

Behind the sweet is something saucy. Easy's Cocktail Lounge, a speakeasy tucked away behind a delicious, unassuming donut shop, is an intimate environment with a classic vibe and the mindset of a bygone era. The quaint speakeasy bar is a beautifully-crafted space featuring plush velvet seating, throwback energy, elusive spirits new to the market and perfectly-poured cocktails exclusive to Easy. With a beverage program designed by a master mixologist, Easy's cocktails are as palate pleasing as they are picturesque. The gin-based Happy Foraging, for instance, is a whimsical beverage served in a hand blown mushroom glass. Paired with fresh herbs and dramatic effects, guests inhale a forest scent while sipping the refreshing libation. Similarly, an over-the-top tequila-based cocktail feels akin to a day on the beach, as is served in a hand blown sea shell and surrounded by pink sea salt, mini shells and micro flowers

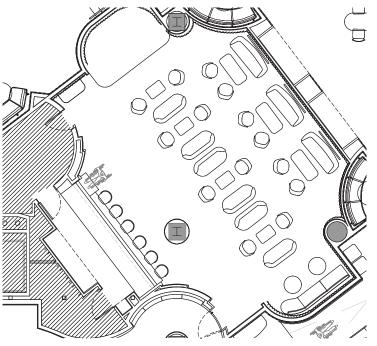
Whether your group is as small as 30 people or up to 90, Easy's has you covered. Plus, with a dedicated small stage, Easy's can provide live entertainment to take your experience to the next level!



Aria Resort & Casino | Located On The Second Floor Promenada, Conveniently Situated Just Steps From The Aria Convention Center







FEATURES

1352 Sq Ft

50 Seats | 100 Reception

Onsite Catering

Full Service Bar

Performance Stage

State Of The Art Sound System



RECEPTION



Reserved Seating & Full Service Catering included

PASSED

Pricing Per Piece | 50 Piece Minimum



Mini Chicken Kabob

harissa dressing \$9

Mini Lamb & Beef Kabob

with tahina \$10



Pork Belly Bao Bun

pickled cucumbers, hoisin \$8

Crispy Eggplant Bao Bun

vegetarian thai basil, pickled onions, soy bbq mayo

Pickled Cucumber Salad Cups

sesame seed ponzu dressing \$5



Signature Seoul Chicken Slider

double fried chicken breast, American cheese lettuce, red onion, umami signature sauce, kewpie mayo \$9

Chicken Tender Bites

Korean BBQ sauce



Smash Burger Slider

double patty, american cheese, grilled onions, pickles, russian dressing

Impossible Burger Slider

vegan

vegan american cheese, shredded lettuce & tomato, vegan burger sauce, avocado spread

\$10

Backyard Classic Slider

patty, american cheese, diced onions, lettuce, tomato, pickles, ketchup, mustard

All group events are subject to prevailing tax and 25% service charge. *Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. All items are subject to availability.



Reserved Seating & Full Service Catering included

PASSED

Pricing Per Piece | 50 Piece Minimum



Cut Rolls

\$6 Per Piece

MOONLIGHT

Spicy tuna, shiso, bubuarae

THE KOOK

krab, avocado, cucumber

LOBSTA QUEEN

lobster, crispy onion



Mini Cheese Pizza

Vegetarian \$5 Mini Pepperoni Pizza

\$6

Mini Veggie Pizza

cauliflower crust | vegan

\$7



Sam Rothstein Slider

pastrami, sauerkraut, swiss cheese, russian dressing \$10

Crispy Hash Brown

smoke salmon, creme fraiche, chives vegetarian option available \$10

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BEVERAGE PACKAGES

BEVERAGES ON CONSUMPTION

All beverages are charged on consumption and charged per drink, all beverage charges will be applied towards food and beverage minimum

BEVERAGE PACKAGES

Beverages are unlimited during the duration of bar package either Premium or Super Premium and charged at the full guest guarantee

Beer & Wine Package

TWO HOURS \$55 THREE HOURS \$75 FOUR HOURS \$90

Super Premium Bar Package

TWO HOURS \$81 THREE HOURS \$110 FOUR HOURS \$135

House Sparkling Add On

\$15 PER PERSON

Red Bull & Specialty Cocktails Add On

\$10 PER PERSON (3 SELECTION MAX)

Non-Alcoholic Package

Coffee, tea, assorted sodas & juices
TWO HOURS \$15
THREE HOURS \$25
FOUR HOURS \$35

Beverage may be based on consumption and applied towards the f&b minimum or a per person bar package may be selected and applied towards the f&b minimum at the full guaranteed number of guests. Each additional hour past 4 hours would be \$15 per person per hour.

Red Bull, Shots, House Sparkling and Martinis are not included in any open bar package. House Sparkling, Red Bull and specialty cocktails can be added for an additional cost per person. A maximum of 3 specialty cocktails can be selected for beverage service. Tray Passed cocktails can be added to any event for a maximum of 30 minutes.

* All brands are subject to availability *



BOTTLE SERVICE

VODKA
Grey Goose
Belvedere
Ciroc
Stoli Elite
RUM
Bacardi 495
Bacardi Spiced495
Captain Morgan
TEQUILA
Casamigos
Clase Azul Reposado
Don Julio 1942
Patron El Alto
Volcan XA 1250
GIN
Botanist Gin495
Hendrick's
Bombay Sapphire
SCOTCH
Johnnie Walker Black
Macallan 12 year
Johnnie Walker Blue 1100
BOURBON
Maker's Mark
Bulleit (Bourbon & Rye)495
Four Roses Single Barrel
WHISKEY
Jame s on
Jack Daniel's
Crown Royal
COGNAC
Hennessy VSOP
Remy Martin VSOP

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OLD FASHIONED

Russels Reserve 10yr Bourbon, Sugar Cube, Bitters

\$22



COSMO

Grey Goose L'Citron Vodka, Cointreau, Cranberry & Lime

\$22



MARGARITA

Don Julio Blanco Tequila, Cointreau, Lime & Agave

\$22



MANHATTAN

Bulleit Rye, Sweet Vermouth, Bitters

\$22



MOJITO

Bacardi Superior Rum, Mint, Sugar, Soda

\$22



DAIQUARI

Selvarey Rum, Lime, Sugar

\$22



NEGRONI

Bontanist Gin, Campari, Sweet Vermouth

\$22



EASY LIKE SUNDAY MORNING

Grey Goose, Watermelon Red Bull, Ginger Syrup, Fresh Lemon

\$22



MAI TAI

Mt. Gay Eclipse Rum,
Cointreau,
Orgeat & Lime,
Dark Rum Float

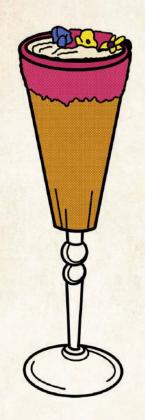
\$22





1

ANGEL EYES



Botanist Gin,
Cantaloupe Juice,
Orgeat, Lemon,
Prosecco

\$27

Served with

Rose Sugar Rim,
Fancy Flute

LONG LIVE THE QUEEN



Strawberry
Infused Bombay Gin,
Lime, Basil,
Simple Syrup,
Prosecco

\$27

Served with

Mint Stem, Powdered Sugar, Strawberry, Coupe



PUSS & BOOTS GREEN MONK



Patron Tequila,
St Germain,
Lemon, Egg Whites

\$27

Served with

Charcoal Smoked Stamp,
Coupe



Bulldog Gin,
Yellow Chartruse,
Honey, Lemon,
Cucumber

\$27

Served with

Edible Flowers,
Snifter





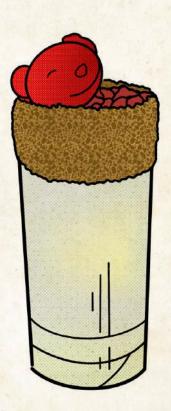
SNAKE BITE 3 LIL BEARS



Bulleit Bourbon, Ancho Reyes, Amaro

\$27

Served with Orange Slices, Molded Cube



Belvedere Vodka, Cranberry, Cantaloupe, Honey Dew, Solerno

\$27

Served with

Watermelon Bears, Lime & Prosecco

