



KENNEBUNKPORT INN

Corporate & Social Events

The Kennebunkport Inn's unique location will impress you with views of the scenic Kennebunk River and historic Dock Square. Just 30 miles south of the Portland International Airport, 2 Hours north of Boston Logan Airport and 1 Hour from the Manchester, New Hampshire Airport. The Kennebunkport Inn is centrally located within hours of all the major metropolitan areas. The Kennebunkport Inn is a terrific venue for corporate retreats, training meetings, holiday parties, baby showers, bridal showers or rehearsal dinners. Our attractive venues and services guarantee an unforgettable event. You can select from our stylish dining rooms or the charming patio overlooking historic Dock Square

The Kennebunkport Inn staff will exceed all of your expectations whether helping you to select your menus, arranging entertainment or planning your event details. We offer the ideal setting and staff for a flawless function or meeting.

To schedule an appointment to visit us, please contact the sales office at kportinn@roadrunner.com or (207) 967-2621.

Reception Options

Thompson Room

This room is charming and stylish with a beautifully romantic fireplace and a picturesque view of Historic Dock Square. The Thompson Room is perfectly suited for an intimate wedding ceremony or reception. The Thompson Room's capacity is 15-32 people and room rental starts at \$250.

Burleigh Room

This room is elegant and romantic with an intimate fireplace overlooking the Kennebunk River. The Burleigh Room has a capacity from 10-25 people and room rental starts at \$200.

Bar At One Dock

Enjoy a fireside cocktail reception and delight by candlelight with the sounds of the piano. The Bar At One Dock will accommodate 15-30 people and room rental starts at \$150.

Artemisia's Patio At One Dock

Dazzle in the scent of ocean air, beautiful views of Historic Dock Square, and a delightful view of the Kennebunk River. The Patio will accommodate 25-50 people. Patio rental start at \$500 including mandatory tent fee and patio furniture. There will be a \$150 removal & setup fee should our standard patio furniture need to be removed. Minimum Requirements May Apply.

Business Center Amenities

Access to wireless internet, speaker phone for conference calls, flip charts, projection screen and much more..



Award-Winning Restaurant One Dock

Our award-winning restaurant, One Dock offers native Maine cuisine with bold fusion flair. With a fantastic location overlooking Historic Dock Square and the Kennebunk River, One Dock combines a casual elegance, exceptional service and uniquely prepared food to create a memorable dining experience.

Artemisia's At One Dock

Dine under the stars on our charming outdoor garden patio and watch the world pass you by in Kennebunkport's Dock Square. Or simply sip a refreshing specialty cocktail, relax and enjoy the views of the Kennebunk River. Artemisia is open early July to early September.

Bar At One Dock

The lively Bar At One Dock is Kennebunkport's liveliest spots. With the cozy and inviting ambiance enhanced by the fireplace and candlelight, you can enjoy listening to live music featuring some of Southern Maine's most talented entertainers.

Amenities

In addition to giving your guests a romantic one of a kind setting, your guests can also enjoy a wide array of activities; Scenic cruises by Former President Bush's summer home, trolley rides through Kennebunkport, deep sea fishing, first class shopping, walk along the beach, bicycling, whale watching and so much more to select from...

At the Inn you can enjoy the outdoor pool overlooking the scenic Kennebunk River, Indulge with a spa treatment, or simply chat with friends and family on the front porch.

Guest Room Blocks

Our magnificent guest rooms range from the lavish Mansion rooms featuring spa amenities, flat screen televisions, romantic fireplaces, to the spacious and beautiful decorated Federal rooms to the charming and cozy Riverhouse rooms; perfectly suited for two people or to the coastal inspired Wharfside rooms. We would be delighted to offer a guest room block; the room block will be subject to availability and minimum stays. Guest Room Blocks are held until 90 days prior to arrival date, any unused rooms will be released at that time. Should you require room accommodations for your out of town guests please call the sales department for current rates and availability. Cancellation policy is 14 day prior to arrival and all reservations require an advance deposit.

Guarantees

Guarantees are required 7 days prior to your event date. This number will be considered a guarantee and is not subject to a reduction. If we do not receive a guarantee within the period, the number of guest stated on the agreement will be considered a guarantee and charges will be assessed accordingly. Your final bill will be charged for your actual attendance of guaranteed guest count, whichever is greater.

Cancellations

Events cancelled after deposits are received will forfeit the entire amount of deposit(s). Events cancelled less than (30) days prior to the scheduled event will be charged the full price of the planned meals and facility fees.

Event Agreement/Deposits/Price/Payment

Once you have selected your preferred date, The Kennebunkport Inn & One Dock will issue an event agreement. We require a signed copy along with the non-refundable deposit to secure the date. A non-refundable deposit and the signed agreement will confirm your event date and time. The final balance will be due the day of your event or you may pay in advance. A credit card will be required for any final outstanding balances. The Kennebunkport Inn & One Dock accepts cash, traveler's checks, and money orders, Master card, Visa or American Express. We will accept a personal check for the deposit only.

For Starters

Rise and Shine

Morning Juice
Assorted Muffins
Sweet Breads
Freshly Brewed Coffee
KPI Selection of Teas
\$6.95 Per Person

Morning Glory

Assorted Morning Juices
Seasonal Fresh Fruit
Assorted Fruit Yogurts
Assorted Muffins
Sweet Breads
Freshly Brewed Coffee
KPI Selection of Teas
\$9.95 Per Person

KPI Beverages

Coffee and Tea Station
Bottled Water

\$25.00 per gallon
\$1.95 each

Assorted Muffins and Pastries (12)

\$18.00 per platter

Bagels, Cream Cheese (12)

\$28.00 per platter

Seasonal Fresh Fruit Salad for (12)

\$32.00 each

Individual Yogurts

\$2.00 each

Smoked Salmon Display (Serves 30)

\$120.00

Display Includes Cream Cheese, Capers, Red Onion and Pumpernickel Toast Points

All Food and Beverage items subject to a 20% service charge and 7% Maine state tax

Breakfast Express

Minimum of 25 People Required for Buffet

Plated Breakfast

Breakfast Strata
With Fresh Vegetables and Cheese
\$11.95 Per Person

Cinnamon Stuffed French Toast
Served with Sausage
\$13.95 Per Person

Breakfast Croissant
With Scrambled Eggs, Ham and Cheese
\$13.95 Per Person

Lobster Benedict
Tender Morsels of Maine Lobster, Poached Eggs
\$Market Price Per Person

Eggs Benedict
English Muffins, Poached Eggs, Canadian Bacon
And Hollandaise Sauce
\$14.95 Per Person

All Plated Breakfasts will be Served with Morning Juice, Fresh Fruit Cup, Coffee and Tea
Please select one Breakfast Entrée. The Breakfast Entrées are served with KPI Signature
Home Fries.

All food and beverage items are subject to a 20% service charge and 7% Maine state tax

Buffet Breakfast

*Minimum of 25 People Required for Buffet

The Morning Port

Morning Juice
Seasonal Fresh Fruit
Assorted Muffins and
Sweet Breads
Crispy Home-Fries
Scrambled Eggs
Sausage Bacon
Freshly Brewed Coffee
KPI Selection of Teas

\$14.95 Per Person

*All food and beverage items are subject to a 20% service charge and 7% Maine state tax

Lunch Buffets

Minimum of 25 People Required for Buffet

Delicatessen

Choice of Soup
Platters of Assorted Deli Meats
Assorted Cheeses
Red Bliss Potato Salad
Assorted Fresh Breads
Chips and Pickles
An Array of Condiments
Cookies and Brownies
Freshly Brewed Coffee
KPI Selection of Premium Teas
\$16.95 Per Person

Wrap It Up

Choice of Soup
Smoked Turkey with Swiss
Roast Beef, Cheddar with Horseradish Mayo
Veggie Wraps
Chips and Pickles
Cookies and Brownies
Freshly Brewed Coffee
KPI Selection of Premium Teas
\$17.95 Per Person

The Downeaster

New England Clam Chowder
Lobster Salad Rolls
Chicken Salad Rolls
Cole Slaw, Chips and Pickles
Strawberry Shortcake Cake
Freshly Brewed Coffee
KPI Selection of Premium Teas
\$Market Price Per Person

Subs Away

Choice of Soup
Choice of Two Subs:
Vegetarian Antipasto or Turkey with Swiss Cheese and Honey Mustard
Or Roast Beef with Blue Cheese and Caramelized Onions OR
Italian Cold Cut
Cole Slaw, Chips and Pickles
Cookies and Brownies
Freshly Brewed Coffee
KPI Selection of Premium Teas
\$16.95 Per Person

*All food and beverage items subject to a 20% Service Charge and 7% Maine State Tax

Plated Luncheon Entrées

Please select one hot or cold entrée, which includes an Appetizer, Fresh Rolls, Chef's Choice of Dessert, Freshly Brewed Coffee, and KPI's Selection of Premium Teas.

Appetizers

KPI Wedge Salad with White Balsamic Vinaigrette
Caesar Salad
New England Clam Chowder
Fresh Seasonal Soup

Entrées

Get it While it's Hot

(Seasonal Vegetables, Starches, and Garnishes included)

Chicken Marsala

Tender Chicken, Sautéed with Button Mushrooms and
Marsala Wine
\$18.95 Per Person

Roasted Center Cut Pork Loin

Herb Roasted, and Served with a Seasonal Sauce
\$17.95 Per Person

Atlantic Salmon

Fresh Salmon with Lemon Beurre Blanc
\$17.95 Per Person

Baked Haddock

Topped with Maine Cheddar Cheese, Sherried, Ritz Crumbs
\$18.95 Per Person

Pot Roast

Traditional Pot Roast with Gravy
\$17.95 Per Person

Roasted Statler Chicken Breast

with Chicken Velouté
\$17.95 Per Person

All food and beverage Items are Subject to a 20% Service Charge and 7% Maine State Tax

Plated Luncheon Entrées – Continued

Toss it up

Classic Cobb Salad

With Diced Turkey, Crispy Bacon, Avocado, Crumbled Blue Cheese, and Chopped Egg
on Fresh Tossed Greens

\$17.95 Per Person

Lobster Salad Plate

With Fresh Lobster on a Bed of Field Greens, Appropriate Garnish

\$Market Price Per Person

Oriental Chicken Salad

Stir Fried Chicken with Fresh Vegetables, Crispy Wontons and Sesame Dressing

\$17.95 Per Person

Marinated Grilled Chicken Breast

Served on House Made Caesar Salad
with Freshly Grated Parmigiano-Reggiano

\$17.95 Per Person

All Menu items are subject to a 20% service charge and 7% Maine state tax

Meeting Breaks

All Day Beverage Bar

Freshly Brewed Coffee
Selection of Premium Herbal Teas
Bottled Waters and Assorted Sodas
\$8.95 per person

The KPI Break

Selection of Homemade Cookies
Fresh Whole Fruit
Bottled Waters and Assorted Sodas
Freshly Brewed Coffee and Selection of Premium Teas
\$7.95 per person

Break It Up

Fresh Whole Fruit
Granola Bars
Assorted Fruit Yogurts
Bottled Waters and Assorted Sodas
Freshly Brewed Coffee and Selection of Premium Teas
\$7.95 per person

Savory Snack Time

Display of Domestic and Imported Cheeses
Assorted Crackers and Mixed Nuts
Bottled Waters and Assorted Sodas
\$7.95 Per Person

All food and beverage items subject to a 20% service charge and 7% Maine state tax

Hot and Cold Hors D'oeuvres

Priced per 50 pieces

Lobster Stuffed Mushroom Caps

Gruyere Cheese, Panko Bread Crumbs and Béarnaise Sauce
\$140.00

Sea Scallops

Wrapped in Bacon
\$135.00

Stuffed Mushroom Caps

Roasted Mushrooms Stuffed with Herbed Cream Cheese and Spinach
\$100.00

Fresh Maine Crab Cakes

Fresh Maine Crab, Served with Saffron Tarter Sauce
\$135.00

Grilled Lemon Garlic Shrimp

Fresh Shrimp, Grilled to Perfection with a Zesty Lemon Garlic Sauce
\$155.00

Spanakopita

Spinach, Cream Cheese and Greek Feta Cheese Wrapped in a Flaky Phyllo
\$85.00

Teriyaki Beef Skewers

Tender Choice Beef, Marinated in Teriyaki
\$115.00

Grilled Lamb Chops

Baby Lamb Chops with Herbed Crust and Savory Jelly
\$165.00

Thai Chicken and Cashew Spring Rolls

Chicken Breast Combined with Cashews and Fresh Garden Vegetables
\$110.00

Vegetable Spring Rolls

Chopped Vegetables combined with a Touch of Soy Sauce and Wrapped in a Crispy Wonton Wrapper
\$110.00

Hot and Cold Hors D'oeuvre - Continued

Priced per 50 pieces

Bruschetta

Tomatoes, Fresh Basil and Mozzarella and EVO Drizzle
\$85.00

Chilled Shrimp Cocktail

Served with Zesty Cocktail Sauce
\$160.00

Fresh Asparagus Wrapped in Sirloin

Crisp Asparagus Wrapped in Rare Sirloin
\$115.00

Prosciutto Wrapped Shrimp

Mango and Pineapple Salsa
\$160.00

All items are subject to a 20% service charge and 7% Maine state tax

PRESENTATIONS

Designed for the Service of 25 People

New England Raw Bar

A variety of Fresh Seafood items to include Shrimp Cocktail, Local Oysters, Jonah Crab Claws and Cherrystone Clams.
Served with Lemon Wedges, Cocktail Sauce, Horseradish and Mignonette. Raw Bar items may change due to seasonal availability
\$Market Price

International Cheese Display

A Superb Selection of Imported, Domestic and Artisanal Cheeses with Gourmet Crackers
\$75.00

Vegetable Crudités

A Crisp Display of Fresh Seasonal Vegetables, Artfully Displayed with Assorted Dips
\$65.00

All items are subject to a 20% service charge and 7% Maine state tax

Dinner Appetizers

Stuffed Mushroom Caps

Roasted Mushrooms Stuffed with Herbed Cream Cheese and Spinach
\$5.95 Per Person

Caramelized Onion & Goat Cheese Baked Phyllo

Sweet Vidalia Onions & Goat Cheese Wrapped in Flakey Phyllo
\$8.95 Per Person

Shrimp Cocktail

Five Large Shrimp Served with Smokey Cocktail Sauce
\$9.95 Per Person

Maine Crab Cakes

Fresh Crab, Pan Seared and Served with Saffron Tarter
\$9.95 Per Person

New England Clam Chowder

Bacon, Potatoes, Onions, Clams and Thyme
\$6.95 Per Person

Lobster Bisque

Lobster Stock, Sherry and Cream
\$7.95 Per Person

KPI Wedge Salad

A Wedge of Crisp Iceberg, Lettuce, Bacon, Tomatoes and Red Onions
\$5.95 Per Person

Goat Cheese Salad

Toasted Goat Cheese, Cantaloupe and Spiced Pecans
Served with Mesclun Greens and White Balsamic Vinaigrette
\$7.95 Per Person

Caesar Salad

Chopped Romaine Lettuce, Classic Dressing, Shaved Reggiano Parmesan
and Garlic Toasts
\$7.95 Per Person

All items are subject to a 20% service charge and 7% Maine state tax

Dinner Entrées

Appropriate Seasonal Vegetables, Starches and Garnishes Included

Herbed Chicken

Flavorful "Bell and Evans"

Pan-Roasted Chicken, Fresh Herbs, with a Rich Chicken Velouté

\$19.95 Per Person

Chicken Marsala

Tender Chicken, Sauteed with Button Mushrooms and Marsala Wine

\$22.95 Per Person

Atlantic Salmon

Fresh Salmon with Lemon Beurre Blanc

\$22.95 Per Person

Baked Haddock

Topped with Maine Cheddar Cheese, Sherried, Ritz Crumbs

\$22.95 Per Person

Roasted Duck

Roasted Duck Breast, Leg Confit, Finished with a Maine Blueberry Gastrique Sauce

\$23.95 Per Person

Stuffed Sole

Fresh Sole, Filled with Crabmeat Stuffing, topped with a Lobster Velouté Sauce

\$22.95 Per Person

Filet Mignon

Filet, Served atop Mushrooms and Finished with Béarnaise

\$30.95 Per Person

All menu items are subject to a 20% service charge and a 7% Maine State tax

Dinner Entrées Continued

Appropriate Seasonal Vegetables, Starches and Garnishes included

Rack of Lamb

Rubbed with Fresh Garlic and Herbs, Served in a Red Wine Sauce
\$29.95 Per Person

Surf and Turf

Grilled Filet Mignon with Béarnaise and a Maine Lobster Tail
Or Grilled Shrimp
\$Market Price Per Person

Grilled New York Strip Steak

Chef's Selection with a Seasonal Sauce
\$26.95 Per Person

Grilled Delmonico Steak

Chef's Selection with a Seasonal Sauce
\$25.95 Per Person

Grilled Pork Tenderloin

Maple and Rosemary Marinated Pork Tenderloin
Brushed with Maine Maple Syrup and Mustard Glaze
\$20.95 Per Person

Lazy Lobster

Fresh Picked Maine Lobster with Lemon Beurre Blanc
\$Market Price Per Person

Steamed Lobster

1 ½ pound Fresh Whole Maine Lobster with Drawn Butter
\$Market Price Per Person

All menu items are subject to a 20% service charge and a 7% Maine State tax

Dinner Vegetarian Entrées

Appropriate Seasonal Vegetables, Starches and Garnishes included

Stuffed Portabella Mushroom

Caramelized Onions, Baby Spinach, Artichokes,
Mozzarella Cheese, Smoked Tomato Coulis and a Balsamic Reduction
\$26.95 Per Person

Eggplant Parmesan

Breaded Eggplant, Parmesan Cheese, Mozzarella Cheese, Garlic,
Herbs and Tomato Sauce
\$26.95 Per Person

Chef's Seasonal Risotto

A Blend of the Season's Freshest Flavors
\$26.95 Per Person

Vegetarian Ravioli

Grilled Vegetable Ravioli in white or Red Sauce
\$26.95 Per Person

All menu Items are subject to a 20% service charge and 7% Maine State tax

The Royal Port Buffet

*Minimum of 25 People Required for Buffet

Select One Soup

New England Clam Chowder
Tomato Vegetable
Fresh Vegetable
Seasonal Soup

Select One Salad

Caesar Salad
Tossed Green Salad
Spinach Salad

Select Two Entrées

Chicken Marsala
Roasted Pork Loin
Baked Stuffed Sole
Grilled Salmon
Sirloin Beef Tips
Grilled Vegetable Ravioli
Roasted Turkey Breast
Haddock Casserole

Select One Sweet Thing

Chocolate Torte
Carrot Cake
Cheesecake
Seasonal Fruit Cobbler
Strawberry Shortcake

Accompaniments included with the Royal Buffet include:

Seasonal Vegetable
Chef's Choice Starch
Freshly Baked Breads
Freshly Brewed Coffee and Tea

\$34.95 Per Person

All menu items are subject to a 20% service charge and 7% Maine state tax

Specialty Stations

Designed as an enhancement to your event we offer freshly tossed pasta and hand carved, roasted meats. Live Action Stations require a chef. The fee is \$55.00 per chef. The stations require a 25 person minimum.

Pasta Station \$9.95 per person

The following pasta dishes are freshly prepared. Please select one pasta and one sauce.

Pasta Selections

Cheese Tortellini
Fettuccine
Penne
Cavatappi

Pasta Sauces

Alfredo
Pesto
North End Meat Sauce
Wild Mushroom

Carving Station \$13.95 per person

Please select 2 choices from the list below at \$13.95 per person. All items will be served with the appropriate Sauces and Condiments.

Carved Selections

Roast Sirloin of Beef
Roasted Turkey Breast
Roasted Pork Loin
Glazed Ham

Asian Station \$12.95 per person

A sizzling Array of Asian Vegetables Tossed with Soy, Sesame and Ginger. Choice of Marinated Chicken or Beef, Served with Rice Noodles, Accompanying Sauces and Garnishes.

**** Please check with the Kennebunkport Inn's Manager for availability****

All menu items are subject to a 20% service charge and 7% Maine state tax

Sweet Treats

Flourless Chocolate Torte

Flourless Chocolate Torte with Raspberry Coulis
\$6.95 Per Person

Carrot Cake

Walnuts, Pineapple, Shredded Coconut and Cream Cheese Frosting
\$6.95 Per Person

Strawberry Shortcake

Sweet Biscuits, Strawberries and Vanilla Whipped Cream
\$6.95 Per Person

Seasonal Fruit Cobbler

Baked Fruit Filling with a Sweet, Flaky Crust
\$6.95 Per Person

Cheesecake

A Creamy Philadelphia Style Cheesecake
\$6.95 Per Person

The Port Specialty Drink Menu

The Port

\$20.00 per person for the 1st hour
\$10.00 per person for additional hours
\$45.00 per person for 4 hours

The Port Bar Includes:

Well brand liquors, call brands liquors, premium brand liquors, domestic, imported, micro brews, draft and bottle beer, house champagne, house wines, call wines, sparkling water, soda and juice selection

The Seaside

\$14.50 per person for the 1st hour
\$8.50 per person for additional hours
\$35.00 per person for 4 hours

The Seaside Bar Includes:

Well brand liquors, call brand liquors, domestic, imported, micro brew and bottle beer, house champagne, house wines, call wines, sparkling water and soda and juice selection

The Beach

\$12.00 per person for the 1st hour
\$7.00 per person for additional hours
\$29.00 per person for 4 hours

The Beach Bar Includes:

House Champagne, house wines, bottle beer, soda, sparkling water and juice selection

Martini Bar

\$2.00 per person, upgrade with package
\$6.00 per person, with cash bar

Martini Bar Includes:

A colorful array of icy cold vodka and gin martinis featuring the hottest fruit & classic tastes and more.

Champagne Bar

\$2.00 per person, upgrade with package
\$6.00 per person, with cash bar

Champagne Bar Includes:

Enjoy this custom designed bar for your joyous event. Sparkling champagne served with a variety of fruits and liquors will enhance your event. A splash of Crème de Cassie, Chambord or PMMA or fresh strawberries or raspberries

Cash Bar

Well Drinks-\$6.50
Call Drinks-\$7.00-\$7.50
Premium Drinks-\$7.50-\$8.75
Cordials-\$7.50-\$8.00
Domestic Beer-\$4.25
Imported Beer-\$4.50
Juice-\$3.00
Bottled Water-\$3.50
Micro Brew-Draft-\$4.75-\$5.00
House Wines-\$6.00-\$7.00
Call Wines-\$7.50-\$8.25
Champagne Toast-\$3.00
Champagne Toast with Strawberries-\$3.75
House Champagne-\$6.00
Soda-\$3.00

Red & White Wines

Champagne

Canella Rossini Prosecco	\$28.00
Chandon Rose	\$30.00
Gloria Ferrer Royal Curee	\$49.00
Mumms Cordon Rouge	\$66.00
Dom Perignon	\$199
Freixenet 1/2 Bottle	\$14.00
Veuve Cliquot 1/2 Bottle	\$45.00
Freixenet 1/4 Bottle	\$7.00
Mumms Cordon Rouge 1/4	\$12.00

White Wines

Buehler White Zinfandel	\$26.00
BV Chardonnay	\$26.00
4 Vines Naked Chardonnay	\$27.00
Kendall Jackson Chardonnay	\$30.00
Simi Chardonnay	\$38.00
Cakebread Chardonnay	\$62.00
Villa de Borgo Pinot Grigio	\$27.00
Bollini Pinot Grigio	\$29.00
Conte Brandolini Pinot Grigio	\$34.00
Ken Forrester Chenin Blanc	\$26.00
Seven Terraces Sauvignon Blanc	\$30.00
Morgan Sauvignon Blanc	\$34.00
Tohu Marlborough Sauvignon Blanc	\$36.00
Dr. Frank Dry-Riesling	\$34.00
Bogle Riesling	\$29.00
Foris Late Harvest (Dessert Wine)	\$27.00

Red Wines

Red Diamond	\$26.00
Raymond "R" Merlot	\$27.00
J. Lohr Los Osos Merlot	\$32.00
Sterling "VC" Merlot	\$35.00
Merriam Merlot	\$48.00
Perrin Cotes Du Rhone	\$28.00
Gode Il Chianti Classico	\$30.00
Leese Fitch Cabernet	\$27.00
Terra Andina Cabernet Sauvignon	\$36.00
Cannon Ball Cabernet Sauvignon	\$36.00
Chateau St. Michelle Indian Wells Cabernet Sauvignon	\$39.00
Conn Creek Cabernet	\$42.00
Pine Ridge Rutherford Cabernet Sauvignon	\$60.00
Morgan Pinot	\$48.00
Montinore Pinot Noir	\$55.00
Le Crema Monterey Pinot Noir	\$45.00
Terra Andina Pinot Noir	\$36.00
Beronia Rioja	\$37.00
Yalumba Shiraz	\$28.00
EOS Petite Syrah	\$48.00
5 Mile Bridge Syrah	\$40.00
Kilda Shiraz	\$25.00
Stags Leap Petite Syrah	\$65.00
Dona Paula Malbec	\$36.00
Four Vines Zinfandel	\$30.00
Cline Ancient Vine Zinfandel	\$32.00
Seghesio Sonoma Zinfandel	\$40.00
Seghesio Old Vines Zinfandel	\$53.00
Klinker Brick Old Vine Zinfandel	\$38.00

Food & Beverage subject to 20% Service Charge & 7% Sales Tax

