



Experience the Difference – First-Class Dining

- Full-service dining
- In-house culinary team
- Courteous waitstaff
- Flexible menu options
- Fresh ingredients prepared on-site daily

The MEC has a long-standing reputation of providing delicious food prepared on-site with high-quality, fresh ingredients. From savory breaks, meals or receptions to beautiful desserts, our in-house culinary team will work tirelessly to please every palate. Our courteous waitstaff are eager to see to your every need to ensure that your dining experience is impressive from start to finish.

Memorable dining experiences range from:



Casual BBQ on the Patio



Cocktail Reception in
Our Expansive Lobby



Working Lunch in
a Conference Room



Formal Dinner or Party in
Our Spacious Dining Room



Breakfast

HOT BEVERAGE SERVICE \$2.95

Freshly brewed regular and decaffeinated coffee plus herbal tea, spiced cider and cocoa mix

HOT BEVERAGE WITH JUICE \$4.95

Our Hot Beverage Service with a variety of chilled fruit juices

HOT BEVERAGE WITH PASTRIES \$5.05

Our Hot Beverage Service with a variety of pastries, which may include bagels, muffins, croissants, coffee cakes or scones

CONTINENTAL \$7.10

Freshly brewed regular and decaffeinated coffee, herbal tea, spiced cider, cocoa and chilled fruit juices. Also includes an assortment of breakfast pastries, fresh-baked muffins and bagels with cream cheese

CONTINENTAL DELUXE \$8.10

Our Continental Breakfast with the addition of fresh-cut fruit

CONTINENTAL SUPREME \$9.15

Our Continental Deluxe Breakfast with the addition of assorted yogurt and granola

MINI HOT \$9.20

Savory vegetable and cheese quiche, sausage links, French toast casserole, variety of breakfast pastries, fresh-cut fruit platter, hot beverage service and chilled fruit juice. *Minimum order 20 people*

EXECUTIVE BREAKFAST \$9.85

A plated meal with your choice of scrambled eggs: plain, cheddar cheese, western or tomato basil with feta. Your choice of meat: ham, bacon or sausage (turkey or pork). Also includes seasoned potatoes, fresh fruit platter, assorted muffins, Hot Beverage Service and chilled fruit juice

BREAKFAST BUFFET \$13.00

Scrambled eggs with a variety of toppings (cheddar cheese, diced tomatoes, basil and feta) along with your choice of two breakfast meats: bacon, sausage (turkey or pork) or ham; seasoned potatoes; assorted pastries; fresh-cut fruit; Hot Beverage Service; and chilled fruit juices. *Minimum order is 25 people*

Breakfast Additions/Options

Oatmeal \$2.70

Old-fashioned oats served with nuts, brown sugar and raisins

Silver Dollar Pancakes \$2.70

Two silver dollar pancakes served with butter and syrup

Breakfast Croissant Sandwich \$6.60

Large croissant with two fried eggs, American cheese and choice of bacon, Canadian bacon or sausage patty

Breakfast Burrito \$5.55

Scrambled eggs with chorizo, cheese, green peppers and onions, wrapped in a flour tortilla. Served with cilantro sour cream and a variety of hot sauces



BREAKS & SNACKS

Breaks and Snacks

MEDITERRANEAN BREAK..... \$6.10

Hot Beverage Service, assorted soft drinks, homemade hummus topped with feta and chopped tomatoes. Served with pita bread or crackers, vegetable crudité for dipping and mixed nuts

MATINÉE \$5.20

Hot Beverage Service, iced tea, lemonade, assorted soft drinks, individual bags of potato chips, pretzels and popcorn

VEGETARIAN BREAK..... \$5.75

Hot Beverage Service, assorted soft drinks and your choice of either a fruit or vegetable platter served with cheese and crackers

COOKIES AND CREAM \$5.75

Hot Beverage Service, assorted soft drinks and a variety of cookies and ice cream novelties

DAILY DELIGHT \$5.90

Hot Beverage Service, assorted soft drinks, chocolate-dipped strawberries, sliced apples and granola bars

SWEET TOOTH..... \$5.90

Hot Beverage Service, assorted soft drinks, cookies and brownies

Additional Items to Consider

Fruit Juice..... \$2.15

Hot Tea \$1.90

Iced Tea \$2.95

Lemonade..... \$2.95

Punch \$3.00

Cold Beverage Break \$2.95

Bagels with Cream Cheese \$2.00

Croissants with Jam \$2.00

Donuts \$2.00

Muffins \$2.00

Granola Bars \$1.65

Whole Fruit Bowl \$2.60

Yogurt \$2.00

Cheese and Crackers \$3.95

Fruit Platter \$3.40

Vegetable Platter..... \$3.75

Hard-Boiled Eggs \$1.05

Chips, Salsa and Guacamole \$4.35

Chips, Dips and Nuts \$2.80

Mixed Fancy Nuts \$10.45/bowl

Chips \$1.80

Pretzels \$1.80

Popcorn \$1.80

Ice Cream Bars or Sandwiches \$2.90

Brownies \$3.00

Cookies \$3.00

Chocolate-Dipped Strawberries \$1.65

Ice Cream Sundae Bar \$4.75

Minimum order of 25



Salads, Soups and Sandwiches

SALADS

Add grilled chicken to any entrée salad for an additional \$2.55

TRAVERSE CITY SALAD \$8.10

A blend of romaine lettuce and mixed baby greens topped with Traverse City dried cherries, toasted pine nuts, red onion and blue cheese served with raspberry vinaigrette

ASIAN SALAD \$8.10

Mixed baby greens, spinach, slivered pea pods, mushrooms, julienne red onion, mandarin oranges and toasted almonds served with sesame vinaigrette

CAESAR SALAD \$8.10

A salad of romaine lettuce and homemade croutons dressed with Parmesan cheese and Caesar dressing

COBB SALAD \$9.45

A composed salad of romaine lettuce, bacon, egg, cucumber, tomato, black olives, cheddar cheese

WALDORF SALAD \$9.15

Mixed baby greens, apples, blue cheese, celery, candied walnuts and red grapes served with a balsamic honey mustard dressing

GREEK SALAD \$9.15

A salad of romaine lettuce, beets, tomato, cucumber, feta and red onion served with a Greek dressing

POACHED PEAR SALAD \$9.15

A salad of mixed baby greens and romaine lettuce, poached pear, roasted walnuts, blue cheese and julienne red onion served with an apple cider vinaigrette

SOUTHWEST CORN SALAD \$9.15

A fresh composed salad of arugula, romaine lettuce, roasted corn, black beans, avocado, tomato, red onion and queso fresco. Served with a creamy cilantro lime dressing

FRESH FRUIT PLATE \$9.85

An array of fresh-cut seasonal fruit garnished with yogurt

SOUPS

CUP OF SOUP \$3.30

- Beef Barley
- Beef Vegetable
- Chicken Vegetable
- Chicken Noodle
- Mulligatawny
- Minestrone
- Corn Chowder
- Mushroom
- Lentil
- Potato Leek
- Vegetable
- Broccoli Cheese
- Chunky, Spicy Tomato
- Rice Florentine

SANDWICHES

CHICKEN SALAD CROISSANT \$10.15

Chicken salad served with fresh-cut fruit, pickle and chips

TURKEY CROISSANT \$10.15

A roasted turkey and cheddar croissant with fresh-cut fruit, pickle and chips

CHICKEN RANCH WRAP \$10.15

Grilled chicken, Swiss cheese, lettuce, tomato and ranch dressing in a Lawash wrap. Served with fruit, chips and a pickle

TURKEY CLUB WRAP \$10.75

Roasted turkey, bacon, Swiss cheese, lettuce, tomato and mayonnaise in a Lawash wrap. Served with fruit, chips and a pickle

VEGETARIAN LAWASH WRAP \$10.15

Assorted fresh vegetables, cheese, lettuce, tomato and our house dressing. Served with fruit, chips and a pickle

DELI SANDWICH \$10.15

A stacked deli sandwich on a Kaiser roll. Select one type (chicken salad, tuna salad, turkey, ham, roast beef or corned beef). Served with chips, fruit and a pickle spear



Luncheons

CRANBERRY BRIE

PECAN CHICKEN\$14.55

Chicken breast with a cranberry brie stuffing, topped with a pecan herb breading and a caramelized Vidalia sauce

CHICKEN PICCATA\$14.25

Pan seared with a light lemon caper beurre blanc sauce

MEDITERRANEAN CHICKEN\$14.25

Marinated chicken breast garnished with an artichoke, Kalamata olive, mushroom feta relish

LEMON SAGE CHICKEN\$14.25

A chicken breast encrusted with a lemon Parmesan breading, baked and sauced with a sage beurre blanc

FLORENTINE CHICKEN\$14.55

Chicken breast stuffed with spinach, Parmesan and feta then breaded and deep fried. Served with a supreme sauce

TUSCAN CHICKEN\$14.25

Rosemary chicken served with a Tuscan balsamic sauce garnished with basil Parmesan

BROILED FILET MIGNON\$16.80*

Center-cut filet served with herbed brandy sauce garnished with a fluted mushroom cap. *Minimum order is 20 people*

PORK TENDERLOIN\$14.00

Rosemary-Dijon marinated pork tenderloin garnished with a fruit chutney

MIXED GRILL\$16.45*

Choice of two items: chicken piccata, rosemary grilled chicken, broiled filet mignon, salmon beurre blanc or marinated grilled shrimp (3)

SALMON BEURRE BLANC\$14.55

Atlantic salmon baked and served with a creamy dill beurre blanc sauce

HERBED WHITEFISH\$14.00

Baked fillet topped with a herbed breading and a dill beurre blanc sauce

THAI BEEF TIPS\$14.65

Thai marinated beef tenderloin tips nestled atop a bed of jasmine rice. Accompanied by a mélange of vegetables

BURRITO COMBO\$12.70

One beef and one chicken burrito served with Spanish-style rice and a seasonal vegetable

RAVIOLI MEDLEY\$12.70

A medley of spinach and smoked cheese sun-dried tomato ravioli, served with a fresh marinara and vegetable

CURRY LENTIL BURRITO\$12.70

A tortilla filled with lentil, potato, spinach, tomato and herbs accompanied with a spicy cilantro yogurt sauce

EGGPLANT PARMESAN\$12.70

Breaded eggplant fried and sauced with a fresh marinara. Served atop a bed of pasta

BROCHETTE DUET\$14.20*

A duo of skewered beef tenderloin and grilled chicken kabobs served atop a bed of rice pilaf with fresh vegetables

*Item contains, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have a medical condition.



Buffets (Minimum of 25)

BREAKFAST BUFFET \$13.00

Scrambled eggs with a variety of toppings (cheddar cheese, diced tomatoes, basil and feta) along with your choice of two breakfast meats: bacon, ham or sausage (turkey or pork). Also served with seasoned potatoes, fresh fruit, assorted pastries, Hot Beverage Service and chilled fruit juices

BRUNCH BUFFET \$16.85

Vegetable and cheese quiche, French toast casserole, bacon and sausage, smoked salmon platter, grilled chicken, grilled vegetables, variety of pastries, fruit platter, choice of one salad: Italian chopped salad, Traverse City salad or strawberry romaine salad

DELI LUNCH BUFFET \$13.35

Make your own sandwich from a selection of three: (turkey, ham, roast beef, corned beef, chicken salad or tuna salad). Served with a variety of cheeses, breads, assorted condiments, pickle tray and chips. Choose two salads from the Traditional Buffet salad list on the right

TRADITIONAL BUFFET

Luncheon: \$17.00

Dinner: \$23.40

Choice of two meats:

- Herbed Roasted Chicken
- BBQ Boneless Chicken
- Chicken Marsala
- Chicken Piccata
- Mediterranean Chicken
- Lemon Sage Chicken
- Roasted Pork Loin Chutney
- Salmon with Dill Beurre Blanc
- Fried Perch
- Beef Bourguignon
- Flank Steak with Succotash
- Thai Beef Tips

Choose one Vegetable:

- Glazed Carrots
- Grilled Asparagus
- Summer Squash Gratin
- Seasonal Vegetable

Choice of two Salads:

- Caesar Salad
- Kale Quinoa Salad
- Italian Chopped Salad
- Orzo Roasted Vegetable Salad
- Cobb Salad
- Traverse City Salad
- Fruit
- Greek Salad
- Garden Salad
- Redskin Potato Salad
- Broccoli Salad
- Strawberry Romaine Salad

For Dinner Buffets you may substitute one or two entrées for carved items listed below:

- Carved Breast of Turkey
- Carved Prime Rib
- Carved Glazed Ham

Choose one Side:

- Mashed Potato and Cheese Strata
- Pasta Primavera
- Buttermilk Mashed Potatoes
- Wild Rice Pilaf
- Roasted Potatoes

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Buffets (Minimum of 25)

SPECIALTY BUFFETS

Luncheon: \$17.00
Dinner: \$20.35

MEXICAN BUFFET

Choice of chicken or beef burritos and chicken or beef fajitas, Mexican rice, roasted seasoned vegetables and taco salad bar. Served with fresh tortilla chips, dessert and beverage

ITALIAN BUFFET

Includes lasagna (meat or vegetarian), Tuscan chicken, choice of one pasta: penne, shells or bowtie and one sauce: Alfredo, pesto or marinara, served with caprese salad, Caesar salad, antipasto salad, Italian green beans, fresh-baked bread, dessert and beverage

ASIAN BUFFET

Includes beef with broccoli, sweet and sour chicken, fried or white rice, Lo Mein, steamed vegetables, spinach salad with sesame seed dressing, Dragon Noodle Salad and vegetable egg rolls with sauce

SOUTHERN BUFFET

Fried chicken, BBQ ribs, macaroni and cheese, corn casserole, green beans, garden salad, fruit and coleslaw

PICNIC BUFFET

Choice of two meats (hot dogs, bratwurst, half-pound hamburgers, BBQ boneless chicken), baked beans, coleslaw, potato salad, tossed salad and watermelon slices

SALAD AND SOUP

LUNCHEON BUFFET \$13.35
 Add a Grilled Chicken Platter \$4.10
 Add a Broiled Salmon Platter \$4.60

Choose three Salads:

- Caesar Salad
- Italian Chopped Salad
- Cobb Salad
- Fruit
- Garden Salad
- Broccoli Salad
- Kale Quinoa Salad
- Orzo Roasted Vegetable Salad
- Traverse City Salad
- Greek Salad
- Redskin Potato Salad
- Strawberry Romaine Salad

Choose two Soups:

- Beef Barley
- Beef Vegetable
- Chicken Vegetable
- Chicken Noodle
- Mulligatawny
- Minestrone
- Corn Chowder
- Mushroom
- Lentil
- Potato Leek
- Vegetable
- Broccoli Cheese
- Chunky, Spicy Tomato
- Rice Florentine



Dinners

- CRANBERRY BRIE PECAN CHICKEN**\$16.70
Chicken breast with a cranberry brie stuffing, topped with a pecan herb breading and a caramelized Vidalia sauce
- CHICKEN PICCATA**\$16.30
Pan seared chicken breast with a light lemon caper beurre blanc sauce
- MEDITERRANEAN CHICKEN**\$16.30
Marinated chicken breast garnished with an artichoke, Kalamata olive, mushroom feta relish
- LEMON SAGE CHICKEN**\$16.30
A chicken breast encrusted with a lemon Parmesan breading, baked and sauced with a sage beurre blanc
- FLORENTINE CHICKEN**\$16.30
Chicken breast stuffed with spinach, Parmesan and feta then breaded and deep fried. Served with a supreme sauce
- TUSCAN CHICKEN**\$16.30
Rosemary chicken served with a Tuscan balsamic sauce garnished with basil Parmesan
- BROILED FILET MIGNON**\$23.40*
Center-cut filet served with herbed brandy sauce garnished with a fluted mushroom cap. *Minimum order of 20*
- ROAST PRIME RIB OF BEEF**\$22.60*
Slow-roasted prime rib, served with herbed brandy sauce garnished with a fluted mushroom cap. *Minimum order of 20*
- NEW YORK STRIP STEAK**\$23.40*
U.S. Prime beef, juicy and well marbled for peak flavor. *Minimum order of 20*
- PORK TENDERLOIN**\$16.30
Rosemary-Dijon marinated pork tenderloin garnished with a fruit chutney
- MIXED GRILL**\$23.65*
Choice of two items: chicken piccata, rosemary grilled chicken, broiled filet mignon, salmon beurre blanc or marinated grilled shrimp (4). *Minimum order of 20*
- SALMON BEURRE BLANC**\$21.40
Atlantic salmon baked and served with a creamy dill beurre blanc sauce
- HERBED WHITEFISH**\$16.30
Baked fillet topped with an herbed breading and a dill beurre blanc sauce
- THAI BEEF TIPS**\$22.40
Thai marinated beef tenderloin tips nestled atop a bed of jasmine rice. Accompanied by a mélange of vegetables
- RAVIOLI TRIO**\$15.15
Three types of ravioli: sun-dried tomato with smoked cheese, portabella mushroom and Florentine. Sauced with a fresh marinara
- CURRY LENTIL BURRITO**\$15.25
A tortilla filled with lentil, potato, spinach, tomato and herbs accompanied with a spicy cilantro yogurt sauce
- EGGPLANT PARMESAN**\$15.25
Breaded eggplant fried and sauced with a fresh marinara. Served atop a bed of pasta
- BROCHETTE DUET**\$20.25*
A duo of skewered beef tenderloin and grilled chicken kabobs served atop a bed of rice pilaf with fresh vegetables

*Item contains, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have a medical condition.



Reception Specialties

CHEESE AND CRACKERS \$3.95

An assortment of domestic cheeses served with crackers and fruit garnish

FRUIT PLATTER \$3.40

An assortment of freshly cut seasonal fruits artfully displayed

VEGETABLE PLATTER.....\$3.75

Assorted fresh vegetable crudités and dip

SPINACH ARTICHOKE DIP\$37.75

Served with seasoned bread and crackers, serves 25 people

IMPORTED CHEESE, FRUIT AND VEGETABLE TABLE\$8.60

A beautiful display of international cheeses, fresh fruit and vegetables served with crackers and decorative breads. *Minimum order of 50*

ANTIPASTO PLATTER \$8.40

Assorted marinated olives, cured meats, cheeses and tortellini skewers

MEDITERRANEAN PLATTER.....\$6.40

Traditional hummus, tapenade and herbed feta. Served with pita bread, seasoned bread and vegetable garnish. *Minimum order of 25*

ASSORTED BRIE EN CROUTE PLATTER\$6.40

An assortment of French Brie, baked and served with crackers. *Minimum order of 25*

PEPPER-SMOKED SALMON PLATTER \$117.00

A fillet of pepper-smoked salmon served with chive garlic spread and crackers. Serves 35

POACHED ATLANTIC SALMON.....\$137.00

A beautiful display of a whole Atlantic salmon accompanied by capers, finely diced Bermuda red onion, egg and crackers. Serves 35

GRILLED CHICKEN PLATTER..... \$6.70

Herb-marinated chicken breasts, grilled then sliced and served with fresh-baked bread and a variety of house-made condiments

ASSORTED CANAPES\$62.50

Chef's choice variety of hot and cold hors d'oeuvres attractively displayed using an assortment of meats, vegetables, cheeses, fruits, breads and seafood (50 pieces per order)

SHRIMP BOWL \$127.50

Choice of grilled or served on ice with a snappy cocktail sauce and lemon wedges. (50 pieces per order)

PORK TENDERLOIN.....\$7.65

Dijon rosemary marinated pork tenderloin served with fresh-baked bread, cranberry sauce and a spicy honey mustard sauce. Can be served on a platter or chef carved.** *Minimum order of 25*

BREAST OF TURKEY\$9.15

A roasted savory turkey breast carved by our chef and served with petite rolls and a variety of toppings including raspberry mustard, tarragon mayonnaise and a dried fruit chutney. Can be served on a platter or chef carved.** *Minimum order of 25*

TENDERLOIN OF BEEF \$13.50*

Herb-marinated beef tenderloin served with a roasted garlic mayonnaise, horseradish cream and a blue cheese chive sour cream sauce and fresh-baked bread. Can be served on a platter or chef carved.** *Minimum order of 25*

GLAZED HAM\$9.15

Slow-roasted ham with a sweet honey Bourbon glaze served with petite rolls and condiments. Can be served on a platter or chef carved.** *Minimum order of 25*

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Reception Specialties

PASTA ITALIANO \$7.65
 Choice of two pastas (bowtie, tri-color tortellini, assorted ravioli and fettucine) and two sauces (alfredo, pesto cream or marinara with or without meat along with a variety of toppings). Chef attended. ** *Minimum order of 50*

PREMIUM POTATO BAR \$7.65
 A trio of purple Peruvian, sweet potato and Yukon gold mashed potatoes served by our chef in a martini glass with a variety of toppings, including scallions, cheddar, bacon, herb butter and chives. Chef attended. ** *Minimum order of 50*

COMBINATIONS

THREE STATION \$23.40*
 Choose two carved items (Pork Tenderloin, Glazed Ham, Tenderloin of Beef or Breast of Turkey); Pasta Italiano or Premium Potato Bar; Imported Cheese, Fruit and Vegetable Platter. *Minimum order of 50*

FOUR STATION \$28.50*
 Choose two carved items (Pork Tenderloin, Glazed Ham, Tenderloin of Beef or Breast of Turkey); Pasta Italiano or Premium Potato Bar; Imported Cheese, Fruit and Vegetable Platter; and a Deluxe Dessert Table. *Minimum order of 50*

DELUXE DESSERT TABLE \$8.10
 An extravaganza of whole tortes, cheesecakes, flans, trifles, homemade mousse, chocolate-dipped strawberries and assorted cookies. *Minimum order of 50*

VIP COFFEE SERVICE \$4.05
 A variety of flavored coffees and teas plus chocolate shavings, cinnamon, sugar cubes and whipped cream

EXECUTIVE STANDARD \$11.70
 Select three items from below. Six pieces per person. *Minimum order is 20 people*

EXECUTIVE DELUXE \$14.25
 Select four items from below. Eight pieces per person. *Minimum order is 20 people*

Chicken Cornucopia Quesadilla
 A cone-shaped mini floured tortilla filled with smoked chicken and cheese

Chicken or Beef Satay
 Hoisin-marinated chicken or beef with a sweet garlic chili sauce

Chicken Bites
 Choice of Italian, coconut or buttermilk fried golden brown, served with appropriate sauces

BBQ or Swedish Meatballs
 Meatballs with barbeque sauce or a rich beef and sour cream sauce

Bacon-Wrapped Dates
 Dates stuffed with cream cheese and almonds

Mini Crustless Quiche
 Individual servings of vegetable and cheese quiche

Stuffed Mushroom Caps
 A variety of silver dollar mushroom caps filled with Italian sausage, spinach, and cheese or crab

Spanakopita
 Spinach and feta cheese in a flaky phyllo triangle

Beef Roulade
 Seasoned steak rolled around julienne vegetables, then sliced and served atop a spicy mustard sauce on a sesame seed cracker

Minimum order quantity for any station selection is 50 people. The carving stations, potato bar and pasta station are all served by our chef. For each chef-attended station, an additional chef service fee will be charged at \$45 per 60 minutes. *Item contains, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have a medical condition. **Chef's fee \$45/hr



Wine and Cocktails

Name-Brand Liquors	\$5.00
Beer	\$4.00
Wine (Company-Sponsored Open Bar)	\$4.50
Wine (Cash Bar)	\$4.00
First Hour for Each Bartender	\$50.00
Each Additional Hour Per Bartender	\$25.00
Each Bar Waitstaff Per Hour	\$15.00

For quality service, the MEC plans for one bartender and one bar waitstaff for every 50 guests. We are happy to add any special-request items you may have (additional charges may apply).

LIQUOR:

Tito's Vodka	Canadian Club Whiskey
Grey Goose	Captain Morgan Rum
Absolut Vodka	Bacardi Rum
Tanqueray Gin	Kahlua
Dewar's Scotch	Maker's Mark Bourbon
Jack Daniels Single Barrel Rye	Baileys Irish Cream

BEER:

Sam Adams Lager (Regular and Light)	Bell's Two Hearted Ale
Blue Moon Belgian	Dark Horse Brown Ale
Heineken	Dark Horse Amber Ale
Founders Centennial IPA	Oberon Ale (seasonal)
Founders All Day IPA	

WINES BY THE BOTTLE

We feature Canyon Road House Wines by the glass

WHITE WINE

PINOT GRIGIO, MONTEVINA	\$19.00
Dry, Rich and Fruity – San Joaquin, California	
CHARDONNAY, MAIN STREET	\$17.00
Medium-Dry, Full-Bodied – Santa Barbara, California	
CHARDONNAY ESTANCIA	\$23.00
Dry, Rich and Flavorful – Monterey, California	
CHARDONNAY, CLOS DU BOIS	\$35.00
Dry, Full-Bodied, Barrel Fermented – Alexander Valley, California	
CHARDONNAY, FRANCISCAN	\$35.00
Dry, Rich, Tropical Fruit Flavors – Napa Valley, California	
SAUVIGNON BLANC, MARKHAM	\$22.00
Dry, Light and Crisp – Napa Valley, California	
POUILLY-FUISSE, JOSEPH DROUHIN	\$35.00
Dry, Rich and Elegant – Burgundy, France	
JOHANNISBERG RIESLING, GOOD HARBOR	\$17.00
Semidry, Light and Fruity – Michigan	



Wine and Cocktails

RED WINES

- CABERNET SAUVIGNON, CONCANNON**\$17.00
Dry, Full-Bodied and Complex – Livermore Valley, California
- CABERNET SAUVIGNON, LOUIS MARTINI**.....\$23.00
Dry, Rich and Flavorful – California
- CABERNET SAUVIGNON, SIMI**.....\$42.50
Dry, Rich and Full-Bodied – Sonoma, California
- MERLOT, CASA LAPOSTOLLE** \$18.00
Dry, Medium-Bodied, Soft and Smooth – Rapel Valley, Chile
- MERLOT, GLASS MOUNTAIN**..... \$21.00
Dry, Medium-Bodied, Soft and Smooth – Rapel Valley, Chile
- MERLOT, RUTHERFORD HILL**..... \$42.00
Dry, Rich and Smooth – Napa Valley, California
- CHIANTI CLASSICO, ROCCA DELLE MACIE**..... \$20.00
Dry, Fruity and Well-Balanced – Italy
- PINOT NOIR, ESTANCIA**..... \$26.00
Dry, Medium-Bodied and Elegant – Monterey, California

BLUSH WINES

- WHITE ZINFANDEL, MONTEVINA**\$17.00
Medium-Dry, Soft and Fruity – California

CHAMPAGNE AND SPARKLING WINES

- BRUT CORDON NEGRO, FREIXENET** \$19.00
Dry, Full-Bodied, in Black Frosted Bottles – Spain
- BRUT, CHANDON**\$33.50
Dry, Full-Bodied and Flavorful – Napa Valley, California
- SPUMANTE, MARWOOD**.....\$17.00
Semidry, Light and Fruity – Italy

NONALCOHOLIC

- BRUT, SUTTER HOME** \$15.00
Nonalcoholic Sparkling Wine – Dry and Fruity
- CHARDONNAY, SUTTER HOME** \$15.00
Nonalcoholic White Wine – Soft and Fruity – California
- WHITE ZINFANDEL, SUTTER HOME**..... \$15.00
Nonalcoholic Blush Wine – Semidry, Light and Fruity – California