



BOURBON STEAK

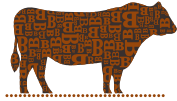
BOURBON PUB

## PRIVATE DINING

2019

SANTA CLARA





## BOURBON STEAK



## BOURBON PUB

### 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



RICE LOFT



BOURBON STEAK

### 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.



A MICHAEL MINA RESTAURANT

MENU: 'LUNCH BUFFET'

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# LUNCH BUFFET

## SALAD

### FARM SALAD

SHAVED LOCAL VEGETABLES, HONEY VINAIGRETTE

## SIGNATURE SANDWICHES

### MARY'S GRILLED CHICKEN SANDWICH

ARUGULA, MAPLE AÏOLI

### TURKEY CLUB SANDWICH

BACON, GUACAMOLE, TOMATO

### VEGGIE 'PHILLY'

PORTOBELLO MUSHROOMS, ONIONS, BELL PEPPERS, 'AMERICAN 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

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69 PER PERSON | EXCLUDES TAX & GRATUITY

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# LUNCH BUFFET

## SALAD

### FARM SALAD

SHAVED LOCAL VEGETABLES, HONEY VINAIGRETTE

### TUSCAN KALE SALAD

SEASONAL FRUIT, SPROUTED MUNG BEANS, QUINOA GRANOLA

## SIGNATURE ENTRÉES

### PAN-SEARED SEASONAL FISH

CACCIUCCO

### WOOD-FIRED MARY'S CHICKEN

BRENTWOOD CORN SUCCOTASH, CHIMICHURRI

### GRILLED BUTCHER'S CUT STEAK

OPTIONAL:

### CHEF'S SEASONAL VEGETARIAN ENTRÉE

## SIDES

### 'AMERICAN 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



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# 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



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# 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





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# 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 AÏOLI

### **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



# 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 AÏOLI

*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



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# 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



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# 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

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**79 PER PERSON | EXCLUDES TAX & GRATUITY**

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# 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 <sup>15 SUPPLEMENT</sup>

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





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# 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

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119 PER PERSON | EXCLUDES TAX & GRATUITY

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**A MICHAEL MINA RESTAURANT**

**MENU: 'COMMISSIONER MENU' SAMPLE**

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# 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.

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**185 PER PERSON | EXCLUDES TAX & GRATUITY**

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# CANAPÉ 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 FRAÎCHE **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**

BRIOCHE, 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 AÏOLI **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**

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**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**



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# EVENT WINE LIST

## SPARKLING

SORRO, BRUT PROSECCO, VENETO, ITALY NV	52
DOMAINE FOUET, BRUT ROSÉ, LOIRE VALLEY, FRANCE NV	60
MICHEL GONET, BLANC DE BLANCS, CHAMPAGNE, FRANCE 2011	96
POUILLON, BRUT RESERVE, CHAMPAGNE, FRANCE NV <b>MAGNUM</b>	232
DOM PÉRIGNON, BRUT CHAMPAGNE, FRANCE 2009	495

## WHITE

BAILLY-REVERDY, SAUVIGNON BLANC, SANCERRE, FRANCE 2018	68
SCARPETTA, PINOT GRIGIO, FRUILI, ITALY 2018	52
TYLER, CHARDONNAY, SANTA BARBARA, CA 2017	68
FRANK FAMILY, CHARDONNAY, CARNEROS, CA 2016	92
LEWIS CELLARS, CHARDONNAY, NAPA VALLEY, CA 2017	115
KONGSGAARD, CHARDONNAY, NAPA VALLEY, CA	198

## ROSÉ

MATTHIASSEN, ROSÉ BLEND, CA 2018	62
GOBELSBURG, ZWEIGELT ROSÉ, WACHAU, AT 2018	60

## RED

PRESQU'ILE, PINOT NOIR, SANTA BARBARA, CA 2017	68
CRISTOM, PINOT NOIR, 'MT JEFFERSON' WILLAMETTE VALLEY, OR 2017	88
FAILLA, PINOT NOIR, SONOMA COAST, CA 2017	88
LUCIA, 'GARY'S', PINOT NOIR, SANTA LUCIA HIGHLANDS, CA 2016	152
KOSTA-BROWNE, PINOT NOIR, RUSSIAN RIVER VALLEY, CA 2016	225
A RAFANELLI, ZINFANDEL, DRY CREEK VALLEY, CA 2016	110
LIEU DIT, CABERNET FRANC, SANTA YNEZ VALLEY, CA 2017	75
MONTE RIO CELLARS, SYRAH, NORTH COAST 2016	60

ULTRAVIOLET, CABERNET SAUVIGNON, CALIFORNIA 2016	50
BREA 'MARGARITA', CABERNET SAUVIGNON, PASO ROBLES 2017	72
RAMEY, CABERNET SAUVIGNON, NAPA VALLEY, CA 2014	114
FAUST, CABERNET SAUVIGNON, NAPA VALLEY, CA 2014 <b>MAGNUM</b>	300
JORDAN, CABERNET SAUVIGNON, ALEXANDER VALLEY, CA 2014	158



# BEVERAGE PACKAGES

## SPIRITS

### FIRST DOWN

\$24 PER PERSON | FIRST HOUR  
\$18 PER PERSON | EACH SUBSEQUENT HOUR  
INCLUDES HOMEFIELD ADVANTAGE

**VODKA**

SKYY

**GIN**

BEEFEATER

**RUM**

SPYTAIL

**TEQUILA**

PUEBLO VIEJO

**WHISKEY**

FOUR ROSES

**SCOTCH**

BANK NOTE

**BRANDY**

LANDY

### SPECIAL TEAMS

\$28 PER PERSON | FIRST HOUR  
\$22 PER PERSON | EACH SUBSEQUENT HOUR  
INCLUDES QUARTERBACK SNEAK

KETEL ONE

DEATH'S DOOR

CALICHE

ESPOLON REPOSADO

FOUR ROSES  
SINGLE BARREL

LAPHROAIG 10

HENNESSY VS

### RED & GOLD

\$32 PER PERSON | FIRST HOUR  
\$28 PER PERSON | EACH SUBSEQUENT HOUR  
INCLUDES RED ZONE

TITO'S VODKA

HENDRICK'S

ZAYA

DON JULIO REPOSADO

WOODFORD RESERVE

MACALLAN 12

HENNESSY VSOP

## BEER & WINE

### HOMEFIELD ADVANTAGE

\$16 PER PERSON | FIRST HOUR  
\$13 PER PERSON | EACH SUBSEQUENT HOUR

**WINE**

BACCHUS  
CABERNET SAUVIGNON

BACCHUS  
CHARDONNAY

SORRO  
PROSECCO

**BEER**

DOMESTIC

### QUARTERBACK SNEAK

\$18 PER PERSON | FIRST HOUR  
\$15 PER PERSON | EACH SUBSEQUENT HOUR

LYRIC  
PINOT NOIR

BREA 'MARGARITA'  
CABERNET SAUVIGNON

PRESQU'ILE  
CHARDONNAY

REISS  
SAUVIGNON BLANC

DOMAINE FOUET  
BRUT ROSÉ

DOMESTIC  
IMPORTED

### RED ZONE

\$22 PER PERSON | FIRST HOUR  
\$18 PER PERSON | EACH SUBSEQUENT HOUR

LUTUM  
PINOT NOIR

RAMEY  
CABERNET SAUVIGNON

SCRIBE  
CHARDONNAY

BAILLY-REVERDY  
SANCERRE

IRON HORSE  
BLANC DE BLANCS

DOMESTIC  
IMPORTED  
MICROBREWS

ALL PACKAGES INCLUDE ASSORTED SOFT BEVERAGES