



# events bar menu

house & premium bars: \$250 bartender fee, first 2 hours +\$50 for each additional hour. all prices subject to tax and service charge.\*

## house bar

### wine \$48/bottle

bonnamy cremant sparkling, loire valley, fr  
vino pinot grigio, columbia valley, wa  
vino red blend, columbia valley, wa

### beer \$9/each

rainier lager 16oz, seattle, wa  
pike brewing pils 12oz seattle, wa  
pike brewing ipa 12oz seattle, wa  
republic of cider 16oz, seattle, wa

### spirits \$14/drink

heritage vodka, wa  
oola gin, wa  
four roses bourbon, ky  
pueblo viejo tequila, mx  
plantation 3 star rum, jm

## premium bar

beer follows  
house menu

### wine \$65/bottle

treveri cellars blanc de blanc sparkling, columbia valley, wa  
copain "tous ensemble" chardonnay, sonoma coast, ca  
six peaks, pinot gris, willamette valley, or  
miraval rose, provence, fr  
sass, pinot noir, willamette valley, or  
mullan road, cabernet sauvignon, columbia valley, wa

### spirits \$16/drink

tito's vodka, tx  
tanqueray gin, uk  
maker's mark bourbon, ky  
espolon blanco tequila, mx  
smith & cross rum, jm

## specialty cocktails (add-on)

specialty cocktails  
serve 40 drinks  
per gallon,  
\$650/each

### aviation

gin, maraschino liqueur, fresh lemon, creme de violette, cherry

### ben paris old fashioned

whiskey blend, cherry bark/vanilla bitters, molasses caramel, orange & cherry

### bistro french 75

cognac, orange liqueur, fresh lemon, sparkling wine, lemon twist

### blackberry margarita

tequila, blackberry, agave nectar, orange blossom water, fresh lime, sea salt

### brown derby

bourbon, honey, fresh grapefruit & lemon

### passion fruit daquiri

rhum agricole, passionfruit, cane syrup, fresh lime, crushed ice

## soft drinks & mixers

coke, diet coke, sprite, ginger ale, club soda, tonic,  
cranberry, pineapple \$4/each

bottled water: acqua panna still, san peligrino sparkling \$6/bottle

\*service charge of 25% is applied to all events. 20% goes to staff servicing the event and 5% to house. all brands listed subject to change based on availability and will be substituted with comparable product when necessary.

# events menu

## passed appetizers

available by the dozen, each

**smoked salmon tartine**  
dill creme fraiche, cherry tomatoes \$6/pc

**ricotta toast**  
prosciutto di parma, aged balsamic \$4.5/pc

**bacon-wrapped jalapeños**  
cream cheese filling \$7/pc

**deviled eggs**  
pickled shallot, dill \$4.5/pc

**grilled shiitake mushrooms**  
green onion, sesame, tamari \$4.5/pc

**ben paris burger sliders**  
smoked gouda cheese, caramelized onions \$7/pc

**pulled pork sliders**  
spicy kale slaw \$7/pc

**buttermilk hush puppies**  
smoked paprika, sweet corn, jalapeno \$4/pc

**caprese skewers**  
mozzarella, basil, tomatoes, balsamic glaze \$4.5/pc

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**wedge salad**  
green goddess dressing, cherry tomato, bacon, bleu cheese \$12/guest

**caesar salad**  
focaccia breadcrumbs, parmegianno \$12/guest

**hummus & crudite**  
fresh and pickled vegetables, seasonal accompaniments \$16/guest

**burrata cheese platter**  
fresh fruit, heirloom tomato, basil, balsamic, crostini \$18/guest

**charcuterie**  
preserves, pickles, mustard, crackers \$22/guest

**cheese board**  
nuts, honey, fresh bread and crackers, dried & seasonal fruit \$22/guest

**shellfish tower**  
oysters on the half shell & shrimp cocktail + accompaniments \$28/guest

**fried chicken**  
mac & cheese, kimchi, sesame-honey \$26/guest

**grilled flat iron steak**  
crispy yukon gold potatoes, chimichurri \$28/guest

## stations

minimum 15 guests