



Cocktail Menu

Old Fashioned

Bulleit Rye, Luxardo cherry, orange wheel, sugar cube and bitters

Smokey Martini

Belvedere Unfiltered, Ardbeg 10yr and bacon wrapped blue cheese olives

Grey Area

Kappa Pisco, Aperol, Campari, Passion Fruit Lemon

Sazerac

Bulleit Bourbon, Absinthe, Peychaud bitters and a sugar cube

Smoke n Rocks

I.W.Haprer, lemon, cane syrup and topped with Lagavulin 16yr.

Marquee Mule

Ketel One vodka, lime, and Fever Tree ginger beer

Dutch Mule

Nolet's Silver, fresh muddled raspberries, lime mint and Fever Tree ginger beer

French 75

Tanqueray, lemon, cane syrup and topped with Chandon sparkling wine

Marquee Cadillac Margarita

Don Julio Reposado, lemon, lime, agave nectar and topped with Grand Marnier

Old Cuban

Ron Zacapa Rum, fresh mint, lime, agave nectar served up



Wine list

	By the glass	Bottle
<u>Bubbles</u>		
Chandon Brut Sparking- Napa 187ml	\$8	
Chandon Rose Sparking- Napa 187ml	\$8	
La Todera Prosecco- Italy		\$36
Moet Chandon Brut Imperial- France		\$100
Ruinart Blanc de Blanc- France		\$120
Veuve Clicquot- France		\$100
Dom Perignon- France		\$300
 <u>White Wine</u>		
Stellina Di Notte Pinot Grigio – Italy	\$7	\$28
Sterling Sauvignon Blanc- Napa	\$8	\$30
Woodwork Chardonnay- Central Coast	\$6	\$22
Smoke Tree Chardonnay- Sonoma	\$9	\$34
 <u>Red Wine</u>		
Woodwork Pinot Noir – Central Coast	\$6	\$22
Smoketree Pinot Noir- Sonoma	\$10	\$38
Newton Red Label Claret- Napa	\$12	\$46
Uppercut Cabernet Sauvignon- Napa	\$11	\$44

Marguee LOUNGE

Bottle Service

Vodka

Smirnoff 80	\$150
Ketel One	\$225
Cîroc & Cîroc Flavors	\$225
Belvedere	\$250
Grey Goose	\$275
Belvedere Magnums	\$325
Grey Goose Magnums	\$400

Whiskey/ Bourbon

Dickel #8	\$150
Jack Daniels	\$225
Bulleit Bourbon or Bulleit Rye	\$225
Makers Mark	\$235
Crown Royal	\$250

Scotch

JW Black	\$250
JW Blue	\$425

Gin

Tanqueray	\$180
Nolet's	\$185
Bombay Sapphire	\$250

Marguee LOUNGE

Bottle Service

Tequila

Peligroso Blanco	\$185
Don Julio	\$250
Patron Silver	\$275
Deleon Reposado	\$295
Don Julio 1942	\$350
Patron Platinum	\$375

Rum

Bacardi	\$175
Captain Morgan	\$175
Ron Zacapa	\$195

Cognac

Hennessy VS	\$250
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Bubbles

La Todera Prosecco- Italy	\$36
Moet Chandon Brut Imperial- France	\$100
Ruinart Blanc de Blanc- France	\$120
Veuve Clicquot- France	\$100
Dom Perignon- France	\$300
Moet Chandon Brut Imperial – Magnum France	\$285

Non- Alcoholics

Red Bull & Red Bull Editions	\$4
Fiji Water	\$6

Marguee LOUNGE

Food Menu

Steak Bites

beef tenderloin bites, hoisin sauce, horseradish cream

\$12

Cheese & Charcuterie Plate

selection of cured meats and cheeses served with nuts, dried fruit, and crostini

\$13

Stuffed Chorizo Poppers

chorizo, jalapeno, queso fresco, white cheddar, sour cream

\$7

Sliders

USDA angus, american cheese, iceberg lettuce, tomato, secret sauce

\$9

BBQ Chicken Flat Bread

sweet smoky BBQ sauce, shredded chicken, red onions, jack cheese, cilantro, cashews

\$8

Bacon & Pear Brie Flat Bread

applewood smoked bacon, pear, brie cheese

\$8