



BAR PACKAGE

ALL BAR ITEMS \$16 AND UNDER*

**NO SHOTS OR DOUBLES. NO WINES BY THE BOTTLE.*

MIDNIGHT KISS

botanist gin, fresh lemon juice, and simple syrup
shaken with a merlet crème de mûre blackberry drizzle

SETTING RESOLUTIONS

rémy martin vsop, cointreau, and fresh lemon juice
shaken ice cold with a lemon twist

TIMELESS TRADITION

four roses small batch bourbon, orange, and cherry
stirred with a dash of peychaud bitters and simple syrup

CRANBERRY COUNTDOWN

three olives vodka, cointreau, cranberry, and fresh lime juice
shaken and served in a martini glass with a citrus garnish

FIRECRACKER

tradicional blanco, cointreau, fresh lime juice, and agave nectar
muddled with jalapeño slices for an extra kick



VAULTED SECRETS

GENERAL ADMISSION BUFFET

STARTERS:

House Salad
Hawaiian Rolls

MAINS (CHOICE OF 1):

Maple Glazed Salmon
Beef Short Rib
Chicken Parmesan

SIDES:

Mac n Cheese
Broccolini
Mashed Sweet Potatoes