



RED OAK BREWERY MENUS

Revised April 2024



For over 27 years, Pepper Moon Catering has been offering premier, full service catering for all occasions. Our venue team will work diligently to ensure every event is a wonderful culinary and guest experience!

The enclosed menus are simply a snapshot of what we can offer; and we would love to collaborate with you to customize a menu to fit exactly what you desire!

Please inquire about special dietary requests:
Gluten Free, Dairy Free, Nut Free, Vegetarian and Vegan.

We will gladly provide a detailed quote based on your event needs, guest count, and service style.

Menu prices are per guest
Eco-friendly disposable service ware is included

**Menu prices do not include staffing,
china/flatware/glassware rental,
18% operational charge or 6.75% NC sales tax**

TABLE OF CONTENTS

DINNER	3
DESSERTS	6
HORS D'OEUVRES	7
BAR SERVICE	13

Please inquire about additional options and creating a custom menu!

Dinners may be served as plated or buffet meals

Water, Iced Tea, Rolls and Butter are included with the dinner menus

Add a Coffee Station for \$1.50 per guest

Dessert may be added starting at \$3 per guest

LEVEL 1

Herb-Crusted Oven-Roasted Chicken

bone-in with white and dark meat pieces

Grilled Boneless Chicken Breast

select: rosemary mustard, Italian, BBQ, mushroom marsala, sundried tomato cream, OR parmesan cream

Lightly-breaded Chicken Breast

with pommery mustard sauce

Pork Loin Medallions

select: sage-rubbed with stone fruit bacon glaze OR herb-crusted with pommery mustard sauce OR Jack Daniels glazed

Barbeque

Slow-roasted Pulled Pork Barbeque OR Barbeque Pork Ribs

Shaved Roast Beef

with caramelized onions and au jus OR brown gravy

Curried Lentils

over rice

From Level 1 Accompaniments, please select:

1 Salad and 2 Sides

Penne Pasta*

with beef, mushroom and asparagus served in sundried tomato cream sauce

Lasagna*

select: beef, Italian sausage, or spinach

Radiatore Pasta*

with grape tomatoes and broccoli in a chardonnay cream sauce (may include strips of grilled chicken breast)

**Pasta dishes - please select 1 Salad and 1 Side, as the entree includes pasta as the starch*

Single Entree - \$20++ per person

Double Entree - \$24++ per person

LEVEL 2

Bourbon Pecan-coated Chicken Breast

with tequila apricot sauce

Caprese Chicken

topped with pesto, fresh tomato and mozzarella cheese

Chicken Breast Piccata

with lemon, garlic and capers

Tender Grilled Flank Steak

choice of sauce: porcini mushroom, pommery mustard, fire roasted onion brandy OR Asian sesame ginger

Pot Roast

with roasted potatoes and baby carrots
(select 1 salad and 1 side with pot roast)

Bowtie Pasta

served with asparagus and shrimp in a citrus cream sauce

Blackened Tilapia

filets with fresh fruit salsa

Coconut Cauliflower Curry

Portabella Mushroom

stuffed with vegetables and topped with balsamic glaze

From Level 2 Accompaniments, please select:

1 Salad and 2 Sides

Single Entree - \$23++ per person

Double Entree - \$27++ per person

LEVEL 3

Statler Chicken Breast

stuffed with vegetables OR rosemary, goat cheese and fig, topped with a light fig glaze

Proscuitto Garlic Basil Feta Stuffed Chicken Breast

with chardonnay cream sauce

Chicken Spinoccoli

chicken breast stuffed with spinach, broccoli, tomato, mozzarella, and feta on a bed of marinara

Chef-carved Prime Rib of Beef

with horseradish sauce

Beef Tenderloin Medallions

with merlot pan sauce OR cognac cream

Grilled Salmon

with lemon caper wine sauce OR ginger soy glaze

Pistachio-Crusted Mahi Mahi

green tea infused, topped with an orange buerre blanc

Roasted Cauliflower Steak

with capers, herbs and olive oil

Zucchini Boat

stuffed with chick peas and Mediterranean vegetables and herbs

From Level 3 Accompaniments, please select:

1 Salad and 2 Sides

Single Entree - \$28.95 per person

Double Entree - \$32.95 per person

LEVEL 1 SALADS

Tossed Garden Salad

green leaf lettuce with grape tomatoes, cucumbers, shredded carrots, and croutons with buttermilk ranch and balsamic vinaigrette

Caesar Salad

romaine lettuce topped with croutons and freshly-grated parmesan cheese; served with Caesar dressing

Greek Salad

romaine lettuce with pepperoncini, feta, kalamata olives, croutons, and Aegean dressing

LEVEL 1 SIDES

Fresh Green Beans

Zucchini, Yellow Squash, and Onions Medley

Grilled Vegetables

Steamed Broccoli

Creamy or Vinegar-style Cole Slaw

Glazed Carrots

Sweet Peas, Mushrooms and Pearl Onions

Carrots and Sugar Snap Peas

Confetti Corn

Garden Vegetable Rice

Carolina Wild Rice

Barbequed Baked Beans

Smashed Potatoes

Baked Mac and Cheese

Fresh Cut Fruit

LEVEL 2 & 3 SALADS

Caprese Spinach Salad

baby spinach with fresh mozzarella, grape tomatoes, and croutons with basil vinaigrette

Strawberry Spinach Salad

baby spinach with strawberries, mandarin oranges, red onion rings, goat cheese, almonds and blood orange vinaigrette

Seasonal Artisan Greens

with red grapes, feta, walnuts, and dijon vinaigrette

with thinly-sliced granny smith apples, dried apricots, bleu cheese crumbles, and pistachio nuts in roasted cinnamon honey vinaigrette

with red apples, walnuts, shaved parmesan, and apple cider vinaigrette

Any salad from Level 1

LEVEL 2 & 3 SIDES

Roasted Brussels Sprouts with Cider Vinaigrette

Lemon Pepper Roasted Broccoli

Rosemary Roasted Baby Potatoes

Lemon Parsley Steamed Potatoes

Potatoes au Gratin

Roasted Sweet Potatoes, Beets, and Parsnips

Herbed Quinoa

with tomatoes and spinach

Creamy Risotto

with wild mushrooms OR baby spinach OR assorted vegetables

Asian Farro

Any sides from Level 1

*Our desserts are prepared by a local bakery and may contain traces of nuts
Please inquire about custom dessert bars and sheet cakes*

Mini Pick-Up Sweets - a variety of our homemade dessert bars

Classic Glazed Pound Cake

Peach, Apple or Cherry Cobbler (25 person minimum)

Banana Pudding

\$3 per guest

Banana Nut Bread Pudding with caramel sauce

Raspberry Swirl Pound Cake

Home-style Chocolate Layer Cake

Strawberry Chiffon Cake

Lemon Chiffon Cake

Tuxedo Cake - layers of white cake separated by chocolate mousse and topped with white icing

Traditional Carrot Cake

Fresh Apple Cake (seasonal)

Pumpkin Chocolate Chip Bundt Cake (seasonal)

Pumpkin Mousse Trifle - pumpkin mousse layered with pumpkin chocolate chip cake and whipped cream (seasonal)

\$4 per guest

Chocolate Lasagna - layers of moist chocolate cake, chocolate mousse and whipped cream with chocolate and caramel sauce drizzled throughout

Mini Pudding Shots - chocolate, butterscotch or banana

Death by Chocolate Cake

Peanut Butter Dream Cake

Strawberry Chocolate Cake

Red Velvet Cake

Key Lime Pie

Chocolate Pecan Pie

Traditional Cheesecake

Raspberry Swirl Cheesecake

Bailey's Irish Cream Cheesecake

Oreo Cheesecake

Strawberry Swirl Cheesecake

Lemon Blueberry Cake (seasonal)

Lemon Cheesecake (seasonal)

Pumpkin Cheesecake (seasonal)

Dutch Apple Caramel Cheesecake (seasonal)

\$5 per guest



Optional add-ons to your evening menu for cocktail hour

TRAY-PASSED HORS D'OEUVRES

Fresh Fruit Skewers

Sweet African Peppers stuffed with housemade pimento cheese OR herbed cream cheese

Caprese Skewers - fresh mozzarella, grape tomato, fresh basil on a skewer with balsamic glaze

Crudite Cubes - raw veggie spears in our signature herb dipping sauce OR roasted red pepper hummus

Caramelized Onion Tart topped with tomato relish

Petite Polenta Cakes with smoked gouda and fresh mushroom

Cornbread Bruschetta - cornbread topped with Texas Caviar and Chipotle Lime Crema

Chickpea Shawarma Canape - naan wedge topped with hummus, seasoned chickpeas and garlic dill sauce

Mini Mac & Cheese Muffin

Mini Sundried Tomato Biscuit filled with housemade pimento cheese

Jalapeno Fingers - Pepper Moon's twist on a traditional cheese straw

Southwest Potato Skin with black beans, tomatoes, corn, cheese, and green onion topped with sour cream

Lemon Mint Chicken Salad served on a cucumber wheel

Chunky Chicken Walnut Salad Canape with dried cranberry

Teriyaki Chicken Skewer with sweet Chili sauce

Sweet Potato Biscuit stuffed with bourbon and thyme smoked fresh turkey and cranberry mustard

Cheddar Biscuit stuffed with Virginia ham, granny smith apple and honey mustard

Bacon Wrapped Sweet Potato with brown sugar glaze

Mushroom Caps - stuffed with chicken and fontina OR spinach OR sausage cream cheese

Lobster Tostada chilled lobster dip served in a ruffled tortilla shell

Barbecued Shrimp sauteed in beer and fresh herbs, served on a polenta cake

\$7 per guest

Selection of 3 items (limited to 1 seafood)

DISPLAYED HORS D'OEUVRES

Cubed Domestic Cheese Display with grape and berry garnish accompanied by assorted crackers

Fresh Fruit Display with brandied custard, caramel cream or chocolate dipping sauce

Grilled Vegetable Display with sundried tomato vinaigrette dip

Gourmet Crudité Display raw veggies with our signature creamy herb dip

Dip Trio - Select 3: hummus, pimento cheese, black bean and corn salsa, black eye pea salsa, artichoke aioli, olive tapenade OR bruschetta

\$3 per displayed item, per guest

Water and Iced Tea are included with hors d'oeuvres menus

Please inquire about additional options and creating a custom menu!

Fresh Cut Fruit

cantaloupe, honeydew, and pineapple

Cubed Cheese Display

with crackers

Southwestern Fondue

with tortilla chips

Buffalo Chicken Dip

with tortilla chips

Petite Pimento Cheese Sandwich Triangles

Hummus

with pita points OR carrots and celery

Black Eyed Pea Salsa

with tortilla chips

Jalapeno Fingers

Pepper Moon's cheese straw

Bowtie Pasta Salad

Rotini Pasta

in tomato cream sauce

Mini Mac & Cheese Muffin

Black Bean Cakes

with Serrano sour cream

Deviled Eggs

traditional, wasabi, OR pickled beet

Mushroom Caps

stuffed with chicken and fontina OR spinach OR sausage cream cheese

Basil Chicken Salad

on mini croissants

Rosemary Chicken Skewer

with our signature Merebob dipping sauce

Shredded Pork Tamale

on polenta cake

Mini Country Ham Biscuits

with cranberry mustard

Pork Sausage Balls

with grape jam

Meatballs

choose from Swedish, Marinara, Citrus Glazed or BBQ

Mini Pick Up Sweets

variety of our homemade dessert bars

Select 6 - \$19++ per person

Select 7 - \$21++ per person



SELECT FOUR

Fresh Fruit Display with brandied custard OR chocolate sauce

Gourmet Crudite Display with our signature Bossong dip

Dip Trio served with bread rounds (select 3): hummus, pimento cheese, black bean and corn salsa, black eyed pea salsa, artichoke aioli, olive tapenade, OR bruschetta

Cubed Cheese Display with grape and berry garnish and assorted crackers

Spinach, Artichoke, and Smoked Gouda Fondue with tortilla chips

Parmesan Onion Bake with toasted bread rounds

Sundried Tomato Biscuit stuffed with housemade pimento cheese

Southwestern Potato Skins with black beans, corn, cheese, and sour cream

Herbed Couscous with tomatoes and snap peas

Roasted Mushroom Caps stuffed with goat cheese and topped with rosemary and panko bread crumbs

Pesto Tartlet with roasted tomato, fresh goat cheese, and green bean pesto in a jalapeno cheddar shell

Spanikopita – puff pastry filled with a delicious creamy spinach filling

Black Bean Slider with arugula and garlic aioli

SELECT THREE

Thai Pesto Chicken Skewer with sriracha mayo

Rosemary Chicken Skewer with our signature Merebob dipping sauce

Chunky Chicken Walnut Salad Canape

Turkey Meatball with spicy marinara

Beef Empanda with salsa and sour cream

Beef Satay with soy ginger dipping sauce

Mediterranean Beef Canape on pita point with roasted tomato and tzatziki sauce

Pulled Pork Slider with sliced rolls, vinegar based coleslaw and barbeque sauce duo

Bacon Wrapped Sweet Potato with black pepper brown sugar glaze

Three Cheese Wild Mushroom Penne Pasta with or without strips of grilled chicken

Rotini Pasta with or without strips of grilled chicken in spinach red pepper cream sauce

SELECT ONE

Pork Loin (Jack Daniels glaze or Herb Crusted) - chef carved with assorted cocktail rolls, scallion mayo and Dijon mustard

Pulled Pork Wraps - a chef will roll our slow roasted pulled pork into a flour tortilla with tangy barbeque sauce and french fried onions, accompanied by black bean and corn salad on the side

Mashed Potato Bar - our signature smashed potatoes with toppings: chopped ham, chopped bacon, shredded cheddar, shredded smoked gouda, chopped peppers, scallions, salsa, sour cream, sauteed mushrooms, and whole green olives

Mac and Cheese Bar with toppings: tomatoes, bacon crumbles, red peppers, French fried onions, Parmesan, and hot sauce

Pasta Station - a chef will prepare a custom pasta dish for guests. Choose from strips of grilled chicken, Italian sausage, marinara sauce, alfredo sauce, penne pasta, and Parmesan

Taco Bar - (select 1 protein): seasoned taco meat, grilled chicken strips, OR pulled pork. Served with flour tortillas, shredded lettuce, salsa, shredded cheese, jalapenos, sour cream and guacamole

Warm Lobster Fondue with chopped tomatoes, artichokes, and herbs, served with blue and red tortilla chips

Warm Crab Dip with toasted bread rounds

\$27++ per person

SELECT THREE

Grilled Vegetable Display with sundried tomato vinaigrette for dipping

Roasted Baby Carrots and Beets with yogurt dipping sauce (seasonal)

Chickpea Shawarma Dip - hummus, baked spiced chickpeas and parsley tomato salad drizzled with garlic dill sauce and accompanied by naan wedges, cucumber, red pepper and baby carrots

Sweet African Peppers stuffed with herbed cream cheese, pimento cheese, OR hummus

Caprese Skewers - fresh mozzarella, grape tomato, fresh basil on a skewer with balsamic glaze

Herbed Tomato and Smoked Gouda Salsa with ruffled tortilla chips

Baby Romaine filled with homemade Waldorf salad and cranberries OR quinoa salad

Polenta Cake topped with creamed spinach and portabella mushrooms

Imported and Domestic Cheese Display - assorted wedged and cubed cheeses alongside a savory cheesecake, with red grape and berry garnish, accompanied by assorted crackers

Brown Sugar Candied Pecan Baked Brie in puff pastry with assorted crackers

Rainbow Veggie Flatbread topped with a colorful array of assorted vegetables with marinara and Mozzarella

Deviled Potato - a steamed baby baker filled with our delicious deviled egg mixture

Tortellini Skewers - tri-colored tortellini, marinated and served on a skewer with spicy marinara sauce

SELECT THREE

Bourbon Pecan Coated Chicken Tenders with tequila apricot dipping sauce

Buttermilk and Honey Chicken Skewers with spicy toasted pecan pesto

Margarita Grilled Chicken Skewer - chicken, peppadew, grilled pineapple, and lime wedge with tequila cream sauce

Chicken Meatball in homemade teriyaki glaze

Turkey Brie Arugula Triangle on white bread with cranberry mayonnaise

Sweet Potato Biscuit stuffed with bourbon and thyme smoked fresh turkey and cranberry mustard

Beef Tenderloin Slider with arugula, tomato, and bernaïse aioli

Beef Bruschetta - tenderloin on bread round with bleu cheese crumbles and bruschetta relish

Tenderloin Roulade - sauteed spinach and goat cheese with beef tenderloin served on a skewer

Cheddar Biscuit stuffed with Virginia ham, granny smith apple, and honey mustard

Sweet Potato Flatbread topped with sweet potato puree, balsamic marinated onions, and soppressata

Sesame Pork Sliders with fresh pineapple salsa and sweet chili aioli

Fusilli Pasta with fresh shrimp, asparagus, and capers in a light citrus cream sauce

SELECT TWO

(limited to one seafood)

Jumbo Shrimp Cocktail with housemade cocktail sauce and lemon wedges

Spicy Thai Shrimp Cake with sweet chili sauce

Crab & Shrimp Tartelette - a pastry shell filled with crab meat in a cream sauce and topped with shrimp and fresh dill

Salmon Bites - pan seared, served with dill creme fraiche on a skewer

Mini Crab Cakes with mustard seed remoulade

Seared Ahi Tuna served with wasabi cream on a crispy flour tortilla strip

Beef Tenderloin - chef carved with assorted cocktail rolls, bearnaise mayo and horseradish sauce

Petite Pork Shanks with mango salsa OR peppadew gastrique

Antipasto Display with pepperoni, salami, provolone, marinated mozzarella, marinated mushrooms, roasted red peppers, grilled vegetables, hot honey mustard, and bread rounds

An Action Station - see options on following pages

\$33++ per person

Provide a memorable opportunity for your guests to interact with their food by building their own plate or watching a Pepper Moon chef create their personal dish. Please inquire about station pricing.

Mashed Potato Bar

Guests will create their personal potato sundae with our signature smashed potatoes. Toppings to include: chopped ham, chopped bacon, shredded cheddar, shredded smoked gouda, chopped peppers, scallions, salsa, sour cream, sauteed mushrooms and whole green olives.

Mac & Cheese Bar

Our homemade baked or creamy gouda Mac & Cheese with toppings for guests to choose from: tomatoes, bacon crumbles, red peppers, French fried onions, Parmesan, and hot sauce.

Polenta Bar

Creamy, rich Italian polenta, served with choice of toppings to include: sauteed mushrooms, roasted red peppers, roasted tomatoes, pesto, Italian sausage, and freshly grated Parmesan.

Southern Biscuit Bar

Buttermilk Biscuits served with cider glazed ham, sausage gravy, cranberry relish, dijon mustard, honey, preserves and whipped cinnamon butter.

Pretzel Bar

Our soft-baked pretzels with warm pub cheese, honey mustard, dijon mustard, and chocolate sauce for dipping.

Taco Bar

Guests will build their own taco creation! Choose 1 protein: seasoned ground beef, grilled chicken strips or pork carnitas. Served with flour tortillas, shredded lettuce, salsa, shredded cheese, jalapenos, sour cream and guacamole.

Skirt Steak Tacos Station

Filled with grilled cabbage, scallions and chipotle mole. Served with black bean and corn salsa.

Fajita and Guacamole Station

Freshly prepared guacamole with avocado, red onion, tomatoes, kosher salt and fresh lime; along with chef sauteed sliced chicken breast or sliced beef with peppers and onions, served in flour tortillas with salsa, sour cream, and the homemade guacamole.

Pasta Station

Chef-prepared custom pasta dishes. Guests will choose from strips of grilled chicken, Italian sausage, mushrooms, peppers, marinara sauce, alfredo sauce, penne pasta, and Parmesan. Ask about more toppings!

Petite Gyros Station

Greek-style seasoned beef OR chicken on a skewer, kept warm on our searing griddle accompanied by soft na'an, housemade tzatziki, grilled onions, mesculin mix and chopped tomatoes.

Jap Che Station

A traditional Korean dish prepared by a PMC chef in an Asian to go box. This tasty dish consists of beef, glass noodles, shredded cabbage, carrots and onion sautéed in an authentic wok with garlic, sesame oil, and black and white sesame seeds.

JAR-B-Q Station

PMC's Culinary Team will serve up their 8-hour slow-roasted pulled pork layered with traditional fixings to include baked beans, shredded gourmet slaw, over North Carolina cornbread, garnished with a pickled okra and barbeque sauce drizzle.

Butternut Squash Ravioli Station

Chef-sauteed ravioli topped with butter rum sauce, candied pecans and bleu cheese crumbles.

Crostini Station

A PMC chef will grill fresh crostini and top with goat cheese or ricotta cheese. Build your own flavor with toppings: mango salsa, kale pesto, guacamole, smoked salmon, prosciutto, balsamic strawberries, honey, radishes, cucumbers, grape tomatoes, arugula, roasted beets, fresh dill and basil.

Beef Brisket Station

Petite rolls will be stuffed with beef brisket and accompanied by shredded gourmet slaw, bleu cheese crumbles, pickled red onion, and barbeque sauce.

Braised Beef Short Rib Station

This popular cut of beef cooks tender and juicy. Served on a small plate over Wild Mushroom Risotto.

Gourmet Grilled Cheese Station

A PMC chef will grill our gourmet grilled cheeses on our own flattop grill and serve sandwich quarters to your guests. You can pair your grilled cheese with a fresh salad or soup shooter to complete the mini meal. Choose from:

- Bacon and Bleu Cheese on Marbled Rye
- Goat Cheese and Peppadew on Whole Wheat for a sweet hot flavor
- Pepper Moon's Own Pimento Cheese, plain or jalapeno
- Double Cheese with cheddar and provolone

Cornmeal Cheesy Waffle Station

Fresh waffle quarters topped with pulled pork in barbeque sauce topped with chipotle aioli drizzle.

Shrimp & Grits Station

Pepper Moon's southern staple is made with jumbo shrimp, Andouille sausage, beer, mushrooms, scallions, Cajun spice and our own Moon spice blend. Our gourmet grits are made with smoked gouda, cream and butter.

Shrimp Tacos Station

Our Culinary Team will fill small flour tortillas with shrimp sautéed in tequila butter with Cajun spices, topped with shredded lettuce, red onion and homemade jalapeno remoulade.

Seared Salmon Slider Station

Fresh pan seared homemade salmon burgers served on a soft yeast roll with ginger chile mayo and arugula.

Crab Cakes Station

Fresh pan-seared fresh Crab Cakes served with mustard seed remoulade, scallion mayonnaise, cocktail sauce and wedges of lemon. May also be served as a slider.

Lobster Mac & Cheese Station

Macaroni sautéed with scallions, tomatoes, Moon spice, and chunks of lobster in a creamy beschamel sauce garnished with scallions.

Carving Stations

A Pepper Moon chef will hand carve these roasted meats for your guests. Each meat includes assorted sliced rolls, and two spreads.

- Seasoned Grilled Tenderloin of Beef
- Prime Rib of Beef
- Pork Loin - Lemon Pepper OR Jack Daniels-glazed
- Bourbon and Thyme Smoked Fresh Turkey

Upgraded Coffee Station

Regular Coffee with add-ins: chocolate sauce, caramel sauce, whipped cream, cinnamon, creamer, and sweeteners.

Cookie & Brownie Display

Assortment of our homemade cookies and brownie bars.

Caramel Apple Bar

Sliced apple skewers with warm caramel sauce, sprinkles, mini marshmallows, crumbled Oreo cookies, and crushed peanuts.

Krispy Kreme Slider Bar

The famous local donuts, sliced sandwich-style and filled with whipped cream or sweet cream cheese mousse. Your guests will create their own dessert from a smorgasbord of candies, fresh fruit, chopped nuts, and drizzles.



Bar service is complimentary and includes: private bar, bartenders, setup/cleanup, ice, equipment, glassware, ABC permit and general liability insurance.

SELECTIONS

All brands are subject to availability and may change

On Tap Year Round

Red Oak - Bavarian Amber Lager
Hummin'Bird Helles - Munich Golden Lager
Noble Pils - Pilsner

On Tap Seasonal

WINTER/SPRING | 1516 - Bavarian Heller Bock
SPRING/SUMMER | Battlefield - Bavarian Bock
FALL | Oaktoberfest - Marzen Lager

House Wines

Moscato, Seven Daughters, 2021
Gewurztraminer, Frey-Sohler, 2020
Riesling, Pfluger, 2021
Pinot Grigio, Nestore Bosco, 2021
Chardonnay, Belle Gloss, 2022
Rose, Peyrassol, La Croix, 2022
Pinot Noir, Left Coast Estate, 2021
Cabernet Sauvignon, Alexandria Nicole, 2019

**Choose from up to 3 keg varieties
for your bar!**

Large Keg (50 L)
serves approximately 100 pints

1/6 Keg (20 L)
serves approximately 40 pints

Cellar Wines

Chardonnay, Rombauer, 2021
Cabernet Sauvignon, Rombauer, 2019
Zinfandel, Rombauer, 2020

Other

Bold Rock Hard Cider
Cheerwine, RC Cola, Sun Drop, Nehi, Ginger Ale

HOST BAR

Year Round Large Keg	\$300 per keg
Year Round 1/6 Keg	\$160 per keg
Seasonal Large Keg	\$350 per keg
Year Round by the glass	\$6 per glass <i>(available in 1516 Room only)</i>
Seasonal by the glass	\$7 per glass <i>(available in 1516 Room only)</i>
House Wine	\$27 per bottle
Cellar Wine	\$59 per bottle
Bold Rock Hard Cider	\$6 per bottle
Sodas	\$3 per can/bottle

CASH BAR

Year Round Beer	\$6 per glass
Seasonal Beer	\$7 per glass
House Wine	\$7 per glass
Bold Rock Hard Cider	\$6 per bottle
Sodas	\$3 per can/bottle