

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*

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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

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

## WINE

All wine selections grown and produced in Columbia Valley, WA

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### *Standard*

*Featuring thoughtfully crafted rotations such as:*

Boomtown Chardonnay  
Vino Pinot Gris  
Stonecap Red Blend  
Portlandia Cabernet

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### *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

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### *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*

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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*

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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*

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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.