



General Pricing

BAR SET-UP FEE: \$450 Per Bar | **BAR SALE MINIMUM:** \$900 per bar.

Types of Bar Options all bars will have a 23% service fee + MN sales tax added

CASH BAR: Guests pays for beverages. Host pays for bar set up and bar minimum difference if not met by guests.

HOSTED BAR: Host pays for all beverages.

SOFT HOSTED BAR: Host pays for beer, wine, and N/A drinks. Guests pay for liquor and mixed drinks.

SOFT BAR: Host or guest pays. Beer, wine, sodas, and bottled water are available.

Beverage Pricing

- WINE / SPARKLING / CHAMPAGNE**\$6 - \$8 per glass | \$30 - \$40 per bottle
- SPARKLING N/A CIDER**..... \$13 per bottle
- DOMESTIC BOTTLED BEER**..... \$5 - \$6 per bottle
- CRAFT BOTTLED BEER** \$7 per bottle
- DOMESTIC BOTTLED CIDER**..... \$7 per bottle
- SELTZERS** \$7 per can
- BOTTLED WATER** \$3 per bottle
- CANS OF COCA COLA PRODUCTS** \$3 per can
- PREMIUM SPIRITS** \$7 - \$9 per pour

• **PULL TABS** \$200/2 boxes | **BEAN BAGS & JENGA..** available upon request •

Wine Selection

- Chateau Souverain
- Clos Du Bois **8 | 40**
Cabernet, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Sauvignon Blanc
- Proverb **6 | 30**
Cabernet, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Rose, Sauvignon Blanc
- Wycliff Brut Sparkling **6 | 30**
Brut, Rosé
- Chandon Sparkling **60**
Brut, Rosé
- Veuve Clicquot RSV **90**
Brut
- Beau Joie **80**
Brut Champagne

Beer Selection

- Angry Orchard **7**
- Blue Moon **7**
- Budweiser **6**
- Bud Light **6**
- Coors Banquet **6**
- Coors Light **6**
- Grianbelt Premium **6**
- Grainbelt Nordeast **6**
- Guinness **7**
- Hamms **5**
- High Noon **7**
- Lagunitas IPA **7**
- Michelob Golden Light **6**
- Miller Lite **6**
- Modelo Especial **7**
- Pacifico **7**

PBR 5

- Summit EPA **7**
- Summit Saga **7**
- Summit Pills **7**
- White Claw **7**

Premium Spirits

- Bacardi Limon & Silver Rum **7**
- Ron Matusalem Platino **8**
- Ron Matusalem Clasico **8**
- Bombay Sapphire Gin **8**
- Boodles Gin **8**
- Bulleit Bourbon **8**
- Bulleit Rye **8**
- Pendleton **8**
- Pendleton 1910 Rye **9**

- Captain Morgan Rum **7**
- Crown Royal Whiskey **7**
- Cuervo Gold Tequila **7**
- Dewars Scotch Whiskey **7**
- Don Julio **8**
- E&J Brandy **7**
- Grey Goose Vodka **9**
- Hangar One Vodka **7**
- Jack Daniels **8**
- Jameson **8**
- Jim Beam **7**
- J.W. Black **9**
- Makers Mark **8**
- Stranahan's Single Malt **9**
- Tanqueray **7**
- Three Olives **7**
- Three Olives Espresso **7**



Shareable Appetizers

CHARCUTERIE BOARD \$125-\$375

CHOOSE YOUR SIZE: Small | Medium | Large
assortment of cured meats and cheeses with pickles, mustards, fruit preserves, and crackers

HUMMUS PLATTER \$75-\$125

CHOOSE YOUR SIZE: Small | Medium | Large
chickpea hummus, fresh veggies, olives, pepperoncini, grilled naan

SHRIMP COCKTAIL \$225 (serves 25)

50 jumbo black tiger shrimp, with lemon and cocktail sauce

Passed Appetizers

GRILLED SHRIMP & PINEAPPLE SKEWERS \$5/each

a jumbo black tiger shrimp, grilled and tossed in lemon and garlic butter, skewered with grilled pineapple

WATERMELON SKEWERS \$3/each

diced watermelon, basil, saba, evoo, black lava salt

CAPRESE SKEWERS \$3.75/each

fresh mozzarella, cherry tomato, basil, saba, evoo, coarse salt and pepper

TOMATO BRUSCHETTA \$3/each

toasted baguette, tomato, onion, garlic, basil, saba, evoo

GOAT CHEESE BRUSCHETTA \$4/each

toasted baguette, local chevre, caramelized onion, roasted mushrooms, chives

MEAT & CHEESE SKEWERS \$4/each

assortment of cured meat and cheese, cornichon

Wings N' Things

LIL BUCKY'S DRUMSTICKS \$75 (serves 25)

25 broasted chicken drummies with sweet bbq

CLASSIC WINGS \$60 (serves 20)

5 lbs crispy fried chicken wings with choice of rub/sauce and dipping sauce

RUBS & SAUCES

- Ghost Pepper Dry Rub
- Ranch Dry Rub
- Dill Dry Rub
- Buffalo Sauce
- Bourbon BBQ Sauce

DIPS

- Ranch
- Bleu Cheese Dressing
- Smoked Gouda Dip

Attention guests with allergies: Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. Please make your server aware of any allergies you may have when you place your order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For parties of 50 or less

Sides

BRAISED COLLARD GREENS \$20 (serves 8-10)

ham shank, collard greens

MAC & CHEESE \$20 (serves 8-10)

cavatappi, smoked gouda mornay

CHEESY GRITS \$18 (serves 8-10)

white grits, cheddar, gruyere

SEASONAL VEGGIE mkt (serves 8-10)

seasonal rotating

CORNBREAD \$45 (serves 35)

HOUSE SALAD \$45 (serves 24)

mixed greens, cucumber, tomato, onion, sunflower seeds, champagne vinaigrette

CAESAR SALAD \$45 (serves 24)

romaine, parmesan, crouton, house made Caesar dressing

HERB ROASTED

FINGERLING POTATOES \$15 (serves 8-10)

Ala Carte Meats

BROASTED WHOLE CHICKEN \$30 (serves 4)

regular or spicy ghost pepper, gluten free

SMOKED WHOLE CHICKEN \$30 (serves 4)

FULL BRISKET \$275 (serves 20)

12 hr smoke, with Carolina bbq sauce

PULLED PORK \$80 (serves 12)

5# smoked pork shoulder, with Carolina bbq

WHOLE PRIME RIB ROAST \$400 (serves 35)

whole smoked prime rib, with horseradish crema, and Jus

SMOKED BABY BACK RIBS \$35 per rack (serves 3)

6 hr smoked ribs with sweet bbq sauce

Coffee Station

COFFEE \$50/bottomless

includes cream and a variety of sugars/sweeteners