



STK[®]
STEAKHOUSE

GROUP & PRIVATE DINING

MENUS ARE SEASONAL, ITEMS & PRICING ARE SUBJECT TO CHANGE



CONTENT

- 04** LUNCH PACKAGES
- 07** DINNER PACKAGES
- 12** BRUNCH PACKAGES
- 13** UPGRADE OPTIONS
- 14** HORS D'OEUVRES
- 15** STATIONS
- 17** BAR PACKAGES

EXPRESS LUNCH

\$49 PER PERSON (AVAILABLE MONDAY - FRIDAY UNTIL 2:30PM)

STARTER

(SERVED FAMILY STYLE) +\$10 FOR CHOICE OF

CLASSIC CAESAR parmigiano reggiano - lemon black pepper emulsion - herb crouton

BURRATA heirloom tomatoes - basil pesto - reduced balsamic

TUNA TARTARE* hass avocado - taro chips - soy-honey emulsion

ENTRÉES

(SERVED FAMILY STYLE)

STK FILET SANDWICH* caramelized onion - gruyere - horseradish cream - fries

MUSHROOM & TRUFFLE TAGLIATELLE pecorino - braised mushrooms - shaved black truffle

CHICKEN BREAST SANDWICH grilled or fried - blt - white cheddar - chipotle aioli - fries

DESSERT (SERVED FAMILY STYLE)

STK SIGNATURE DESSERT BOARD assortment of chef selected desserts



Menu price is not inclusive of tax & service fee. Menu items are subject to change based upon availability & seasonal changes. *Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of a food borne illness especially when you have a medical condition.

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3 COURSE LUNCH

\$79 PER PERSON (AVAILABLE MONDAY - FRIDAY UNTIL 2:30PM)

STARTER (CHOICE OF 2 - SERVED FAMILY STYLE).....

CLASSIC CAESAR

parmigiano reggiano - lemon black pepper emulsion
herb crouton

TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato

JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

PREMIUM OPTION

LIL' BRG +\$9 PER PERSON

wagyu beef - special sauce - sesame seed bun

ENTRÉES (CHOICE OF 3 - SERVED INDIVIDUALLY OR FAMILY STYLE).....

STEAKHOUSE SKIRT 8OZ*

FILET 6OZ

CHICKEN SANDWICH

grilled chicken - blt - white cheddar - chipotle aioli - fries

WAGYU BURGER & FRIES*

7oz beef patty - american cheese - lettuce - tomato
onion - special sauce - fries

MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - shaved black truffle

ORA KING SALMON

brussels sprouts - roasted potatoes - sherry gastrique
dijon mustard cream

SIDES (CHOICE OF 2 - SERVED FAMILY STYLE).....

PARMESAN TRUFFLE FRIES

YUKON GOLD MASHED POTATOES

TRADITIONAL MAC & CHEESE

CREAMED SPINACH

DESSERTS (CHOICE OF)

FLOURLESS CHOCOLATE CAKE

BANANA BREAD PUDDING

vanilla ice cream - toffee sauce



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WORKING LUNCH

CHOICE OF 3 - \$39 PER GUEST / HOUR - *20 PERSON MINIMUM - AVAILABLE UNTIL 2:30PM

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato

STK FILET SANDWICH*

caramelized onion - gruyere - horseradish cream - fries

CHICKEN BREAST SANDWICH

grilled chicken - blt - white cheddar - ranch dressing

BRAISED SHORT RIB QUESADILLA

fontina cheese - tomatoes - chimichurri - flour tortilla
mustard cream

WAGYU BURGER & FRIES*

7oz beef patty - american cheese - lettuce - tomato
onion - special sauce - fries

SMOKED BACON COBB SALAD

hard boiled egg - grilled chicken - peppers - blue cheese
avocado - tomato - ranch dressing

CLASSIC CHICKEN CAESAR

grilled jidori chicken - parmigiano reggiano - lemon black
pepper emulsion - herb crouton

CLASSIC SHRIMP CAESAR

grilled shrimp - parmigiano-reggiano - lemon black pepper
emulsion - herb crouton

CHICKEN BLUE ICEBERG

grilled jidori chicken -nueske's applewood smoked bacon
point Reyes blue - cherry tomato

SHRIMP BLUE ICEBERG

grilled shrimp -nueske's applewood smoked bacon
point Reyes blue - cherry tomato

STK FILET* **+\$10 PER PERSON**

6oz filet - yukon gold mashed potatoes - spinach
red wine sauce

Served station style or grab & go



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- CUSTOM MENU EXPERIENCE -

CAN SELECT FROM 2 - 6 COURSES | SELECT UP TO 5 OPTIONS PER COURSE

PRICE VARIES FROM A LA CARTE SELECTIONS

ELEVATED. PERSONALIZED. UNFORGETTABLE.

Host with distinction through a bespoke 2 to 6-course menu experience—featuring up to 5 selections per course. From the perfect steak cuts and pristine seafood to sommelier-paired wines, every detail is tailored to impress. Perfect for executive dinners, milestone celebrations, and private events that demand the exceptional.

To begin, simply reach out to your Sales Manager for our À La Carte menu. Choose up to five items per course, and let us know if you'd prefer family-style service or individual plating. From there, your Sales Manager will handle the details and follow up with customized pricing.



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DINNER

\$129 PER PERSON** | PLEASE ASK YOUR SALES MANAGER FOR AVAILABILITY.

STARTER (SERVED FAMILY STYLE)

CLASSIC CAESAR
parmigiano reggiano - lemon black pepper emulsion - herb crouton

JALAPEÑO PICKLED SHRIMP COCKTAIL
cocktail sauce - lemon

ENTRÉES (SERVED INDIVIDUALLY).....

FILET 6OZ

ORA KING SALMON brussels sprouts - roasted potatoes - sherry gastrique - dijon mustard cream

CHICKEN ROULADE turkey bacon - stuffed sautéed spinach - cheddar cheese - street corn - parmesan cream sauce

SIDES (SERVED FAMILY STYLE)

ASPARAGUS

CREAMED SPINACH

YUKON GOLD MASHED POTATOES

DESSERT (SERVED FAMILY STYLE)

STK SIGNATURE DESSERT BOARD assortment of chef selected desserts



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FAMILY STYLE DINNER

SERVED FAMILY STYLE - \$139 PER PERSON

STARTER (CHOICE OF 2)

CLASSIC CAESAR

parmigiano reggiano - lemon black pepper emulsion
herb crouton

TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion

BURRATA

heirloom tomatoes - basil pesto - reduced balsamic

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato

LIL' BRG*

wagyu beef - special sauce - sesame seed bun

ENTRÉES (CHOICE OF 3 +\$10 PER PERSON TO SERVE INDIVIDUALLY)

STEAKHOUSE SKIRT 8oz*

NY STRIP 14oz*

CHICKEN ROULADE

turkey bacon - stuffed sautéed spinach - cheddar
cheese - street corn - parmesan cream sauce

ORA KING SALMON*

brussels sprouts - roasted potatoes - sherry gastrique
dijon mustard cream

MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - shaved black truffle

SHRIMP SCAMPI

garlic - white wine - capers

PREMIUM ADD-ONS +\$12 PER PERSON

SIGNATURE BUTTER

truffle - lobster - wagyu umami

OR GRILLED SHRIMP

SIDES (CHOICE OF 2)

YUKON GOLD MASHED POTATOES

PARMESAN TRUFFLE FRIES

SWEET CORN PUDDING

ASPARAGUS

CRISPY BRUSSELS SPROUTS

CREAMED SPINACH

TRADITIONAL MAC & CHEESE

DESSERT (SERVED FAMILY STYLE)

STK SIGNATURE DESSERT BOARD assortment of chef selected desserts

[CLICK HERE TO VIEW PREMIUM EXTRAS](#)



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4 COURSE DINNER

\$169 PER PERSON

1ST COURSE (SERVED FAMILY STYLE).....

JALAPEÑO PICKLED SHRIMP COCKTAIL cocktail sauce - lemon
LIL' BRG wagyu beef - special sauce - sesame seed bun

2ND COURSE (SERVED FAMILY STYLE).....

CLASSIC CAESAR parmigiano reggiano - lemon black pepper emulsion - herb crouton
BLUE ICEBERG nueske's applewood smoked bacon - point reyes blue - cherry tomato

3RD COURSE (CHOICE OF 3 SERVE INDIVIDUALLY) OR 4 SERVED FAMILY STYLE +\$10.....

CHICKEN ROULADE
turkey bacon - stuffed sautéed spinach - cheddar cheese - street corn - parmesan cream sauce

ORA KING SALMON*
brussels sprouts - roasted potatoes - sherry gastrique
dijon mustard cream

BRAISED BEEF SHORT RIB
cauliflower purée - pickled cauliflower - caramelized pearl onions - red wine sauce

MUSHROOM & TRUFFLE TAGLIATELLE
pecorino - braised mushrooms - shaved black truffle

FILET 10oz*
NY STRIP 14oz*

PREMIUM ADD-ONS +\$12 PER PERSON

SIGNATURE BUTTER
truffle - lobster - wagyu umami

OR SAUCES
stk - stk bold - au poivre - red wine - béarnaise
horseradish - chimichurri - blue butter

OR GRILLED SHRIMP

SIDES (CHOICE OF 3 - SERVED FAMILY STYLE).....

YUKON GOLD MASHED POTATOES
PARMESAN TRUFFLE FRIES
SWEET CORN PUDDING
ASPARAGUS
CRISPY BRUSSELS SPROUTS

CREAMED SPINACH
TRADITIONAL MAC & CHEESE

LOBSTER MAC & CHEESE +\$30 PER PERSON

DESSERT (SERVED FAMILY STYLE)

STK SIGNATURE DESSERT BOARD assortment of chef selected desserts

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STK VIBE DINNER

\$199 PER PERSON

1ST COURSE (SERVED FAMILY STYLE).....

SHELLFISH PLATTER* oysters - ceviche - shrimp - dungeness crab cocktail - lobster
includes: cocktail sauce - mignonette - lemon dijonnaise

2ND COURSE (CHOICE OF 3 - SERVED FAMILY STYLE)

BURRATA heirloom tomatoes - basil pesto - reduced balsamic
CLASSIC CAESAR parmigiano reggiano - lemon black pepper emulsion - herb crouton
BLUE ICEBERG nueske's applewood smoked bacon - point reyes blue - cherry tomato
DUNGENESS CRAB CAKE whole grain mustard cream - coleslaw
LIL' BRGS* wagyu beef - special sauce - sesame seed bun
TUNA TARTARE* hass avocado - taro chips - soy-honey emulsion

3RD COURSE (PLEASE CHOOSE 2 ENTRÉES & 2 STEAKS) SERVED INDIVIDUALLY.....

ENTRÉES

CHICKEN ROULADE turkey bacon - stuffed sautéed spinach - cheddar cheese - street corn - parmesan cream sauce
ORA KING SALMON* brussels sprouts - roasted potatoes - sherry gastrique - dijon mustard cream
MISO GLAZED CHILEAN SEA BASS sautéed bok choy - ginger - crispy shallots
BRAISED BEEF SHORT RIB cauliflower purée - pickled cauliflower - caramelized pearl onions - red wine sauce
MUSHROOM & TRUFFLE TAGLIATELLE pecorino - braised mushrooms - shaved black truffle

SPICY KING CRAB & SEAFOOD SCAMPI +15 PER PERSON
maine lobster - shrimp - angel hair pasta - parmesan toasted breadcrumbs

STEAKS* (INCLUDES SAUCE PLATE)

NY STRIP 14oz | FILET 10oz | COWGIRL RIBEYE 16oz | DRY-AGED BONE-IN STRIP 18oz

SIDES (CHOICE OF 4 - SERVED FAMILY STYLE).....

YUKON GOLD MASHED POTATOES	ASPARAGUS	POTATO GRATIN
PARMESAN TRUFFLE FRIES	CRISPY BRUSSELS SPROUTS	MAC & CHEESE
SWEET CORN PUDDING	CREAMED SPINACH	

DESSERT (SERVED FAMILY STYLE)

STK SIGNATURE DESSERT BOARD assortment of chef selected desserts

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— ALL YOU CAN BRUNCH —

\$55 PER PERSON (AVAILABLE SATURDAY & SUNDAY UNTIL 2:30PM)

COLD

TUNA TARTARE* hass avocado - taro chips - soy-honey emulsion

BEEF & BURRATA beets - burrata - pistachio - arugula - croutons

COBB SALAD grilled chicken - hard boiled egg - peppers - blue cheese - avocado - tomato - ranch

CHARCUTERIE salami - prosciutto - brie cheese

SWEET

FRUIT & PANNA COTTA seasonal fruit - panna cotta parfait

CINNAMON FRENCH TOAST brioche - berries - cream cheese icing - maple syrup

SILVER DOLLAR PANCAKES tres leches syrup - chantilly cream

HOT

SMOKED PORK BELLY BENEDICT* smoked pork belly - bourbon maple glaze - shishitos

HOT CHICKEN & WAFFLE fried hot chicken - buttermilk waffle - pickles - coleslaw - chilis - maple BBQ

BREAKFAST SLIDER english muffin - sausage - egg - cheese

MUSHROOM & TRUFFLE TAGLIATELLE pecorino - braised mushrooms - shaved black truffle

STEAK FRITES* 3oz skirt - french fries - choice of sauce (1 per person)

SIDES

BACON

SAUSAGE

GREEN BEANS

CORN PUDDING

EGG ANY STYLE*

WANNA BALL OUT?

COLD HOT

OSTERA CAVIAR 169

SHELLFISH PLATTER 75 per person

ALASKAN KING CRAB 139

A5 WAGYU MENU priced per ounce mp

AUSTRALIAN WAGYU CARRERA

TOMAHAWK 50oz mp

LOBSTER MAC 44

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MENU UPGRADES

ADD ONS

SHELLFISH PLATTERS*

OYSTERS - CEVICHE - SHRIMP DUNGENESS CRAB COCKTAIL - LOBSTER
includes: cocktail sauce - mignonette - lemon dijonnaise 75 per person

OYSTER PLATTER*

1 dozen - cocktail sauce - mignonette - lemon dijonnaise 71

BUTTER BOARD

3 truffle - 3 lobster - 3 wagyu umami 117

CHEF CURATED TOPPINGS BOARD

chef's choice MP

BUBBLES & PEARLS*

dozen oysters + bottle or magnum of champagne - MP

PREMIUM MAC & CHEESE

LOBSTER MAC & CHEESE +30 per person

BACON MAC & CHEESE +8 per person

TRUFFLE MAC & CHEESE +15 per person

PREMIUM STEAK

A5 WAGYU MENU* priced per ounce MP

50oz AUSTRALIAN WAGYU CARRERA TOMAHAWK* MP
roasted bone marrow - street corn salsa STK bold & bearnaise sauces

WINE PAIRINGS

CUSTOM SOMMELIER PAIRED WINES ARE AVAILABLE WITH
EACH MENU, ASK YOUR EVENT SALES REPRESENTATIVE FOR PRICING



RECEPTION STYLE

HORS D'OEUVRES BY THE PIECE

AVAILABLE FOR PASSED OR STATIONS
MINIMUM OF 20 PER ITEM

SELECTIONS

GRILLED CHIMI FILET* 10

SALMON SLIDERS 10

SHORT RIB QUESADILLA
mustard crema 8

POPCORN CHICKEN
honey BBQ* 8

MUSHROOM ARANCINI 8

PARMESAN TRUFFLE FRIES 8

MOZZARELLA & TOMATO SKEWERS 8

BRUSCHETTA
roasted tomato - balsamic vinaigrette 8

TUNA TARTARE TACO*
spicy mayo 10

OYSTERS ON A HALF SHELL 8

MUSHROOM SPRING ROLLS 8

JALAPEÑO PICKLED SHRIMP COCKTAIL
cocktail sauce - lemon 10

BACON-WRAPPED SHRIMP 12

WAGYU POTSTICKERS
wagyu beef & pork - spring onions - sweet soy
and ginger sauce - sesame seeds 10

PREMIUM SELECTIONS

STK LIL' BRGS*
wagyu - special sauce - sesame seed bun 14

BABY LAMB CHOPS*
rosemary parmesan crema 16

PASSED HORS D'OEUVRES

PRICING BASED ON ONE HOUR
AVAILABLE FOR PASSED OR STATIONS

\$50 FOR 1 HOUR please select 5
\$90 FOR 2 HOURS please select 5

OYSTERS ON A HALF SHELL*
mignonette - cocktail sauce - lemon

LIL' BRGS*

wagyu beef - special sauce - sesame seed bun

POPCORN CHICKEN

BRUSCHETTA

roasted tomato - balsamic vinaigrette

MUSHROOM ARANCINI

SHORT RIB QUESADILLA

SCALLOP & AVOCADO CEVECHE*

Add additional hour for \$50.

or

\$75 FOR 1 HOUR please select 5
\$145 FOR 2 HOURS please select 5

ANY ITEM FROM THE \$50 MENU

TEMPURA LOBSTER WITH SHISHITOS
JALAPEÑO PICKLED SHRIMP COCKTAIL
cocktail sauce - lemon

TUNA TARTARE SPOON*
hass avocado - taro chips - soy-honey emulsion

SALMON SLIDERS

GRILLED CHIMI FILET*

WAGYU POTSTICKERS
wagyu beef & pork - spring onions - sweet soy
and ginger sauce - sesame seeds

LAMB CHOPS

Add additional hour for \$75.

STATIONS

SEAFOOD

\$75 per guest / hour **add caviar mp per guest / hour**

OYSTERS - CEVICHE - SHRIMP - LOBSTER
DUNGENESS CRAB COCKTAIL

SALAD

\$25 per guest / hour

GREENS garden salad - hearts of romaine - iceberg
TOPPINGS blue cheese - buratta - herb croutons
candied almonds - smoked bacon - cherry tomatoes
grilled chicken - assorted fruits & nuts

LOADED POTATOES

\$19 per guest / hour ***20 guest min.**

choice of mashed / fries / tater tots
bacon - chives - sour cream - cheese - jalapeño

CARVING STATION

\$150 chef attendant fee required

PRIME RIB 45

FILET 55

AUSTRALIAN WAGYU CARRERA TOMAHAWK 50oz *MP*

CHEESE & CHARCUTERIE

\$22 per guest / hour

SEASONAL VEGETABLE CRUDITÉ
ASSORTED CHEESE & FRUIT
CHARCUTERIE PLATTER bread - crackers

PASTA

\$45 per guest / per hour

MUSHROOM & TRUFFLE TAGLIATELLE
pecorino braised mushrooms - shaved black truffle
SPICY SHRIMP SCAMPI

MAC & CHEESE

\$32 per guest / per hour ***20 guest min.**

lobster - crab - bacon - truffle - short ribs

SIDES

\$19 per guest / per hour / per choice ***20 person min.**

PARMESAN TRUFFLE FRIES | ASPARAGUS
CREAMY YUKON POTATOES | SWEET CORN PUDDING
CRISPY BRUSSELS SPROUTS

SWEETS STATIONS

SERVED STATION STYLE OR GRAB & GO

CLASSIC

\$22 per guest / hour

CHOCOLATE BROWNIES | MINI COOKIES
CHEESECAKE CONES | BAG O DONUTS

CANDY BAR

\$30 per guest / hour

Guests can create their own bag of candies from an
assorted candy bar sure to delight the sweetest of tooth

DONUTS

\$20 per guest / hour

Guests can choose delicious donuts that will wow
every palette with STK donuts and assorted dippings

COCKTAIL CANDY BAR

\$55 per guest / hour

Our classic candy bar is elevated for the ultimate adult
child in all of us with this cocktail infused candy

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ALL IN DINNER

THE VEGAS EXPERIENCE DINNER - \$269 DINNER/\$65 BEVERAGE PAIRING

1ST COURSE (SERVED FAMILY STYLE).....

STK PEARLS & CRAB oysters - king crab legs - caviar
YELLOWTAIL CRISPY RICE

2ND COURSE (SERVED FAMILY STYLE).....

CLASSIC CAESAR parmigiano reggiano - lemon black pepper emulsion - herb crouton
BLUE ICEBERG nueske's applewood smoked bacon - point reyes blue - cherry tomato
BURRATA heirloom tomatoes - basil pesto - reduced balsamic

3RD COURSE (SERVED FAMILY STYLE).....

ENTRÉES (includes STK signature sauces)

DRY-AGED DELMONICO RIBEYE 14oz

BONE-IN FILET 14oz

MISO GLAZED CHILEAN SEA BASS

sautéed bok choy - ginger - crispy shallots

MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms

WAGYU UPGRADES AVAILABLE

(includes STK signature sauces)

A5 DELMONICO *MP*

A5 NEW YORK *MP*

AUSTRALIAN WAGYU CARRERA

TOMAHAWK 50oz *495 per order*

SIDES (CHOICE OF 3 - SERVED FAMILY STYLE).....

TRUFFLE LOBSTER MAC & CHEESE

CRISPY BRUSSELS SPROUTS

SWEET CORN PUDDING

YUKON GOLD MASHED POTATOES

DESSERT (SERVED FAMILY STYLE)

STK SIGNATURE DESSERT BOARD assortment of chef selected desserts

WINE PAIRINGS

CUSTOM SOMMELIER PAIRED WINES ARE AVAILABLE WITH EACH MENU, ASK YOUR EVENT SALES REPRESENTATIVE FOR PRICING



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OPEN BAR PACKAGES



\$80 2-HOUR PACKAGE

LIQUOR

VODKA Tito's **RUM** Barcadi **GIN** Bontanist **TEQUILA** Milagro **BOURBON** Jack Daniel's, Maker's Mark, Crown Royal

WINES

La Marca Prosecco, Justin Rosé, Gabblano Pinot Grigio, Elouan Pinot Nior, Justin Cabernet

BEERS

Bud Light, Budweiser, Michelob Ultra, Corona, Stella Artois, Bud Zero

\$110 2-HOUR PACKAGE

LIQUOR

VODKA Tito's, Grey Goose, Ketel One, Absolut, Belvedere **RUM** Barcadi, Captain Morgan, Myers **GIN** Bontanist, Bombay Sapphire, Hendricks **TEQUILA** Patrón Silver, Reposado & Añejo **BOURBON** Maker's Mark, Crown Royal, Basil, Angel's Envy, Buffalo Trace, Knob Creek **SCOTCH** Johnnie Walker Black Label, Glenlivet 12

WINES

Schramberg Blanc De Blanc, Whispering Angel Rosé, Cloudy Bay Sauvignon Blanc, Landmark Chardonnay, Belle Glos Pinot Noir, Frank Family Cabernet

BEERS

Bud Light, Budweiser, Michelob Ultra, Corona, Stella Artois, Kona Big Wave Ale, Golden Road, Mango Cart, Negra Modelo, Elysian Space Dust IPA, Bud Zero

\$150 2-HOUR PACKAGE

LIQUOR

VODKA Tito's, Grey Goose, Ketel One, Absolut, Belvedere **RUM** Barcadi, Captain Morgan, Myers **GIN** Bontanist, Bombay Sapphire, Hendricks **TEQUILA** Patrón Silver, Reposado & Añejo **BOURBON** Maker's Mark, Crown Royal, Basil, Angel's Envy, Buffalo Trace, Knob Creek, Woodford **SCOTCH** Johnnie Walker Black Label, Glenlivet 12

WINES

Veuve Clicquot Champagne, Whispering Angel Rosé, Saget Sancerre, flowers Chardonnay, Goldeneye Pinot Noir, The Prisoner Red Blend, Duckhorn Cabernet

BEERS

Bud Light, Budweiser, Michelob Ultra, Corona, Stella Artois, Kona Big Wave Ale, Golden Road, Mango Cart, Negra Modelo, Elysian Space Dust IPA, Bud Zero

\$225 2-HOUR PACKAGE

LIQUOR

VODKA Tito's, Grey Goose, Ketel One, Absolut, Belvedere, Chopin, Stoli Elit **RUM** Barcadi, Captain Morgan, Myers, Ron Zacapa **GIN** Bontanist, Bombay Sapphire, Hendricks, Monkey 47 **TEQUILA** Don Julio 1942, Clase Azul Blanco & Reposado, Don Julio Blanco, Reposado & Añejo, Casamigos Blanco, Reposado & Añejo **BOURBON** Blantons, Wellers STK Private Barrel, Maker's Mark, Crown Royal, Basil, Angel's Envy, Buffalo Trace, Knob Creek, Woodford, Sazerac Rye, High West, Whistlepig Piggyback 10 & 12 **SCOTCH** Craigellachie 17 yr, Dewars 18 yr, Glenlivet 18 yr, Macallan 15 yr, Hibiki Harmony

WINES

Veuve Rosé Champagne, Ruinart Blanc de Blanc Champagne, Far Niente Chardonnay, Kistler Pinot Noir, Brancaia Ilatraia Italian Super Tuscan, Muga Spanish Roija, Caymus Cabernet

BEERS

Bud Light, Budweiser, Michelob Ultra, Corona, Stella Artois, Kona Big Wave Ale, Golden Road, Mango Cart, Negra Modelo, Elysian Space Dust IPA, Bud Zero

STK SPECIALTY COCKTAILS & STK OLD FASHIONEDS

MARTINIS & SHOTS INCLUDED



*Pricing is per guest and does not include tax & gratuity. Bar packages do not include bottled water, shots or doubles.
**A satellite bar set-up fee of \$150 is mandatory for events of 25 guests or more and/or events including a cocktail hour.

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