



LOUNGE MENU FOR SEMI-PRIVATE AND LIVING ROOM EVENTS

**SELECTION OF TWO STATIONARY PRESENTATIONS**

GUACAMOLE

pico de gallo, queso fresco, spiced pepitos, plantain & tortilla chips

TAPAS SAMPLER

house marinated olives, manchego & figs, spiced almonds

CHEESE & CHARCUTERIE BOARD

assortment of meats & cheeses, housemade pickles

**SELECTION OF FIVE BUTLERED BAR BITES**

SWEET POTATO TOAST

spiced sunflower seeds, cocoa nibs

PIGS 'n' BLANKETS

kraut grain mustard

MAC & CHEESE CUPCAKES

smoked tomato chutney

FUSION REUBEN FRITTERS

gouchang russian dressing

ONION SOUP GRILLED CHEESE

truffle cheese, balsamic reduction

CRISPY COCONUT SHRIMP

passion fruit glacé, thai basil

BARBECUED SHORT RIB BITES

corn relish, cilantro pesto

TUNA POKE WONTON TACOS

togarashi aioli, pineapple poblano slaw

BURRATA PIZZETTA

roasted tomatoes, arugula, basil, balsamic

SKYLARK BEEF SLIDER

onion jam, gruyere, arugula

SPICED SWEET POTATO FRIES

cranberry ketchup & pumpkin grain mustard

HERBED SEA SALT DUSTED FRIES

house ketchup & truffle aioli



**PREMIUM OPEN BAR**

grey goose vodka  
ketel one vodka  
titos vodka  
tanqueray gin  
beefeater gin  
don julio reposado  
don q rum  
sailor jerry spiced rum  
leblon cachaça  
jim beam bourbon  
dewars white label scotch  
jack daniels whiskey  
jameson whiskey

**WINE**

charles krug sauvignon blanc  
chateau st michelle mini chardonnay  
graffigna centenario malbec  
oyster bay pinot noir  
boschendal rose

**BEER**

corona  
stella artois  
amstel light  
brooklyn lager  
guinness draught

**Please Select 1 Specialty Cocktail**

**SKINNY PALOMA**

don julio silver tequila, fresh grapefruit & lime  
splashed with fresca

**HARVEST COLLINS**

titos vodka, xante pear liquor, pear puree  
lemon juice, pear wheel & charred rosemary sprig

**GRAPE & THYME FRENCH 75**

plymouth gin, lemon juice, simple syrup  
prosecco, green grape & thyme ice spear