At Levy Restaurants, we have a passion for food and enthusiasm for creating stellar dining experiences. The excitement inspires us to create equally exciting menus to enjoy throughout the whole day. The mouthwatering options are endless and include the finest ingredients and playful presentations designed to make your visit to Pepsi Center a great one!

From appetizers to entrées we are proud to present you with an all-star culinary line-up.

BON APPÉTIT!

Your Team at Levy Restaurants
Our Game-Day Line-Up features an array of appetizers, side salads, snacks, hot dogs, and sandwiches. You can make selections straight from this portion of the menu during the game by contacting your Suite Attendant or by utilizing the “Catering” button on the suite courtesy phone to place your order directly.

01 // THE SUITE LIFE PACKAGE
02 // BACKYARD BARBECUE
03 // APPETIZERS, SIDES, AND SALADS
04 // SNACKS
05 // SANDWICHES AND DOGS
06 // OUR FAMOUS DESSERT CART
THE SUITE LIFE PACKAGE

SERVES 10-12 PEOPLE. 352.00

SPICY CHICKEN WINGS
Everyone’s favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing.

HOT DOGS
Grilled hot dogs served with all the traditional condiments and potato chips.

MARKET FRESH VEGETABLES
Served with firecracker ranch dressing.

CLASSIC CAESAR SALAD
Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing.

BOTTOMLESS SNACK ATTACK
A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

GRAB A GROWLER
Thirsty? Enhance your Suite Life Package with some Colorado craft beer. Kick back and enjoy! Offered throughout the event at specialty pricing when ordered with The Suite Life Package!

GROWLER DUO
Choose two varieties from our house taps: Odell 90 Shilling, Odell IPA, or our Seasonal Selections.*
45.00

*Please ask your Suite Attendant about our Seasonal Selections.
MINI BUFFALO CHICKEN SANDWICHES
Pulled chicken tossed in our homemade Buffalo-style hot sauce. Served warm and accompanied by mini soft rolls and cool celery blue cheese slaw.

SMOKED PORK SANDWICHES
Smoked barbecue pork in our homemade barbecue sauce. Served warm and accompanied by coleslaw and fresh rolls.

HOT DOGS
Grilled hot dogs served with all the traditional condiments and potato chips.

THREE CHEESE MAC
Cavatappi pasta in a creamy sauce made from three cheeses.

COLORADO JALAPEÑO COLESLAW
Crisp cabbage in a sweet and spicy dressing topped with fresh jalapeño peppers.

BLT SALAD
Romaine, bacon, cheddar cheese and tomatoes served with buttermilk dressing and homemade croutons.

MARKET FRESH VEGETABLES
Served with firecracker ranch dressing.

POTATO CHIPS AND GOURMET DIPS
Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips.

BEVERAGE UPGRADES
Upgrade your experience with some Colorado craft beer or an old-fashioned cocktail. For the ultimate treat, try both! Either way, these beverage pairings are a great, refreshing complement to the Barbecue Package.

GROWLER DUO
Choose two varieties from our house taps: Odell 90 Shilling, Odell IPA, or our Seasonal Selections.*
45.00

WISER’S BACKYARD TEA
Two pitchers of our favorite whiskey cocktail! A refreshing combination of iced tea, lemonade, brown sugar and J.P. Wiser's Whiskey.
110.00

PARTY TIME COMBO
Two growlers of your choice and a pitcher of Backyard Moonshine. The supreme Barbecue Package upgrade!
100.00

*Please ask your Suite Attendant about our Seasonal Selections
CHILLED SHRIMP COCKTAIL
An American classic! Jumbo shrimp steamed, chilled, and served with zesty cocktail and rémoulade sauces with fresh cut lemons.  115.00

STEAKHOUSE BEEF TENDERLOIN
Black pepper seared and chilled tenderloin slices served with red onion, tomatoes, and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula, and mini buns.*  250.00
*Limited availability.

SPICY CHICKEN WINGS
Everyone’s favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing.  96.00

COLORADO NACHO BAR
Served hot with spicy Pueblo green chili, cheddar cheese sauce, sour cream and jalapeño peppers.  118.00

THREE CHEESE MAC
Cavatappi pasta in a creamy sauce made from three cheeses.  78.00

CLASSIC CAESAR SALAD
Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing.  66.00

BLT SALAD
Romaine, bacon, cheddar cheese, and tomatoes served with buttermilk dressing and homemade croutons.  66.00

COLORADO JALAPEÑO COLESLAW
Crisp cabbage in a sweet and spicy dressing topped with fresh jalapeño peppers.  54.00

MARKET FRESH FRUIT
88.00

MARKET FRESH VEGETABLES
Served with firecracker ranch dressing.  82.00
SNACKS

ALL SNACKS SERVE TWELVE PEOPLE

BOTTOMLESS SNACK ATTACK
A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. 40.00 per order

SALSA AND GUACAMOLE SAMPLER
Housemade fresh guacamole, cowboy caviar salsa, and ghost pepper salsa roja with crispy tortilla chips. 90.00 per order

PRETZEL CROSTINI AND SPREADS
Accompanied by beer cheese and deviled egg spread. 44.00 per basket

BOTTOMLESS POPCORN
Freshly popped gourmet Popcornopolis popcorn. 22.00 per basket

DRY-ROASTED PEANUTS
12.00 per basket

SNACK MIX
13.00 per basket

PRETZEL TWISTS
12.00 per basket

HONEY-ROASTED PEANUTS
12.00 per basket

POTATO CHIPS AND GOURMET DIPS
Kettle-style potato chips with roasted garlic Parmesan, French onion, and blue cheese dips. 28.00 per basket

GOURMET COOKIES AND BROWNIES
92.00 Serves 10
## SANDWICHES AND DOGS

**ALL SANDWICHES AND DOGS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED**

<table>
<thead>
<tr>
<th>Sandwich Type</th>
<th>Description</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHICKEN FLATBREAD SANDWICH</strong></td>
<td>Grilled marinated chicken, pesto aioli, vine ripe tomatoes, red onion, fresh basil, and field greens.</td>
<td>11.95</td>
<td>10</td>
</tr>
<tr>
<td><strong>MILE HIGH CLUB</strong></td>
<td>Classic turkey and bacon club sandwich topped with lettuce, tomato, onion, and avocado aioli served on a whole wheat loaf.</td>
<td>110.00</td>
<td>10</td>
</tr>
<tr>
<td><strong>STEAK FLATBREAD SANDWICH</strong></td>
<td>Garlic and black pepper crusted short rib, horseradish aioli, red onion, vine ripe tomatoes, blue cheese, and field greens.</td>
<td>12.95</td>
<td>10</td>
</tr>
<tr>
<td><strong>HOT DOGS</strong></td>
<td>Grilled hot dogs served with all the traditional condiments and potato chips.</td>
<td>8.45</td>
<td></td>
</tr>
<tr>
<td><strong>DENVER DOG</strong></td>
<td>Made with 100% Angus beef and grilled to juicy perfection. Top your dog with fresh jalapeños, queso fresco, and Coors Banquet braised red onions. Served hot with potato chips.</td>
<td>10.95</td>
<td></td>
</tr>
<tr>
<td><strong>SMOKED PORK SANDWICHES</strong></td>
<td>Smoked barbecue pork in our homemade barbecue sauce. Served warm and accompanied by coleslaw and fresh rolls.</td>
<td>102.00</td>
<td>10</td>
</tr>
<tr>
<td><strong>GREEN CHILI CHICKEN SANDWICH</strong></td>
<td>Pulled chicken tossed with our Pueblo green chili and served with fresh rolls and queso fresco.</td>
<td>128.00</td>
<td>10</td>
</tr>
<tr>
<td><strong>MINI BUFFALO CHICKEN SANDWICHES</strong></td>
<td>Pulled chicken tossed in our homemade Buffalo-style hot sauce. Served warm and accompanied by mini soft rolls and cool celery blue cheese slaw.</td>
<td>104.00</td>
<td>10</td>
</tr>
<tr>
<td><strong>GRILLED CAPRESE FLATBREAD SANDWICH</strong></td>
<td>Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives, and basil aioli on grilled flatbread. Served with a marinated olive salad.</td>
<td>10.95</td>
<td></td>
</tr>
<tr>
<td><strong>GRINDER SANDWICH</strong></td>
<td>Salami, mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans, and red peppers tossed with a red wine vinaigrette.</td>
<td>11.95</td>
<td></td>
</tr>
</tbody>
</table>
OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the ‘oohs’ and ‘ahs’ as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

SIGNATURE DESSERTS

GOURMET DESSERT BARS
Assorted sweet treats of Toffee Crunch Blondie, Rockslide Brownie, Salted Caramel Pretzel, Peanut Butter and Jelly, and Marshmallow with Brown Butter and Sea Salt.

GOURMET COOKIES AND TURTLES
A delicious assortment of Chocolate Chunk, Peanut Butter with Reese’s®, and White and Dark Chocolate Turtles.

GIANT TAFFY APPLES
Peanut and M&M’s®.

NOSTALGIC CANDIES
A selection of Gummi® Bears, Jelly Belly® Jelly Beans, Whoppers® Malted Milk Balls and M&M’s®.

HOUSEMADE DESSERT SELECTIONS
A variety of delectable treats made in house. Selections include Bananas Foster, Strawberry Shortcake, Chocolate Brownie Bites, Peanut Butter Malted Milk Ball Popcorn, and Peanut Butter Cup Popcorn.
And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, Disaronno® Amaretto, Kahlúa® and RumChata®.
Levy Restaurants is proud to offer you a wine list that boasts the top rated wines from Wine Spectator’s ‘Top 100 Wines of the Year.’ We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections. Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.
SPECIALTY DRINKS

WATERMELON LEMONADE COOLER
Bombay gin, Torani watermelon syrup and housemade lemonade. Garnished with watermelon slices and lemon.
65.00 per pitcher. Serves 6

STRAWBERRY-JALAPEÑO MARGARITA
Herradura tequila, Finest Call strawberry purée, lime juice, and freshly cut jalapeños.
65.00 per pitcher. Serves 6

TEQUILA CUCUMBER SOUR
Sauza Hornitos Reposado, Finest Call citrus sour, Finest Call agave nectar, club soda, cucumber and cilantro, garnished with lime.
65.00 per pitcher. Serves 6

WISER’S BACKYARD TEA
J.P. Wiser’s whiskey, iced tea, housemade lemonade, and brown sugar. Garnished with lemons.
65.00 per pitcher. Serves 6

AUSTIN COCKTAILS

PARADISE FOUND
Vodka, natural coconut water, stone and citrus fruits, basil, organic agave nectar.
44.00

VODKARITA
Vodka, natural lime, natural orange, and organic agave nectar.
44.00

CUCUMBER VODKA MOJITO
Vodka, cucumber, mint, lime, and organic agave nectar.
44.00
Not sure which beer to pick for your group? Why not try a variety with a flight! Our Beer Flights include an assortment of 3 different beers. Let your group taste, discover and enjoy a few options. Your Suite Attendant will be happy to bring you additional six-packs of your favorites throughout the event.

**ODELL GROWLER FLIGHT**
Three 32-oz. growlers of
- 90 Shilling
- Easy Street
- Seasonal Selection
30.00

**COLORADO CRAFT FLIGHT**
- Fat Tire Amber Ale
- Lefthand Milk Stout Nitro
- Dry Dock Apricot Ale
30.00

**ALL-AMERICAN FLIGHT**
- Budweiser Black Crown
- Goose Island Honkers Ale
- Shock Top
30.00

**FLIGHT OF FORTUNE**
- Batch 19 Prohibition Style Lager
- Third Shift Amber Ale
- Miller Fortune
30.00

**BEER IN MEXICO FLIGHT**
- Corona Extra
- Dos Equis
- Modelo Especial
30.00
GROWLERS
{(64 oz.)}
- Odell 90 Shilling, Ft. Collins, CO  25.00
- Odell IPA, Ft. Collins, CO  25.00
- Odell Seasonal Selection*  25.00
- Colorado Craft Seasonal Selection*  25.00
*Please contact your Suite Attendant to ask about our Seasonal Selections

COLORADO CRAFT BEER
(Sold by the six-pack)
- Odell 90 Shilling, Ft. Collins, CO  25.00
- Left Hand Milk Stout Nitro, Longmont, CO,  25.00
- Fat Tire Amber Ale, Ft. Collins, CO  25.00
- Breckenridge Avalanche Ale, Denver, CO  25.00
- Dry Dock Apricot Ale, Aurora, CO  25.00
- Avery IPA, Boulder, CO  25.00

CRAFT COCKTAILS
(Sold by the six-pack)

_Punching Mule, Denver, CO_

Punching Mule is produced by Colorado's premier small batch distillery, Mile High Spirits. The world's first Moscow Mule in a can is made with all natural ingredients including six-times distilled vodka, sugar, lime, and ginger. A truly unique Colorado experience!

32.00
Coors Banquet  22.00
Coors Light  22.00
Miller Lite  22.00
Budweiser  22.00
Bud Light  22.00
Michelob Ultra  22.00
Budweiser Black Crown  25.00
Goose Island Honkers Ale  25.00
Shock Top  25.00
Batch 19 Prohibition Style Lager  25.00
Third Shift Amber Ale  25.00
Miller Fortune  25.00
Blue Moon  25.00
Heineken  25.00
Heineken Premium Light  25.00
Stella Artois (four-pack)  25.00
Amstel Light  25.00
Corona Extra  25.00
Corona Light  25.00
Dos Equis  25.00
Modelo Especial  25.00
Guinness Pub Draft (four-pack)  25.00
Sam Adams  25.00
Angry Orchard 'Crisp Apple' Cider  25.00
Lagunitas IPA  25.00
WHITE WINE

BUDDLY

Lunetta Prosecco, Veneto, Italy
Fragrant, with enticing aromas of apple and peach. A refreshingly dry sparkler with fine bubbles and crisp fruit flavors.
36.00

Korbel Brut, California
Lively aromas of citrus and cinnamon roll leading to crisp flavors of orange, lime, vanilla and a hint of strawberry.
39.00

Domaine Chandon Brut, California
Complex flavors of apple and pear accented by citrus spice and notes of almond and brioche that build on the crisp finish.
62.00

Veuve Clicquot ‘Yellow Label’ Brut, Reims, France
Perhaps the most famous of all Champagnes, fresh and fragrant with a soft, creamy texture balanced by cleansing acidity.
132.00

FRESH AND FRUITY

New Age White Blend, San Rafael, Argentina
A blend of Torrontes and Sauvignon Blanc that is a bit fruity, a bit dry, a bit fizzy and a whole lot of fun. An instant classic.
36.00

Chateau Ste. Michelle Riesling, Washington State
A versatile wine with sweet lime and peach flavors with subtle mineral notes that pairs well with just about anything.
34.00

Seven Daughters Moscato, California
Fresh and fruity with sweet apricot, peach and tropical fruit cocktail flavors. If you prefer a sweeter wine, this one is for you.
40.00

Anew Rose, Columbia Valley, Washington State
A crisp, vibrant and dry style Rosé, made with a blend of Syrah and Sangiovese giving the wine a lovely rose color. It shows beautiful aromas of strawberry, fresh watermelon and peach.
38.00

Santa Cristina Pinot Grigio, Italy
This classic Pinot Grigio offers intense aromas of tropical fruit and citrus. Soft and flavorful on the palate with flavors of pineapple and pear, this wine has well-balanced acidity and a long finish.
38.00

BRIGHT AND BRISK

Little Black Dress Pinot Grigio, California
Apple, pear and lemongrass aromas lead to flavors of crisp notes of citrus blossom and tangerine.
38.00
WHITE WINE

TART AND TANGY

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand
Pink grapefruit, key lime, passion fruit and pineapple leap from the glass and tempt your senses. A classic fan favorite.
50.00

Las Mulas Sauvignon Blanc, Chile
Pale yellow, with aromas reminiscent of ripe tropical fruits with touches of citrus. Silky palate with good acidity and a long finish.
42.00

The Paring White, California
Subtle and inviting nose of grilled white peach, dried chamomile, hazelnuts and the classic Paring White lemon curd notes. Sleek and focused attack with a persistent thread of ripe stone fruit that is balanced by a wonderful backbone of bright acidity.
53.00

CREAMY AND COMPLEX

Greystone Chardonnay, California
Delicate pear and crisp apple flavors finishing with a lush, creamy texture. A portion of sales benefit the Culinary Institute of America.
36.00

Kendall-Jackson ‘Vintner’s Reserve’ Chardonnay, California
A classic hall of fame selection, tropical flavors such as pineapple, mango, and papaya explode on your palate.
44.00

Red Diamond Chardonnay, Washington State
Tropical fruit flavors of ripe pineapple, pears, and apples. Finishes softly with a touch of creamy oak.
38.00

H3 by Columbia Crest Chardonnay, Washington State
Aromas of baked apple, honeysuckle, nutmeg, and a touch of mineral introduce this elegant yet racy, medium-bodied Chardonnay. A broad spectrum of orchard fruits and sweet oak notes lead to a seductive, slightly creamy vanilla finish.
50.00

Cakebread Cellars Chardonnay, Napa, California
Luxuriously fragrant aromas, ripe pear, apple, and guava are complemented by hints of honeysuckle, mineral, and toasted oak.
80.00
RED WINE

RIPE AND RICH

Mark West Pinot Noir, California
Generous flavors of cherries, red berries, dark fruit, and a hint of baking spices.
35.00

The Paring Pinot Noir, California
Aromas of black cherry, balsamic-fig jam, dried strawberry and sweet tobacco.
Bright and generous red fruit dominates the velvety and rich mid palate.
72.00

Estancia ‘Pinnacles Ranches’ Pinot Noir, Monterey, California
A medium-bodied wine with elegantly smooth flavors of cherry and raspberry.
46.00

Erath Pinot Noir, Oregon
Black cherry, juicy plum, and Campari aromas. Cherry, cranberry, raspberry, and herbal flavors provide gentle sweetness.
50.00

14 Hands Merlot, Washington State
Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice.
34.00

Snoqualmie Whistle Stop Red Blend, Columbia Valley, Washington State
Fresh aromas of ripe currant and blackberry fruit couple with hints of sage giving way to sweet fruit flavors and soft luscious tannin on the palate.
36.00

SPICY AND SUPPLE

Gascón Malbec, Mendoza, Argentina
Full-bodied wine with a deep violet color, displaying characteristics of blackberry, blueberry, plum, dark cherry, and a hint of mocha.
44.00

Frescobaldi ‘Nippozzano’ Chianti, Ruffina, Italy
Dense black cherry flavors prevail over hints of spice, with a touch of rustic old world flavors that make it a classic Chianti.
50.00

Cline Cellars ‘Ancient Vine’ Zinfandel
An intense, full-bodied expression of dusty raspberry, blackberry, white pepper and spice, finishing with coffee and chocolate notes.
55.00
BIG AND BOLD

*Columbia Crest ‘Grand Estates’ Cabernet Sauvignon, Columbia Valley, Washington*
A mellow expression of Cabernet with chocolate covered cherry and cassis flavors, with a soft finish.
34.00

*Motto Cabernet Sauvignon, California*
Dark, concentrated flavors of red plum, caramel and bright raspberry explode out of the glass for a lasting finish.
38.00

*Louis Martini Cabernet Sauvignon, Sonoma, California*
Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla.
57.00

*Conn Creek Cabernet Sauvignon, Napa Valley, California*
Cherry, currant, plum, and pomegranate mingle with toasted pecan, cocoa, and a light overlay of vanilla. Bright red fruits dominate a lively palate that emphasizes nuance over boldness.
60.00

*Chimney Rock Cabernet Sauvignon, Napa Valley, California*
Rich, ripe, and extracted flavors of currant, cedar, blackberry, and mineral linger joyfully on a long, elegant finish.
142.00
VODKA

Breckenridge Vodka, Breckenridge, CO  62.00
Woody Creek Vodka, Basalt, CO  70.00
Colorado Vodka Company, Denver, CO  68.00
Svedka  60.00
Tito's Handmade  64.00
Absolut  60.00
Absolut Citron  60.00
Grey Goose  86.00
Grey Goose L'Orange  80.00
Grey Goose La Poire  80.00
Grey Goose Le Citron  80.00
Grey Goose Cherry Noir  80.00
Stolichnaya  57.00
Finlandia  45.00

WHISKEY

Breckenridge Bourbon, Breckenridge, CO  83.00
Woody Creek Rye Whiskey, Basalt, CO  70.00
J.P. Wiser's  68.00
Jack Daniel's  64.00
Woodford Reserve  76.00
Jim Beam  44.00
Knob Creek  72.00
Knob Creek Rye  72.00
Canadian Club  48.00
Maker's Mark  75.00
Crown Royal  80.00
Seagram's V.O.  48.00
Jameson Irish  68.00
Gentleman Jack  83.00

SCOTCH

Dewar's  60.00
Dewar's 12 Year  80.00
The Macallan 12 Year Old  90.00
Glenmorangie  115.00
Chivas Regal  76.00

GIN

Bombay  48.00
Bombay Sapphire  67.00
Beefeater  48.00
Tanqueray  63.00
Hendrick's  68.00
# LIQUOR

## TEQUILA
- Jose Cuervo Gold  55.00
- Jose Cuervo Tradicional  57.00
- El Jimador Reposado  56.00
- 1800 Tequila  64.00
- Patrón Silver  115.00
- Maestro Dobel Platinum  112.00
- Herradura  56.00

## RUM
- Bacardi Superior  48.00
- Bacardi Gold  46.00
- Bacardi Limón  44.00
- Bacardi Oakheart Spiced Rum  44.00
- Bacardi 8  44.00
- Malibu  53.00
- Mount Gay Eclipse  54.00

## COGNAC / BRANDY
- Christian Brothers Brandy  60.00
- Hennessey VS  72.00
- Courvoisier VSOP  80.00

## CORDIALS
- Aperol  58.00
- Frangelico  62.00
- Chambord  62.00
- Bailey’s Original Irish Cream  62.00
- Cointreau  81.00
- Disaronno Amaretto  58.00
- Kahlúa  58.00
- Jägermeister  62.00
- Fireball Cinnamon Whiskey  75.00
- RumChata  62.00
- Martini & Rossi
  - Dry Vermouth (375mL)  10.00
- Martini & Rossi
  - Sweet Vermouth (375mL)  10.00
<table>
<thead>
<tr>
<th>SOFT DRINKS</th>
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<tbody>
<tr>
<td>(sold by the six-pack)</td>
<td></td>
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<tr>
<td>Pepsi</td>
<td>15.00</td>
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<tr>
<td>Diet Pepsi</td>
<td>15.00</td>
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<tr>
<td>Sierra Mist</td>
<td>15.00</td>
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<tr>
<td>Diet Sierra Mist</td>
<td>15.00</td>
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<tr>
<td>Iced Tea</td>
<td>15.00</td>
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<tr>
<td>Ginger Ale</td>
<td>15.00</td>
<td></td>
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<tr>
<td>Mug Root Beer</td>
<td>15.00</td>
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</tr>
</tbody>
</table>

| JUICES                        |        |        |
| (sold by the four-pack)       |        |        |
| Cranberry Juice               | 14.00  |        |
| Grapefruit Juice              | 14.00  |        |
| Orange Juice                  | 14.00  |        |
| Tomato Juice [six-pack]       | 14.00  |        |
| Pineapple Juice [six-pack]    | 14.00  |        |

| WATER AND CLUB SODA           |        |        |
| (sold by the six-pack)        |        |        |
| Aquafina Bottled Water        | 16.00  |        |
| Tonic Water                   | 13.00  |        |
| Club Soda                     | 13.00  |        |

| MISCELLANEOUS BEVERAGES       |        |        |
| Fresh-Roasted                |        |        |
| Regular Coffee               | 12.00  |        |
| Fresh-Roasted                |        |        |
| Decaffeinated Coffee         | 12.00  |        |
| Hot Chocolate                | 12.00  |        |

| BAR SUPPLIES                  |        |        |
| Bloody Mary Mix               | 9.00   |        |
| Sour Mix                      | 9.00   |        |
| Margarita Mix                 | 9.00   |        |
| Lime Juice                    | 9.00   |        |
| Lemons and Limes              | 5.00   |        |
| Stuffed Olives                | 5.00   |        |
| Cocktail Onions               | 5.00   |        |
| Tabasco Sauce                 | 5.00   |        |
| Worcestershire Sauce          | 5.00   |        |