

# Sips

**Black & White Martini**  
Espresso Vodka | Baily’s Chocolate  
Madagascar Vanilla  
Drizzle of Chocolate Syrup 17

**Lemonade Lush**  
Shady Vodka | Mint | Cucumber  
Fresh Sweet Lemon Juice 14

**Paradise**  
Papa’s Pilar Blonde Rum  
Coconut Cream | Pineapple Juice  
Splash of OJ | Nutmeg 15

**Fly Like a Butterfly**  
Hendricks Gin | Blueberry  
Lemon | Tonic 16

**Tropical Heat**  
Tanteo Jalapeno Tequila  
Lime Sour Mango  
Sweet & Spicy Jalapeño Salted Rim 17

**Watermelon Mule**  
Milagro Silver Tequila  
Watermelon Puree  
Fresh Lime Juice | Ginger Beer 16

**Smoked Old Fashion**  
High West Rye | Cubed Sugar | Filthy  
Cherry | Bitters | Smoked Glass 18

## ZERO PROOF

**Minted Cucumber**  
Mint | Cucumber | Lemon Lime Soda  
Fresh Sweet Lemon Juice 10

**Islander**  
Coconut Cream | Pineapple Juice  
Splash of OJ | Nutmeg 10

**Ginger Watermelon**  
Watermelon Puree / Ginger Soda  
Fresh Lime Juice | Lime Zest 10

Where Memories are Made

### Events & Parties

**Weddings**  
**Showers**  
**Corporate Events**  
**Milestone Celebrations**  
**Birthday Bashes**

We help plan all the details to  
celebrate any special occasion !

# Dinner with Benefits

3 Course Pre-Fixe Dinner  
For tables up to 8 guests

## GETTING STARTED

Choose One

**The “House” Salad**  
Baby Kale | Greens | Apples | Candied Walnuts  
Maple Honey Vinaigrette

**Roasted Carrots**  
Honey Whipped Ricotta

**Grilled Artichoke Heart**  
Herbed Vinagrette

**Roasted Strawberry & Burrata**  
Prosciutto, Pesto & Balsamic Drizzle

## MAIN PLATES

Choose One

**Pear, Ricotta & Gorgonzola Pasta Purses**  
Portobello Mushroom, Broccolini, Shaved Parmesan  
Brown Butter Sage Sauce

**Wagyu Steak Frites**  
6oz Sliced Wagyu Filet  
Peppercorn Sauce | French Fries  
additional \$8

**Walnut Crusted Rainbow Trout**  
Charred Broccolini, Whipped Sweet Potato,  
Honey Cinnamon Compound Butter

**Tropical Chicken Milanese**  
Crispy Panko Crusted Chicken Breast  
Pineapple Strawberry Salsa, Arugula, Balsamic

## SWEET ENDING

Choose One (selections may vary)

**Cremé Breulé**  
Classic French Creme Brulé

**Affogato**  
Espresso & Vanilla Gelato

**Wild Berry Cheese Cake**  
Traditional Cheese Cake, Wild Berry Compote

\$55 per guest

Beverages not included / Not combinable with other offers

# Dinner at the Big Table

Family Style Dinner Party 8-14 Guests

The House sets the stage for a warm and welcoming experience perfect for gatherings,  
we offer family style service from our special pre-fixe menus with an array of food over  
multiple courses to be shared & enjoyed. Sit, Sip & Dine !

**Semi Private & Private Rooms Available**  
**Brunch | Dinner**



Our event team is happy to host & assist with menu options and reservations  
Scan QR Code