



**LET US HOST  
YOUR NEXT PARTY  
OR EVENT!**

REHEARSAL DINNERS

RECEPTIONS

HAPPY HOURS

NETWORKING EVENTS

CORPORATE & CHARITY FUNCTIONS

BAR - BAT MITZVAHS

# HAPPY HOUR

\$3

## BEERS

BUD LIGHT | BUDWEISER | COORS LIGHT  
MICHELOB ULTRA | MILLER LITE

\$4

## WINES

CK MONDAVI CHARDONNAY  
WENTE RIVERBANK REISLING  
RUFFINO PINOT GRIGIO  
CK MONDAVI MERLOT  
CK MONDAVI CABERNET

KARBACH  
HOPPADILLO IPA  
SIERRA NEVADA  
TORPEDO IPA  
BOMBSHELL BLONDE ALE  
ST.ARNOLD LAWN MOWER

## CRAFT BEERS

## COCKTAILS

### \$4 HOUSE COCKTAILS

MANGO TANGO  
MAI TAI  
Smirnoff Mango, lime &  
pineapple juices, orgeat  
& grenadine

CUCUMBER  
PINEAPPLE CRUSH  
SKYY Pineapple &  
fresh cucumber

SAMBUCA 75  
Tito's, fresh raspberry,  
fresh blackberry & topped  
with champagne

AGAVE  
NECTAR  
MARGARITA 

MANGO PEACH  
MARTINI  
ABSOLUT Mango &  
ABSOLUT Peach

COCONUT  
MOJITO  
Bacardi Coconut Rum,  
lime & pineapple juices  
with lavender & mint

# MONDAY-FRIDAY | 4-7PM

\$5

## COCKTAILS

### NAKED MARGARITA

Sauza Hornitos Plata,  
Patrón Citrónge & agave  
nectar with fresh lime  
(approx. 115 calories) 🌱

### SINLESS STRAWBERRY MOJITO

Bacardi Limón Rum,  
strawberry purée & mint  
(approx. 113 calories) 🌱

### TEXAS MULE

Deep Eddy, lemon  
& lime juices, ginger  
liqueur & Fever Tree  
ginger beer

\$5 YOU CALL IT



Savin' some calories!

\$6 PREMIUM COCKTAILS

\$6

### BUCA BEIGNETS

mozzarella, prosciutto,  
jalapeño-basil, balsamic glazes

### SMOKED SALMON

in-house smoked salmon,  
dill crema, tomato relish,  
with toast points

### BRUSCHETTA

balsamic-marinated  
tomatoes, basil, Parmesan  
cheese, ciabatta bread 🌱

### SHRIMP & CRAB DIP

poblano peppers in baked  
cheeses, tortilla chips

### MARGHERITA PIZZA

sauceless pie with  
mozzarella, tomatoes,  
basil & aged Parmesan  
cheese 🌱

### CHICKEN & BEEF SATAY

with teriyaki & sriracha

## CHEF SNACKS



vegetarian

## CHARCUTERIE BOARD

chef selection of cured meats, cheeses, house-crafted fig jam & pickled vegetables

*speck ham (Italy) • bresaola beef (Italy) • St. Andre Triple Crème (France) • Cabot white cheddar (New England) • Manchego (Spain)*

### BUCA

### BEIGNETS

mozzarella, prosciutto,  
jalapeño-basil, balsamic glazes

### SHRIMP

### CEVICHE

shrimp, lime juice, jalapeño,  
red onion, cilantro **G**

### CALAMARI

### FRITTI

amaretto-marinated, cherry  
peppers, marinara

### GOAT CHEESE- STUFFED

### ARTICHOKES

baked, served with toast points **V**

### SMOKED

### SALMON

in-house smoked salmon,  
dill crema, tomato relish,  
with toast points

### CHICKEN

### & BEEF

### SATAY

with teriyaki & sriracha

### BRUSCHETTA

balsamic-marinated tomatoes,  
basil, Parmesan cheese,  
ciabatta bread **V**

### SEARED DUCK

### BREAST

parsnip purée, oyster mushrooms,  
leeks, chipotle-honey gastrique

### SEARED TUNA

sesame-coated, Asian  
plum sauce

### BIANCA FLATBREAD

creamy white cheese, mozzarella, prosciutto,  
sun-dried tomatoes, fresh basil, crushed  
red pepper, Parmesan cheese



# ARTISAN PIZZAS

## MARGHERITA

sauceless pie with mozzarella,  
tomatoes, basil & aged  
Parmesan cheese **V**

## AMERICAN PIE

Canadian bacon, pepperoni, Italian  
sausage, ground beef, house-made  
Italian pizza sauce, fresh mozzarella

## THE COSMO

Canadian bacon, portobellos,  
Italian sausage, house-made  
spicy vodka sauce, gouda,  
goat cheese

## BUILD YOUR OWN

marinara & mozzarella included: additional toppings extra

BUD LIGHT

BUDWEISER

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

BLUE MOON

BOMBSHELL BLONDE ALE

CORONA

DOS XX

HEINEKEN

HEINEKEN LIGHT

KARBACH HOPPADILLO IPA

SHINER BOCK

SIERRA NEVADA TORPEDO IPA

ST. ARNOLD LAWN MOWER

BEERS

**V** vegetarian

**G** no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions.  
Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

# GRAPES BY THE GLASS

CAVIT LUNETTA  
PROSECCO, Italy

WOLF BLASS BRUT,  
Australia

BERINGER WHITE  
ZINFANDEL, North Coast

WENTE "RIVERBANK"  
RIESLING, Monterey

NOBILO SAUVIGNON  
BLANC, New Zealand

RUFFINO PINOT GRIGIO,  
Italy

SANTA MARGHERITA  
PINOT GRIGIO, Italy

CK MONDAVI CHARDONNAY,  
Willow Springs

HESS SHIRTAIL CREEK  
CHARDONNAY, Monterey

WENTE "RIVA RANCH"  
CHARDONNAY, Arroyo Seco

KENDALL JACKSON  
CHARDONNAY, California

MONTES PINOT NOIR,  
Chile

ROSENBLUM "OLD VINES"  
ZINFANDEL, Sonoma Valley

CK MONDAVI MERLOT,  
Wildcreek Canyon

FRANCISCAN "ESTATE"  
MERLOT, Napa Valley

PASCUAL TOSO "ESTATE"  
MALBEC, Argentina

"LUNATIC" RED BLEND  
LUNA VINEYARDS,  
Napa Valley

CK MONDAVI CABERNET,  
Wildcreek Canyon

HOGUE CABERNET,  
Columbia Valley

CLOS DU BOIS CABERNET,  
Alexander Valley

SANCTUARY CABERNET,  
Napa Valley

## ON THE ROCKS

### TEXAS MULE

Deep Eddy, lemon & lime juices, ginger liqueur & Fever Tree ginger beer

### MANGO TANGO


#### MAI TAI

Smirnoff Mango, lime & pineapple juices, orgeat & grenadine

### CUCUMBER PINEAPPLE CRUSH

SKYY Pineapple & fresh cucumber

### PINK LEMONADE

ABSOLUT Citron with cranberry & lemon juices  
(approx. 105 calories) 

## COLD AS ICE

### AGAVE NECTAR MARGARITA

### DRAGON BERRY

Bacardi Dragon Berry Rum infused with strawberry & dragon fruit

## MARTINIS

### MANGO PEACH MARTINI

ABSOLUT Mango & ABSOLUT Peach

### SAMBUCA

#### SLING-BACK

Tito's, St-Germain & champagne

### COOL CUCUMBER MARTINI


Beefeater Gin, lavender syrup, fresh lime juice & muddled cucumber

### SAMBUCA 75

Tito's, fresh raspberry, fresh blackberry & topped with champagne

### NAKED


#### MARGARITA

Sauza Hornitos Plata, Patrón Citrónge & agave nectar with fresh lime  
(approx. 115 calories) 


### COCONUT MOJITO

Bacardi Coconut Rum, lime & pineapple juices with lavender & mint

### SINLESS STRAWBERRY MOJITO

Bacardi Limón Rum, strawberry purée & mint  
(approx. 113 calories) 

## ¿HABLA ESPAÑOL?

 Savin' some calories!

 no gluten-containing ingredients

## FINISH

### STICKY

### TOFFEE

### PUDDING

bread pudding, toffee  
sauce, crispy candy cup,  
vanilla bean ice cream

### TIRAMISU

espresso ladyfingers,  
sweet mascarpone

### BERRY

### COBBLER

### STREUSEL

with vanilla bean  
ice cream

### DECADENT

### CHOCOLATE

### TOFFEE TORTE

with pieces of Heath®  
bar candy **G**

### CRÈME

### BRÛLÉE

classic vanilla bean  
custard, caramelized  
sugar crust, seasonal berries

**G** no gluten-containing ingredients

## PARTIES AND EVENTS

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