

CEDARBROOK

BAR MENU

\$125.00 bar setup fee and \$60 per hour bartender fee. Additional beverages may be available upon request. All prices are based on a hosted bar. Non-hosted bar pricing is available upon request. Any spirits in the House and Premium may be substituted by Top Shelf items, priced per bottle, at \$190 each.

LIQUOR

House

Featuring Spirits by LeVecke

Vodka, gluten free, distilled 6 times

Missouri, USA

Gin, classic London dry profile

Hawaii, USA

American Whiskey, corn, malt, rye

Kentucky, USA

Scotch, malted barley, corn

Speyside, Scotland

Bourbon Whiskey, Kentucky corn

Mira Loma, USA

Silver Rum, column distilled

Barbados

Gold Tequila, agave, cane sugar

Tequila, Mexico

Premium

Tito's Vodka

Lewis & Clark Gin

Crown Royal Canadian Whiskey

Famous Grouse Scotch

Four Roses Bourbon Whiskey

Plantation Three-Star Rum

Milagro Silver Tequila

Top Shelf

Grey Goose Vodka

Tanqueray 10 Gin

Pendleton Canadian Rye Whiskey

Johnny Walker Black Lable Scotch

Woodford Reserve Bourbon

Pierre Ferrand 1840 Cognac

Clement Rum

Casa Noble Blanco Tequila

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LIQUOR

Batched Cocktails

Tommy's Margarita

Tequila, Agave Nectar, Orange Blossom Water, Fresh Lime

Lychee Kiss

Vodka, Giffard Lychee Liquor, Lemon Juice, Simple, Mint Garnish

Classic Old Fashion

Whiskey, Demerara Sugar, Cherry

Spanish Gin & Tonic

Gin, Craft Tonic, Seasonal Embellishments

Classic Seasonal Daiquiri

Light Rum, Lime, Simple, Seasonal Fruits

French 75

Gin, Simple, Lemon, Bubbles

NON-ALCOHOLIC

House

Soda: Coke Products

Bottled Juices

Premium

Acqua Panna Still

& San Pellegrino Sparkling

CEDARBROOK

BAR MENU

Full wine list available. Additional beverages may be available upon request.

BEER

Domestic

Rainier
Budweiser
Bud Light

Imported / Microbrew

Stella Artois
Modelo Especial
Pike Brewing Pilsner
Elysian "Space Dust" IPA
Ghostfish Belgian White Ale (GF)
Ace Mango Cider (GF)
Athletic Brewing (NA)

WINE

All wine selections grown and produced in Columbia Valley, WA

House

Featuring thoughtfully crafted rotations such as:

Chardonnay
Sauvignon Blanc
Rose
Red Blend
Cabernet Sauvignon

Premium

Chardonnay - High Heaven
Pinot Grisso - ViNo
Riesling - High Heaven
Merlot - High Heaven
Cabernet Sauvignon - High Heaven
Red Blend - ViNo

Pricing and policies are subject to change without notice.
Hosted Bar prices are exclusive of current Washington sales tax.

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BAR ADD ONS

Bloody Mary Bar

Custom made Bloody Marys,
curated for each guest, built upon request

Vodka, Tequila, & Gin

Classic & Spicy

Olives, Variety of Peppers, Fresh, Pickled, & Preserved Vegetables, Savory Garnishes

Mimosa & Bellini Bar

Beautifully built Bellinis and Mimosas, using specially selected
sparkling wines and delicious fresh fruits

House Sparkling Wine & House Sparkling Rose

Fresh Orange, Pineapple, Grapefruit, & Cranberry Juice

Seasonal Fruit Purees

SOMMELIER'S SELECTION

LUXURY WINE

Sparkling

Treveri "Blanc de Blanc," WA

Green apple and a hint of brioche are balanced by bright acid and touch of yeast on the palate for a cool, crisp finish.

Lu & Oly "Untethered," WA

This chardonnay bubbly gives honeysuckle, peach, and apple on the nose, and leads into crisp green apple, apricots, lemon cream, and melon on the palate. The beads are fine with great texture.

Bisol "Jeio" Rose Prosecco, Italy

Pink and delicate appearance in the glass, with a very fine and lively perlage. Soft and balanced, clean cut, distinct, elegantly penetrating on the pallet. A floral sweetness of rose and lily of the valley, with fresh citrus on the nose.

White

A'Maurice "Connor Lee Vineyard" Chardonnay, WA 2016

Pale straw yellow. Light aromas of apple, pear and citrus fruits plus hints of flowers and stone. Juicy and penetrating, conveying a distinctly cool cast to its orchard fruit and mineral flavors. Tangy more than fleshy, this wine displays moderate concentration and length, but offers good refreshment value.

Abeja Chardonnay, WA 2020

This Chardonnay has the essence of a freshly baked lemon meringue pie, green apple, and Bartlett pear. It is both dense and bright, with a hint of vanilla and cinnamon coming from its time in barrel.

EFESTE "Feral" Sauvignon Blanc, WA 2021

Lovely notes of white grapefruit integrated with floral components. Wet stone and tarragon carry through to a finish of lemon thyme. The palate is focused and lively with a wonderful expression of fruit.

Cedergreen "Old Vines" Chenin Blanc, WA

Balances minerality with aromas of D'Anjou pear and Jamaican ginger. Piercingly fresh yet succulent. Hand harvested, hand sorted, stored and stirred on the lees to promote mouth feel and creaminess.

Long Shadows "Poet's Leap" Riesling, WA 2020 (off-dry)

Plentiful aromas of caliche and wet rock, followed by notes of lime and flowers. The palate drinks dry, full of citrus flavors, tightly wound with electric acidity.

Lu & Oly "Flowerhead" Sauvignon Blanc, WA 2021

Delightful and fruit forward with zesty citrus and herbaceous aromas. The pallet balances crisp acidity with notes of grapefruit with white florals and lime, and a lengthy finish.

SOMMELIER'S SELECTION LUXURY WINE

Red

Trisaetum Pinot Noir, Willamette Valley OR 2020

Tart raspberry, plum and cherry fruit comes up fresh and forward, and the wine is sculpted into clean varietal flavors. It reflects the same vinification and cellar care as the more exclusive bottlings.

A'Maurice "Fred" Syrah, WA 2014

Bright and high toned, obvious from the moment it leaves the bottle with its bright red complexion. It showcases the usual lavender oil and bright nose of the Tablas Creek clone, but it is expressing more red fruit notes. Bouncy and bright in the mouth while round and plush tannins maintain through to the end.

Abeja Merlot, WA 2018

A full and expressive nose displays aromatics of freshly baked pie, pepper and baking spice. The glimmering ruby coloring draws you in and reflects the beautiful red fruit notes on the palate. This well structured wine opens with mouthwatering notes of cranberry, which develop into riper notes of strawberry with lifts of freshly cracked pepper and a pop of spice before resolving into a smooth finish.

Board Track Racer Cabernet Sauvignon, WA 2021

Dark, dense flavors including blackberry and blueberry compote present on the nose and carry onto the palate. Integrated oak characteristics develop mid-palate with cocoa and vanilla, and mingle with cherry and more dark fruits that lead into a lengthy finish.

Abeja Cabernet Sauvignon, WA 2018

An intriguing nose displays aromas of cola, cloves, leather and plum. Muscular tannins are well balanced by fruit and come into further harmony with earthy, sophisticated layers. On the palate huckleberry, cassis and Morello cherries are matched by briny olive, walnut and black pepper which drive toward a lingering finish.

EFESTE "Final-Final" Red Blend, WA 2018 (Cabernet/Syrah)

Half Cabernet Sauvignon and half Syrah, this wine leads with aromas of ripe, fresh raspberry, cranberry and chocolate. The palate is balanced and silky smooth in flavors of red fruit and chocolate.

Mark Ryan "The Dissident" Red Blend, WA 2020 (Cab, Merlot, Cab Franc, Petit Verdot)

Sultry aromatics of black cherry, leather and game. A broad mid-palate of blueberry and licorice that gives way to a firm, balanced finish.