



# PREMIUM SUITES EVENT MENU

2023-2024 SEASON

## WINE

### CHARDONNAY

Ferrari Carano, Sonoma	70
Heitz, Napa Valley	89
Quilt, Napa Valley	72
ZD, California	82
Far Niente, Napa Valley	120
William Fevre Chablis Grand Cru Bougros, France	174

### MERLOT

Columbia Crest, Washington State	45
Charles Krug Napa Valley	70
Duckhorn	111
Pahlmeyer, Napa Valley	160

### RIESLING/GEWURZTRAMINER

Alexander Valley New Gewurztraminer	45
Stadt Krems Gruner Veltliner Kremstal	53
Fess Parker Dry, Rodney's Vineyard	46
Chateau Ste. Michelle Eroica Johannesburg, Riesling	50
Trimbach Riesling (Alsace)	45
Zind Humbrecht, Riesling, Alsac	55
Dr Fischer Bockstein 2016 Spatlese (Riesling)	63

### BLUSH WINES

Daou Rose	50
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### DESSERT & SWEET

Dashe Cellars Late Harvest Zinfandel	45
Banfi Regale Rose Brachetto	45
d'Acqui D.O.C.G	
Chateau Coutet Sauternes Barsac	102
Royal Tokaji Aszu 6 Puttonyos	108

### PINOT NOIR/COTE DE NUITS/BEAUJOLAIS

Boen, Santa Maria Valley, Central Coast	65
Hahn Family Wines Santa Lucia Highlands	79
Lemelson Vineyards Thea's Selection Willamette Valley	79
Goldeneye, Anderson Valley, Mendocino	92
ZD Founders Reserve Carneros Signal	122

### SHIRAZ/SYRAH/BIG REDS/ RHONE

Domaine Courbis St Joseph	68
Chateauneuf-du-Pape, DM Pegau	200
Red Cuvee Laurence	

### PORT WINE

Heitz Ink Grade Port Nv 750 ml	58
Graham's 20 Year Old Tawny Port 750 ml	120
Quinta De La Rosa 20 Yr Tawny	82

### ZINFANDEL

Trig Point, Alexander Valley	50
Dry Creek Old Vine	58
Ghost Block Estate Pelissa Vineyard Oakville	65

### CABERNET SAUVIGNON

J. Lohr Seven Oaks	65
Quilt	80
Justin	85
Double Diamond	96
Round Pond Estate Rutherford	119
Caymus, Napa	162
Heitz Martha's Vineyard	360

### REDS & BLENDS/BORDEAUX/MERITAGE

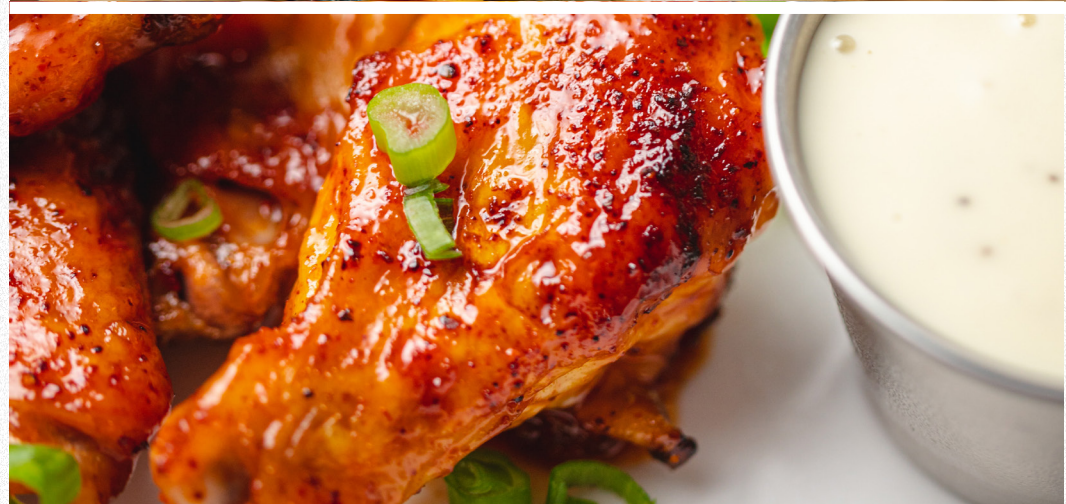
Paraduxx Proprietary Red	57
Leviathan Red	70
Trefethen Dragon Tooth Red Blend	82
Hess Collection "The Lion"	280

### SPANISH STYLE/CHILEAN/ARGENTINA

Faustino Gran Reserva 05 Rioja, Spain	70
Bodega Catena Zapata, Catena Alta Malbec, Argentina	74
El Jefe Walla Walla, Temparanillo	106
Lapostolle Close Apalta, Chile	221

### ITALIAN WINES RED/ITALIAN STYLE

Felsina Chianti Classico	74
Tenuta San Guido Guidalberto, Super Tuscan, Tuscany	80
Pio Cesare Barolo	118
Brunello di Montalcino Donatella Colombini DOCG Riserva	217



ALL ITEMS SOLD IN MINIMUMS OF SIX UNLESS OTHERWISE NOTED.  
PRICES ARE PER PERSON

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## SNACKS (Priced per unit)

<b>GO BOTTOMLESS!</b>	25
House-Made Popcorn	
<b>OR</b>	
Mucho Munchies	60
<i>Popcorn, honey roasted peanuts, BBQ dusted potato chips, smoked almonds</i>	

<b>GUACAMOLE AND SALSA</b>	60
House guacamole and tomato salsa served with fresh fried corn tortilla chips	

## STARTERS (Priced per unit)


<b>BLACKENED AHI TUNA PLATTER</b>	130
Seared blackened sashimi tuna served with sesame seaweed and ponzu sauce.	
One platter serves 6	


<b>CRUNCH PLATE</b> 	115
Carrots, celery, bell peppers, cucumbers, broccoli, and cherry tomatoes served with ranch dipping sauce	

<b>CHEF'S PICK FRUIT</b> 	108
Seasonal fresh fruit (subject to change due to season)	

*All salads serves 6 guests.*

<b>COWBOY CHICKEN SALAD</b> 	114
Smoked chicken breast, bacon, Romaine lettuce, roasted corn, black beans, cucumbers, tomatoes, and avocado served with jalapeño ranch dressing	

<b>THE HOUSE</b> 	84
Spring mix, fresh tomatoes, strawberries, blueberries, candied walnuts, served with raspberry vinaigrette	

<b>CAESAR</b> 	90
Romaine hearts, Parmesan cheese, Focaccia croutons served with Caesar dressing	
<i>Add Chicken 40 or Add Shrimp 65</i>	

## ENTREES

<b>GOLDEN CHICKEN TENDERS *</b>	26
Served with buttermilk ranch and barbeque dipping sauces	

<b>CRISPY BUFFALO CHICKEN WINGS *</b>	25
Crispy chicken wings tossed in our house wing sauce served with celery and ranch dressing	

<b>ARENA DOGS *</b>	14
All beef hot dogs served with ketchup, mustard, relish, and diced onions	
<i>Add Chili and Cheese 4</i>	
<i>Substitute Turkey Dog 3 or Beyond Brat 6</i>	

<b>BURGER TIME BAR *</b>	24
1/3 lb signature blend burger patty accompanied with tomatoes, lettuce, pickles, assorted cheeses, and traditional condiments	
<i>Add Bacon 4.5 or Mushrooms &amp; Onions 5</i>	

<b>GRILLED CHICKEN FOCACCIA</b>	150
Citrus grilled chicken, Roma Tomatoes, basil pesto, and mozzarella cheese served on Focaccia	

<b>ROASTED VEGETABLE FOCACCIA</b> 	115
Artichokes, roasted peppers, heirloom tomato, baby spinach, basil pesto, garlic aioli, and fresh mozzarella	

**\* Minimum Order of 6 Required**

## DESSERT

<b>COOKIE &amp; BROWNIE PLATTER</b>	115
House-made assorted cookies, brownies, and pastries	

<b>CRISPY CHURROS *</b>	13
Warm crispy churros tossed in cinnamon and sugar served with salted caramel sauce	

**\* Minimum Order of 6 Required**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

## BEER

Bud Light 6-pack	42
Bud Light Seltzer Black Cherry 6-pack	42
Coors Light 6-pack	42
Michelob Ultra 6-pack	42
Budweiser Zero (Non-Alcoholic) 6-pack	42
Estrella Jalisco 6-pack	48
Guinness Pub Draft 4-pack	48
Golden Road Mango Cart 6-pack	54
Golden Road Ride On 10 Hop Hazy IPA 6-pack	54
Kona Big Wave 6-pack	54
Hop Valley Bubble Stash IPA 6-pack	54
Hop Valley Panda Stash Hazy IPA 6-pack	54
Stella Artois 6-pack	54
Brewery X Slap & Tickle IPA 6-pack	54
Brewery X Battlesnakes Pilsner 6-pack	54
Kirin Ichiban Pilsner 6-pack	54

## SPIRITS

<b>VODKA</b>		<b>TEQUILA</b>	
Ketel One	84	Herradura Silver	68
Ciroc	115	Herradura Reposado	131
		Herradura Anejo	147
		Patron Silver	115
<b>WHISKEY</b>		<b>RUM</b>	
Jack Daniel's	79	Captain Morgan Spiced	92
Jack Daniel's Tennessee Honey	69	Captain Morgan White	92
Jack Daniel's Single Barrel	91	Captain Morgan Coconut	92
Gentleman Jack	79	Ron Zacapa 25yr	159
Jack Daniel's Fire	69		
Woodford Reserve	79	<b>COGNAC</b>	
Woodford Reserve Single Rye	79	Hennessey VS	131
Knob Creek	97		
<b>SCOTCH</b>		<b>LIQUEURS</b>	
Macallan 12 Year	131	Bailey's Irish Cream	70
		Grand Marnier	79
<b>GIN</b>		Sour Apple	38
Tanqueray	92	Disaronno Amaretto	70
Tanqueray 10	99	Kahlúa	70
Hendricks	105	Triple Sec	38
		Martini & Rossi Dry Vermouth 1L	19
		Martini & Rossi Sweet Vermouth 1L	19

## SODA, JUICES & MIXERS

<b>SODA</b>		<b>HOT</b>	
Coke 6-pack	24	Regular Coffee Carafe	18
Diet Coke 6-pack	24	Decaf Coffee Carafe	18
Coke Zero 6-pack	24	Hot Chocolate Carafe	18
Sprite 6-pack	24	Hot Tea Carafe	18
Barq's Root Beer 6-pack	24		
Lemonade 6-pack	24	<b>MIXERS</b>	
Dr. Pepper 6-pack	24	Bloody Mary mix 1L	22
Ginger Ale 6-pack	24	Sour mix 1L	22
		Margarita mix 1L	22
<b>JUICE</b>		Lime Juice 1L	22
Pineapple Juice 6-pack	19	Grenadine 1L	22
Apple Juice 3-pack	19	Monster Energy Drink 4-pack	22
Cranberry Juice 6-pack	19	Monster Low Carb 4-pack	22
Grapefruit Juice 6-pack	19	Fever Tree Ginger Ale 6-pack	22
Orange Juice 6-pack	19	Fever Tree Club Soda 6-pack	22
Tomato Juice 6-pack	19	Fever Tree Tonic Water 6-pack	22
		Fever Tree Ginger Beer 6-pack	22
<b>WATER</b>			
Arrowhead (20 oz) 6-pack	36		
Origin Sparkling (250 ml) 6-pack	24		

## WINE

<b>SPARKLING WINE</b>	
Caposaldo Prosecco	45
J Vineyards California Cuvee	58
Taittinger Brut La Francaise	69
Louis Roederer Brut Premier	87
Veuve Clicquot	125
Louis Roederer Cristal Brut	327

<b>PINOT GRIGIO/PINOT GRIS</b>	
Hahn Family Wines	48
Santa Margherita, Italy	62

<b>SAUVIGNON BLANC</b>	
Oyster Bay, Marlborough, New Zealand	52
Domaine Hubert Brochard Sancerre, Loire, France	70

*Priced per person.*

*Please note that all food and beverage items are subject to a 13% administrative fee and a 10% service charge, plus applicable California state sales tax. The 10% service charge is distributed to our staff. If you would like to reward your server for exemplary service, a gratuity may be added*