

# BAR PACKAGES

## Beer, Wine & Soda

Premium White & Red House Wine, Imported & Domestic Beers, Assorted Sodas & Bottled Water

## Standard Bar

### Top Shelf Selections

Classic, Orange, Raspberry & Vanilla 3 Olives Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jim Beam Bourbon, Jack Daniel's Tennessee Whiskey, Seagrams 7, Dewar's Scotch, Johnny Walker Red, and Jose Cuervo Tequila

### House Wine

Raphael Vineyards - Sauvignon Blanc, Chardonnay, White La Tavola, Cabernet, Estate Merlot

### Imported and Domestic Beers

## Premium Bar

### Premium Spirits

Ketel One Vodka, Orange, Raspberry & Vanilla 3 Olives Vodka, Tanqueray Gin, Bacardi & Mt. Gay Rum, Captain Morgan Spiced Rum, Jim Beam Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club, Seagrams 7, Johnny Walker Black, Glenfiddich 12 Year, Jose Cuervo Gold, and Patron Silver Tequila

### House Wine

Raphael Vineyards - Sauvignon Blanc, Chardonnay, White La Tavola, Cabernet, Estate Merlot

### Imported and Domestic Beers

## Signature Bar

### Ultra Premium Spirits

Grey Goose Vodka, Ketel One Vodka, Orange, Raspberry & Vanilla 3 Olives Vodka, Bombay Sapphire Gin, Tanqueray Gin, Mt. Gay Rum & Goslings Dark Rum, Maker's Mark & Buffalo Trace Bourbon, Jack Daniel's Tennessee Whiskey, Crown Royal, Canadian Club, Seagrams 7, Johnny Walker Black & Chivas Regal, Macallan 12, and Tequila Avión.

### Premium House Wine

Raphael Vineyards - Sauvignon Blanc, Chardonnay, White La Tavola, Cabernet, Estate Merlot

### Imported and Domestic Beers

Before placing your order, please inform your server if a person in your party has a food allergy.

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## Cordial / Espresso / Cappuccino Bar

### Delicious Cordials Served in Dark Chocolate Cordial Cups, Accompanied by Espresso and Cappuccino

Cordials include: Amaretto di Saronno, Romana Sambuca, Bailey's Irish Cream, Calvados, Chambord, Kahlúa, Midori, Drambuie, Cointreau, Grand Marnier, Hennessy, VSOP, Frangelico, Crème de Menthe, Crème de Cacao, Godiva Milk Chocolate, Godiva White Chocolate, Pear Brandy, Anisette, Nocello, Limoncello, Fernet Branca, Southern Comfort, Brandy

## Wine Upgrades

### First Label Chardonnay

In 2011, a small lot was fermented in French oak barrels for our First Label Chardonnay. The wine underwent weekly lees stirring and completed malo-lactic fermentation in the barrel – traditional Burgundian winemaking with a North Fork twist. No fining or filtration was employed in the production of this wine. The total aging time in barrel was about 8 months. Aromatics of freshly baked pastry and flavors of lemons, apples, butterscotch and vanilla are surrounded by just enough acidity to maintain a crisp, food-friendly finish.

### First Label Riesling

This limited production, Dry Riesling offers a balanced acidity that is matched by the fruit concentration which reflects the warm climate of the North Fork. Intensely aromatic and full bodied with a dry finish, this wine shows flavors of fresh apricot and pear skins.

### First Label Merlot

This Merlot is rich with ripe fruit, and shows great complexity. Sumptuous and dense, while remaining soft and harmonious, this wine shows why Merlot is Long Island's premier grape. The title of "First Label" is reserved for our finest wine, aged in French Oak barrels with only the very best Merlot.

### Cabernet Franc

A bright fruity red wine, expresses a soft hue with a rich full body. Showing notes of raspberries, licorice and black olive, hinting of ripe tomato leaf and summer garden herbs. Made in both stainless steel and French oak, with an acidic backbone, this wine compliments a variety of cuisine.

### Portico

Produced from 100% Merlot grapes. Dark ruby with a slightly tawny-garnet edge - flavors of blackberries, cherries, raisins, vanilla and plums prevail. The wine is full-bodied, rich, soft, forward and very well balanced, with good acidity and tannic "grip", yet very easy to drink. The perfect end to an elegant dinner, it pairs beautifully with dried fruits, pate, chocolate and creamy desserts as well as with all blue-veined cheeses.