THE SMITH

RESTAURANT & BAR

PRIVATE DINING
NEW YORK CITY
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

<table>
<thead>
<tr>
<th></th>
<th>SEATED</th>
<th>COCKTAILS &amp; HORS D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Room</td>
<td>28</td>
<td>n/a</td>
</tr>
<tr>
<td>Partial Buyout</td>
<td>70</td>
<td>100</td>
</tr>
</tbody>
</table>

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)

**DINNER** 3 hours
- Plated: $65 (small room only)
- Family Style: $65
- Buffet: $65 (partial buyout only)

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

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Plated</th>
<th>Family Style</th>
<th>Cocktails &amp; Hors d’Oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>26-50</td>
<td>Up to 25</td>
<td>66</td>
<td>85</td>
</tr>
</tbody>
</table>

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 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)

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 Start Times:
Saturday: 9:30 am, 10am or 3 pm
Sunday: 9:30 am, 10am or 3 pm
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)

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.

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)

GUEST CAPACITIES

<table>
<thead>
<tr>
<th>BUFFET</th>
<th>PLATED</th>
<th>FAMILY STYLE</th>
<th>COCKTAILS &amp; HORS D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td>26-45</td>
<td>Up to 25</td>
<td>55</td>
<td>75</td>
</tr>
</tbody>
</table>

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)
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

**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, tomato, 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

**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

**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 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
**TABLE HORS D’OEUVRES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>TOASTED SESAME HUMMUS</td>
<td>spiced crackers &amp; crudités</td>
</tr>
<tr>
<td>SEASONAL RINGS</td>
<td></td>
</tr>
<tr>
<td>CRISPY FRIED CALAMARI</td>
<td>spicy marinara</td>
</tr>
<tr>
<td>SPICY SALMON TARTARE</td>
<td>crispy rice, avocado, sriracha, nori</td>
</tr>
<tr>
<td>SEASONAL FOCACCIA</td>
<td></td>
</tr>
<tr>
<td>SHISHITO PEPPERS</td>
<td>sea salt</td>
</tr>
</tbody>
</table>

**STARTERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEASONAL CHICKEN BURRATA</td>
<td></td>
</tr>
<tr>
<td>POTATO CHIPS</td>
<td>blue cheese fondue</td>
</tr>
<tr>
<td>SEASONAL SOUP</td>
<td>*only available for plated person for entire party</td>
</tr>
<tr>
<td>SHRIMP COCKTAIL</td>
<td>*$5 supplement per person for entire party</td>
</tr>
</tbody>
</table>

**SALADS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>LITTLE GEM CAESAR</td>
<td>parmesan frico</td>
</tr>
<tr>
<td>MEDITERRANEAN</td>
<td>romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinagrette</td>
</tr>
<tr>
<td>KALE &amp; QUINOA</td>
<td>cranberries, ricotta salata, toasted almonds, dijon vinaigrette</td>
</tr>
</tbody>
</table>

**ADDITIONS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>RAW BAR</td>
<td>$15 PP</td>
</tr>
<tr>
<td></td>
<td>oysters, clams, spicy salmon tartare, shrimp cocktail</td>
</tr>
<tr>
<td>SIDES</td>
<td>$2 PP</td>
</tr>
<tr>
<td>PASSER HORS D’OEUVRES 4</td>
<td>FOR $15 PP see page 10</td>
</tr>
<tr>
<td>HORS D’OEUVRES STATIONS</td>
<td>pricing varies, see page 10</td>
</tr>
<tr>
<td>DARK CHOCOLATE CAKE $150</td>
<td>approximately 30 guests</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>DESSERT BITES *all included</td>
<td>chocolate chip cookies, mini brownies, rainbow cookies, lemon, tart, linzer tart</td>
</tr>
<tr>
<td>PLATED DESSERT *plated dinner only</td>
<td></td>
</tr>
<tr>
<td>STICKY TOFFEE PUDDING</td>
<td></td>
</tr>
<tr>
<td>S’MORES IN A JAR</td>
<td></td>
</tr>
<tr>
<td>HOT FUDGE SUNDAE</td>
<td></td>
</tr>
<tr>
<td>SEASONAL ICE CREAM OR SORBET</td>
<td></td>
</tr>
<tr>
<td>SEASONAL FRUIT SALAD</td>
<td></td>
</tr>
</tbody>
</table>
COCKTAIL PARTY

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 EGGSDijon, habanero

HUMMUS & ROASTED RED PEPPER CROSTINI

SPICY SALMON TARTAREcrispy rice, spicy sauce, nori, avocado vinaigrette

BIBIMBAP CROQUETTEShouse made kimchee, sriracha

SEASONAL FOCACCI

RICOTTA GNOCHCHItruffle cream

AVOCADO TACOSqueso fresco

CRAB CAKE SOUTHERN TARTAR, GREEN APPLE

JUMBO SHRIMP COCKTAIL *$5 supplement pp

MINI LOBSTER ROLLS *$5 supplement pp

SMOKED SALMON TOAST

FRIESgreen peppercorn aioli

SPICY TUNA TARTAREshrimp cracker

SEARED TUNACucumber, tapenade

CHICKEN WONTONSHoisin dip

CHICKEN PARMESAN

SHORT RIB DUMPLINGSSmoked paprika aioli

STEAK FRITESpotato 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)

BABAGANOUSSH, 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

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

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

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

Please see page 12 for premium & top shelf options
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
FRANDELICO
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