

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

Standard

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

Classic

Tito's Vodka

Famous Grouse Scotch

Four Roses Bourbon

Sauza Silver Tequila

Bombay Gin

Bacardi Rum

Jim Beam Whiskey

Bailey's Irish Cream

Kahlua Coffee Liqueur

Comari

Premium

Grey Goose Vodka

Bombay Sapphire Gin

Johnny Walker Black Scotch Maker's

Mark Bourbon

Milagro Silver Tequila

Knob Creek Rye

Crown Royal Whiskey

Hennessy VS

Chudanut Bay Espresso Liqueur

Gran Marnier

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LIQUOR

Batched Cocktails

Pomegranate Cosmopolitan
Vodka, Triple Sec, Pomegranate Puree, Fresh Lime Juice

Espresso Martini
Vodka, Espresso Liquor, Irish Cream

Verde Margarita
Tequila, Triple Sec, Fresh Lemon & Lime Juice, Kiwi Puree

Peach Bellini
Peach or Pear Puree, Bubbles

Mojito Martini
White Rum, Minted Syrup, Fresh Lime Juice

Maple Old Fashioned
Bourbon, Maple Syrup, Amarena Cherry, Orange Peel, Bitters

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BAR MENU

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

WINE

All wine selections grown and produced in Columbia Valley, WA

Standard

Featuring thoughtfully crafted rotations such as:

Boomtown Chardonnay
Vino Pinot Gris
Stonecap Red Blend
Portlandia Cabernet

Premium

Willamette Valley Dijon Clone Chardonnay
Ponzi Pinot Gris
Argyle Rose
Substance Sauv Blanc
Mullen Road Cabernet by Cakebread
Inscription Pinot Noir
Owen Roe Syrah
Townshend GSM

Classic

Featuring thoughtfully crafted rotations such as:

Argyle Chardonnay
Rainstorm Pinot Gris
Revelation Rose
Substance Cabernet
Dough Pinot Nior
Hedges CMS

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BEER

Domestic

Rainier
Budweiser
Bud Light

Imported / Microbrew

Stella Artois
Modelo Especial
Cedarbrook Rooftop IPA
Elysian "Space Dust" IPA
Athletic Brewing (NA)
Schilling Cider (GF)

NON-ALCOHOLIC

House

Soda: Coke Products
Bottled Juices

Premium

Acqua Panna Still
& San Pellegrino Sparkling

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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 Pickles, & Preserved Vegetables, Savory Garnishes

Bubbles Bar

This addition to your event will provide an educational and enjoyable experience for your guests as they try and compare different types of sparkling beverages. Guests will have the opportunity to sample bubbles from around the world, including Italy, France, Spain, Chile, Argentina, South Africa, California, and Oregon. Once they have found their favorite, they can get creative and customize their bubbles with fresh purees and seasonal fruits.

The Art of Smoke

Looking to add some excitement to your event? How about trying smoked cocktails? Our skilled bartender will not only prepare your favorite cocktails but also infuse them with a smoky flavor that will tantalize your taste buds. From the classic Smoked Cherry Old Fashioned to the unique Smokey Bloody Mary, this experience will surely be a hit with your guests. Take advantage of this unique and unforgettable addition to your event.

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.