





## BREAKFAST BUFFETS

We politely request a minimum of 12 guests for breakfast buffets. Buffets will be refreshed for one hour. Pricing is per person. Includes Lavazza coffee and orange juice. Lavazza decaf coffee available upon request.

### CONTINENTAL BREAKFAST \$30

- Assorted bagels, whipped cream cheese, butter, jam
- Assorted breakfast pastries, sweet breads, muffins
- Seasonal fresh cut fruit
- Yogurt, dried fruit, nut granola

### CLASSIC BREAKFAST \$40

- Assorted bagels, whipped cream cheese, butter, jam
- Assorted breakfast pastries, sweet breads, muffins
- Seasonal fresh cut fruit
- Choice of sausage, bacon, or turkey bacon
- Scrambled eggs
- French toast, maple syrup, whipped sweet butter
- Fried breakfast potatoes

### SPANISH INSPIRED BREAKFAST \$40

- Seasonal melon, thinly sliced serrano ham
- Country toast, tomato jam, whipped butter
- Torrijas, lemon custard, fried bread, cinnamon sugar
- Tortilla Española, mojo rojo, chorizo gravy
- Spanish Hash with choice of: roasted mushroom, roasted squash, serrano ham, or Spanish chorizo

### HEALTHY START BREAKFAST \$38

- Seasonal fresh cut fruit
- Everything and plain bagels, smoked salmon, herb and plain cream cheese, jams
- Yogurt, fruit and nut granola
- Healthy breakfast breads and muffins
- Vegetable Strata, sweet peppers, leeks, mushroom, basil, mozzarella
- Citrus salad
- Turkey bacon

### BIG BREAKFAST \$48

- Assorted breakfast pastries, sweet breads, and muffins
- Country toast, tomato jam, whipped butter, seasonal jam
- Seasonal fresh cut fruit
- Vegetable Strata, sweet peppers, leeks, mushroom, basil, mozzarella
- Breakfast potatoes
- Choice of sausage, bacon, or turkey bacon
- Choice of pancakes or French toast
- Spanish Hash with choice of: roasted mushroom, roasted squash, serrano ham, or Spanish chorizo

### BOXED BREAKFAST TO-GO \$28

- Egg and cheese croissant sandwich with choice of: sausage, bacon, ham, confit squash
- Seasonal muffin, whole fruit





## BRUNCH BUFFET & BREAKFAST ENHANCEMENTS

We politely request a minimum of 12 guests for brunch buffets. Buffets will be refreshed for one hour. Pricing is per person. Includes Lavazza coffee and orange juice. Lavazza decaf coffee available upon request.

### BRUNCH BUFFET \$54

- Assorted bagels, smoked salmon, herbed cream cheese, red onion, capers
- Assorted breakfast pastries, sweet breads, muffins
- Seasonal fresh cut fruit
- Fried breakfast potatoes
- Scrambled eggs
- Choice of sausage, bacon, or turkey bacon
- Choice of pancakes, or French toast
- Spanish Hash with choice of: roasted mushroom, roasted squash, ham, Spanish chorizo
- Choice of: house salad or mixed green salad
- Choice of: roast beef with horseradish cream, smoked ham with grain mustard sauce, or roasted salmon with sauce gribiche
- Choice of: gooey butter cake, fruit tart, chocolate flourless cake

### BREAKFAST ENHANCEMENTS

Priced per person unless otherwise specified. We politely request a minimum order of 12 of any enhancement.

- Whole fruits \$4  
apples, oranges, bananas
- Smoked Salmon Tray \$15  
with capers, herb cream cheese, red onion
- Vegetable Strata \$8
- Bacon, Turkey Bacon or Sausage \$4
- Fried Breakfast Potatoes \$5
- Scrambled Eggs \$6
- French Toast \$6
- Spanish Hash \$8
- Tofu Scramble \$6
- Breakfast Croissant Sandwiches \$8/each  
egg & cheese with bacon, ham, sausage or confit squash
- Breakfast Wraps \$8/each  
egg, cheese, peppers, onions  
choice of bacon, ham, or sausage

### BREAKFAST BREADS & PASTRIES (by the dozen)

- Bagels \$38
- Muffins \$48
- Mini Muffins \$15
- Pastries \$42
- Croissants – plain and chocolate \$38



## BREAK MENUS & BEVERAGE STATIONS

Pricing is per person unless otherwise noted.

### BREAK MENUS

Served for one hour

#### A LITTLE SOMETHING HEALTHY \$24

crudite with hummus, seasonal cut fruit, granola bars, St. Louis Juice Press cold pressed juice

#### A LITTLE SOMETHING SALTY \$18

spiced candied nuts, Marcona almonds, fried chickpeas, spiced popcorn

#### A LITTLE SOMETHING SWEET \$16

Marcona almond caramel corn, brownies, fruit tart

#### A LITTLE SOMETHING SAVORY \$20

hummus, herbed buttermilk dip, escalivada, grilled toast, crudite

#### MEAT AND CHEESE \$22

seasonal peppers, cheese board, charcuterie boards

#### MILK AND COOKIES \$14

assorted cookies served with whole milk

#### ENHANCEMENTS

add to any break menu.

- Old Vienna chips \$4/each
- granola bars \$4/each
- assorted cookies by the dozen \$45

chocolate chip, oatmeal, or snickerdoodle

### BEVERAGE STATIONS

Decaf coffee available upon request. Alternative milks available upon request: oat milk, almond milk, or soy milk

#### MORNING PACKAGE \$14

Lavazza drip coffee, selection of hot teas, orange juice, water station, refreshed for four hours

#### AFTERNOON PACKAGE \$14

Lavazza drip coffee, selection of hot teas, soft drinks, water station, refreshed for four hours

#### ALL DAY PACKAGE \$28

Lavazza drip coffee, selection of hot teas, orange juice, soft drinks, Evian bottled still and sparkling water, refreshed for eight hours

### ENHANCEMENTS

Add to any beverage station

**1st Phorm Energy Drinks** \$5/each

**Mighty Kind CBD Seltzers** \$5/each

**Excel Sodas – Assortment of flavors** \$4/each

**Red Bull or Sugar Free Red Bull** \$5/each

**Lavazza Coffee Carafe** \$72/each

**Evian Still and Sparkling** 750mL \$9/each

**Evian Still and Sparkling** 330mL \$5/each

**St. Louis Juice Press Cold Press Juices** \$10/each  
8oz local fresh cold pressed juice, assorted flavors  
(must be ordered 48 hours in advance)

**St. Louis Juice Press Cold Press Energy Shot** \$7/each

2oz local fresh cold pressed ginger, turmeric, lime and honey  
(must be ordered 48 hours in advance)

**Sangria and Spanish Gin Tonic Bar Packages** - Sangria Bar \$24 per person choice of red, white, or cava sangria

- Spanish Gin Tonic Bar \$26 per person  
build your own style



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## WORKING LUNCH BUFFETS

Buffets will be refreshed for one hour. Pricing is per person. Includes water, Lavazza coffee and iced tea. Lavazza decaf coffee available upon request.

### DELI SANDWICH BUFFET \$48

Choice of one salad, two sandwiches, one side, and one dessert.  
+ add additional sandwich for \$4

### SALAD BAR \$48

Two varieties of salad greens, chef's choice of two dressings, seasonal and traditional vegetables and accompaniments, Chef's choice soup, choice of two proteins, choice of one side, and one dessert.

#### PROTEINS choose two

**Roasted Chicken**

**Grilled Shrimp**

**Smoked Salmon**

**Marinated Tofu**

**Smoked Trout Salad**

### BOXED LUNCH TO GO \$38

Choice of two sandwiches, house salad or chips, whole fruit, cookies.

#### SALADS choose two

**House Salad** romaine, iceberg, red onion, artichoke, pimientos, parmesan, red wine vinaigrette

**Mixed Greens** smoked candied pecans, dried cherries, red onion, blue cheese, balsamic dressing

**Caesar Salad** romaine, shaved parmesan, croutons, lemon-anchovy dressing

#### SANDWICHES choose two

**Country Club** turkey, ham, bacon, swiss cheese, mayo, croissant

**Ham and Swiss** smoked ham, swiss cheese, olive spread, mayo, hoagie bread

**Roast Beef** roast beef, giardiniera, provolone, horseradish mayo, hoagie bread

**Portabella Mushroom** grilled marinated portabella, piquillo peppers, havarti cheese, smoked mayo, hoagie bread

**Chicken Salad** roasted chicken, mayo, herbs, celery, red onion, croissant

#### MARKET SOUP Chef's choice

#### SIDES choose one

**Hummus and Crudite** seasonal hummus, carrot, celery

**Marinated Chickpeas** piquillo pepper, feta, red wine vinaigrette, herbs

**Spicy Cucumber Salad** green onion, gochutgaru, sesame seed

**Seeded Coleslaw** thinly sliced red and green cabbage, pepitas, sunflower, sesame, poppy, lemon dressing

**Green Potato Salad** green goddess dressing, scallion, celery

**Pasta Salad** red onion, olives, red pepper, tomato, Italian dressing

#### DESSERT choose one

**Assortment Of Cookies** chocolate chip, oatmeal raisin, snickerdoodle

**Brownies** soft chocolate fudge brownie, confectioners' sugar

**Flourless Chocolate Cake** creme Chantilly

**Fruit Tart** lemon custard, fresh fruit, whipped cream

**Goopy Butter Cake** A St. Louis classic, rich buttery cake, cream cheese top



## LUNCH BUFFETS

We politely request a minimum of 12 guests for lunch buffets. Buffets will be refreshed for one hour. Pricing is per person. Includes water, Lavazza coffee and iced tea. Lavazza decaf coffee available upon request.

### LOCUST STREET LUNCH BUFFET

#### STARTERS

**Piquillo Pepper Soup**

**Cream of Mushroom Soup**

**Market Soup**

**House Salad** romaine, iceberg, red onion, artichoke, pimientos, Parmesan, red wine vinaigrette

**Mixed Greens** smoked candied pecans, dried cherries, red onion, blue cheese, balsamic dressing

**Caesar Salad** romaine, shaved Parmesan, croutons, lemon-anchovy dressing

#### ENTRÉE

**Grilled Chicken Breast** confit squash, sautéed spinach, caper lemon sauce

**Catalan Style Braised Short Rib** grilled broccolini, roasted red potatoes

**Roasted Pork Loin** rice pilaf, peas, blistered tomato, herbs, mustard sauce

**Pan Seared Trout** roasted red pepper, caramelized onion, braised kale, lemon-brown butter

**Seasonal Vegetable Risotto** seasonal vegetables, Parmesan

#### DESSERT

**Assorted Cookies** chocolate chip, oatmeal raisin, snickerdoodle

**Brownies** soft chocolate fudge brownie, confectioners' sugar

**Flourless Chocolate Cake** creme Chantilly

**Fruit Tart** lemon custard, fresh fruit, whipped cream

**Goopy Butter Cake** A St. Louis classic, rich buttery cake, cream cheese

**Lemons Bars** lemon custard, confectioners' sugar, whipped cream

**Macaroons** assorted flavors

#### INCLUDED

**St Louis House Salad**

**Toasted Ravioli** St. Louis Original, fried breaded ravioli, beef ragu, Parmesan, marinara

**Garlic Bread** toasted French bread, garlic butter, parsley

**SOUP** choose one

**Broccoli Cheddar Soup**

**Market Soup**

**PASTA** choose two

**Bolognese** spaghetti, pork and beef ragu, Parmesan, parsley

**Creamy Broccoli Penne** penne, roasted broccoli, garlic cream, Parmesan

**Baked Mostaccioli** penne, Italian sausage, bell peppers, tomato cream, mozzarella, Parmesan

**Agilo Olio** spaghetti, garlic, red chili flake, olive oil, parsley, Parmesan

**DESSERT** choose one

**Assorted Cookies** chocolate chip, oatmeal raisin, snickerdoodle

**Brownies** soft chocolate fudge brownie, confectioners' sugar

**Flourless Chocolate Cake** creme Chantilly

**Fruit Tart** lemon custard, fresh fruit, whipped cream

**Goopy Butter Cake** A St. Louis classic, rich buttery cake, cream cheese

**Lemons Bars** lemon custard, confectioners' sugar, whipped cream

**Macaroons** assorted flavors

### TASTE OF ST. LOUIS LUNCH BUFFET \$54

#### OPTION 1 \$54

Choice of one starter, two entrees, one dessert

#### OPTION 2 \$59

Choice of two starters, two entrees, two desserts

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## DINNER BUFFETS

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### BLUES CITY DINNER BUFFET

#### STARTERS

**Broccoli Cheddar Soup**

**Cream Of Mushroom Soup**

**Gazpacho** tomato, cucumber, peppers, creme fraiche (available May - September)

**House Salad** romaine, iceberg, red onion, artichoke, pimentos, parmesan, red wine vinaigrette

**Mixed Greens** smoked candied pecans, dried cranberries, red onion, blue cheese, balsamic dressing

**Caesar Salad** romaine, shaved parmesan, croutons, lemon-anchovy dressing

#### ENTRÉE

**Grilled Chicken Breast** confit squash, sautéed spinach, caper-lemon sauce

**Catalan Style Braised Short Rib** grilled broccolini, roasted red potatoes

**Roasted Pork Loin** farro, peas, blistered tomato, herbs, mustard sauce

**Pan Seared Trout** roasted red pepper, caramelized onion, braised kale, lemon-brown butter

**Seasonal Vegetable Risotto** seasonal vegetables, parmesan

**SIDES** **Fried Brussel Sprouts** maple, malt vinegar  
**Fried Potatoes** garlic, parsley, parmesan **Roasted Cauliflower** curry, mint **Glazed Carrots** maple, sorghum **Mashed Potatoes** butter, herbs

#### DESSERT

**Flourless Chocolate Cake** creme Chantilly

**Fruit Tart** lemon custard, fresh fruit, whipped cream

**NY Cheese Cake** whipped cream

**Carrot Cake** cream cheese frosting

**Petit Fours** assorted flavors

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#### OPTION 1 \$68

Choice of one starter,  
two entrees, one side,  
one dessert.

#### OPTION 2 \$75

Choice of two starters,  
three entrees, two sides,  
two desserts.



## PASSED APPETIZERS

Passed for up to one hour

### HOT

Spanish Meatballs  
Chorizo Stuffed Mushrooms  
Braised Beef Cheek mojo verde  
Grilled Chimichuri Shrimp  
Chicken Pintxo

Bacon Wrapped Dates  
Vegetable Croquettes  
Zucchini Fritters  
Smoked Sweet Onion and Blue Cheese Crostini  
Sesame Prawn Balls  
Sticky Bourbon Pork Belly

### COLD

Shrimp & Chorizo Flat Bread  
Pan Con Tomate Manchego  
Deviled Eggs  
Smoked Salmon Crostini  
Marninated Manchego Cheese honey  
Pea and Mint Croustades  
Roasted Grape and Goat Cheese Toast

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**CHOICE OF 3**  
\$24 per person

**CHOICE OF 4**  
\$28 per person

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## BOARDS & PINTXOS

All pricing is per person unless otherwise noted.

### CHEESE BOARD \$20

selection of cheeses, crackers, pickles, grapes

### CHARCUTERIE BOARD \$26

selection of cured meats, crackers, pickles, nuts, grain mustard

### ESCALIVADA AND HUMMUS \$20

grilled and fresh vegetables, seasonal hummus, whipped ricotta, fresh pita

### CRUNCHY, SALTY AND CURED \$15

Marcona almonds, olives and fried chickpeas

### SOMETHING SWEET \$12

choose one

**Petit Four** assorted flavors

**Flourless Chocolate Cake** creme Chantilly

**Fruit Tart** lemon custard, fresh fruit, mint

### RAW BAR \$30

#### East & West Coast Oysters and Poached Shrimp

lemon, horseradish, Tobasco, mignonette, cocktail sauce

### PINTXOS \$24

choice of two

#### Bacon Wrapped Date Skewers

Medjool dates, blue cheese, bacon

#### Albondigas

Spanish tomato sauce, Union Loafers grilled toast, Manchego

#### Grilled Shrimp & Chorizo skewers

marinated shrimp, spicy chorizo

#### Bacalao Croquetas

orange aioli

#### Pan Con Tomate

tomato, Union Loafers toast, Manchego

#### Charred Piquillo and Eggplant

goat cheese, Union Loafers toast

### SLIDER STATION \$28

includes patatas bravas. choice of two sliders:

#### Spanish Burger

piperade, Manchego, pippara, smoked paprika aioli

#### Fried Chicken Slider

pickles, smoked mayo, red pepper jelly

#### Grilled Chicken Slider

herb mayo, pickles, lettuce, tomato



# SIT-DOWN DINNERS

Pricing is per person. Includes bread service, water, Lavazza coffee and iced tea. Lavazza decaf coffee available upon request. We politely request parties with more than 50 guests pre-order their meals.

## GATEWAY CITY DINNER

### STARTERS Broccoli Cheddar Soup Market Soup House

**Salad** romaine, iceberg, red onion, artichoke, pimientos, parmesan, red wine vinaigrette

**Mixed Greens** smoked candied pecans, dried cranberries, red onion, blue cheese, balsamic dressing

### ENTRÉE

**Grilled Pork Chop** citrus marinated pork chop, succotash, pesto

**Salmon Florentine** white wine, lemon cream, cremini mushroom, blistered tomato, spinach

**Chicken Breast** stuffed with mushroom and spinach, confit squash, caper-lemon sauce

**Beef Tenderloin** whipped potatoes, asparagus, peas, spring onion, bernaïse sauce

**Chef's Vegetarian Special**

### DESSERT

**Flourless Chocolate Cake** creme Chantilly

**Fruit Tart** lemon custard, fresh fruit, whipped cream

**NY Cheese Cake** whipped cream

**Carrot Cake** cream cheese frosting

**Petite Fours** assorted flavors

## SAN CARLOS DINNER

### STARTERS Market Soup Piquillo Pepper Soup Spanish

**Mixed Greens** Manchego, hazelnuts, paprika vinaigrette

**Ensalada Mixta** romaine, artichoke, cucumber, tomato, red onion, anchovies, chickpeas, asparagus, sherry vinaigrette

### ENTRÉE

**Smoked Pork Loin** caper-olive relish, seasonal vegetables, mustard cream sauce

**Black Cod** vegetable salpicon, orzo, spicy tomato broth

**Roasted Chicken** saffron rice, sofrito, peas, chicken jus

**Braised Short Rib** red wine braised, Spanish white beans, piquillo peppers, mojo sauce

**Summer Vegetable Paella** saffron rice, artichokes, peas, asparagus, tomato

### DESSERT

**Tarta De Santiago** flourless almond cake, coffee whipped cream

**Flourless Chocolate Cake** creme Chantilly

**Amaretto Cheese Cake** cream cheese custard, sweet amaretto

**Chocolate Turrón** creme Chantilly

**Chocolate Tart** dark chocolate ganache salted caramel

#### OPTION 1 \$70

Choice of one starter, two entrées, one dessert.

#### OPTION 2 \$78

Choice of two starters, two entrées, two desserts.

#### OPTION 3 \$86

Choice of two starters, three entrées, two desserts.

#### OPTION 1 \$75

Choice of one starter, two entrées, one dessert.

#### OPTION 2 \$80

Choice of two starters, two entrées, two desserts.

#### OPTION 3 \$88

Choice of two starters, three entrées, two desserts.

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### CORDOVA BUFFET

#### STARTERS

**Piquillo Pepper Soup**

**Zucchini Soup**

**Roasted Garlic Soup**

**Market Soup**

**Ensalada Mixta** romaine, artichoke, cucumber, tomato, anchovies, chickpeas, asparagus, sherry vinaigrette

**Spanish Mixed Greens** Manchego cheese, hazelnuts, paprika vinaigrette

**Caesar Salad** romaine, shaved parmesan, croutons, lemon-anchovy dressing

#### ENTRÉE

**Airline Chicken Breast** saffron rice, peppers, onions, peas, chicken jus

**Grilled Tenderloin** smoked onion and mushroom, roasted potatoes, mojo verde

**Roasted Pork Loin** white beans, chorizo, braised greens

**Spanish Style Baked Sablefish** tomatoes and olives

**Pisto** stewed tomatoes, onion, eggplant, squash, rice

#### SIDES

**Fried Potatoes** piperade

**Samfaina** eggplant, tomato, peppers and onions

**Espinacas Con Garbanzos** spinach and garbanzo salad

#### DESSERT

**Apple Galette** spiced apples, whipped cream

**Tarta De Santiago** flourless almond cake, coffee whipped cream

**Amaretto Cheesecake** cream cheese custard, sweet amaretto

**Chocolate Tart** dark chocolate ganache, salted caramel

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#### OPTION 1 \$70

Choice of one starter, two entrées, one side, and one dessert.

#### OPTION 2 \$78

Choice of two starters, three entrées, two sides, and two desserts.

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## BAR PACKAGES

All bars are subject to a \$125 bar set-up fee. One bar required per every 75 guests. Non-alcoholic beer and wine options available upon request.

### HOURLY

**HOUSE BAR** \$36 per person  
for two hours \$54 per person  
for four hours

**MISSOURI SPIRITS BAR**  
\$42 per person for two hours  
\$62 per person for four hours

**21c BAR** \$48 per person for  
two hours \$72 per person for  
four hours

**HOUSE BAR** Includes basic mixers, Coke products, and regular and sugar-free Red Bull

#### Liquor

1220 Encrypted Vodka, Broker's Gin, Bacardi White Rum, Espolon Tequila, Four Roses Yellow Label Bourbon, Jack Daniel's Tennessee Whiskey, The Famous Grouse Scotch

#### Wine

Q.S.S. Rare Breed Red Blend, Gen 5 Cabernet Sauvignon, Q.S.S. Vinho Verde, Vega Sindoa 'Unoaked' Chardonnay, Mire Me Cava

#### Beer

Selection of Local and Domestic Beers

**21c BAR** Includes expanded mixers, including vermouths and bitters, Coke products, and regular and sugar-free Red Bull

#### Liquor

Tito's Vodka, Grey Goose Vodka, Tanqueray Gin, Bombay Sapphire Gin, Plantation 3 Star Rum, El Dorado 12yr Rum, Arette Silver Tequila, Buffalo Trace Bourbon, Woodford Reserve Bourbon, Jack Daniel's Tennessee Whiskey, Glenlivet 12yr Single Malt Scotch

#### Wine

Luberri Orlegi Rioja, Vega Sindoa Navara Cabernet, Finca Nueva Viura White Rioja, Parducci Chardonnay, Castellar Cava

#### Beer

Selection of Local and Domestic Beers

**MISSOURI SPIRITS BAR** Includes basic mixers, Coke products, and regular and sugar-free Red Bull

#### Liquor

Tom's Town Vodka, Switchgrass Bourbon, J Rieger Kansas City Whiskey, Still 630 Confluence Gin, Duckett Golden Rhum

#### Wine

Q.S.S. Rare Breed Red Blend, Vega Sindoa Navara Cabernet, Vega Sindoa 'Unoaked' Chardonnay, Q.S.S. Vinho Verde, Mire Me Cava

**Beer** Selection of Local and Domestic Beers

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## BAR ADD-ONS

### **SIGNATURE COCKTAILS \$16 each**

Add a signature cocktail to your event. Cocktails are ordered based on guaranteed guest count. Looking for something different? Ask about our custom cocktail options!

#### **IDOL OLD FASHIONED**

bourbon, sherry simple, bitters, orange

#### **FROM THE FREEZER DOOR MARTINI**

gin, vermouth, bitters, orange

#### **SHAKEN - CARAJILLO**

vodka, espresso liqueur, Licor 43, chocolate dust

#### **SEASONAL DAQUIRI**

rum, citrus, seasonal flavors

#### **LOCUST STREET RANCH WATER**

tequila, passionfruit, Evian sparkling water

### **PACKAGES**

Our packages can be added to any bar or stand on their own. Pricing is per person. Bar package pricing is for up to 2 hours of service. Bar set-up of \$125 per bar applied.

#### **BLOODY MARY BAR \$26**

1220 Encrypted Vodka, St. George Chili Vodka, Bloody Mary Mix, Tabasco, house spiced Worcestershire sauce, marinated olives, lemon, lime, pickled seasonal vegetables, chorizo dust

#### **MIMOSA BAR \$20**

Cava, orange juice, grapefruit juice, peach nectar

#### **SANGRIA BAR \$24**

Choice of red, white, or cava sangria

#### **SPANISH GIN TONIC BAR \$26**

Build your own Spanish style Gin Tonic. Includes London dry gin and a botanical gin, Idol Wolf house tonic, fruits, herbs, spices, bitters.

- Make it Zero Proof using Bare Zero Proof Gin