sat. & Sun. Only) *all brunch packages include coffee & tea

Plated: \$38

Family Style: \$35

Buffet \$35
(only available for parties of 25-45 guests)

**BRUNCH TIMES:
Latest seating: 3:00pm*

DINNER 3 hours

Plated: \$55

Family Style: \$55

Buffet: \$55
(only available for parties of 25-45 guests)

Brunch Cocktail Party: \$60 choose 6 passed hors d'oeuvres (\$60 for 2.5 hours)

Cocktail Party: \$60/\$75 choose 7 passed hors d'oeuvres (\$60 for 2 hours; \$75 for 3 hours)

THE SMITH NOMAD

1150 Broadway, New York, NY

Our private dining room at The Smith NoMad accommodates parties of up to 70 guests, with a private bar tucked inside.



GUEST CAPACITIES

BUFFET	PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
26-45	Up to 25	55	75

DINING OPTIONS

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

BREAKFAST 2 hours
(M-F Only)*all breakfast packages include coffee & tea

Continental Buffet: \$15
(only available for parties of 26-45 guests)

Plated: \$25

Family Style: \$23
(available for parties of 10-55 guests)

Full Buffet: \$23
(only available for parties of 26-45 guests)

LUNCH 2.5 hours (M-F Only)
*all lunch packages include coffee & tea

Plated: \$46
(only available for parties up to 25 guests)

Family Style: \$43
(available for parties of 10-55 guests)

Buffet: \$43
(only available for parties of 26-45 guests)

BRUNCH 2.5 hours (Sat. & Sun. Only) *all brunch packages include coffee & tea

Plated: \$38
(only available for parties up to 25 guests)

Family Style: \$35
(available for parties of 10-55 guests)

Buffet \$35
(only available for parties of 26-45 guests)

***BRUNCH START TIMES:**
Saturday: 9:30 am, 10am or 3 pm
Sunday: 9:30 am, 10am or 3 pm

DINNER 3 hours

Plated: \$65
(only available for parties up to 25 guests)

Family Style: \$65
(available for parties of 10-55 guests)

Buffet: \$65
(only available for parties of 26-45 guests)

Brunch Cocktail Party: \$60 choose 6 passed hors d'oeuvres (\$60 for 2.5 hours)

Cocktail Party: \$70/\$85 choose 7 passed hors d'oeuvres (\$70 for 2 hours; \$85 for 3 hours)

FAMILY STYLE

SEASONAL FRUIT SALAD •
CHEDDAR BISCUITS • 3 MAINS •
2 SIDES

PLATED

SEASONAL FRUIT SALAD •
CHEDDAR BISCUITS •
3 MAINS

BUFFET

SEASONAL FRUIT SALAD •
CHEDDAR BISCUITS • 3 MAINS •
2 SIDES

Available Monday – Friday. All packages include coffee & tea.

SIDES

MAPLE CHICKEN SAUSAGE

APPLE SMOKED BACON

HOME FRIES

JALAPEÑO CHEDDAR GRITS

FRIES

MIXED BABY GREENS
balsamic vinaigrette

ADDITIONS

DESSERT BITES \$8 PP

dark chocolate cake • rainbow
cookies • chocolate chip cookies •
lemon tart • mini brownies • linzer
tart

RAW BAR \$15 PP

oysters • clams • spicy salmon
tartare • shrimp cocktail

SIDES \$2 PP

**PASSED HORS D'OEUVRES 4
FOR \$15 PP** see page 10

HORS D'OEUVRES STATIONS
pricing varies, see page 10

DARK CHOCOLATE CAKE \$150
approximately 30 guests

MAINS

EGG WHITE SCRAMBLE baby spinach, goat cheese, shallots

RANCHERO SCRAMBLE avocado, cheddar, black beans, charred tomato
salsa

SIMPLE EGGS SCRAMBLED

STEAK & EGGS grilled flatiron steak, scrambled eggs

\$7 supplement per person for entire party

VANILLA BEAN FRENCH TOAST maple butter, caramelized bananas

PANCAKES whipped ricotta, toasted pecans, salted caramel sauce

**Only available for Plated*

AVOCADO TOAST whole wheat, poached eggs, roasted pepper flakes,
lemon, mixed greens

THE SMITH EGGS BENEDICT black forest ham, english muffin,
poached eggs, hollandaise

SMOKED SALMON TOAST ciabatta, lemon mascarpone, red onion, to-
mato, everything bagel spice, poached eggs

SICILIAN BAKED EGGS artichokes, burrata, spinach, spicy tomato
sauce, ciabatta

BLT+E SANDWICH apple smoked bacon, fried egg, lemon aioli

HOUSE MADE GRANOLA greek yogurt, mixed berries

SEASONAL OATMEAL

FAMILY STYLE
SEASONAL FRUIT SALAD • CHEDDAR
BISCUITS • 3 MAINS • 2 SIDES

PLATED
CHEDDAR BISCUITS • 1 STARTER • 3
MAINS • 2 SIDES

BUFFET
SEASONAL FRUIT SALAD • CHEDDAR
BISCUITS • 3 MAINS • 2 SIDES

Available Saturday & Sunday. All packages include coffee & tea.

STARTERS

SEASONAL BURRATA

SEASONAL SOUP

only available for plated

MIXED BABY GREENS

balsamic vinaigrette

SEASONAL FRUIT SALAD mint,
honey, lime

SIDES

MAPLE CHICKEN SAUSAGE

APPLE SMOKED BACON

CANDIED BACON

HOME FRIES

CHIPS

JALAPEÑO CHEDDAR GRITS

BRUSSELS SPROUTS

FRIES

ADDITIONS

DESSERT BITES \$8 PP

dark chocolate cake • rainbow
cookies • chocolate chip cookies •
lemon tart • mini brownies • linzer
tart

RAW BAR \$15 PP

oysters • clams • spicy salmon
tartare • shrimp cocktail

SIDES \$2 PP

PASSED HORS D'OEUVRES 4

FOR \$15 PP see page 10

HORS D'OEUVRES STATIONS

pricing varies, see page 10

DARK CHOCOLATE CAKE \$150

approximately 30 guests

MAINS

EGGS

RANCHERO SCRAMBLE avocado, cheddar, black beans, charred tomato
salsa

THE SMITH EGGS BENEDICT black forest ham, english muffin,
poached eggs, hollandaise

SIMPLE EGGS SCRAMBLED

EGG WHITE SCRAMBLE baby spinach, goat cheese, shallots

SICILIAN BAKED EGGS artichokes, burrata, spinach, spicy tomato
sauce, ciabatta

AVOCADO TOAST whole wheat, poached eggs, roasted pepper flakes,
lemon, mixed greens

GRIDDLE

VANILLA BEAN FRENCH TOAST maple butter, caramelized bananas

PANCAKES whipped ricotta, toasted pecans, salted caramel sauce

**Only available for Plated*

LUNCH

MAC & CHEESE skillet roasted

KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted
almonds, Dijon vinaigrette

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli

BLT + E SANDWICH apple smoked bacon, fried egg, lemon aioli

MEDITERRANEAN SALAD romaine, cucumber, red onion, baby bell
peppers, olives, feta, lemon oregano vinaigrette

CAESAR SALAD little gem, crispy parmesan frico

STEAK & EGGS grilled flatiron steak, scrambled eggs

\$7 supplement per person for entire party

NY STRIP peppercorn sauce

\$12 supplement per person for entire party

FILET MIGNON peppercorn sauce

\$15 supplement per person for entire party

FAMILY STYLE 2 STARTERS OR SALADS • 1 PASTA • 2 MAINS • 2 SIDES • DESSERT BITES	PLATED 2 STARTERS OR SALADS • 3 PASTA OR MAINS • DESSERT BITES	BUFFET 2 SALADS • 1 PASTA • 2 MAINS • 2 SIDES
FAMILY STYLE 2 TABLE HORS D'OEUVRES • 3 STARTERS OR SALADS • 1 PASTA • 2 MAINS • 2 SIDES • DESSERT BITES	PLATED 2 TABLE HORS D'OEUVRES • 3 STARTERS OR SALADS • 3 MAINS OR PASTAS • 2 PLATED DESSERTS	BUFFET 2 SALADS • 1 PASTA • 2 MAINS • 2 SIDES

TABLE HORS D'OEUVRES

TOASTED SESAME HUMMUS spiced crackers & crudités

SEASONAL RINGS

CRISPY FRIED CALAMARI spicy marinara

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

SEASONAL FOCACCIA

SHISHITO PEPPERS sea salt

STARTERS

SEASONAL BURRATA

POTATO CHIPS blue cheese fondue

SEASONAL SOUP **only available for plated*

SHRIMP COCKTAIL **\$5 supplement per person for entire party*

SALADS

LITTLE GEM CAESAR parmesan frico

MEDITERRANEAN romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinaigrette

KALE & QUINOA cranberries, ricotta salata, toasted almonds, dijon vinaigrette

ADDITIONS

RAW BAR \$15 PP
oysters • clams • spicy salmon tartare • shrimp cocktail

SIDES \$2 PP

PASSED HORS D'OEUVRES 4 FOR \$15 PP see page 10

HORS D'OEUVRES STATIONS pricing varies, see page 10

DARK CHOCOLATE CAKE \$150 approximately 30 guests

PASTA

CAVATELLI 10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI truffle cream

SEASONAL RIGATONI

SQUID INK SPAGHETTI sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread

MAC & CHEESE skillet roasted

MAINS

MINI BURGER american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce **Only available for Family Style and Buffet*

MINI BURGER SUPREME raclette cheese, watercress, red onion, green peppercorn sauce **Only available for Family Style and Buffet*

SEASONAL SALMON

SHRIMP & GRITS

BRICK PRESSED CHICKEN lemon chicken jus

SPICY FRIED CHICKEN jalapeño cheddar grits, slaw, pickles

VEGETABLE BIBIMBAP sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

BRAISED BEEF SHORT RIB red wine jus

THE SMITH BAR STEAK chimichurri **\$7 supplement per person for entire party*

NY STRIP peppercorn sauce **\$12 supplement per person for entire party*

FILET MIGNON peppercorn sauce **\$15 supplement per person for entire party*

SIDES

SMASHED GARLIC POTATOES

SEASONAL VEGETABLES

HAND CUT FRIES

BRUSSELS SPROUTS

JALAPEÑO CHEDDAR GRITS

DESSERTS

DESSERT BITES **all included*

chocolate chip cookies, mini brownies, rainbow cookies, lemon, tart, linzer tart

PLATED DESSERT **plated dinner only*

STICKY TOFFEE PUDDING

S'MORES IN A JAR

HOT FUDGE SUNDAE

SEASONAL ICE CREAM OR SORBET

SEASONAL FRUIT SALAD

BRUNCH

two hour standing reception • Sat & Sun only

6 PASSED HORS D'OEUVRES

unlimited brunch cocktails (choice of two), house red,
house white, cava, house beer, fountain soda, juice,
coffee, and tea

EVENING

two or three hour standing reception

not available at Lincoln Square

7 PASSED HORS D'OEUVRES

premium open bar and (optional) two passed
specialty cocktails

PASSED HORS D'OEUVRES

ALL OCCASIONS

SPINACH & FETA CUPS

MACARONI & CHEESE BALLS

DEVILED EGGS Dijon, habanero

HUMMUS & ROASTED RED PEPPER CROSTINI

SPICY SALMON TARTARE crispy rice, spicy sauce,
nori, avocado vinaigrette

BIBIMBAP CROQUETTES house made kimchee,
sriracha

SEASONAL FOCACCIA

RICOTTA GNOCCHI truffle cream

AVOCADO TACOS queso fresco

CRAB CAKE TOTS southern tartar, green apple

JUMBO SHRIMP COCKTAIL *\$5 supplement pp

MINI LOBSTER ROLLS *\$5 supplement pp

SMOKED SALMON TOAST

FRIES green peppercorn aioli

SPICY TUNA TARTARE shrimp cracker

SEARED TUNA cucumber, tapenade

CHICKEN WONTONS hoisin dip

CHICKEN PARMESAN

SHORT RIB DUMPLINGS smoked paprika aioli

STEAK FRITES potato chips, balsamic onion jam

BRUNCH ONLY

MINI FRENCH TOAST BITES

CHICKEN SAUSAGE IN A BLANKET

GOAT CHEESE & KALE QUICHE

GRILLED HAM & CHEESE

HORS D'OEUVRES STATIONS

*priced per person for entire party only; available for
brunch, lunch, dinner or cocktail parties*

LIGHT BITES

POTATO CHIPS (\$4)

blue cheese fondue

CRUDITÉS (\$5)

raw hand cut vegetables & herb aioli

ARTISANAL CHEESE (\$6)

selection of cheeses & fruit

MEDITERRANEAN PLATE (\$6)

babaganoush, hummus, feta dip, grilled flatbread

SMOKED SALMON BOARD (\$6)

smoked Norwegian salmon, traditional garnish

SALUMI PLATE (\$8)

sopresatta, prosciutto, hot capicola

SHRIMP COCKTAIL (\$9)

CANDIED BACON (\$5)

LARGE SCALE

MINI BURGER (\$9)

american cheese, apple smoked bacon, pickles,
shredded romaine, red onion, 50/50 sauce

MINI BURGER SUPREME (\$9)

raclette cheese, watercress, red onion, green
peppercorn sauce

OYSTERS & CLAMS (\$15) on half shell

DESSERT BITES

all items included for an additional \$8 pp

DARK CHOCOLATE CAKE • LEMON TART •

CHOCOLATE CHIP COOKIES • LINZER TART •

MINI BROWNIES • RAINBOW COOKIES

BEVERAGE PACKAGES

Pricing per person. Please note it is against New York state law to serve alcohol on Sunday before 10AM ADD DC CHI INFO.

SOFT DRINKS- \$10

soda, juice, coffee, & tea

BREAKFAST

BREAKFAST PACKAGE- \$15

two specialty brunch cocktails served with juice & soda

LUNCH

BEER & WINE - \$30

unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- \$40

full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- \$50

full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

BRUNCH

SOFT DRINKS- \$10

soda, juice, coffee, & tea

SPECIALTY COCKTAILS - \$20

two unlimited specialty brunch cocktails, fountain soda, juice, coffee & tea

BEER & WINE - \$30

unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

BRUNCH COCKTAILS, BEER & WINE - \$35

unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- \$40

full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

PLEASE SEE PAGE 12 FOR
PREMIUM & TOP SHELF OPTIONS

TOP SHELF OPEN BAR- \$50

full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

DINNER

BEER & WINE - \$40

unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR - \$50

full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR - \$60

full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

SPECIALTY COCKTAILS (choose 2)

BOOZY

MIDTOWN MANHATTAN NO. 2

bourbon, amaro, walnut liqueur, spanish vermouth, house smith bitters

DIRTY JANE

new york vodka, pickled green tomato

CRISP

POOL PARTY

gin, aperol, grapefruit liqueur, lemon, prosecco

CUCUMBER LOCO

silver tequila, french orange liqueur, cucumber, lime, salt

MOSCOW MULE

vodka, house-made ginger beer, lime

HUNGRY TEACHER

kentucky bourbon, mint, lime, lemon

PUNCH

SANTIAGO PUNCH

pisco, pineapple thai basil shrub, green chartreuse, spiced caribbean liqueur, tiki bitters

BUBBLY

GOLDEN EYE

aperol, italian orange brandy, lime, sparkling red wine, rosemary

OLD CUBANO

martinique aged rum, lime, mint, prosecco

SPICY

TOUCH OF EVIL

kentucky rye, aperol, grapefruit, habanero lime syrup

SMOKE 'EM IF YOU GOT 'EM

mezcal, lime, cholula chili, grapefruit, habanero lime syrup

THE SMITH BLOODY MARY

new york vodka, secret mix

ZERO PROOF

THREE LEGGED RACE

pineapple-thai basil shrub / soda / yuzu / thai basil

DUCK DUCK JUICE

orange / pineapple / cranberry / housemade ginger beer

BRUNCH COCKTAILS

- BLOODY MARY
- MIMOSA
- BELLINI
- BARNSTORMER

PREMIUM OPEN BAR

HOUSE WINES

CAVA
MALBEC
PINOT GRIGIO

PORT

COCKBURN'S

ALL HOUSE BEER

VODKA

KETEL ONE
ORIGINAL
CITRON
ORANGE
STOLI
ORIGINAL
RASPBERRY
VANILLA
ORANGE
TITO'S

TEQUILA

AVION SILVER

GIN

BOMBAY SAPPHIRE
TANQUERAY

CORDIAL'S & LIQUORS

APEROL
BAILEY'S
CAMPARI
CHAMBORD
FRANGELICO
GODIVA
LIMONCELLO
KAHLUA
PIMM'S
RAMAZZOTTI
SAMBUCA
ST. GERMAIN
TIA MARIA

SCOTCH, WHISKEY, & BOURBON

BULLEIT
BULLEIT RYE
CANADIAN CLUB
CUTTY SARK

DEWAR'S WHITE LABEL
JACK DANIEL'S
JAMESON IRISH WHISKEY
JIM BEAM ORIGINAL
JOHNNIE WALKER RED LABEL
MAKER'S MARK
REDEMPTION RYE
SEAGRAM'S 7
SEAGRAM'S V.O.
TEMPLETON RYE
WILD TURKEY 8°
WILD TURKEY RYE

RUM

BACARDI LIGHT
CAPTAIN MORGAN'S
MALIBU
MT. GAY
MYERS

TOP SHELF OPEN BAR (includes all premium open bar)

VODKA

BELVEDERE
CHOPIN
GREY GOOSE

GIN

GREENHOOK GINSMITHS
HENDRICK'S

COGNAC

COURVOISIER VS
HENNESSY VS
REMY MARTIN VSOP

TEQUILA

CORRALEJO AÑEJO
DON JULIO SILVER
PATRON AÑEJO
PATRON REPOSADO
RIAZUL AÑEJO
RIAZUL REPOSADO
TROMBA SILVER
TROMBA REPOSADO

CORDIAL'S & LIQUORS

CHARTREUSE
COINTREAU
DRAMBUIE
GRAND MARNIER

SCOTCH, WHISKEY, & BOURBON

BASIL HAYDEN
FEW RYE
GLENLIVET 12 YEAR
JOHNNIE WALKER
BLACK LABEL
LAPHROAIG
MACALLAN SCOTCH 12 YEAR
MICHTER'S RYE
WOODFORD RESERVE
SMALL BATCH BOURBON