

A full-page photograph of a wedding couple standing in front of a rustic stone building. The groom is on the left, wearing a black tuxedo with a white shirt and a black bow tie. The bride is on the right, wearing a white, sleeveless, floor-length wedding dress and holding a bouquet of white and blue flowers. They are holding hands and smiling. The building behind them has a double door with a transom window above it, and a single window with a brick arch above the door. The ground is paved with grey bricks and gravel.

NYBG

2024 WEDDING MENUS

BY **CONSTELLATION**



TRAY PASSED HORS D'OEUVRES

HOT

please select four

FISH & CHIPS

housemade tartar

CRISPY SHORT RIB MAC & CHEESE

truffle carpaccio, parmigiana

STEAK FRITES ^{GF}

potato confit, béarnaise

TINY SIRLOIN SLIDERS

sesame brioche, tomato pickle aioli

BLANKETED FRANKS

caraway kraut mustard sauce

PORK BELLY BITES ^{GF}

chicharrón crumble, apple dijon

SHRIMP & GRITS FRITTERS ^{GF}

smoked house bbq

CRAB CAKES

chipotle aioli

PEKING DUCK WONTONS

hoisin sauce, radish, scallion

SWEET CHILI LIME CHICKEN

pickled cucumber & daikon

CHICKEN GINGER DUMPLINGS

sweet soy glaze

SMOKED SALMON CROQUE MONSIEUR

green herb dust

CRISPY CHICKEN SLIDER

B&B pickle, special sauce

PHILLY CHEESESTEAK EGG ROLLS

spicy ketchup

SHORT RIB EMPANADA

white cheddar, tamarind glaze

LAMB KOFTA

mini greek salad

PIMENTO CHEESE & CHICKEN TAQUITOS

wasakaka sauce

VEGETARIAN OFFERINGS

MUSHROOM STEAK FRIES

balsamic aioli

BRIE & QUINCE TART

toasted hazelnuts

CAULIFLOWER PIZZETTAS ^{GF,V}

artichoke, fontina, kale, lemon

TRUFFLED ARANCINI

mushrooms, fontina, oregano

TACO BITES ^{GF,V}

impossible taco meat, refried beans, lettuce, vegan sour cream, basil foam

NASHVILLE HOT CAULIFLOWER ^{GF,V}

ranch, pickled cucumber

TOFU NUGGET ^{GF,V}

avocado purée, tajin

ZUCCHINI FRIES ^{GF,V}

garlic sauce

MASALA FRITTER ^{GF,V}

samosa vegetables medley, coriander chutney, citrus foam

BROCCOLI CROQUETTE ^{GF,V}

quinoa, sriracha aioli, nutritional yeast, beet foam, chive

EGGPLANT PIZZA ^{GF,V}

marinara, mozzarella, fried basil

TRUFFLE POLENTA FRIES ^{GF,V}

fried herbs, tomato sugo



COLD

please select four

STEAK & EGGS

xo sauce marinated steak tartare,
caviar, croustade

SOY CURED SALMON

sesame wonton, cilantro crèma

CLASSIC SHRIMP COCKTAIL GF

horseradish gin cocktail sauce

TUNA TARTARE SPRING ROLLS

cucumber, chive, sriracha aioli

BLACKENED MAHI TACOS GF

lime avocado sauce

HONEY BAKED HAM

cheddar- chive biscuits,
salted honey & black pepper butter

THAI CHICKEN GF,DF

peanuts, red chili, red endive spear

BRUSSELS WALDORF

smoked chicken, apple, pecans

BUTTERNUT SQUASH CRISPY RICE GF

truffle honey, wasabi aioli

BLT COBB

crumbled blue, avocado,
crouton crunch, bacon cup

PASSION FRUIT & YUZU

SALMON CRUDO GF,DF

nori, pistachio, togarashi, lime

HARVEST FOIE GRAS MOUSSE GF

granny smith, smoked salt, gold leaf

VEGETARIAN OFFERINGS

ARTISAN VEGETABLE SUSHI GF,V

beet, cucumber, black quinoa rice

PERSIAN CUCUMBER CUPS GF,V

fava bean hummus, olive tapenade, za'atar

GREEK SALAD BITE GF

olive, cucumber, feta mousse

WATERMELON & FETA GF

aged balsamic, micro basil, black lava salt

BEET & GOAT CHEESE

shallot red wine confit, raisin nut croustade

AVOCADO TEA SANDWICH GF

cucumber, radish, croustade,
micro cilantro

TZATZIKI BITE GF,DF

persian cucumber, cherry tomato,
vegan tzatziki, fried shallot, dill

THAI LETTUCE BITE GF,V

cucumber, compressed gem lettuce,
red curry tincture, sesame,
toasted rice, thai herbs



CREATIVE BUTLERED HORS D'OEUVRES ENHANCEMENTS

POTATOES & CAVIAR GF

pee wee golden potato, american sturgeon
chive crème fraiche
+\$8/PP

WARM TRUFFLED MUSHROOM TOAST

lemon ricotta, charred broccoli, sherry gastrique
+\$5/PP

LOBSTER ROLLS

maine lobster salad, herb buttered brioche bun,
old bay dusted potato chips
+\$10/PP

DUCK BAO & MUSHROOM BAO BUNS

hoisin, kimchi, spicy kewpie
+\$10/PP

FARM TO TABLE CROSTINI

pancetta, brie, pickled vegetables, blackberries
+\$5/PP

GRILLED BABY LAMB CHOPS GF

dijon shallot marinade, lemon mint chutney
+\$12/PP

ROVING RAW BAR GF

served on hawker trays
jumbo gulf shrimp | cocktail sauce
cotuit oysters | horseradish mignonette
littleneck clams on the half shell | salsa verde
+\$20/PP

ROVING CLASSIC SUSHI

small plates with sushi trio
spicy tuna | salmon avocado | surimi california roll
drizzles: ginger sesame glaze, wasabi aioli
snacks: shishito peppers, wonton chips, watermelon radish
+\$20/PP



RECEPTION STATIONS

please select two

FARM TO TABLE STATION

ARTISANAL CHEESES

aged manchego, fruit & nut brie, drunken goat, cherry balsamic marmalade, raisin nut crisps, rosemary wafers

ROASTED BABY BELLAS GF+V

kale couscous, spiced sunflower seeds, sherry vinegar gastrique

FORAGER'S HUMMUS, LOCAL VEGETABLE CRUDITÉ & PITA CHIPS GF+V

MARINATED CRACKED OLIVES & CAPERBERRIES GF+V

MEZZE STATION

CARAMELIZED ONION & GOAT CHEESE FLATBREAD

arugula, fig jam

GRILLED MUSHROOM FLATBREAD

grilled wild mushrooms, pecorino, parmesan cream, chives

ROASTED GARLIC HUMMUS GF+V

za'atar, smoked paprika olive oil

BABA GHANOUSH GF

pomegranate, sumac, fried sage

RUSTIC PICKLED VEGETABLE DISPLAY



SLIDE INTO COMFORT

SLIDERS

please select two

SIGNATURE BEEF SLIDER

cooper sharp, arugula, dijonnaise

MEATBALL SLIDERS

fire roasted pepper sauce

SOUTHERN FRIED CHICKEN SLIDER

veggie slaw, sweet & spicy pepper jam, remoulade

VEGGIE SLIDER

sprout fennel slaw, olive hummus

IN ADDITION

ACCOMPANIMENTS GF+V

house cured pickles, kettle chips

ARTHUR AVE.

PASTA

please select two

ARTISAN CAVATAPPI

butternut squash, shaved brussels sprouts, rosemary brown butter

TORTELLINI VERDE

asparagus, tomatoes, smoked mozzarella, pesto

GREENMARKET VEGETABLE RIGATONI

meatless mushroom bolognese, ricotta salata

ORECCHIETTE TOSCANO

fennel sausage, broccoli rabe, white beans, roasted red pepper

INCLUDED

BALSAMIC RUSTIC VEGETABLES GF+V

zucchini, yellow squash, eggplant, baby bell peppers

HOUSE MADE BREADS

focaccia: caramelized onion olive & apricot



TEPPANYAKI INSPIRATION

ASIAN-STYLE FLANK STEAK
thin-sliced

TERIYAKI CHICKEN BREAST

VEGETABLE STIR FRY

VEGETABLE FRIED RICE
miso butter

EDAMAME DUMPLING
shallot sauternes broth

WONTON & PRAWN CRISPS

TOPPINGS:

yum yum sauce, sweet soy, teriyaki,
sriracha aioli, toasted sesame seeds,
furikake, togarashi

TAQUERIA

GRILLED PORK TACO
citrus slaw, flour tortilla

CARNE ASADA TACO
salsa verde, flour tortilla

GRILLED MUSHROOM QUESADILLA

SAVORY STREET CORN OFF THE COB
cotija, tajine, crema, lime

JICAMA & PINEAPPLE GREEN SALAD

TOPPINGS:

hot sauces, lime wedges

HOUSE MADE TORTILLA CHIPS
salsa molcajete, guacamole,
mango black bean salsa

SOUTH PHILLY

SANDWICHES
please select two

MINI PHILLY CHEESESTEAK
fried onions, cheese sauce, mini roll

MINI CHICKEN CHEESESTEAK
fried onions, cheese sauce, mini roll

ROAST PORK SANDWICH
sharp provolone, garlic broccoli rabe,
onion roll

IN ADDITION

PHILLY ANTIPASTI ^{GF+V}
banana pepper, artichoke,
grilled green & yellow zucchini,
heirloom cherry tomato, italian olives

PHILLY SOFT PRETZELS RIVETS
yellow mustard, spicy brown mustard,
honey mustard



STATION UPGRADE ENHANCEMENTS

SUSHI & NOODLE BAR

+\$40/PP

PAD THAI NOODLE SALAD ^v

served in individual take out containers with chorks asian vegetables, thai basil, peanuts

SUSHI ROLLS

tuna | california | salmon

SHRIMP GYOZA

red chili | ponzu

SAVORY ASIAN CRISPS

prawn chips, teriyaki crackers, wonton chips

POKE BOWLS

+\$35/PP

MINI POKE BOWLS

brown & red rice, pineapple, avocado, watermelon radish

SESAME JALAPENO TUNA ^{GF}

YUZU GINGER SHRIMP ^{GF}

MISO MUSHROOM ^v

IN ADDITION

PICKLED JICAMA & PINEAPPLE ^{GF+V}

chipotle lime tequila syrup sesame, yuzu, soy, ginger

BLISTERED SHISHITO PEPPERS ^{GF+V}

sesame, yuzu, soy, ginger

CRISPY PLANTAIN CHIPS ^{GF+V}

togarashi cardamom dust

CLASSIC RAW BAR

+MKT

JUMBO SHRIMP COCKTAIL ^{GF}

poached with old bay spices

EAST & WEST COAST OYSTERS ^{GF}

on the half shell

LITTLENECK CLAMS ^{GF}

on the half shell

RAW BAR ACCOMPANIMENTS

cocktail sauce, mignonette, citrus wedges, horseradish, tabasco, oyster crackers

OPTIONAL SEAFOOD BAR ENHANCEMENTS

MAINE LOBSTER TAILS ^{GF}

steamed in spicy ale & bay leaf broth
tarragon mustard sauce
+\$22/PP

LOBSTER ROLLS

maine lobster salad,
herb buttered brioche bun
+\$12/PP

JUMBO LUMP CRABCAKES

truffled vegetable slaw, lemon dill aioli
+\$12/PP



COLD APPETIZERS

BEET & GOAT CHEESE SALAD GF

toasted pine nuts, frisée, arugula, fennel, parmigiano, truffled sabayon, balsamic beet syrup

RUSTIC SALAD

pearl mozzarella, grilled eggplant steak, zucchini ribbons, tomato, olive croutons, pesto

VEGETABLE TART PRIMAVERA

ricotta, artichoke, haricots verts, fennel, watermelon radish, pea sprouts & frisée

SWEET WATERMELON SALAD

watermelon, mozzarella pearls, heirloom tomatoes, micro arugula, white balsamic, chickpea flatbread

MODERN PANZANELLA SALAD

pressed watermelon, tomatoes, toasted ciabatta, aged feta, cucumber, olives, capers & red wine shallots

MELON, TOMATO & GOAT CHEESE GF

corn & goat cheese flan, grilled corn, affilla cress & basil salad

PESTO SALAD GF, V

baby kale, parsley, english peas, cucumber, garden radish & avocado basil purée

GREEN GARDEN SALAD GF

asparagus, haricots verts, fava beans, peas, almonds, mint, avocado basil crema

GRILLED PEAR SALAD GF

field greens, pearl mozzarella, root vegetables, chickpea flatbread, balsamic syrup, sunflower seeds

BLT BABY ICEBERG WEDGE GF

peppered pecorino, tomato, smoked bacon crispy shallots, buttermilk basil dressing

MEDITERRANEAN VEGETABLE SALAD

kale fennel caesar, shaved ratatouille basil asiago crostini, balsamic reduction

BABY LEAF CAESAR SALAD

shaved parmigiano, oil olive focaccia croutons, caesar vinaigrette

CAPRESE

heirloom tomatoes, pearl & ovalini mozzarella, basil olive oil, white balsamic

ENHANCED OFFERINGS

SALMON & CELERY ROOT TARTARE

heirloom potatoes, caviar shallot vinaigrette, pumpernickel crumble, lemon crème fraîche
+\$10/pp

AHI TUNA AVOCADO SALAD

grapefruit, cucumber carpaccio, soft herb nest, sesame crisp
+\$10/pp

MEDITERRANEAN BURRATA GF

gigante beans, leaf spinach, tomato basil confit, pressed chili oil
+\$8/pp

CITRUS SHRIMP VICHYSOISES GF

two tone cauliflower, fennel pollen, dill oil
+\$10/pp

HARVEST BURRATA

baby arugula, brussels sprouts, roasted squash, pomegranate seeds, rustic croutons
+\$8/pp

SALMON CRUDO

citrus cured salmon, passion fruit & yuzu vinaigrette, pistachio crumble, crème fraîche, basil oil, crispy kataifi
+\$10/pp



PASTA COURSE

BASIL GNOCCHI

wild mushrooms, grilled asparagus,
truffled goat cheese,
sweet pea tendrils, citrus oil
+\$6/pp

GARGANELLI VERDE

pine nuts, primavera vegetables,
pecorino crisp prosciutto, mint pea puree
+\$6/pp

RICOTTA GNUDI

meyer lemon, artichoke, capers, currants
+\$6/pp

AMUSE BOUCHE

CHILLED BUTTER

Poached Lobster Tail gf
caviar crème, olive oil pearls, chives
+\$25/pp

HERB CRUSTED POACHED SALMON ROULADE GF

citrus gastrique, pickled mustard seeds, pickled
fresno chili
+\$12/pp

GRILLED OCTOPUS GF

carrot purée, crispy coconut, chimichurri,
compressed romaine, chorizo vinaigrette
+\$10/pp

SOUP

TOMATO BISQUE v

croutons, green oil

BUTTERNUT SQUASH v

diced butternut, sage

CREAMY CAULIFLOWER v

snipped chives



CHOICE OF ENTRÉE

please select two

FISH

GRILLED SALMON PROVENÇAL

toasted farro red quinoa pilaf, french beans, dill, olives & tomatoes, warm saffron vinaigrette

PAN SEARED SALMON GF

potato purée, asparagus, roasted mushrooms, caramelized cipollini onions, sherry truffle gastrique

LEMON DIJON SALMON GF

mashed celery root potato, tomato fondue, ribbons of carrots & leeks, champagne beurre blanc

COD ROMESCO GF

light curried vegetable ragoût, haricots verts, toasted almonds, mâche & charred eggplant purée

TRUFFLED DAY BOAT COD GF

wild mushroom mashed potatoes, spinach & leeks, saffron sauce, red wine reduction

PONZU GLAZED SEA BASS DF,GF

forbidden black rice, chinese broccoli, caramelized shiitake mushrooms, miso broth, chili oil
Market Price

PAN SEARED HALIBUT GF

white bean ragu, wilted escarole, bacon lardons, saffron aioli
Market Price

POULTRY

MEDITERRANEAN CHICKEN GF

artichoke, cauliflower, sumac, rosemary, tuscan kale & citrus olive tapenade

CHICKEN AU POIVRE GF

mashed celery root potato, tomato fondue, ribbons of carrots & leeks, green peppercorn sauce

JARDINIÈRE CHICKEN GF

carrot & truffled yukon potato purée, snap peas, pea shoots, dijon tarragon chicken jus

ROASTED LOCAL FARM CHICKEN GF

cheesy pommes purée, baby spinach, pickled pearl onions, portobello mushroom fricassee

FARM TO TABLE CHICKEN GF

colorful garden vegetables, heirloom beans, pea shoots, sunflower seeds, lemon white wine jus

CRISPY BRICK CHICKEN GF

potato mousse, caramelized cipollini onion & cremini mushrooms, red watercress, chicken jus

BEEF

+\$18/pp

CHAR GRILLED FILET OF BEEF GF

roasted greenmarket vegetables,
chervil, chives & dill, caramelized shallot dijon jus

BISTRO FILET OF BEEF GF

maitake mushrooms, broccolini,
asparagus, baby carrots,
fingerling potatoes, roasted beet demi

FILET OF BEEF JARDINIÈRE GF

truffled carrot & potato purée,
snap peas, peas shoots,
dijon tarragon jus

MEDITERRANEAN BEEF GF

caramelized vegetable ragout, escarole & shallots,
sundried tomato basil tapenade

FILET OF BEEF WITH CRAB GF

chili corn purée, polenta crouton, asparagus tips,
affilla cress, citrus piquillo crab butter
+\$5/pp

HERB MUSTARD FILET OF BEEF GF,DF

charred sweet potato steak, brussels sprouts, kale,
rutabaga, dried apricots, cider sage gastrique

BALSAMIC FILET OF BEEF GF

zucchini ribbons, grilled eggplant steak,
blistered heirloom tomatoes, pesto drizzle

ARTISAN STEAKHOUSE BEEF GF

duck fat fingerlings, vine tomato,
cipollini onion, cauliflower creamed spinach,
house made steak sauce

GARLIC & ROSEMARY ROASTED NY STRIP GF

asparagus tips, caramelized cipollini onions,
sauce choron, baby red beets,
demi potatoes, bordelaise sauce

TOMATO ANISE BRAISED BEEF OSSO BUCCO GF

wood-grilled polenta,
roasted brussels sprouts & okra, basil pesto
Market Price

CLASSIC BEEF WELLINGTON

madeira scented leeks & thyme,
french beans, bearnaise sauce

BEEF SHORT RIB

GRILLED SHORT RIB GF

potato carrot confit, heirloom carrot emulsion,
celery caper salsa verde

FARM TO TABLE SHORT RIB GF

horseradish pomme purée,
charred maitake mushroom, watercress,
balsamic red wine reduction

CHAR GRILLED BEEF SHORT RIB GF

roasted greenmarket vegetables,
chervil, chives & dill, caramelized shallot dijon jus

GLAZED BEEF SHORT RIB

creamed farro pilaf, multi color carrots,
tomato confit, sorghum gastrique

HARVEST SHORT RIB GF

sweet potato mash, truffled brussels leaves,
sautéed kale, celery root, red wine reduction

BISTRO SHORT RIB GF

maitake mushrooms, broccolini,
asparagus, baby carrots,
fingerling potatoes, roasted beet demi

GREEN MARKET BRAISED SHORT RIB GF

arugula whipped potatoes,
roasted heirloom carrots,
affilla cress, san marzano beef jus

ARTISAN SHORT RIB GF

duck fat fingerlings, vine tomato,
cipollini onion, cauliflower creamed spinach,
house made steak sauce

BALSAMIC BEEF SHORT RIB GF

zucchini ribbons, grilled eggplant steak,
blistered heirloom tomatoes, pesto drizzle

VEGETARIAN & VEGAN

STICKY & SPICY

ROASTED CAULIFLOWER GF,V

warm miso soba noodle salad,
pickled carrot & napa cabbage

BULGOGI-STYLE

JAPANESE EGGPLANT STEAK GF,V

vegetable fried rice, edamame, baby bok choy

SWEET POTATO GNOCCHI V

cremini mushroom, cauliflower bolognese,
vegan parmesan

ROASTED ACORN SQUASH TOWER GF,V

tri color quinoa, cauliflower,
sautéed kale, crispy chickpeas,
blistered grapes, lemon tahini sauce

HERBED GREEN

VEGETABLE RISOTTO GF,V

crispy white bean, baby bell pepper,
ratatouille salad, grilled artichoke,
charred tomato coulis, parmesan

MOROCCAN ROASTED CAULIFLOWER GF, V

pickled red cabbage, golden raisin quinoa,
lemon tahini vinaigrette, saba, almonds

PRIMAVERA MEZZE GF,V

green chickpea quinoa lentil cake,
bursting tomato ragout,
zucchini & yellow squash noodles, basil oil

ROASTED MUSHROOM WELLINGTON

madeira scented leeks, thyme,
french beans, bearnaise
+\$8/PP

ENTRÉE ENHANCEMENTS

Market Price

HERBED SEARED RACK OF LAMB GF

carrot ginger purée, hasselback potato,
citrus gremolata, mustard lamb demi

BISTRO RACK OF LAMB GF

potato fennel gratin, olive tapenade,
vegetables provençal, rosemary dijon jus

WOOD GRILLED LOIN OF VEAL GF

horseradish yukon mash, glazed baby carrots,
haricots verts, wild mushroom mustard sauce

ROSEMARY & DIJON RUBBED LAMB LOIN GF

warm minted pea puree,
brown butter fingerling potato coins,
baby parsnips, thumbelina carrots, lamb jus





SWEETS & COFFEE

SOMETHING SWEET

following dinner, Constellation will offer a seasonal, chef-driven selection of 6 petite desserts for your guests. Our tray passed dessert tapas selection will include something for everyone's tastes and preferences including seasonal fruit, rich chocolate, tart citrus and more! Our seasonal selection will also feature some nut-free, vegan and gluten-free selections.

COFFEE SERVICE

freshly brewed parliament coffee, decaf, and hot tea selection tray passed to seated & mingling guests

WELCOME REFRESHMENTS

TRAY PASSED

guests will be greeted at the top of cocktail hour with tray passed wine

FEATURED COCKTAILS

+\$6.00/PP

COOL AS A CUCUMBER MARGARITA

tequila, elderflower, pineapple, cucumber

FRENCH LAUNDRY

gin, ginger, grapefruit, rosemary

RETRO COSMO

vodka, cranberry, prosecco, mint

PINEAPPLE GINGER SMASH

light rum, muddled ginger, lime, pineapple, mint

MODERN OLD FASHIONED

bourbon, red bosc pear, cherries, lemon, simple syrup, bitters

BEVERAGES

CONSTELLATION BAR SERVICE

select spirits
house red, white & sparkling wines
three beer varieties
tableside wine service with dinner

NON-ALCOHOLIC BEVERAGES & MIXERS

soft drinks, sparkling water, still water, mixers, juices, bar fruit, ice



BEVERAGE OFFERINGS

LIQUOR

DAHLIA BAR

Tito's Vodka
 Bacardi Rum
 Olmeca Altos Tequila
 Dewar's White Label
 Makers Mark
 Beefeater Gin
 Courvoisier Cognac
 Crown Royal

PRIMOSE BAR \$15

Grey Goose
 Ketel One
 Mount Gay Rum
 Tanqueray Gin
 Casamigos Blanco
 Johnny Walker Black Label
 Martell Cognac
 Bulleit Bourbon

BUBBLES BAR \$12

St. Germain Elderflower Liqueur
 Cointreau
 Aperol
 Chambord

TEQUILA PACKAGE \$18

Espolon Blanco
 Jimador Tequila
 Patron Reposado
 21 Seeds
 Casamigos Reposado

WHISKEY PACKAGE \$18

Buffalo Trace Bourbon
 Pigs Nose Scotch
 Jameson Irish
 Knob Creek Bourbon
 Bulleit Rye

WINES

DAFFODIL WINES

Col Dorado Prosecco, Italy
 Canyon Road Sauvignon Blanc,
 California
 The Expressionist Chardonnay,
 Australia
 Gravelly Ford Pinot Noir, Califor-
 nia
 TerraNoble Cabernet Sauvignon,
 California

JASMINE WINES \$8

Seguras Viudas Cava, Spain
 The Expressionist Rose,
 Australia
 Zenato Pinot Grigio, Italy
 Tokoeka Sauvignon Blanc,
 Australia
 Tilia Malbec, Argentina
 Dark Horse Cabernet
 Sauvignon, California

TULIP WINES \$15

Henri Champliou, France
 Yealands Sauvignon Blanc,
 New Zealand
 Eschol Chardonnay,
 Napa, California
 Acrobat Pinot Noir, Oregon
 Rioja Vina Bujanda, Spain
 Non-Alcoholic

NON-ALCOHOLIC PACKAGE

Assorted soft drinks, still spring & sparkling water, orange juice, grapefruit juice, pineapple juice, cranberry juice, grenadine, club soda, tonic, ginger ale, lemons, limes, olives, cherries, oranges

BEERS

Stella Artois, Stone IPA, Coors Lite, Bronx Beer