

Event Drink Menu

Our bar includes most standard spirits & liqueurs & limited premium spirits for highballs & cocktails.
(Special request can be made through your menu submission form that will be sent to you after completion of your booking).

ON TAP:

CIDER - Hopping Mad Cider, Central City
PALE ALE - Blue Buck, Phillips
IPA - Fat Tug, Driftwood
DARK ALE - Dark Matter, Hoyne

16 oz Sleeve - \$6.50
20 oz Pint - \$7.40

BOTTLES/CANS:

PALE ALE - Tasman Ale, Lighthouse
RUBY ALE - Gypsy Tears, P49
PALE ALE - Original Pale Ale, Spinnakers
DARK ALE - Cascadia, Spinnakers
DRY STOUT - Guinness
PILSNER - Brio
CIDER - Lonetree Dry Cider, Apple or Ginger

WINE:

HOUSE Red/White, Unreserved Blend (BC) / Glass- \$7 Bottle-\$25
PINOT GRIS, Hester Creek (BC) / Glass- \$10 Bottle -\$35
CHARDONNAY, Cedar Creek (BC) / Glass- \$12 Bottle -\$38
CABERNET BLEND, Upper Bench (BC) / Glass- \$10 Bottle -\$30
MALBEC, Famiglia Bianchi (AR) / Glass-\$12 Bottle \$40
PINOT NOIR, Muse (BC) /Glass- \$14 Bottle- \$44

BUBBLY

Prosecco- Organico /Glass- \$8 Bottle-\$35

NON ALCOLIC:

Pop (Coca Cola Products) - \$3.00
Juices - \$3.50
Virgin Cocktails - \$4.00
San Pellegrino Mineral Water - \$3/\$6
Sparkmouth Ginger Ale -\$4.00
Fentiman's Ginger Beer - \$4.00
TEA & COFFEE STATION up to 20 people \$30, over 20 people an additional \$1.50 /head