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Tippecanoe Place Restaurant Event Policies

Thank you for choosing Tippecanoe Place Restaurant (“Tippe”) for your hospitality needs. We look forward to helping make your Event the very best. At Tippecanoe Place, you will find our professional staff is specially trained and experienced in the highest standards of service and attention to detail. From intimate receptions to large receptions, experience Tippecanoe Place fine dining and sophisticated cuisine. Whether you are planning an intimate private party, a special graduation dinner or a large wedding reception, our historic atmosphere is sure to enhance your event. Our dedicated Banquet Manager on staff will handle all the details and customize a package to suit both your good taste and budget. Reserving Tippecanoe Place is the beginning in making your Event a lifetime of memories.

Events

Tippecanoe Place Restaurant and Banquet Facility has a full-service Catering Department for your Events. Your Banquet Coordinator will assist you with Menu Selections, Timeline, Room Layouts and any additional details pertaining to the success of your Event. It is necessary that the Banquet Coordinator be in receipt of the Menu Selections, Room Layout requirements and all other specific arrangements no later than one month prior to the Event. Tippecanoe Place does offer Tastings for weddings after the initial deposit.

Space Reservations

Tippecanoe Place has Function space available for Events up to 300 guests indoors and 500 outdoors. Event Reservations may be made up to 12 months prior to the Event. To confirm your Banquet Contract, for parties of 100 or more, a \$1500.00 non-refundable Deposit or more is due within 72 hours of the time of your booking. If the deposit amount is not received within 72 hours of said booking, Tippecanoe Place shall view said booking as a contingent reservation. Until said deposit is received, Tippecanoe Place shall maintain the right to book another event for said time and date at their sole discretion.

Minimum Deposit per Party Size

Less than 50: \$100 | 50-99: \$10 per person | 100+: \$1500

Payment Terms

The initial deposit is paid to confirm your reservation and will be applied to the total bill due. The balance of your expenses is due the date of your event. All payments are non-refundable. We accept all major credit cards. Personal checks are **not** accepted.

Cancellation

Deposits are non-refundable. Cancellation of Event is subject to 100% of the initial deposit.

Guarantee & Minimums

In arranging private functions, the total number of individuals attending the function must be specified at least (3) business days prior to your Event. This number will be considered a guarantee and is not subject to reduction. If a guarantee is not provided by time, we will consider the last estimated number as the guarantee for the event. If attendance is above the guarantee, charges will be applied for the actual number of guests. We reserve the right to charge for every person served. All events are considered tentative until the specified non-refundable deposit is received by your event coordinator, unless specified otherwise by your contract. Requested deposits will be presented by your banquet coordinator. Tippecanoe Place will be prepared to accommodate 5% above the guaranteed number. A 20% Service Charge and 7% Indiana Sales Tax will be applied to all charges associated with food and beverage. The 20% Service Charge is applied to all private events and it is a mandatory charge.

No Smoking

No smoking is allowed inside Tippecanoe Place.

Menus

Although we have a full range of menus and wedding packages available, our management team and chef's are always happy to meet with you to discuss personalized options. Menu pricing is subject to change, unless specified by a contract.

Food and Beverage

All Food and Beverage must be purchased through Tippecanoe Place. Due to our availability pertaining to specialized desserts (i.e. Wedding Cakes, Cupcakes, etc.) we do allow professionally catered desserts from off-site; however, the professional establishment must possess a food license. Any dessert brought into the venue, Tippecanoe will charge a \$2 per person service fee based on the final attendance of said booking. The State of Indiana **does not** permit any alcohol to be brought onto the premises of Tippecanoe Place. All alcohol must be purchased through our licensed establishment. Violation of this policy is subject to dismissal of the premises.

Private Rooms

Tippecanoe Place reserves the right to make changes to your desired room assignments if your actual attendance or food and beverage utilization differs substantially from the original anticipated levels. The client agrees to be responsible for any damages done to the facility during the time his or her guests are under his or her controls or that independent contractor hired by the client. Tippecanoe Place assumes no responsibility for any damages to equipment or property of the client or his/her guests. The rental party agrees to hold Tippecanoe Place harmless, and indemnify Tippecanoe Place for any personal injury, property damage or liability relating to its use of the room, except for liabilities arising from the negligence or misconduct of Tippecanoe Place.

Decorations

Upon request, your banquet coordinator will assist you with any decorative desires. This includes recommended services from local vendors and physical placement of requested decorations during the time of your event. Decorations brought onto the premises by the guest or decorator must be approved by management and meet all local fire codes and ordinances. The use of staples, tacks, nails, tape, glitter, confetti and/or sand is prohibited. Tippecanoe Place offers projection screens and tables based on the availability of the requested items. Tippecanoe Place does not offer any audio or visual equipment pertaining to projectors and/or sound. All private events are supplied with complimentary linen and napkins with a variety of color options. Tippecanoe Place utilizes ivory table clothes and matching room napkins unless specified by the client. You may arrange alternative options with your coordinator. Specialized linens are additional based on the client's requests. Any private event with 50 or more guests is automatically subject to a \$1.50 Set-Up Fee per person.

Hours of Use

The amount of time for your event must not exceed the length of the contracted hours. Should your event last longer than the time allotted, you will be charged additional fees. Any event on the premises exceeding 12:01 a.m. is subject to an additional charge of \$200/hr, unless specified on your contract.

Service Charges

A 20% Service Charge and 7% Indiana Sales Tax will be applied to all charges associated with food and beverage. The 20% Service Charge is applied to all private events and it is a mandatory charge.

Menu Selections

Tippecanoe Place is bound to providing exceptionally polished service. Our facility has a set standard in which our staff can perform at its highest standards. We value your opinion and menu selection flexibility is always an option; however, this policy is applied to all private events and larger parties when deciding how your guests will select their entrées. All private events less than 40 guests include a custom limited menu provided by Tippecanoe Place. A custom limited menu is an option for less than 20 guests. Any private event exceeding this limit of 20, but no more than 40, must opt to a limited menu. This event guide features selections from both our regular dinner menu and specialized preparations that require “counts in advance”. Limited menus cannot feature anything requiring *CIA*.

| | |
|---------------------|---|
| <u>1-15 Guests</u> | <u>May order off the regular dinner menu.</u> |
| <u>16-35 Guests</u> | <u>Limited menu up to 4 selections.</u> |
| 36+ | Must have menu selections in advance. |

Wedding Packages are available. Ask your Event Coordinator for more information.

Confirmation

Menu selections for all private events, large or small, must be retained at least (2) weeks prior to the event date. In arranging private functions, the total number of individuals attending the function must be specified at least (3) business days prior to your Event. This number will be considered a guarantee and is not subject to reduction. If a guarantee is not provided by time, we will consider the last estimated number as the guarantee for the event. If attendance is above the guarantee, charges will be applied for the actual number of guests. We reserve the right to charge for every person served. Changes to your confirmation, including menu selections or total number of individuals attending the event after the specified deadlines, are subject to additional charges. To avoid additional charges, please provide a final confirmation with the deadlines specified, respectfully.

Pricing

Pricing is subject to change unless specified on your contract by your event coordinator. All contracts must be approved by both Tippecanoe Place and the Host to secure the stated pricing listed within the agreement. This policy only applies to contracts with stated pricing, including but not limited to, rental, food, beverage and decorative enhancements.

Outsmart Escape Rooms

We've proudly partnered with Outsmart Escape Rooms; leasing three of our rooms within the mansion for a separated operation from the restaurant. One on the lounge level and two on the Ballroom level. When renting rooms within the lounge level or the Ballroom, please keep in mind that other guests could be going to and from the escape rooms throughout your event. The escape rooms primarily operate Thursdays – Sundays but are subject to additional dates and time. The escape rooms cannot be closed during your event; however, many groups incorporate them. Book your escape room experience at www.outsmartescapes.com

Room Rental and Seating Capacities

Ballroom Level

Level IV

| Room Name | Capacity | Rental Charge |
|----------------|----------|---------------|
| Ballroom | 60 | \$120 |
| Butlers Room | N/A | Escape Room |
| Guest Room | N/A | Escape Room |
| Ballroom Level | 80 | |

Lounge Level

Level III

| Room Name | Capacity | Rental Charge |
|------------------------|----------|---------------|
| George and Ada's Suite | N/A | Escape Room |
| Nursery | 30 | \$60 |
| Master Bedroom | 35 | \$60 |
| Studebaker Brewing Co. | N/A | N/A |
| Entire Lounge Level | N/A | N/A |

Main Level

Level II

| Room Name | Capacity | Rental Charge |
|----------------------|----------|---------------|
| Drawing Room | 70 | \$120 |
| Library | 34 | \$60 |
| Family Sitting Room | 24 | \$60 |
| Sun Porch | 40 | \$60 |
| Mr. Studebaker's Den | 12 | \$50 |
| Entire Main Level | 200 | \$400 |

Lower Level

Level I

| Room Name | Capacity | Rental Charge |
|-----------------------|----------|---------------|
| State Dining Room | 56 | \$120 |
| Family Breakfast Room | 34 | \$60 |
| Wine Room Bar | ~ | \$100 |
| Outdoor Patio | 28 | \$100 |
| Entire Lower Level | ~ | \$250 |

Room Rental and Services

| Rental Services | Cost | Rental Description |
|---|-------------------|---|
| Private Room Rental | \$120 | Ballroom/State Dining Room/Drawing Room |
| Private Room Rental | \$60 | All Other Rooms |
| Private Level | \$400 | Level II |
| Private Level | \$250 | Level I (Does Not Include Patio) |
| Private Buffet Set-Up | \$100 | Includes Set-Up of Private Buffet (Offered with Parties of 50 or More) |
| Set-Up Fee | \$1.50 Per Person | For Private Events of 50 or More. Please refer to "Decorations" Policy |
| Off-Site Dessert Service | \$2 Per Person | Includes Cutting and Serving of any dessert brought from Off-Site. Must be provided from a distributor with a food license. Pricing based on full service events including food and beverage. |
| Private Bar Set-Up | \$100 | Includes Set-Up of Private Custom Bar on any Level or room that does not already contain a bar for use. |
| Private Bartender | \$100 | Full Service Bar Attendant (Bartender Never Leaves the Bar) |
| Private Lower Level Wine Bar | \$100 | Lower Level Wine Room Bar (Includes Bartender) |
| Main Bar (Lounge Level) Studebaker Brewing Co. | N/A | Studebaker Brewing Co. on the Lounge Level cannot be rented privately. The brewery is open daily to the public. |
| Foyer Toast | \$100 | Toast Hosted on the Grand Staircase and Foyer. Only available between 2:30 – 4:30 |
| House Grounds | \$200 | House Grounds are Private for your event |
| Studebaker Patio | \$100 | Studebaker Patio is Private for your event |
| House Grounds & Patio | \$250 | Includes usage of Studebaker Patio and House Grounds |

Enhancement Rental and Services

| Event Rental Enhancements | Cost | Rental Description |
|--|--------------|--------------------|
| Gold Chiavari Chairs | \$2 Each | Up to 175 |
| Gold Chargers | \$1 Each | Up to 200 |
| Charisma Tri-Hurricane Centerpieces | \$12 Per Set | Up to 12 Sets |
| Hurricane Glass 16' Cylinders | \$3 Each | Up to 24 |
| Projector Screens | \$25 Each | Up to 3 |
| 50' HD TV w/ Portable Stand | \$50 | Up to 1 |

Private Event Menu

The Event Guide features a direct reflection of our regular dinner menu with sides automatically paired with each selection. Various selections require counts in advance (CIA) and cannot be presented on a limited menu to select the day of your event. Any event occupying the majority of a room or are requesting it to be private are required to select from the event guide and abide by each listed policy.

~ Appetizers ~

(Maximum 10 Guests)

| | |
|--|------|
| Lobstercakes Tippecanoe | \$15 |
| Champagne mustard cream sauce, snap pea and sweet pepper salad | |
| Spinach Artichoke Dip | |
| Rich, hot, creamy spinach artichoke mixture, grilled flatbread | |
| | \$9 |
| Regular..... | \$15 |
| Crab..... | |
| Baked Brie en | \$14 |
| Croute | |
| French brie baked in a puff pastry, seasonal accompaniments | |
| Caprese | \$10 |
| Salad | |
| Tomato, fresh mozzarella, basil | |
| Clements Spicy | \$12 |
| Shrimp | |
| Thai chile aioli sauce | |
| Classic Shrimp Cocktail | \$12 |

~ Hot Hors d'ouerves ~

(Minimum Order of 25)

| | | |
|------------|---|----------|
| <i>CIA</i> | Chicken Drummettes..... | \$50/25 |
| | <i>(Choice of Spicy, BBQ, or Plain)</i> | |
| <i>CIA</i> | Large Mushrooms stuffed with Crab and Spinach..... | \$60/25 |
| <i>CIA</i> | Large Mushrooms stuffed with Italian Sausage..... | \$50/25 |
| <i>CIA</i> | Large Wheel of Brie (2 kg) baked in Puff Pastry..... | \$60 ea |
| <i>CIA</i> | Roasted New Zealand Lamb "lollipops" with Pinot Noir Demi Glaze..... | \$125/25 |
| <i>CIA</i> | Petite Lobster Cakes with Lemon Aioli..... | \$125/25 |
| <i>CIA</i> | Chicken Satay with Peanut Sauce..... | \$50/25 |
| <i>CIA</i> | Beef Tenderloin Skewer with Strawberry Balsamic Glaze..... | \$65/25 |
| <i>CIA</i> | Vegetable Spring Rolls with Sweet Chili Sauce..... | \$45/25 |
| <i>CIA</i> | Grilled Vegetable Skewer with Balsamic Reduction..... | \$45/25 |

~ Cold Hors d'ouerves ~

(Minimum Order of 25)

| | | |
|------------|--|---------|
| <i>CIA</i> | Large Chilled Shrimp (16/20) with Cocktail Sauce and Lemon | \$65/25 |
| <i>CIA</i> | Mini Caprese Skewers..... | \$50/25 |
| <i>CIA</i> | Seared Tuna on Crispy Won Ton with Wasabi Aioli..... | \$65/25 |
| <i>CIA</i> | Bruschetta | |
| | <i>Fresh Tomato and Fresh Basil</i> | \$40/25 |
| <i>CIA</i> | Jumbo Asparagus wrapped in Prosciutto with Balsamic Reduction..... | \$50/25 |
| <i>CIA</i> | Spears of Belgian Endive | |
| | <i>Crab Salad</i> | \$65/25 |
| | <i>Smoked Chicken Salad</i> | \$50/25 |

~ Platters ~

(Minimum Order of 25)

| | |
|---|------------------|
| Silver Dollar Sandwiches | \$6 Per Person |
| Served with lettuce, sliced tomato, sliced onion, whole grain mustard and mayonnaise | \$6.50 w/ Cheese |
| Roast Beef | |
| Smoked Ham | |
| Smoked Chicken Salad | |
| Roasted Vegetables | |
| Fresh Seasonal Fruit | \$7 Per Person |
| Assortment of Fresh Fruit with Yogurt Dip | |
| Fresh Seasonal Crudités | \$5 Per Person |
| Assortment of fresh raw vegetables with dill crème fraîche dip | |
| Imported and Domestic Cheeses | \$7 Per Person |
| An assortment of hard and soft gourmet cheeses served with a variety of crackers | |
| Imported and Domestic Cured Meats and Charcuterie | \$10 Per Person |
| An assortment of hams, sausages, and terrines served with whole grain mustard, cornichons, and toasted sliced baguette. | |

~ Carved Selections ~

(\$100 Carver Fee)

| | | |
|---|--------------|----------|
| Prime Rib with Au Jus and Horseradish Sauce | Serves 25-35 | \$250 ea |
| Beef Tenderloin with Mushroom Demi Glace | Serves 15-20 | \$225 ea |
| Leg of Lamb with Wholegrain Mustard Jus | Serves 20-25 | \$150 ea |
| Top Round with Horseradish Sauce | Serves 40-50 | \$160 ea |
| Spiral Cut Ham with Honey Mustard Sauce | Serves 15-20 | \$150 ea |

**All items served with an appropriate Sauce or Condiment

~ Dinner ~

Soups

| | | |
|------------|--|-----|
| | Soup of the Day | \$6 |
| | <i>Chef's daily creation</i> | |
| | French Onion | \$7 |
| | <i>A Tippecanoe tradition</i> | |
| CIA | Tomato Bisque with Fresh Basil | \$6 |
| | Grilled tomatoes, onions, herbs and chicken stock. | |
| CIA | New England Clam Chowder | \$7 |
| | Onion, celery, clams and a cream base. | |
| CIA | Gazpacho (Seasonal Late Spring-August)..... | \$6 |
| | Cold soup of tomatoes, onions, celery, bread, extra virgin olive oil and red wine vinegar. | |
| CIA | Butternut Squash (Seasonal October-March)..... | \$6 |
| | Squash roasted with onions, spices, simmered in chicken stock and cream then puréed. | |

Salads

| | | |
|------------|--|-----|
| | Caesar Salad | \$6 |
| | Romaine lettuce, parmesan cheese, croutons and Caesar dressing. | |
| | Spinach Salad | \$7 |
| | Baby spinach, sliced mushrooms, red onions, egg, bacon and hot bacon dressing. | |
| | Chopped Salad | \$7 |
| | Chopped iceberg lettuce, bacon lardons, green onion, carrot, cucumber and blue cheese crumbles with our house made Green Goddess dressing. | |
| CIA | Garden Salad | \$6 |
| | Mixed greens with cucumber, cherry tomato, and carrot with balsamic vinaigrette. | |
| CIA | Arugula Salad | \$7 |
| | Sundried tomatoes, red onion, Shaved Manchego cheese and roasted garlic and scallion vinaigrette. | |

Entrées ~ Beef and Veal

Oven Roasted Prime Rib *Prepared to a medium rare temperature*

Served with roasted garlic mashed potatoes, chef's vegetable, Au Jus and our homemade creamy horseradish sauce.

| | |
|----------------------------|------|
| Traditional Cut 12 Oz..... | \$31 |
| Studebaker Cut 16 Oz..... | \$37 |

Filet Mignon *Prepared to a medium temperature*

Chef's vegetable, roasted garlic mashed potatoes and herb butter.

| | |
|------------|------|
| 7 Oz..... | \$31 |
| 10 Oz..... | \$41 |

New York Strip 14 Oz..... \$39

Chef's vegetable, roasted garlic fingerling potatoes and herb butter.

Prime Rib Eye 18 Oz..... Market Price

Chef's vegetable, roasted garlic mashed potatoes and crispy onion straws

CIA Osso Bucco..... \$33
Braised veal shank with herb risotto and gremolata.

CIA Grilled 14oz Veal Chop..... \$39
Polenta, sautéed spinach, gorgonzola cream sauce.

Entrées ~ Lamb and Pork

Herb Crusted Rack of Lamb..... \$37

New Zealand rack of lamb, roasted garlic mashed potatoes, sautéed spinach and veal pinot noir demi-glace.

Tomahawk Pork Chop..... \$31

Roasted garlic mashed potatoes, sautéed apples and onions with a Dijon mustard cream sauce.

CIA Red Wine Braised Lamb Shank..... \$31
Honey roasted carrots, polenta and natural jus.

CIA Roasted Pork Loin..... \$23
Cipollini onion compote and roasted garlic jus.

Entrées ~ Seafood

| | | |
|------------|--|--------|
| | Atlantic Salmon | \$26 |
| | Oven roasted, sautéed spinach and a lemon thyme beurre blanc. | |
| | Scallop Risotto | \$32 |
| | Sautéed snap peas, crisp bacon and shallots on a bed of risotto | |
| CIA | Grilled Atlantic Swordfish | \$36 |
| | Mashed potatoes, citrus salsa and beurre blanc. | |
| CIA | Seared Ahi Tuna | Market |
| | Cucumber salad, wasabi aioli and soba noodles. | Price |
| CIA | Crabmeat Stuffed Shrimp | \$33 |
| | White wine sauce, jasmine rice and asparagus. | |
| CIA | Roasted 6 oz Cold Water Lobster Tail | Market |
| | Herb roasted fingerling potatoes, asparagus, drawn butter and lemon. | Price |

Entrées ~ Poultry

| | | |
|------------|--|------|
| | Indiana Duckling | \$28 |
| | Oven roasted, basil risotto, chef's vegetable, raspberry sauce and dried cherries | |
| | Chicken Florentine | \$24 |
| | Roasted Frenched chicken breast, spinach, white wine cream sauce | |
| | Chicken Marsala | \$24 |
| | Roasted Frenched chicken breast, chef's marsala wine mushroom sauce | |
| | Chicken Oscar | \$26 |
| | Roasted Frenched chicken breast with asparagus, crab meat and béarnaise | |
| CIA | Chicken Piccata | \$24 |
| | Roasted fingerling potatoes, asparagus and a sauce of lemon, capers and white wine. | |
| CIA | Stuffed Chicken Breast | \$26 |
| | Roasted garlic mashed potatoes, broccolini, stuffed with smoked ham, Swiss cheese and a pesto sauce. | |

Entrées ~ Pasta

| | |
|--|------|
| <i>Lobster Mac & Cheese</i> | \$27 |
| Sautéed lobster, truffle cream sauce, bread crumbs, parmesan cheese. | |
| <i>Boursin Chicken Broccoli</i> | \$25 |
| Boursin cheese sauce, chicken breast, broccoli. | |
| <i>Wild Mushroom Pasta</i> | \$25 |
| Wild mushrooms, asparagus, red onions, mushroom cream sauce. | |
| <i>Pomodoro Pasta</i> | \$22 |
| Fresh rustic tomato sauce, basil, extra virgin olive oil. | |
| <i>Pasta Primavera</i> | \$22 |
| Seasonal vegetables, extra virgin olive oil, garlic, white wine and fresh herbs. | |
| <i>CIA Roasted Vegetable Lasagna</i> | \$26 |
| Roasted seasonal vegetables layered with a house made Pomodoro sauce, ricotta and parmesan cheese and herbs. | |

~ Desserts ~

| | |
|---|-----|
| Presentation of Dessert Tray, Chef's Selection..... | \$7 |
|---|-----|

Specialty Desserts, Inquire Within



Liquor Pricing

| | Call | Premium | Super Premium |
|----------------|---------------|----------------|----------------------|
| | \$7.00 | \$8.00 | \$9.00 |
| Vodka | Absolut | Tito's | Grey Goose |
| Gin | Tanqueray | Beefeater | Bombay Sapphire |
| Rum | Bacardi | Cap't Morgan | Pussers |
| Tequila | Cuervo Gold | Cuervo 1800 | Patron |
| Bourbon | Jim Beam | Crown Royal | Knob Creek |
| Whiskey | Jack Daniels | Makers Mark | Wild Turkey |
| Scotch | JW Red | Dewars | JW Black |

- Banquet Wine: Canyon Road Label – \$24 / Bottle
(Chardonnay, Pinot Grigio, White Zinfandel, Moscato, Cabernet Sauvignon, Pinot Noir)
- Domestic, Import and Local Beers \$3.50 - \$4.50
 - Bud Light, Miller Lite, Coors Light, Michelob Ultra
 - Blue Moon, Corona, Bells 2 Hearted Ale, Angry Orchard

Wine and Spirits List Available on Pg. 12-15
(Private Bars Available | All Alcohol Charged Per Consumption)

Wine List

WHITE WINE

| | <u>GLS</u> | <u>BTL</u> |
|--|------------|------------|
| Chardonnay Berringer Luminous, Napa Valley | | 110 |
| Chardonnay Far Niente, Napa Valley | | 110 |
| Chardonnay Cakebread Cellars, Napa Valley | | 85 |
| Chardonnay Frank Family, Carneros | | 75 |
| Chardonnay Rombauer, Carneros | | 70 |
| Chardonnay Talbott Kali Hart, Monterey | | 52 |
| Chardonnay J Vineyard, California | 12 | 46 |
| Chardonnay A by Acacia, California | 10 | 38 |
| Chardonnay William Hill, Central Coast | 9 | 30 |
| Pinot Grigio Jermann, Venezia Guilia, Italy | | 54 |
| Pinot Grigio Cavaliere D'Oro, Veneto, Italy | 8 | 29 |
| Sauvignon Blanc Whitehaven, Marlborough, New Zealand | | 40 |
| Sauvignon Blanc Sileni, Marlborough, New Zealand | 8 | 29 |
| Riesling Muller, Pfalz, Germany | 7 | 27 |
| Moscato d'Asti Canti, Pavia, Italy | 7 | 27 |
| Rose Champs de Provence, Cotes de Provence, France | | 40 |
| Rose Rosehaven, California | 8 | 29 |

RED WINE

| | <u>GLS</u> | <u>BTL</u> |
|--|------------|------------|
| Cabernet Stags Leap, Napa Valley | | 125 |
| Cabernet Silver Oak, Alexander Valley | | 110 |
| Cabernet Mirror Winery, Napa Valley | | 105 |
| Cabernet Jordan, Sonoma | | 90 |
| Cabernet Blend J Lohr, Cuvee "E" | | 70 |
| Cabernet Blend Donati, Immigrant | | 70 |
| Cabernet Beringer, Knights Valley, Napa | 14 | 54 |
| Cabernet Frei Brothers, Alexander Valley | | 49 |
| Cabernet Louis M. Martini, Sonoma | 10 | 36 |
| Cabernet Dark Horse, California | 8 | 29 |
| Merlot Duckhorn, Napa | | 90 |
| Merlot Chateau St. Jean, California | 8 | 29 |
| Zinfandel Blend Ghost Pines, California | | 44 |
| Pinot Noir Talbot Vineyards, Santa Lucia Highlands | | 70 |
| Pinot Noir J Vineyards Black, Multi App | 13 | 49 |
| Pinot Noir Le Grand Noir, France | 8 | 29 |
| Petite Sirah Blend Orin Swift Machete, California | | 70 |
| Shiraz Penfolds, Koonunga Hills, South Australia | 9 | 34 |
| Valpolicella Allefrini DOCG, Italy | | 105 |
| Red Blend Allegrini Palazzo delle Torre, Veneto, Italy | | 27 |
| Super Tuscan Brancaia, Italy | | 55 |
| Malbec Finca Las Moras, Argentina | 7 | 27 |

Champagne & Sparkling

| | <u>GLS</u> | <u>BTL</u> |
|--|------------|------------|
| Champagne Dom Perignon, Epernay, France | | 280 |
| Champagne Perrier – Jouet, Epernay, France | | 240 |
| Brut Cuvee J Winery, Russian River Valley | | 100 |
| Brut Rose J Winery, Russian River Valley | | 88 |
| Moet Chandon Imperial, Epernay, France | | 80 |
| Brut Le Grand Noir, France | 10 | 38 |
| Prosecco La Marca, Italy | 10 | 38 |
| Brut Wycliff, California | | 18 |
| Sparkling Juice | 12 | |

Port & Dessert Wine

| | <u>GLS</u> |
|---------------------------|------------|
| Graham's Six Grape | 12 |
| Porto Cruz Tawny | 9 |
| Sandeman Founders Reserve | 10 |
| Graham's 20 Year | 10 |

Beer

DOMESTIC

Miller Lite Bud Light
Coors Lite Michelob Ultra
Kailber N/A

SPECIALTY

Angry Orchard, Corona
Bells Two Hearted, Blue Moon

Hand Crafted Classic Cocktails

AVANTI DIRTY MARTINI

Prairie Organic Vodka, Dry Vermouth, Olive Brine

TIPPE COSMOPOLITAN

New Amsterdam Lemon Vodka, Pierre Ferrand
Dry Curacao, Cranberry Juice, Fresh Lime Juice

PRESIDENT SPEEDSTER MARGARITA

Camarena Reposado Tequila, Caballero Liqueur,
House Made Sour, Agave Syrup, Orange Bitters

STUDEBAKER HOUSE PUNCH

Plantation 3 Star & Dark Rum,
Pierre Ferrand Dry Curacao, Tattersall Lime Crema,
Pineapple Juice, Orange Juice

TAI BOURBON MULE

Bird Dog Bourbon, Ophir Gin, Lime Juice,
Ginger Beer

STUDEBAKER OLD FASHIONED

Cody Road Rye Whiskey, Studebaker Brewing Co's,
Conestoga Cream Ale Syrup, and
Bittercube Orange Bitters

Spirits

VODKA

New Amsterdam (Plain and Lemon)

Grey Goose

Absolut

Tito's

Ketel One

RUM

Plantation 3 Star

Plantation Dark

Bacardi

Captain Morgan

Rumhaven Coconut

SCOTCH

McCallen

Johnnie Walker Black

Dewar's

Chivas Regal

Jonnie Walker Red

Glenlivet 12yr

Oban 14yr

Glenlivet 18yr

GIN

Greenalls

Opihr

Tangeray

Beefeater

Bombay Sapphire

Hendricks

BOURBON & WHISKEY

KENTUCKY

Bird Dog

Cody Road

Jim Bean

Southern Comfort

Maker's Mark

Knob Creek

TENNESSEE

Jack Daniels

AMERICAN

Seagram's 7

IRISH

Jameson

CANADIAN

Crown Royal

TEQUILA

Camarena Reposado

Cuervo 1800

Cuervo Gold

Patron

COGNAC

Pierre Ferrand 1840

Courvoisier VS

Hennessy VS

Remy VSOP

CORDIALS

Gran Marnier

Amaretto DiSaronno

Baileys Irish Crème

Sambuca

Frangelico

Kahlua

