



Hotel Indigo Dallas Downtown

Catering Menus

**HOTEL
INDIGO®**

DALLAS DOWNTOWN

Hotel Indigo Dallas Downtown
1933 Main Street, Dallas TX 75201
214-741-7700

<https://www.hotelindigo.com>

Our Commitment to You Meet with Confidence

Whenever and wherever you travel, IHG® Hotels & Resorts is ready to meet you there. When you are ready to plan your next meeting or group event, you can book with confidence with our new flexible meeting offer.

Providing a safe, healthy, and clean stay for every traveler has always been important to us. Our new Meet with Confidence program allows you to stay focused on your meeting objectives. Giving you the additional confidence in our approach is more critical to us than ever before. IHG will continue to refine and update the plan as guidance continues to evolve from global health organizations including the World Health Organization (WHO) and Centers for Disease Control (CDC), and state and local authorities.



Full Day Meeting

Breakfast

- Choice of Breakfast Buffet listed on page 5.

Lunch

- Choice of Lunch Buffet on page 9.

Break

- Choice of break on page 16

All-Day Beverages

- Bottled water
- Assorted Coke Products
- Parks Coffee and Assorted hot Teas

Audio / Video

- Wi-Fi
- Projector
- Screen
- Pointer
- Flip Chart
- Dry Erase Board
- Bluetooth Connectivity – Majestic / Aristocrat
- Podium with Microphone

\$150.00 Per Person
Includes room rental

Breakfast

- Choice of Breakfast Buffet listed on Page 5

Lunch

- Choice of Lunch Buffet on Page 9, excluding fish and steak option.

Break

- Choice of break on page 16, excluding the Vickery Place Break.

All-Day Beverages

- Bottled water
- Assorted Coke Products
- Parks Coffee and Assorted Hot Teas.

Audio / Video

- Wi-Fi
- Projector
- Screen
- Pointer
- Flip Chart
- Dry Erase Board

\$125.00 Per Person
Includes room rental

A top-down view of four glass bowls filled with white yogurt, topped with granola and fresh berries. The bowls are arranged on a white, circular marble surface against a dark background. The top-left bowl contains blueberries and strawberries. The top-right bowl contains blueberries, strawberries, and a silver spoon is visible. The bottom-left bowl contains blueberries, raspberries, and strawberries. The bottom-right bowl contains raspberries, blueberries, and strawberries. The word "Breakfast" is centered in white text over the middle of the image.

Breakfast

Breakfast Buffets

Plaza Continental Breakfast \$22.00 Per Person

- Assorted Yogurts & Granola
- House Cinnamon Rolls
- Freshly Baked Pastries
- Sliced Seasonal Fresh Fruits & Berries
- Freshly Brewed Parks Coffee & Teas
- Chilled Fruit Juices

Harwood Continental Breakfast \$26 Per Person

- Assorted Greek Yogurts
- An Array of Freshly Baked Breakfast Pastries
- Fruit Muffins
- Savory Breakfast Strudel with Black Forrest Ham & Swiss Cheese
- Sliced Seasonal Fresh Fruits & Berries
- Freshly Brewed Parks Coffee & Teas
- Chilled Fruit Juices

Aristocrat Breakfast Buffet \$30.00 Per Person

- Fruit Muffins with Butter & Cream Cheese
- Sliced Seasonal Fresh Fruits & Berries
- Scrambled Eggs
- Crisp Applewood Bacon
- Heirloom Potatoes
- Freshly Brewed Parks Coffee & Teas
- Chilled Fruit Juices

Majestic Breakfast Buffet \$34.00 Per Person

- Sliced Seasonal Fresh Fruit & Berries
- Breakfast Breads, Danishes and Croissants with Butters & Jams
- Scrambled Eggs
- French Toast with Whipped Butter & Warm Maple Syrup
- Crisp Applewood Bacon
- Heirloom Potatoes
- Freshly Brewed Parks Coffee & Teas
- Chilled Fruit Juices

Conrad Breakfast Buffet \$38.00 Per Person

- Assorted Muffins With Creamery Sweet Butter & Cream Cheese
- Sliced Seasonal Fresh Fruits & Berries
- Waffles with Maple Syrup
- House-made Biscuits & Gravy
- Scrambled Eggs
- Crisp Applewood Bacon
- Heirloom Potatoes
- Freshly Brewed Parks Coffee and Teas
- Chilled Fruit Juices

* Menu pricing subject to change. All food and beverage is subject to applicable state sales tax of 8.25% and a taxable 23% service charge. Any applicable taxes also will be added.

Breakfast Plated | A La Carte Stations

The Elm Plated Breakfast \$ 24.00 Per Person

- Choice of Texas Toast Dipped in Cinnamon Batter or Waffles with Warm Maple Syrup.
- Crisp Applewood Smoked Bacon
- Sliced Seasonal Fresh Fruits & Berries
- Freshly Brewed Park Coffee & Teas
- Chilled Fruit Juices

The Main Plated Breakfast \$28.00 Per Person

- Scrambled Eggs
- Crisp Applewood Smoked Bacon
- Maple Sausage Links
- Heirloom Potatoes
- Freshly Baked Blueberry Muffins
- Sliced Seasonal Fresh Fruits & Berries
- Freshly Brewed Parks Coffee & Teas
- Chilled Fruit Juices

The Commerce Plated Breakfast \$32.00 Per Person

- Wheat Pancakes with Milk Jam
- Heirloom Potatoes
- Cherry Wood Smoked Bacon
- Organic Fresh Fruits
- Freshly Brewed Gourmet Parks Coffee & Teas
- Naked Juice Smoothies
- Chilled Fruit Juices

Breakfast Stations

- 35 GUEST MINIMUM
- Add on to any breakfast buffet
(Stations available for 1.5 hours)

BELGIAN WAFFLE STATION - \$14 PER GUEST

(One attendant per 35 Guest at \$85.00)

Whipped Cream, Fruit Compotes, Pecans, Chocolate Chips & Maple Syrup

TEXAS BISCUIT STATION - \$18.00 PER GUEST

(One attendant per 35 Guest at \$85.00)

Cheddar, Chocolate or buttermilk biscuits with Assorted jams, Savory Fillings, Fruits & Spreads

OMELET STATION - \$22.00 PER GUEST

(One attendant per 35 Guest at \$85.00)

Omelets Cooked to Order: Ham, Onions, Bell Peppers, Tomatoes, Cheese and Jalapenos

Breakfast Enhancements

- Individual Greek Yogurts - \$4.00 per Guest
- Naked Smoothies - \$6.00 per Guest
- Steele Cut Oatmeal, served with Brown Sugar, Raisins & Nuts - \$4.00 Per Guest
- Seasonal Freshly Sliced Fruit & Berries - \$12.00 Per guest
- Assorted Granola Bars - \$5.00 (Billed on Consumption)
- Assorted Whole Fruit - \$3.00 (Billed on Consumption)
- Assorted Bagels Served with an Assortment of Cream Cheese - \$40.00 per dozen
- Assortment of Danishes, Breakfast Breads, Croissants & Fruit Muffins Served with Butter & Jams - \$44.00 per dozen
- House-Made Biscuits & Gravy - \$48.00 per dozen
- Warm Cinnamon Pecan Sticky Buns- \$48.00 per dozen
- Breakfast Burritos with Scrambled Eggs, Cheddar Cheese, Green Chilies & Choice of Chorizo, Sausage, or Bacon, Served with Sour Cream & House-made salsa (choice of one meat per dozen) - \$55.00 per dozen
- Titches Breakfast on a Bun with scrambled Eggs, Cheddar Cheese & choice of Bread & Meat
 - Bread Choice: Biscuit, Croissant, or English Muffin
 - Meat Choice: Ham, Sausage, or Bacon
 - Choice of one bread & meat per dozen
 - \$55.00 Per Dozen

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Lunch



Lunch Buffets

East Quarter | \$35.00 Per Person

- Romaine Salad served with Parmesan Cheese, Tomatoes, Croutons, Served with Creamy Caesar Dressing
- Fresh Garlic Bread Sticks
- Lemon Herb Marinated Brest of Chicken with a Classic Tomato Basil Cream
- London Broil with Grilled Onions & Bell Pepper
- Bakes Vegetable Pasta with Pesto Alfredo Sauce
- Zucchini and Sun Dried Tomato Medley with Fennel
- Tiramisu

Deep Ellum | \$40.00 Per Person

- Bibb Lettuce Wedge Salad with Bleu Cheese Crumbs, Apple wood Smoked Bacon, Diced Egg & Tomatoes
- Artisan Breads Served with Composed Butters
- Pan- Seared Grilled Chicken with White Wine Butter Jus
- Roasted Pork Loin with Caramelized Shallot & Garlic Demi
- Brussel Sprouts with Bacon and Red Onion
- Blackberry Cobbler with Ice Cream

Cedars | \$45.00 Per Person

- Texas Wedge Salad, Bib Lettuce, Red & Yellow Pear Tomatoes, Julienne Cucumber & Carrots Topped with Fried Jalapeños & Served with Creamy Ranch Dressing
- Corn Bread
- Jalapeno Sausage Topped With Country Slaw
- Sliced Smoked Brisket with Smokey BBQ Sauce
- Oven Baked Mac & Cheese
- Applewood Smoked Bacon & Molasses Baked Beans
- Fire Roasted Vegetables
- Texas Bourbon Pecan Pie

Uptown Carving Board | \$50.00 Per Person

- Tortilla Soup Served with Cheese, Lime Wedges & tortilla Strips
- Tossed Southwestern Caesar Salad with Croutons
- Fresh Artisan Breads & Croissants
- Smoked Turkey with Cranberry Chutney
- Ham with Fried Onions & Olive Tapenade
- Strip Loin with Horseradish Cream
- Smoked Gouda & Aged white Cheddar Cheese
- Cranberry Mayonnaise
- Fresh Lemon Pesto Aioli & Stone Ground Spicy Mustard
- House-Made Potato Chips
- Grilled Pineapple with Fresh Strawberry's
- Bread Pudding

West End | 55.00\$ Per Person

- Mixed Green Salad with Tortilla Strips & Tomatoes, Served with Jalapeno Ranch & Vinaigrette Dressings
- Smoked Chicken Layered Enchiladas
- Smoked Brisket Tacos
- Grilled Vegetable Quesadillas
- Salvadorian Rice
- Borracho Beans with Onions & Jalapenos
- Tortilla Chips Served with House-Made Salsa & Queso
- Flower Tortillas
- Cilantro, Diced Onions, Lime Wedges, Sour Cream, & Cheddar Cheese
- Churros served with Chocolate Sauce

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Lunch Buffets

Lake Wood | \$60.00 Per Person

- Seasonal Field Greens Salad Served with Creamy Ranch
- Marinated Cucumber & Tomato Salad
- Artisan Breads & Composed Butter
- Chicken Salad
- Orange Glazed Atlantic Salmon
- Grilled Beef Medallion with Red Wine Demi Glace
- Sautéed Brussel Sprouts with Red Onions & Bacon
- Yukon Gold Garlic Mashed Potato
- Peach Cobbler with Ice Cream

- **Buffets have a 20 Guest Minimum**
- **Add an additional 8% for counts less than 20**
- **Buffets available for 1.5 Hours**
- **All Buffets include freshly brewed coffee, hot teas and iced tea**
- **Chef Attended Action Stations \$85.00**

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Premium Box Lunches

\$35.00 Per Person

Choice of up to three selections: All Premium Box Lunches include Whole Fruit, Individual Bags of Chips, House-Made Jumbo Cookies, Sodas, and Bottled Water

Smoked Chicken Salad

- Smoked Chicken Salad with Cranberries, Pecans, Honey, served on Sourdough

Roast Beef

- Sliced Roast Beef, Creamy Horseradish, Arugula, Red Onion, Tomato, Aged Cheddar, on a Kaiser Bun

Smoked Ham

- Texas Smoked Ham, Herb Mayo, Dijon Mustard, Arugula, Tomato, Red Onion, Provolone, on Ciabatta

Smoked Turkey

- Roasted Turkey, Cranberry Mayo, Leaf Lettuce, Tomato, Swiss Cheese, on Whole Grain Wheat

Caprese

- Fresh Mozzarella, Tomato, Basil & House-Made Pesto on Brioche Bread

\$45.00 Per Person

Choose three sandwiches to create your own Buffet:

Accompanied by a Greens Salad, Kettle Chips, Sliced Fresh Fruits, Jumbo Cookies, Sodas & Bottled Water

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Plated Lunch

20 Guest Minimum

All plated lunches include Artisan Breads with sweet cream butter, freshly brewed coffee, hot teas, iced tea and lemonade

Choice of the following Dressings: Jalapeno Ranch, Caesar, Raspberry Vinaigrette, Poppy Seed

Cilantro Lime Chicken | \$40.00 Per Person

- House Blend of Fresh Lettuce, Julienne Jicama, Cilantro Leaves, Grape Tomatoes & Grilled Carrot Nest
- Cilantro Lime Chicken with Chipotle Cream
- Smashed Black Beans
- Seasonal Vegetable Medley
- Cinnamon Trifle with Chocolate

Roasted Chicken | \$45.00 Per Person

- Baby Romaine Salad with Crispy Parmesan Chips & Grilled Sourdough Toast Points
- Oven Roasted Chicken Topped with Sautéed Peppers & buffalo Mozzarella with Sundried Pesto Cream
- Herbed Couscous
- Seasonal Vegetable Medley
- White Chocolate Crème Brulee

Roasted Pork Loin | \$50.00 Per Person

- House Blend of Fresh Lettuce Julienne Jicama, Cilantro Leaves, Grape Tomatoes & Grilled Carrot Nest
- Sesame Garlic Smoked Pork Loin
- Smashed Sweet Potatoes
- Rough Cut Seasonal Vegetables
- Chocolate Pecan Tart

Stuffed Chicken | \$55.00 Per Person

- Romaine Salad with Tomatoes & parmesan Crisp
- Bacon Wrapped, Pimento Cheese Stuffed Breast of Chicken
- Roasted Potatoes
- Vegetable Medley
- Chocolate Eclair Trifle

Orange Glazed Atlantic Salmon | \$60.00 Per Person

- Spinach Salad with Handpicked Baby Spinach Leaves, Fresh Seasonal Berries, Bleu Cheese Crumbles & Candied Texas Pecans
- Orange Glazed Atlantic Salmon
- Wild Rice Pilaf
- Roasted Tri – Color Carrots
- Vanilla Bean Cream Brulee

Filet Mignon | \$65.00 Per Person

- Bib Wedge with Red & Yellow Pear Tomatoes, Julienne English Cucumber topped with fried & Drizzled with Garlic Ranch Dressing
- 6oz Filet Mignon
- Horseradish Yukon Gold Mashed Potatoes
- Roasted Broccolini
- Apple Carmel Cheesecake

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Lunch Enhancements

Enhancements

- Chicken Noodle Soup - \$6.00 Per Person
- Bouillabaisse Soup - \$6.00 Per Person
- Italian Wedding Soup - \$6.00 Per Person
- Minestrone Soup - \$6.00 Per Person
- Chicken Tortilla Soup - \$6.00 Per Person
- Chef-attended action station \$85.00



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Breaks + Beverages

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Break Options

Oak Cliff | 18.00 Per Person

- Bread Pudding
- Cherry Cobbler with Whipped Cream
- Freshly Brewed Parks Coffee
- Assorted Sodas & Bottled Water

Victory Park | 20.00 Per Person

- Tortilla Chips
- Roasted Tomato Salsa
- Chile Con Queso
- House – Made Guacamole
- Freshly Brewed Parks Coffee & Tea
- Assorted Sodas & Bottled Water

Old East | \$22.00 Per Person

- Fudge Brownies
- Seasonal Fresh Berries
- Mini Cupcakes
- Freshly Brewed Parks Coffee & Tea
- Assorted Sodas & Bottled Water

Break Options Continued:

Knox / Henderson | \$24.00 Per Person

- Toasted Crostini with Spinach Artichoke Dip
- Fruit Tarts
- Hummus with Assorted Gourmet Crisp
- Freshly Brewed Parks Coffee and Tea
- Assorted Sodas & Bottled Water

Preston Hollow | 22.00 Per Person

- Freshly Popped Popcorn
- Warm Salted Pretzels with Mustard and Cheese Sauce
- Assorted Movie Candy
- Freshly Brewed Parks Coffee and Teas
- Assorted Sodas & Bottled Water

Vickery Place | \$28.00 Per Person

- Fruit & Nut Bars
- Trail Mix
- Roasted Edamame & Corn Mix
- Freshly Baked Sunrise Muffins
- Naked Juice Smoothies
- Whole Fruit
- Freshly Brewed Parks Coffee Teas
- Assorted Sodas & Bottled Water

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Breaks + Beverages

Break Options A La Carte

- Tortilla Chips & Salsa – \$ 5.00 Per Person
- Grilled Naan with Spinach-Artichoke Dip \$6.00 Per Person (Minimum 10 Guest)
- Tortillas Chips & Queso - \$8.00 Per Guest
- Assorted Candy Bars & Candies - \$4.00 Each (Billed on Consumption)
- Assorted Individual Chips & Snack Bags – \$4.00 Each (Billed on Consumption)
- House Blend of Mixed Nuts, Texas Pecans, Pistachios, Almonds, and Cashews - \$30.00 Per Pound (One Pound Serves Approximately 3 Guest)
- Jumbo Brownies - \$50.00 Per Dozen
- Jumbo Cookies - \$45.00 Per Dozen
- Warm Soft Pretzels Served with Mustard Sauce & Cheese Sauce \$45.00 Per Dozen

Beverages

- Freshly Brewed Parks Coffee and Hot Teas - \$55.00 Per Gallon
- Freshly Brewed Iced Tea - \$45.00 Per Gallon
- Whole and Skim Milk – 20.00 Per Gallon
- Bottled Juices - \$6.00 Each
- Dasani Bottled Water - \$3.00 Each
- Smart Water – \$5.00 Each
- Hint Water – \$6.00 Each
- San Pellegrino - \$7.00
- Panna Water – \$7.00 Each
- Lemonade - \$35.00 Per Gallon
- Red Bull Energy Drinks - \$6.00 Each
- Assorted Coke Products - \$5.00 Each

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Dinner & Reception

RECEPTION STATIONS

50 PIECE MINIMUM PER SELECTION - \$ 8 PER PIECE

HOT HORS D' OEUVRES

- Grilled Chicken Skewer with Thai Chili Sauce
- Beef Skewer with a Chimichurri Sauce
- Spanakopita with Tzatzik Dipping Sauce
- Crab Cake with Spiced Avocado Aioli
- Shrimp Tempura with Tempura Sauce
- Beef Wellington with Horseradish Sauce
- Miniature Smoked Chicken Quesadilla with House-Made Salsa
- Shrimp & Grits Cakes
- Beef Empanada
- Wild Mushroom Mini tart

COLD HORS D'OEUVRES

- Fresh Tomato Basil Bruschetta
- Caprese Salad Skewer
- Mediterranean Chicken Skewer with Feta, Artichoke Hearts, Red Grapes with Lemon Zest, & A Splash of Citrus Vinaigrette
- Prosciutto Wrapped Asparagus
- Smoked Salmon with Horseradish Cream Crostini

DISPLAYS

25 GUEST MINIMUM (Displays available for 1.5 Hours)

Fresh Sliced Seasonal Fruit - \$22.00 Per Person

- Honeydew Melon, Cantaloupe, Fresh Seasonal Berries & Grapes with Honey Yogurt Dip

Grilled Vegetable Display - \$26.00 Per Person

- An array of Fresh, Grilled and Pickled Vegetables with Fried Capers and Garlic Remoulade

Cheese Display - \$30.00 Per Person

- Imported & Domestic Cheeses Attractively Presented with Grape Clusters, Dried Fruit, Nuts, & An Assortment of Crackers and Crisps

Charcuterie Display - \$34.00 Per Person

- Imported & Domestic Meats, Sausages, Cheeses, Mozzarella, Olives, Artichokes, Mushrooms, Pepperoncini, Bell Pepper, Toasted Nuts, Breads & Crisps

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Dinner Plated

20 Guest Minimum All entrees are served with Freshly Brewed Parks Coffee, Iced Tea & Water.

Pan Seared Chicken - \$50.00 Per person

- House Blend of Mixed Greens, Julienne Jicama, Cilantro Leave, Grape Tomatoes & grilled Carrot Nest
- Artisan Breads & Composed Butters
- Pan Seared marinated Chicken Breast Topped with Pineapple Chutney
- Texas Rice Pilaf
- Seasonal Grilled Vegetables
- Mousse Cream Carmel Duo

Crab Stuffed Chicken Breast – \$55.00 Per Person

- Bib Wedge, Pear Tomato, Julienne Cucumber & Carrots, with Buttermilk Fried Jalapenos
- Crab & Portabella Stuffed Chicken Breast Wrapped with Applewood Smoked Bacon
- Chive Smashed Potatoes
- Seasonal Vegetable Medley
- Peanut Butter Banana Cheesecake

Pork Loin - \$60.00 Per Person

- Bib Wedge, Pear Tomatoes, Julienne Cucumbers & Carrots with Buttermilk Fried Jalapeno's
- Artisan Breads & Composed Butters
- Herb Rubbed Pork Tenderloin with Honey Garlic Sauce
- Ancho Whipped Yukon Potatoes
- Seasonal Vegetable Medley
- Mousse Raspberry Lemon Duo

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Asian Glazed Salmon - \$65.00 Per Person

- Fresh Caprese Salad
- Artisan Breads & Composed Butters
- Asian Glazed Salmon
- Roasted Vegetables
- Minted Couscous with Watermelon & Feta
- Red Velvet Cheesecake

Filet Mignon - \$70.00 Per Person

- Romaine, Crisp Parmesan Chips, & Grilled Sourdough Toast Points
- Artisan Breads & Composed Butters
- Filet Mignon with Orange Horseradish Sauce
- Roasted Potatoes
- Fresh Seasoned Vegetable Medley
- Lemon Shortbread Cake

Dinner Buffets

All buffets are served with Freshly Brewed Parks Coffee, Iced Tea & Water.
The Dallas – \$75.00 Per Person

- Texas Wedge – Bibb, Pear Tomatoes, Julianne Cucumbers & Fried Jalapenos
- Artisan Breads & Composed Butter
- Texas Rubbed Beef Tenderloin
- Crispy Onion Strings & Orange Horseradish Cream
- House Smoked Chicken Brest with Texas BBQ Sauce
- Over The Rainbow Macaroni & Cheese
- Molasses Baked Beans
- Texas Mustard greens
- Southern Style Biscuits
- Texas Peach Cobbler with Vanilla Bean Ice Cream
- Bourbon Pecan Pie

The Plano – \$80.00 Per Person

- Organic Greens with Tomato, Cucumber & Parmesan Crisps, Choice of Dressing
- Artisan Breads & composed Butters
- Pear Tomatoes with Mozzarella & Fresh Basil Drizzled with Balsamic Vinaigrette
- Shell Pasta with Spinach, Mushroom & Cream Alfredo
- Pan Seared Chicken Brest
- Texas Rubbed Brisket
- Oven Roasted New Potatoes
- Mousse Raspberry Lemon Duo
- French Toast Tart drizzled with Carmel & Chocolate

The Arlington – \$85.00 Per Person

- Spinach Salad, Tomatoes, Eggs, Carrots, Queso Fresco Cheese, Bacon & House Made Herbed Croutons with Jalapeno Ranch Dressing
- House – Made Breads & composed Butters
- Cut Seasonal Vegetables with Drawn Butter
- Roasted Pork Loin with Seasonal Texas Fruit Compote
- Cherry Wood Bacon Wrapped Stuffed with Pimento Cheese
- Texas Rubbed Brisket
- Loaded Mashed Potatoes
- Lava Fudge Cake
- Bananas Foster served in a Mason jar



Bar & Wine

Bar & Wine

\$150.00/ Bartender Fee (Minimum 25)

Open Bar Tier One \$45.00/ Per Person

- Vodka – New Amsterdam
- Tequila – Corazon Blanco
- Gin – Bombay Original
- Rum – Plantation 3 Stars
- Bourbon – Four Roses (Yellow Label)
- Scotch – Dewar’s White Label
- Sweet Vermouth – Martini & Rossi – Sweet
- Dry Vermouth – Martini & Rossi – Dry

Open Bar Tier Two \$55.00/ Per Person

- Vodka – Tito’s Handmade
- Tequila – Casamigos (Blanco or Resposado)
- Gin – Gray Whale
- Rum – Mount Gay Eclipse
- Bourbon – High West
- Whiskey – Jack Daniel’s Tennessee
- Scotch – Monkey Shoulder Blended
- Sweet Vermouth – Martini & Rossi – Sweet
- Dry Vermouth – Martini – Rossi – Dry

Beer & Wine \$40.00/Per Person

- Domestic Beer
- Local Beer
- Imported Beer
- White Wine
- Red Wine

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Beer Selections

- Domestic beer \$7.00/each
 - Coors Light, Coors, Bud Lite, Budweiser, Miller Lite
- Imported beer / microbrew - \$9.00/each
 - Stella Artois, Corona, Local IPA, local hefeweizen, local amber, local stout

Tier One Wine \$7.00/glass | \$25.00/bottle

- Proverb Varietals: Chardonnay, sauvignon blanc, merlot, cabernet sauvignon

Tier Two Wine

White / Rose:

- La Crema Russian Chardonnay \$65.00/bottle
- Santa Margarita Pinot Grigio \$60.00/bottle
- Kim Crawford Sauvignon Blanc \$42.00/bottle

Bubbly:

- Moet & Chandon Imperial \$135.00/bottle
- Piper-Heidsieck Cuvee Brut \$130.00/bottle
- Daou Rose \$48.00/bottle
- Cremant de Limoux Rose \$49.00/bottle

Red Wine:

- Decoy Limited Cabernet \$78.00/bottle
- Cambria Julia’s Vineyard Pinot \$55.00/bottle
- Salentein Reserva Malbec \$50.00/bottle
- Luke Merlot \$60.00/bottle