PRIVATE DINING

2019 | SANTA CLARA
SANTA CLARA

Designed specifically for Levi’s® Stadium, Bourbon Steak and Bourbon Pub are a unique evolution of Chef Michael Mina’s award-winning signature steakhouse. Bourbon Steak provides a traditional steakhouse experience, while Bourbon Pub offers a casual atmosphere serving reinvented pub fare. Both restaurants are open year-round.

PRIVATE DINING

Our private space consists of two intimate Mina Luxury Lofts, our Rice and Montana, as well as an exclusive Tailgate area. Bourbon Steak is also available to reserve in its entirety.

LOCATION

LEVI’S® STADIUM
4900 MARIE P. DEBARTOLO WAY
SANTA CLARA, CA 95054
TEL: 408 217 2490

MANAGING CHEF
MICHAEL MINA

EXECUTIVE CHEF
MARIO BEABRAUT

HEAD SOMMELIER
ROB H. SMITS

CAPACITY

RICE LUXURY LOFT
20 SEATED
25 RECEPTION

MONTANA LUXURY LOFT
40 SEATED
45 RECEPTION

MICHAEL MINA’S TAILGATE
200 SEATED
400 RECEPTION

BOURBON STEAK
90 SEATED
PRIVATE DINING

Bourbon Steak and Bourbon Pub offer four spaces for private dining including both restaurants and two luxury loft spaces.
Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina’s culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 26 restaurants. His accolades include James Beard Foundation “Who’s Who of Food & Beverage” inductee in 2013, Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum’s Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding establishments as RN74, Michael Mina, Bourbon Steak, Clock Bar, Pabu and The Ramen Bar.
LUNCH BUFFET

SALAD

FARM SALAD
SHAVED LOCAL VEGETABLES, HONEY VINAIGRETTE

SIGNATURE SANDWICHES

MARY’S GRILLED CHICKEN SANDWICH
ARUGULA, MAPLE AIOLI

TURKEY CLUB SANDWICH
BACON, GUACAMOLE, TOMATO

VEGGIE ‘PHILLY’
PORTOBELLO MUSHROOMS, ONIONS, BELL PEPPERS, ‘MERICAN CHEESE ‘WHIZ’

SIDES

HOUSE-MADE POTATO CHIPS

WOOD-ROASTED SEASONAL VEGETABLES

POTATO SALAD

DESSERT

MICHAEL MINA’S SIGNATURE COOKIES
CHOCOLATE CHIP PECAN & BUTTERSCOTCH SALTED TOFFEE

69 PER PERSON | EXCLUDES TAX & GRATUITY
LUNCH BUFFET

SALAD

FARM SALAD
SHAVED LOCAL VEGETABLES, HONEY VINAIGRETTE

TUSCAN KALE SALAD
SEASONAL FRUIT, SPROUTED MUNG BEANS, QUINOA GRANOLA

SIGNATURE ENTREES

PAN-SEARED SEASONAL FISH
CACCIUCCO

WOOD-FIRED MARY’S CHICKEN
BRENTWOOD CORN SUCOTASH, CHIMICHURRI

GRILLED BUTCHER’S CUT STEAK

OPTIONAL:
CHEF’S SEASONAL VEGETARIAN ENTRÉE

SIDES

‘MERICAN MAC & CHEESE
CHARRED BROCCOLINI
POMMES PURÉE

DESSERT

MICHAEL MINA’S SIGNATURE COOKIES
CHOCOLATE CHIP PECAN & BUTTERSCOTCH SALTED TOFFEE

CHEF’S SELECTION OF SEASONAL MINIATURE DESSERTS

89 PER PERSON   |   EXCLUDES TAX & GRATUITY
DINNER BUFFET

SALAD

FARM SALAD
SHAVED LOCAL VEGETABLES, HONEY VINAIGRETTE

CAESAR SALAD
GARLIC STREUSEL, PARMESAN VINAIGRETTE

TUSCAN KALE SALAD
SEASONAL FRUIT, SPROUTED MUNG BEANS, QUINOA GRANOLA

SIGNATURE ENTRÉES

PAN-SEARED SEASONAL FISH
CACCIUCCO

WOOD-FIRED MARY’S CHICKEN
CHIMICHURRI

GRILLED BUTCHER’S CUT STEAK

OPTIONAL:
CHEF’S SEASONAL VEGETARIAN ENTRÉE

SIDES

CHARRED BROCCOLINI
TRUFFLE MAC & CHEESE
POMMES PURÉE

DESSERT

CHEF’S SELECTION OF SEASONAL MINIATURE DESSERTS

99 PER PERSON  |  EXCLUDES TAX & GRATUITY
DINNER BUFFET

SALAD

FARM SALAD
SHAVED LOCAL VEGETABLES, HONEY VINAIGRETTE

CAESAR SALAD
GARLIC STREUSEL, PARMESAN VINAIGRETTE

TUSCAN KALE SALAD
SEASONAL FRUIT, SPROUTED MUNG BEANS, QUINOA GRANOLA

SIGNATURE ENTREES

PAN-SEARED SEASONAL FISH
CACCIUCCO

HERB-ROASTED NY-STRIP
BORDELAISE

WOOD-FIRED MARY’S CHICKEN
CHIMICHURRI

OPTIONAL:
CHEF’S SEASONAL VEGETARIAN ENTRÉE

SIDES

CHARRED BROCCOLINI
POMMES PURÉE
TRUFFLE MAC & CHEESE

DESSERT

CHEF’S SELECTION OF SEASONAL MINIATURE DESSERTS

MICHAEL MINA’S SIGNATURE COOKIES
CHOCOLATE CHIP PECAN & BUTTERSCOTCH SALTED TOFFEE

109 PER PERSON   |   EXCLUDES TAX & GRATUITY
FAN LUNCH

TO SHARE

NACHOS
BEEF CHILI, SALSA ROJA, FRESNO CHILES

MAIN COURSE
SELECT TWO OF THE FOLLOWING
(ALL ENTRÉES INCLUDE PUB FRIES):

BRISKET SANDWICH
SPICY MUSTARD, BREAD AND BUTTER PICKLES

MARY’S GRILLED CHICKEN SANDWICH
MIZUNA, MAPLE AIOLI

TURKEY BURGER
GUACAMOLE, PEPPER JACK CHEESE

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT
TO SHARE:

MICHAEL MINA’S SIGNATURE COOKIES
CHOCOLATE CHIP PECAN & BUTTERSCOTCH SALTED TOFFEE

MICHAEL MINA’S SIGNATURE BROWNIES
VALRHONA CHOCOLATE GANACHE

49 PER PERSON | EXCLUDES TAX & GRATUITY
COACH LUNCH

FIRST COURSE
SELECT ONE OF THE FOLLOWING:

FARM SALAD
SHAVED LOCAL VEGETABLES, HONEY VINAIGRETTE

SOUP OF THE SEASON

MAIN COURSE
SELECT TWO OF THE FOLLOWING:

BRISKET SANDWICH
SPICY MUSTARD, BREAD AND BUTTER PICKLES

VEGGIE ‘PHILLY’
PORTOBELLO MUSHROOMS, ONIONS, BELL PEPPERS, ‘MERICAN CHEESE ‘WHIZ’

MARY’S GRILLED CHICKEN SANDWICH
MIZUNA, MAPLE AIOLI

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

TO SHARE:

MICHAEL MINA’S SIGNATURE COOKIES
CHOCOLATE CHIP PECAN & BUTTERSCOTCH SALTED TOFFEE

MICHAEL MINA’S SIGNATURE BROWNIES
VALRHONA CHOCOLATE GANACHE

59 PER PERSON  |  EXCLUDES TAX & GRATUITY  |  50 PERSON MAXIMUM
OWNER LUNCH

FIRST COURSE
SELECT TWO OF THE FOLLOWING:

FARM SALAD
SHAVED LOCAL VEGETABLES, HONEY VINAIGRETTE

CAESAR SALAD
GARLIC STREUSEL, PARMESAN VINAIGRETTE

SOUP OF THE SEASON

MAIN COURSE

CHOICE OF:

GRILLED BUTCHER’S CUT STEAK
POMMES PURÉE, BORDELAISE

WOOD-ROASTED SEASONAL FISH
CHARRED BROCCOLINI, CACCIUCCO

WOOD-FIRED MARY’S CHICKEN
BRUSSELS SPROUTS, CHIMICHURRI

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

CHOICE OF:

SPICED CARROT CAKE
WHITE CHOCOLATE MOUSSE, CANDIED PECANS

CHOCOLATE OPERA CAKE
ESPRESSO BUTTERCREAM, ALMOND CHIFFON

69 PER PERSON | EXCLUDES TAX & GRATUITY
FAN DINNER

TO SHARE
EGYPTIAN-STYLE HUMMUS
CAULIFLOWER, GRILLED PITA BREAD, CRUDITÉ
PICKLED SHALLOTS

CRISPY HOT WINGS
BUTTERED HOT SAUCE, SMOKED BLUE CHEESE

SECOND COURSE
CHOICE OF:

FARM SALAD
SHAVED LOCAL VEGETABLES, HONEY VINAIGRETTE

SOUP OF THE SEASON

MAIN COURSE
CHOICE OF:

ST. LOUIS STYLE RIBS
CORNBREAD, COLESLAW

TURKEY BURGER
GUACAMOLE, MIZUNA

VEGGIE ‘PHILLY’
PORTOBELLO MUSHROOMS, ONIONS, BELL PEPPERS, ‘MERICAN CHEESE ‘WHIZ’

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT
CHOICE OF:

CHOCOLATE OPERA CAKE
ESPRESSO BUTTERCREAM, ALMOND CHIFFON

LEMON TART
RASPBERRY COMPOTE, SWISS MERINGUE, SEASONAL FRUIT

79 PER PERSON  |  EXCLUDES TAX & GRATUITY
COACH DINNER

FIRST COURSE
SELECT TWO OF THE FOLLOWING:

CAESAR SALAD
GARLIC STREUSEL, PARMESAN VINAIGRETTE

TUSCAN KALE SALAD
WARREN Pears, SPROUTED MUNG BEANS, QUINOA GRANOLA

SOUP OF THE SEASON

MAIN COURSE
SELECT THREE OF THE FOLLOWING:

GRILLED BUTCHER'S CUT STEAK
POMMES PURÉE, BORDELAISE

ROASTED SEASONAL FISH
CHARRED BROCCOLINI, CACCIUCCO

WOOD-FIRED MARY'S CHICKEN
BRUSSELS SPROUTS, CHIMICHURRI

DRY-AGED BONE-IN NEW YORK STEAK 15 SUPPLEMENT
POMMES PURÉE, BORDELAISE

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT
CHOICE OF:

CHOCOLATE DEVIL'S FOOD CAKE
SALTED CARAMEL, CHOCOLATE MOUSSE, VALRHONA GANACHE

LEMON TART
RASPBERRY COMPOTE, SWISS MERINGUE, SEASONAL FRUIT

89 PER PERSON | EXCLUDES TAX & GRATUITY
OWNER DINNER

FIRST COURSE
SELECT TWO OF THE FOLLOWING:

CAESAR SALAD
GARLIC STREUSEL, PARMESAN VINAIGRETTE

FARM SALAD
SHAVED LOCAL VEGETABLES, HONEY VINAIGRETTE

TUSCAN KALE SALAD
SEASONAL FRUIT, SPROUTED MUNG BEANS, QUINOA GRANOLA

SECOND COURSE
SELECT TWO OF THE FOLLOWING:

SOUP OF THE SEASON

AHI TUNA TARTARE
ASIAN PEAR, PINE NUTS, SCOTCH BONNET, MINT, SESAME

CACIO E PEPE
ROASTED MUSHROOMS, ENGLISH PEAS, GRANA PADANO

MAIN COURSE
SELECT THREE OF THE FOLLOWING:

FILET MIGNON
POMMES PURÉE, BORDELAISE

WOOD-FIRED MARY’S CHICKEN
BRENTWOOD CORN SUCCOTASH, CHIMICHURRI

ROASTED SEASONAL FISH
CHARRED BROCCOLINI, CACCIUCCO

DRY-AGED BONE-IN NEW YORK 15 SUPPLEMENT
POMMES PURÉE, BORDELAISE
VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT
CHOICE OF:

CHOCOLATE DEVIL’S FOOD CAKE
SALTED CARAMEL, CHOCOLATE MOUSSE, VALRHONA GANACHE

LEMON TART
RASPBERRY COMPOTE, SWISS MERINGUE, SEASONAL FRUIT

119 PER PERSON | EXCLUDES TAX & GRATUITY
COMMISSIONER MENU

5-COURSE CHEF’S SEASONAL TASTING MENU

AVAILABLE UPON REQUEST
ALLOW OUR CHEFS TO TAKE YOU THROUGH A MEMORABLE GASTRO JOURNEY
SHOWCASING CREATIVE INTERPRETATIONS OF CLASSIC DISHES BY UTILIZING
THE HIGHEST QUALITY INGREDIENTS, THE FRESHEST LOCAL SEAFOOD
AND INNOVATIVE VEGETABLE SIDES.

185 PER PERSON  |  EXCLUDES TAX & GRATUITY
CANAPE MENU

COLD

CURRY CHICKEN SALAD
APPLE PEDESTALS, MICRO CILANTRO 7 EACH

TRUFFLE GOUGÈRES
MORNAY, CHIVES 7 EACH

CHEF GERALD CHIN'S KAI POKE
YELLOWFIN TUNA, FURIKAKE, CUCUMBER 8 EACH

CAVIAR ON TATER TOT
CHIVE, CRÈME FRAÎCHÈ 15 EACH

PRIME STEAK TARTARE
SHALLOTS, CHIVES, TRUFFLE 9 EACH

MAHI MAHI CEVICHE
MANGO CILANTRO SALSA 8 EACH

PACIFIC NORTHWEST OYSTERS
SEASONAL MIGNONETTE MARKET PRICE

HOT

NISHAAN'S SAMOOSAS
CILANTRO CHUTNEY 7 EACH

CHEESEBURGER IN PARADISE
BRIOCHÈ, SECRET SAUCE, CHEDDAR CHEESE 7 EACH

CRISPY FALAFEL
TZATZIKI 7 EACH

CUBANO
BRAISED PORK, SWISS, MUSTARD 7 EACH

OYSTER ROCKEFELLER
SPINACH, PARMESAN MARKET PRICE

GRILLED PRAWNS AND CHORIZO
PAPRIKA ÀÏOLI 8 EACH

SAFFRON ARANCINI
SMOKED MOZZARELLA, GREEN MARINARA 9 EACH

PULLED PORK
MINA SIGNATURE BBQ SAUCE, CORNBREAD 7 EACH

WILD MUSHROOM VOL-AU-VENTS
PUFF PASTRY, PARMESAN 7 EACH

3 PIECES RECOMMENDED PER PERSON, PER HOUR
ITEMS TO SHARE

CHEESE BOARD
ASSORTED DOMESTIC & IMPORTED CHEESES
PRESERVED FRUIT GARNISHES, BREAD
13 PER PERSON

CHARCUTERIE BOARD
ASSORTMENT OF IMPORTED AND DOMESTIC CURED MEATS
PICKLED VEGETABLES & VARIOUS MUSTARDS
14 PER PERSON

GRILLED VEGETABLES BOARD
WOOD-FIRED & ROASTED ASSORTMENT OF SEASONAL VEGETABLES
SAUCE ROMESCO
9 PER PERSON

FRESH SLICED FRUIT PLATTER
ASSORTED CHEF’S SELECTION OF SEASONAL FRUIT
11 PER PERSON

SHELLFISH

GULF SHRIMP COCKTAIL
34 PER DOZEN

SHELLFISH PLATTER
PACIFIC OYSTERS, GULF SHRIMP COCKTAIL
KING CRAB AND LOBSTER WITH TRADITIONAL GARNISHES
60 PER PERSON

CAVIAR SERVICE
325 PER OUNCE
ITEMS TO SHARE

CRISPY HOT WINGS
BUTTERED HOT SAUCE, SMOKED BLUE CHEESE
8 PER PERSON

MEZZANINE PLATTER
HUMMUS, TZATZIKI, CRUDITÉ, GRILLED PITA
12 PER PERSON

FAMILY-STYLE NACHOS
BEEF CHILI, SALSA ROJA, GUACAMOLE
9 PER PERSON

WARM SOFT PRETZELS
BEER CHEESE, BACON BITS
10 PER PERSON

DESSERT

ASSORTED SIGNATURE COOKIES
9 PER PERSON

DARK CHOCOLATE VALRHONA BROWNIES
9 PER PERSON

ASSORTED SEASONAL MINI DESSERTS
12 PER PERSON
ACTION STATIONS

TACO BAR
TRADITIONAL ACCOMPANIMENTS: LIME, CABBAGE, SALSA ROJA
COTIJA, GUACAMOLE, SOUR CREAM, SPANISH RICE, BLACK BEANS
CHICKEN, PORK OR BEEF

25 PER PERSON FOR ONE MEAT SELECTION
40 PER PERSON FOR ALL THREE MEAT SELECTIONS

150 CHEF ATTENDANT FEE

HAWAIIAN-STYLE SHAVED ICE
ASSORTED CHEF’S SELECTION OF SEASONAL FRUIT SYRUPS & TOPPINGS
16 PER PERSON

COTTON CANDY CONES
ASSORTED CHEF’S SELECTION OF SEASONAL FRUIT FLAVORS
13 PER PERSON

MADE-TO-ORDER MILKSHAKE BAR
SELECT ONE:
COOKIES & CREAM
BANANAS FOSTER (CONTAINS ALCOHOL)
CLASSIC CHOCOLATE
14 PER PERSON

NITROGEN FLOAT EXPERIENCE
SELECT ONE:
CLASSIC ROOT BEER FLOAT OR MINI ICE CREAM CONES DESSERT
IN AN INTERACTIVE SETTING
18 PER PERSON

RAINBOW DONUT WALL
CHOCOLATE, GLAZED, MAPLE
16 PER PERSON
MICHAEL MINA’S SIGNATURE SMOKER

79 | THREE MEATS, TWO SIDES, ONE DESSERT
89 | FOUR MEATS, THREE SIDES, ONE DESSERT

CHOICE OF:
CORNBREAD OR BISCUITS

CHOICE OF:
ST. LOUIS STYLE RIBS
MARY’S BBQ CHICKEN
BEEF BRISKET
SPICY SAUSAGE LINKS
GRILLED PORTOBELLO

COLD
MACARONI SALAD
POTATO SALAD
FARM SALAD
COLESLAW

HOT
MAC & CHEESE
MASHED POTATOES
BLACK-EYED PEAS
COLLARD GREENS

DESSERT
CHOICE OF:
PECAN CHOCOLATE CHIP COOKIES
MICHAEL MINA’S SIGNATURE VALRHONA BROWNIES
HAPPY HOUR

AVAILABLE ONLY 3:30PM – 5:30PM

CORN DOG NUGGETS
‘MERICAN CHEESE SAUCE, WHOLE GRAIN HONEY MUSTARD

CRISPY HOT WINGS
BUTTERED HOT SAUCE, SMOKED BLUE CHEESE

EGYPTIAN HUMMUS
CRISPY CAULIFLOWER, ZA’ATAR

NISHAAN’S SAMOOSAS
CILANTRO CHUTNEY

FAMILY-STYLE NACHOS
BEEF CHILI, SALSA ROJA, GUACAMOLE

WARM SOFT PRETZELS
BEER CHEESE, BACON BITS

PICK 3 | 29 PER PERSON
PICK 6 | 49 PER PERSON
## A MICHAEL MINA RESTAURANT

### EVENT WINE LIST

#### SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Year</th>
<th>Score</th>
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<tbody>
<tr>
<td>SORRO, BRUT PROSECCO, VENETO, ITALY NV</td>
<td></td>
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<tr>
<td>DOMAINE FOUET, BRUT ROSÉ, LOIRE VALLEY, FRANCE NV</td>
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<tr>
<td>MICHEL GONET, BLANC DE BLANCS, CHAMPAGNE, FRANCE 2011</td>
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<tr>
<td>POUILLON, BRUT RESERVE, CHAMPAGNE, FRANCE NV MAGNUM</td>
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<td>232</td>
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<tr>
<td>DOM PÉRIGNON, BRUT CHAMPAGNE, FRANCE 2009</td>
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<td>495</td>
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#### WHITE

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<tr>
<td>BAILLY-REVERDY, SAUVIGNON BLANC, SANCERRE, FRANCE 2018</td>
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<tr>
<td>SCARPETTA, PINOT GRIGIO, FRUILI, ITALY 2018</td>
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<tr>
<td>TYLER, CHARDONNAY, SANTA BARBARA, CA 2017</td>
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<tr>
<td>FRANK FAMILY, CHARDONNAY, CARNEROS, CA 2016</td>
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<tr>
<td>LEWIS CELLARS, CHARDONNAY, NAPA VALLEY, CA 2017</td>
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<tr>
<td>KONGSGAARD, CHARDONNAY, NAPA VALLEY, CA</td>
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#### ROSÉ

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<th>Wine</th>
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<tr>
<td>MATTHIASSON, ROSÉ BLEND, CA 2018</td>
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<tr>
<td>GOBELSBURG, ZWEIGELT ROSÉ, WACHAU, AT 2018</td>
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#### RED

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<tr>
<td>PRESQU’ILE, PINOT NOIR, SANTA BARBARA, CA 2017</td>
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<tr>
<td>CRISTOM, PINOT NOIR, ‘MT JEFFERSON’ WILLAMETTE VALLEY, OR 2017</td>
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<tr>
<td>FAILLA, PINOT NOIR, SONOMA COAST, CA 2017</td>
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<tr>
<td>LUCIA, ‘GARY’S’, PINOT NOIR, SANTA LUCIA HIGHLANDS, CA 2016</td>
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<tr>
<td>KOSTA-BROWNE, PINOT NOIR, RUSSIAN RIVER VALLEY, CA 2016</td>
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<td>A RAFANELLI, ZINFANDEL, DRY CREEK VALLEY, CA 2016</td>
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<td>LIEU DIT, CABERNET FRANC, SANTA YNEZ VALLEY, CA 2017</td>
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<tr>
<td>MONTE RIO CELLARS, SYRAH, NORTH COAST 2016</td>
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<tbody>
<tr>
<td>ULTRAVIOLET, CABERNET SAUVIGNON, CALIFORNIA 2016</td>
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<tr>
<td>BREA ‘MARGARITA’, CABERNET SAUVIGNON, PASO ROBLES 2017</td>
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<tr>
<td>RAMEY, CABERNET SAUVIGNON, NAPA VALLEY, CA 2014</td>
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<td>FAUST, CABERNET SAUVIGNON, NAPA VALLEY, CA 2014 MAGNUM</td>
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<tr>
<td>JORDAN, CABERNET SAUVIGNON, ALEXANDER VALLEY, CA 2014</td>
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* WINES PENDING AVAILABILITY | FULL WINE LIST AVAILABLE UPON REQUEST
# BEVERAGE PACKAGES

## SPIRITS

<table>
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<tr>
<th>FIRST DOWN</th>
<th>SPECIAL TEAMS</th>
<th>RED &amp; GOLD</th>
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<tbody>
<tr>
<td>$24 PER PERSON</td>
<td>$28 PER PERSON</td>
<td>$32 PER PERSON</td>
</tr>
<tr>
<td>$18 PER PERSON</td>
<td>$22 PER PERSON</td>
<td>$28 PER PERSON</td>
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<tr>
<td>EACH SUBSEQUENT HOUR</td>
<td>EACH SUBSEQUENT HOUR</td>
<td>EACH SUBSEQUENT HOUR</td>
</tr>
<tr>
<td>INCLUDES HOMEFIELD ADVANTAGE</td>
<td>INCLUDES QUARTERBACK SNEAK</td>
<td>INCLUDES RED ZONE</td>
</tr>
</tbody>
</table>

**VODKA**
- Skyy
- Beefeater
- Spytail

**GIN**
- Beefeater

**RUM**
- Pueblo Viejo
- Four Roses
- Bank Note
- Landy

**TEQUILA**
- Pueblo Viejo

**WHISKEY**
- Four Roses

**SCOTCH**
- Bank Note

**BRANDY**
- Landy

## BEER & WINE

<table>
<thead>
<tr>
<th>HOMEFIELD ADVANTAGE</th>
<th>QUARTERBACK SNEAK</th>
<th>RED ZONE</th>
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<tbody>
<tr>
<td>$16 PER PERSON</td>
<td>$18 PER PERSON</td>
<td>$22 PER PERSON</td>
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<tr>
<td>$13 PER PERSON</td>
<td>$15 PER PERSON</td>
<td>$18 PER PERSON</td>
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<tr>
<td>EACH SUBSEQUENT HOUR</td>
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**WINE**
- Bacchus Cabernet Sauvignon
- Bacchus Chardonnay
- Sorro Prosecco
- Lyric Pinot Noir
- Brea 'Margarita' Cabernet Sauvignon
- Presqu'ile Chardonnay
- Reiss Sauvignon Blanc
- Domaine Fouet Brut Rosé
- Lyric Pinot Noir
- Brea 'Margarita' Cabernet Sauvignon
- Presqu'ile Chardonnay
- Reiss Sauvignon Blanc
- Domaine Fouet Brut Rosé
- Lutum Pinot Noir
- Ramey Cabernet Sauvignon
- Scribe Chardonnay
- Bailly-Reverdy Sancerre
- Iron Horse Blanc de Blants
- Lutum Pinot Noir
- Ramey Cabernet Sauvignon
- Scribe Chardonnay
- Bailly-Reverdy Sancerre
- Iron Horse Blanc de Blants

**BEER**
- Domestic
- Imported
- Domestic
- Imported
- Domestic
- Imported

ALL PACKAGES INCLUDE ASSORTED SOFT BEVERAGES