

### **Beer & Wine**

### **Classic Craft Cocktails**

**Pick three of the following:** 

Budlight, Budwiser, Coors Light, Corona, Heinekin, Seasonal Ipa, Stella, Michelob Ultra, White Claw

### Pick two of the following:

Cabernet Sauvignon, Chardonnay, Merlot, Pino Grigio, Pino Noir, Sauvignon Blanc

We carry seasonal wines from the following regions: West Coast American, South American, Italian, and Spanish

### Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Bottle Water

## \$20 Per Person

Champagne Toast

\$5 Per Person

**Stemware** \$2 Per Glass

Craft Cocktails Spirits Campari, Compass Box Glasgow Blend Scotch, Dry Vermouth, Esme Gin, Espolon Blanco, Evan Williams 1783, Fernet Branca, Mezcal Union Joven, Plantation 3 Star, Sweet Vermouth, Tito's Vodka

### Liqueurs

Amaretto Liqueur, Blue Curasao, Dry Curasao, Luxardo Maraschino Liqueur, Peach Schnapps, Yellow Chartreuse

### Syrups

Demerara Syrup, Grenadine Syrup, Honey Syrup, Orgeat Syrup, Simple Syrup

# 3 Choices Of Beer 3 Choices Of Wine

### Soft Drinks, Mixers, Fresh Juices, & Bitters

Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Cranberry, Grapefruit, Lemon, Lime, Orange, Pineapple, Angostura, Orange Bitters

### Example Drinks:

Classic Daiquiri, Manhattan, Margarita, Moscow Mule, Negroni, Old Fashioned, Tom Collins

### \$30 Per Person

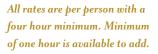
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### **Tiki Upgrade**

### Pick two of the following:

Beach Comber, Blue Hawaiian, Blue Lagoon, Caipirinha, Dark 'N' Stormy, Jungle Bird, Lost Lake, Mai Tai, Mojito, Navy Grog, Pain Killer, Pina Colada, Queen's Park Swizzle, Rum Punch

### \$40 Per Person



Mixologist/bartender on site if alchohol is provided \$60 per hour with a four hour minimum.

7% tax will be add to total and pre-tip is optional. 3% added to payments using a credit card.