



# THEISMANN'S

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Restaurant • Bar

1800 Diagonal Rd. Alexandria, VA 22314  
703-739-0777 ♦♦ [www.theismanns.com](http://www.theismanns.com)  
[parties@theismanns.com](mailto:parties@theismanns.com)





# Parties & Events

With an excellent food product, experienced efficiency, comfortable atmosphere and proximity to metro and hotels, Theismann's is a very popular party venue. Included in the repertoire are rehearsal dinners, cocktail receptions, group luncheons and dinners, reunions and office parties. Birthday, retirement, anniversary, farewell and welcome back celebrations are weekly events at Theismann's. There is space and are offerings for parties from one to a hundred and ten and in warm weather, the rooftop patio is a scene for gatherings "above the rest".

Theismann's has become known for its success with group dining due to its numerous selections, efficient and fast execution, reasonable pricing and consistent food quality. Several group menus are contained in this booklet. Our party staff will help you with all the planning and organizational aspects of your event. From an elegant rehearsal dinner to a quick dinner for a bus tour on a time line, contact us.

Party planners have a choice of party atmospheres at Theismann's. In addition to seated dining events, is the option of a stand-up, mix and mingle party venue. A variety of buffet options from simple finger food to carving stations, circulating and/or stationary hors d'oeuvres are offered. With some seating arranged around the room periphery and a private bar set up, the stage is set for a welcoming, comfortable gathering of friends or associates to enjoy the festivities. From small happy hour celebrations to a party of 100, your party will be a success.

Banquet menus here present a starting point. Planning staff work with the host to customize your event to your desires. Contact us with questions or to reserve a date.

Theismann's takes its expertise and reputation on the road, offering off-site catering for a variety of events. As with on-site parties, restaurant staff works with the patron to design offerings appropriate for the specifics of each event. Included in the custom catered event repertoire are office luncheons/dinners/receptions, pool parties, community dinners, picnics, wedding receptions and box lunches/dinners for tour groups.

## **To Book Your Event Contact:**

**Sarah Swenson**

**703-739-0777**

**[parties@theismanns.com](mailto:parties@theismanns.com)**



## The Upper Deck

The upper deck dining rooms are our most popular event space. To reserve the space to be exclusive to your event, there is a required minimum of 75 guests and a maximum of 110 guests. The space is often broken down into two smaller rooms, room 3 and room 4. Room 4, the upper room, requires a 40 person minimum and 65 person maximum. Room 3, the lower room that also is used to access room 4, requires 30 person minimum and 45 person maximum.



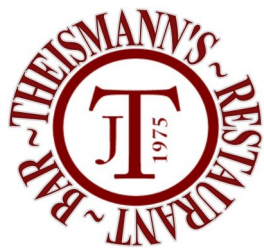
## Room 1 Lounge

This area is located near the bar and is a popular option for groups wanting to do happy hour events. We require a 20 person minimum to set up a stand-up mingling event in this space. We create a great mingling atmosphere with limited seating in this space for your casual gathering.

## Rooftop Patio

This space is a beautiful alternative for your event when the weather agrees. To reserve this space we require a \$1500 minimum food expenditure, all beverages, tax and fees are additional. The space only allows for mingling events and requires bar set up. There is no additional lighting provided in this space so your event must end when the sun goes down. A dining room downstairs is reserved also in the event of foul weather. We do allow for mixed events with a cocktail hour beginning on the roof and moving downstairs for dinner for an additional fee.

**Please contact Sarah Swenson for more information about our available rooms.**



# Dinner Party Menu

Available Saturday-Thursday  
after 3:00pm

## **\$35 per person**

- ◆ Price includes tax and gratuity.
- ◆ All entrees are served with salad, fresh baked bread, dessert and coffee, tea or soda.
- ◆ Guests may order from the menu upon arrival.
- ◆ All food will be placed on one check.
- ◆ Alcohol may be host paid or the responsibility of the individual guests.
- ◆ To reserve the space to be exclusively for your event, there is a required minimum of 40 guests for one room and 75 guests for both rooms.
- ◆ A \$200 deposit is required for all parties over 40, which is deducted from the final bill.
- ◆ A 90% guest guarantee is required 24 hours in advance of the event.

## **Salad**

### **Greens & Feta Salad**

*dried cranberries, candied pecans and champagne vinaigrette*

## **Entrée Selection**

*Each guest may select one*

### **Chicken Marsala**

*creamy mushroom risotto*

### **Filet Mignon**

*boursin mashed potatoes and vegetables*

### **Twin Maryland Crab Cakes**

*roasted redskin potatoes and coleslaw*

### **Grilled Teriyaki Glazed Salmon**

*over sweet corn succotash*

### **Eggplant Parmesan**

*linguini and marinara*

### **Porkchop**

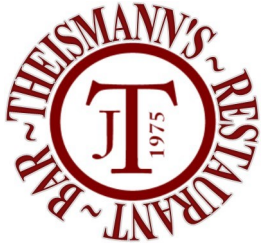
*roasted redskin potatoes, candied carrots*

## **Dessert Selection**

*Each guest may select one*

### **Strawberry Cheesecake**

### **Chocolate Brownie**



# Friday Dinner Party Menu

Available Everyday  
after 4:00pm

## **\$52 per person**

- ◆ Price includes tax and gratuity.
- ◆ Host chooses one from the appetizer selection. Guest may select personal entrée and dessert.
- ◆ All entrees are served with appetizer, salad, fresh baked bread, dessert and coffee, tea or soda.
- ◆ Guests may order from the menu upon arrival.
- ◆ All food will be placed on one check.
- ◆ Alcohol may be host paid or the responsibility of the individual guests.
- ◆ To reserve the space to be exclusively for your event, there is a required minimum of 40 guests for one room and 75 guests for both rooms.
- ◆ A \$200 deposit is required for all parties over 40, which is deducted from the final bill.
- ◆ A 90% guest guarantee is required 24 hours in advance of the event.

## **Appetizer Selection**

*Host will select one to be served*

**Shrimp Cocktail**

**Artisanal Cheese Plate**

**Beef Tenderloin Crostini**

## **Salad**

**The Wedge Salad**

*crumbled bleu cheese, bacon, onion, bleu cheese dressing*

## **Entrée Selection**

*Each guest may select one*

**Honey Bourbon Roasted Salmon**

*roasted new potatoes, spinach citrus sauté*

**New York Strip**

*boursin mashed potatoes, vegetable medley*

**Filet Mignon**

*blue cheese & shallots, boursin mashed potatoes, vegetable medley*

**Lamb Chops**

*roasted new potatoes, green bean & almond sauté*

**Mahi Mahi**

*shrimp risotto, parmesan cheese*

**Roasted Chicken**

*wild mushroom risotto*

**Roasted Heirloom Tomato Capellini**

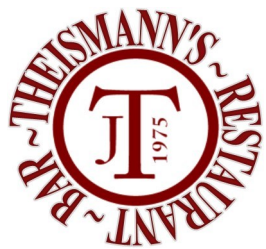
*olive oil, garlic, spinach*

## **Dessert Selection**

*Each guest may select one*

**Strawberry Cheesecake**

**Peanut Butter Pie**



# Children's Dinner Party Menu

Available Monday-Sunday after 3:00pm

Children 10 & under

## **\$16 per child**

◆ Price includes tax and gratuity.

◆ Menu available to children 10 & under attending a dinner party.

◆ All entrees are served with a choice of side.

◆ All entrees are served with salad, fresh baked bread, dessert and milk, tea or soda.

◆ Guests may order from the menu upon arrival.

◆ All food will be placed on the host food check.

## **Salad**

### **Garden Salad**

*with ranch dressing*

## **Entrée Selection**

*Each child may select one*

### **Chicken Fingers**

### **Hamburger**

### **Cheeseburger**

### **Grilled Cheese**

### **Hot Dog**

### **Grilled Chicken**

**Pasta with Marinara** (no additional side)

## **Sides**

*Each child may select one*

### **Mashed Potatoes**

### **Mixed Vegetables**

### **French Fries**

## **Dessert Selection**

*Each child may select one*

### **Strawberry Cheesecake**

### **Chocolate Brownie**



# Party Pleasures Menu

Available Saturday-Thursday  
All Day

**\$28.00 for 7-item buffet**

**\$32.00 for 8-item buffet**

**\$40.00 for 9-item buffet**

- ◆ Price includes tax and gratuity.
- ◆ Before tax & gratuity price:  
\$21.53 for 7-item buffet  
\$24.61 for 8-item buffet  
\$30.76 for 9-item buffet
- ◆ Buffet is priced per person and will be refilled once within a two hour period if needed.
- ◆ Price includes coffee, tea and soda.
- ◆ May add additional platters or a carving station. See Platters Menu for pricing.
- ◆ All food will be placed on one check.
- ◆ Alcohol may be host paid or the responsibility of the individual guests.
- ◆ To reserve the space to be exclusively for your event, there is a required minimum of 40 guests for one room and 75 guests for both rooms.
- ◆ A \$200 deposit is required for all parties over 40, which is deducted from the final bill.
- ◆ A 90% guest guarantee is required 24 hours in advance of the event.

*(V) = Vegetarian*

**20 Person Minimum for Semi-Private Space**

**40 Person Minimum for Private Room**

## **7-Item Buffet**

Cheese Board (V)  
Southwest Chicken Eggrolls  
Fresh Fruit Skewers with Chantilly Cream (V)  
Artichoke Spread with Pita (V)  
Fresh Vegetables and Dip Platter (V)  
Mozzarella Sticks with Marinara Sauce (V)  
Caprese Platter (V)  
Gourmet Pesto Pinwheels  
Tomato Bruschetta (V)  
Swedish Meat Balls  
Chips and Salsa (V)  
Homemade Cookies (V)

*Choose any 7 of the above 12 items for \$28.00/guest*

## **8-Item Buffet**

Asian Chicken Satay  
Buffalo Wings with Bleu Cheese  
Deep Fried Chicken Fritters  
Chicken Cordon Bleu Minis  
Crab Cheese Dip with Pita Bread  
Assorted Finger Sandwiches  
Chicken Quesadilla  
Assorted Nachos  
Pretzel Loaves w/ Beer Cheese (V)  
Assorted Desserts (V)

*Choose any 8 of the above 22 items for \$32.00/guest*

## **9-Item Buffet**

Lamb Chop Lollipops  
Charcuterie Platter  
Asian Beef Satay  
Fried Maryland Crab Puffs  
Bacon Wrapped Shrimp  
Shaved Beef Tenderloin Crostini w/  
Horseradish Sauce

*Choose any 9 of the above 28 items for \$40.00/guest*





# Friday Party Pleasures Menu

Available Friday

After 4pm

## \$40.00 for 9-item buffet

- ◆ Price includes tax and gratuity.
- ◆ Before tax & gratuity price:  
\$30.76 for 9-item buffet
- ◆ Buffet is priced per person and will be refilled once within a two hour period if needed.
- ◆ Price includes coffee, tea and soda.
- ◆ May add additional platters or a carving station. See Platters Menu for pricing.
- ◆ All food will be placed on one check.
- ◆ Alcohol may be host paid or the responsibility of the individual guests.
- ◆ To reserve the space to be exclusively for your event, there is a required minimum of 40 guests for one room and 75 guests for both rooms.
- ◆ A \$200 deposit is required for all parties over 40, which is deducted from the final bill.
- ◆ A 90% guest guarantee is required 24 hours in advance of the event.

*(V) = Vegetarian*

**20 Person Minimum for Semi-Private Space**

**40 Person Minimum for Private Room**

## 9-Item Buffet

***Choose any 9 items for \$40.00/guest***

Cheese Board (V)  
Southwest Chicken Eggrolls  
Fresh Fruit Skewers with Chantilly Cream (V)  
Artichoke Spread with Pita (V)  
Fresh Vegetables and Dip Platter (V)  
Mozzarella Sticks with Marinara Sauce (V)  
Caprese Platter (V)  
Gourmet Pesto Pinwheels  
Tomato Bruschetta (V)  
Swedish Meat Balls  
Chips and Salsa (V)  
Homemade Cookies (V)  
Asian Chicken Satay  
Buffalo Wings with Bleu Cheese  
Deep Fried Chicken Fritters  
Chicken Cordon Bleu Minis  
Crab Cheese Dip with Pita Bread  
Assorted Finger Sandwiches  
Chicken Quesadilla  
Assorted Nachos  
Pretzel Loaves w/ Beer Cheese (V)  
Assorted Desserts (V)  
Lamb Chop Lollipops  
Charcuterie Platter  
Asian Beef Satay  
Fried Maryland Crab Puffs  
Bacon Wrapped Shrimp  
Shaved Beef Tenderloin Crostini w/ Horseradish Sauce





# Party Platters Menu

## Available Every Day

### Minimums Needed:

**Must order a minimum of \$22 per person before tax and gratuity on Saturday-Thursday and \$31 per person before tax & gratuity on Fridays unless added to an existing party menu.**

- ◆ Items are priced per platter.
- ◆ Each Platter is made to serve 40 guests and will not be refilled.
- ◆ Price do not include tax & gratuity.
- ◆ No Beverages included in menu price.
- ◆ Platters may be ordered as only offering as long as minimums are met or added to any menu without minimum.
- ◆ May order half platters for 20 guests.
- ◆ All food will be placed on one check.
- ◆ Alcohol may be host paid or the responsibility of the individual guests.
- ◆ To reserve the space to be exclusively for your event, there is a required minimum of 40 guests for one room and 75 guests for both rooms.
- ◆ A \$200 deposit is required for all parties over 40, which is deducted from the final bill.
- ◆ A 90% guest guarantee is required 24 hours in advance of the event.

*(V) = Vegetarian*

### 20 Person Minimum for Semi-Private Space

### 40 Person Minimum for Private Room

#### Cold Offerings

Jumbo Shrimp Cocktail	\$195
Ahi Tuna Platter	\$195
Assorted Finger Sandwiches	\$90
Fresh Fruit with Chantilly Cream (V)	\$95
Fresh Vegetables and Dip (V)	\$95
Home Made Tortilla Chips & Salsa (V)	\$40
Tomato Bruschetta (V)	\$50
Caprese Platter (V)	\$60
Charcuterie	\$140
Gourmet Pesto Meat & Cheese Pinwheels	\$75
Cheese Board (V)	\$100
Beef Tenderloin Crostini w/ Horseradish Sauce	\$180
Potato Salad (V)	\$50
Pasta Salad (V)	\$60
Any Signature Salad	\$60
Fresh Fruit Salad (V)	\$75
Assorted Desserts (V)	\$120
Homemade Cookies (V)	\$60

#### Hot Hors D'oeuvres

Bacon Wrapped Shrimp	\$200
Southwest Chicken Eggrolls	\$70
Mozzarella Sticks with Marinara (V)	\$80
Chicken Fingers	\$70
Swedish Meatballs	\$50
Asian Chicken Skewers	\$125
Asian Beef Skewers	\$140
Buffalo Chicken Wings	\$100
Fried Maryland Crab Puffs	\$180
Chicken Cordon Bleu Minis	\$80
Artichoke dip with Pita Bread (V)	\$80
Crab Cheese dip with Pita Bread	\$100
Lollipop Lamb Chops	\$350
Chicken Quesadillas	\$100
Assorted Nachos	\$80
Pretzel Loaves w/ Beer Cheese	\$90

#### Carving Station *25 guest minimum*

Beef Tenderloin	\$16 per guest
Roasted Turkey Breast	\$7 per guest
Salmon Fillet	\$11 per guest
<i>Comes with Sandwich Rolls and Condiments</i>	
<i>May select two options for \$18 per guest</i>	



# Private Bar Options

## Available Every Day For Private Bar in Party Room

- ◆ Private Bar Set Up Requires a Private Room Booked Using Party Menu
- ◆ \$50 bar set up fee for any private bar

### Consumption Bar

- ◆ May be a host paid bar or cash bar where individual guests pay for their own beverages.
- ◆ Prices are listed per beverage and do not include tax & gratuity. Tax and gratuity will be added to every beverage.
- ◆ May add unlimited soda, tea & coffee to any bar for a flat rate of \$2 per person plus tax & gratuity
- ◆ May mix and match tiers for consumption bars (example: Best Beer, Better Wine & Basic Spirits)
- ◆ May limit to beer & wine only

### Host Paid Open Bar

- ◆ Bar is priced per person per hour and includes total guest count even if they don't consume.
- ◆ Prices do not include tax & gratuity. Tax & gratuity will be added to total price.
- ◆ Soda, tea & coffee are included.
- ◆ May switch to consumption bar after allotted time or extend time.

### Basic Consumption Bar

#### **Beer - \$4.25 each**

Bud Light, Budweiser, & Michelob Ultra

#### **House Wine - \$6 each**

Chardonnay, White Zinfandel, Cabernet Sauvignon & Merlot

#### **Rail Brand Spirits - \$5.50 each**

### Better Consumption Bar

#### **Beer**

**\$5.95 each** - Sam Adams Boston Lager, Corona & Heineken

**\$4.25 each** - Bud Light, Budweiser, & Michelob Ultra

#### **Wine - \$7.00 each**

Prendo Pinot Grigio, Sileni Sauvignon Blanc,

Parallel 43 Quadratus Syrah & Chateau Souverain Merlot

#### **Spirits - \$6.75 each**

Beefeater Gin, Smirnoff Vodka, Bacardi Rum, Jim Beam, Seagram's 7 & Cuervo Tequila

### Best Consumption Bar

#### **Beer**

**\$6.75 each** - Port City Pale Ale, Port City Porter, Port City IPA

**\$5.95 each** - Sam Adams Boston Lager, Corona & Heineken

#### **Wine - \$9.50 each**

J Vineyards Pinot Gris, Kendall Jackson Chardonnay,

Hob Nob Pinot Noir & Kenwood Sonoma Cabernet

#### **Spirits - \$7.50 each**

Captain Morgan's Spiced Rum, 1800 Silver Tequila, Bombay Gin, Absolut Vodka, Dewar's & Makers Mark

### Host Paid Open Bar

#### **Basic Bar Open Bar Price:**

**\$12 per person for the first hour**

**\$7 per person each additional hour**

#### **Better Bar Open Bar Price:**

**\$15 per person for the first hour**

**\$8 per person each additional hour**

#### **Best Bar Open Bar Price:**

**\$18 per person for the first hour**

**\$10 per person each additional hour per person**



# Additional Options for Custom Bar

## Available Every Day

## For Private Bar in Party Room

### Items May be added to any of the Bar Packages for Consumption Bar Only

- ♦ May be a host paid bar or cash bar (where individual guests pay for their own beverages).
- ♦ Prices are listed per beverage and do not include tax & gratuity. Tax and gratuity will be added to every beverage.
- ♦ May add items to any Private Bar Option or "Create Your Own" bar package.
- ♦ For "Create Your Own" bar package use any items listed in Private Bar Options in additions to items listed here.
- ♦ May mix with tier options from Private Bar Tiers. (example: custom beer, better wine & best spirits from private bar)
- ♦ May add unlimited soda, tea & coffee to any bar for a flat rate of \$2 per person plus tax & gratuity

### Bottled Beer

#### Ale

Sierra Nevada Pale Ale 6.00  
Fat Tire Amber Ale 6.50  
Leffe Blonde 6.50  
Dogfish Head 60 Minute IPA 6.75  
Parkway Get Bent Mountain IPA 7.00  
Legend Brown Ale 7.00  
Southern Tier 2X IPA 7.00  
Dogfish Head 90 minute IPA 9.50

#### Lager

Miller Lite 4.25  
Coors Light 4.25  
Rolling Rock 4.25  
Estrella Damm Daura (GF) 6.50

#### Wheat

Sea Dog Blue Paw Blueberry Wheat 5.95  
Hoegaarden 6.25  
Port City Optimal Wit 7.00

#### Pilsner

Amstel Light 5.95  
Corona Light 5.95

#### Porter/Stout

Breckenridge Vanilla Porter 7.00  
Du Claw's SBJ Peanut Butter Porter 6.25  
NC Old Rasputin Russian Imperial 10.00

### Wine by the Glass

#### White

Veramonte Sauvignon Blanc | Chile 8.00  
Famille Perrin Ventroux Rose | France 7.00  
Saint M Reisling | Germany 8.00  
Red Tail Ridge Dry Riesling | New York 11.00  
House Beringer White Zinfandel 6.00  
Vega Sindoa Chardonnay | Spain 8.00

#### Red

The Spanish Quarter Cabernet/Tempranillo | Spain 7.00  
Yalumba Patchwork Barossa Shiraz | Australia 10.00  
Alamos Malbec | Argentina 8.00  
Ravens Wood Lodi Old Vines Red Zin | California 9.00  
Zaccagnini Montepulciano d'Abruzzo Tralcetto | Italy 10.00

### Spirits

#### Bourbon/Whiskey

Old Grandad 7.00  
Wild Turkey 8.00  
Knob Creek 9.00  
Woodford Reserve 10.75  
Basil Hayden's 11.00  
Blanton's 14.00  
Bookers 14.00

#### Whiskey

Canadian Club 6.50  
Jack Daniels 6.75  
Jamesons 7.25  
Seagrams VO 7.50  
Crown Royal 8.50  
Gentleman Jack 8.50  
Monkey Shoulder 9.00

#### Scotch

Glenlivet 8.75  
Johnnie Walker Red 8.00  
Johnnie Walker Black 9.00  
Glenfiddich 9.00  
Chivas 9.00  
Macallan 12yr 11.25  
Balvenie 12yr 12.25  
Balvenie 14yr 14.50  
Balvenie 15yr 15.50  
Balvenie 21yr 35.00  
Lagavulin 16yr 21.00

#### Rum

Bacardi O 7.50  
Mount Gay 6.25  
Meyers Dark 6.25  
Malibu 6.50  
Kraken 6.75  
Sailor Jerry 7.00

#### Vodka

Tito's 6.50  
Absolut Citron 7.50  
Stoli 8.00  
Stoli Orange 8.00  
Reyka 8.00  
Grey Goose 8.75  
Ketel 1 8.75  
Belvedere 11.00

#### Gin

Tanqueray 7.50  
Bombay Sapphire 8.50  
Hendrick's 9.25

#### Tequila

Cazadores 11.00  
Patron Silver 12.50

\*\*Please note that our wine & beer lists change frequently  
therefore some selections may not be available.



# Wine Service

## Available Every Day

### For Seated Meals or Host Paid Bar

#### **You may add host paid wine service to any party option.**

- ♦ Wine will be charged by the bottle rather than by the glass, saving you money.
- ♦ Host will select the wines offered, this will be the only wine offered to your guests.
- ♦ Our event planner is happy to help you select or guide you if you have any questions.

#### **White Wine by the Bottle**

##### **Pinot Grigio**

- Prendo | Italy 22.
- J Vineyards Pinot Gris | CA 30.
- Santa Margherita | Italy 45.

##### **Sauvignon Blanc**

- Veramonte | Chile 22.
- Sileni | New Zealand 22.
- St. Supéry | CA 30.

##### **Riesling & Rose**

- House White Zinfandel 15.
- Famille Perrin Ventoux Rosé | France 21.
- Saint M Riesling | Germany 24.
- Red Tail Ridge Dry Riesling | NY 33.

##### **Chardonnay**

- Vega Sindoa | Spain 24.
- Kendall Jackson Special Select | CA 30.
- Sonoma-Cutrer Russian River | CA 42.
- Jordan | CA 50.
- Cakebread | CA 60.

#### **Sparkling/Champagne by the Bottle**

- Simonet Mousseux Blanc de Blancs | France 20.
- Banfi Rosa Regale Sparkling Red | Italy 38.
- Saracco Moscato d'Asti | Italy 33.
- Ruggeri & C. Prosecco Argeo | Italy 38.
- Chandon Napa Brut | CA 45.
- Veuve Clicquot | France 70.
- Dom Perignon | France 250.

#### **Red Wine by the Bottle**

##### **Pinot Noir**

- Hob Nob | France 30.
- Acacia | CA 37.
- Saracco Piemonte | Italy 40.
- Evesham Wood Willamette Valley | OR 42.
- Gary Farrell Russian River Valley | CA 70.
- Duckhorn Goldeneye | CA 90.

##### **Merlot**

- Chateau Souverain | CA 21.
- Chateau Du Brondeau | France 36.

##### **Cabernet Sauvignon**

- Spanish Quarter Cabernet/Tempranillo | Spain 21.
- Kenwood Sonoma | CA 30.
- Gunsight Rock | CA 30.
- Beaulieu Vineyards Napa Valley | CA 30.
- Justin | CA 45.
- Beaulieu Vineyards Reserve Tapestry | CA 75.
- Stags' Leap Artemis | CA 90.
- Jordan | CA 90.
- Silver Oak | CA 125.

##### **Syrah, Shiraz & Rhone Style Blends**

- Parallel 43 Quadratus Syrah | Bulgaria 21.
- Yalumba Patchwork Barossa Shiraz | Australia 30.
- Langmeil Three Gardens SMG | Australia 40.
- Bonny Doon Le Cigare Volant Red | CA 65.
- Stags' Leap Petite Sirah | CA 75.
- Château de Beaucastel Chateauneuf Du Pape 120.

##### **Other Great Reds**

- Alamos Malbec | Argentina 23.
- Ravens Wood Lodi Old Vines Zinfandel | CA 30.
- Zaccagnini Montepulciano d'Abruzzo | Italy 30.
- Santa Luz Reserva Carmenere | Chile 23.
- MontGras Quatro | Chile 24.
- Banfi Chianti Classico | Italy 30.
- Frescobaldi Chianti | Italy 35.
- 642 Maremma Toscana | Italy 40.
- Catena Malbec | Argentina 40.

\*\*Please note that our wine list changes frequently therefore some selections may not be available.