

#### **BAR SELECTIONS**

Bartender services are required and will be charged at \$55 per bartender, per hour with a minimum of two hours of service.

The prices below are host/no-host. Hosted prices are subject to the mandatory service charge and tax. No-host prices are inclusive of mandatory service charge and tax and may be purchased with cash or a credit card.

### Host / No-Host

Soft Drinks \$4.00 / \$5.00
Assorted DRY Soda \$5.00 / \$6.00
House Red and White Wine \$9.00 / \$10.00
Domestic Beer and Imported \$7.00 / \$8.00
Northwest Microbrew Beer \$7.00 / \$8.00
Our beers rotate seasonally.

### Featured Northwest Liquors

Fremont Mischief Distillery 'John Jacob' Rye Whiskey
Sparkle Donkey Tequila
Batch 206 Distillery Vodka
Copperworks Distillery Gin
\$10 Host/\$12 No-Host

# **House Liquors**

Svedka Vodka
Gordon's Gin
Bacardi Silver Rum
Evan Williams Bourbon
Dewar's Scotch
El Jimador Tequila
Christian Brothers Brandy
\$9 Host/\$11 No-Host

# Premium Liquors

Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan's Rum
Jack Daniel's Bourbon
Chivas Regal Scotch
Sauza Hornitos Tequila
Hennessy VS Brandy
\$10 Host/\$12 No-Host

### Top Shelf Liquors

Grey Goose Vodka
Hendrick's Gin
Mount Gay Rum
Knob Creek Bourbon
Glenlivet Single Malt Scotch
Patron Silver
Rémy Martin VSOP
\$12 Host/\$14 No-Host

### Martinis and Signature Cocktails

Please add \$2 per martini to the above prices.



#### **ADD A TWIST**

Bars only offered as hosted.

#### Modern Cocktail Creation Bar

Handcrafted artisanal cocktails featuring local ingredients and Bell Harbor flare. \$15 per drink

### On the Spot Martini Bar

Premium \$13 per drink, Top \$15 per drink, Northwest/Local \$13 per drink

Choose your method: dirty, dry, bone dry, shaken, stirred, gibson, up, rocks, vesper, gimlet Choose your garnish: olives, bleu cheese olives, pearl onions, lemon twist, lime twist, orange twist, grapefruit rind

#### Classic Revival Bar

\$12 per drink

Manhattan, French 75, Sidecar, Mint Julep, Grape NeHi, Tom Collins, Negroni, Dark N Stormy

#### **Bubble Bar**

Your choice of liqueur, puree, fresh fruit or sparkling wine. \$13 per drink
St. Germain, Mimosa, Raspberries, Peach Nectar, Bellini, Blood Orange Puree, Strawberries, Passionfruit

# Scotch Tasting Bar

\$20 per person

Glenlivet 12yr, Macallan 12yr, Johnny Walker Red, Lagavulin 16yr, Highland Park 12yr, Chivas Regal, Johnny Walker Gold, Oban 14yr

# Local vs Regional Whiskey Tasting Bar

Compare Washington's local handcrafted whiskey/bourbons compared to some of the biggest names in the country. \$20 per person

Jack Daniels, Crown Royal, Bulleit, Knob Creek, Basil Haydens, Fremont Mischief Distillery 'John Jacob' Rye Whiskey, OOLA, Copperworks, Dry Fly, Bainbridge Organic Distillers

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 23% taxable service charge. Of that amount, 15.6% will be paid directly to your service personnel. Consuming raw or undercooked meats may increase your risk of foodborne illness.

