

Emery

AUTOGRAPH COLLECTION®
HOTELS

2026 CATERING AND EVENTS MENU

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Event Guidelines

In compliance with Minnesota State Law, and for your convenience, all menu items show both base pricing and inclusive pricing (reflective of the 25% administrative charge). Please note that the administrative charge is not a gratuity or tip and, accordingly, is subject to all applicable taxes.

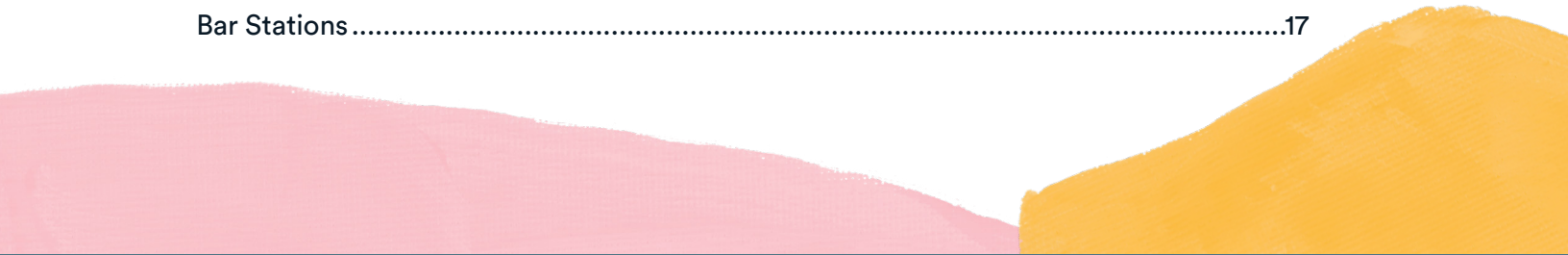
Liquor will be taxed at a rate of 14.535%. Food will be taxed at a rate of 12.025%. Audio/Visual equipment usage will be taxed at a rate of 9.025%. A portion of the included administrative charge (currently 18% of just food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder will be applied to costs and/or expenses other than employee wages.

All buffets for breakfast, lunch, and dinner are limited to two hours in length. Break times are limited to 30 minutes. A small buffet is subject to an additional charge of \$150 if under 10 people. Kids menu pricing is for kids 12 and under. Outside dessert fee will be charged at \$5 per person and must be provided by a licensed bakery. Certain items require a minimum order per item. Menus are subject to change. Customization of menus is available upon request to be priced accordingly.

- V = Vegan
- VG = Vegetarian
- GF = Gluten Free
- DF = Dairy Free

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Breakfast

MINNEHAHA

36

Freshly Cut Seasonal Fruits and Berries *V, VG, GF, DF*

45

Individual Assorted Yogurt *VG, GF*

Mini Assorted Pastries *VG*

Hard Boiled Eggs *VG, GF, DF*

MYLK Labs Individual Assorted Oatmeal *V, VG, GF, DF*

HENNEPIN

42

Freshly Cut Seasonal Fruits and Berries *V, VG, GF, DF*

52.50

Individual Yogurt Parfaits *VG, GF*

Maple Whipped Yogurt, Granola, Dried Fruit

Mini Assorted Pastries *VG*

Scrambled Eggs with Aged Cheddar *VG, GF*

Cottage Potatoes *V, VG, GF, DF*

Breakfast Protein *GF, DF*

Thick-Cut Bacon, Chicken Sausage, or Pork Sausage

THE 6-1-2

45

Freshly Cut Seasonal Fruits and Berries *V, VG, GF, DF*

56.25

Individual Yogurt Parfaits *VG, GF*

Maple Whipped Yogurt, Granola, Dried Fruit

Mini Assorted Pastries *VG*

Assorted Filled Croissants

Spinach Ricotta, Ham & Swiss, Bacon & Egg

Roasted Potato Hash *V, VG, GF, DF*

Mashed Avocado Toast *V, VG, DF*

Roma Tomatoes, Red Onions, Capers, Grilled Bread

Breakfast Protein *GF, DF*

Thick-Cut Bacon, Chicken Sausage, or Pork Sausage

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BREAKFAST CONT.

STONE ARCH

49
61.25

- Freshly Cut Seasonal Fruits and Berries *V, VG, GF, DF*
- Berry Yogurt Parfaits *VG, GF*
- Mini Assorted Pastries *VG*
- Scrambled Eggs with Aged Cheddar *VG, GF*
- French Toast *VG*
Thick-Sliced Brioche, Maple Syrup, Cinnamon Apples
- Buttermilk Biscuits with Sausage Gravy
- Sweet Potato Hash *V, VG, GF, DF*
- Breakfast Protein *GF, DF*
Thick-Cut Bacon, Chicken Sausage, or Pork Sausage

A LA CARTE BREAKFAST

- Bagels and Lox 12 | 15
Salmon, Cucumbers, Roma Tomatoes, Red Onions, Capers, Fresh Dill,
Whipped Cream Cheese
- Oatmeal Bar *V, VG, GF, DF* 6 | 7.50
MYLK Labs Individual Assorted Oatmeal, Dried Fruits, Honey, Maple Syrup,
Cinnamon Sugar, Honey Nut Granola
- Assorted Filled Croissants 10 | 12.50
Spinach Ricotta, Ham & Swiss, Bacon & Egg
- Assorted Bagels and Cream Cheese *VG* 10 | 12.50
- Brioche French Toast *VG* 9 | 11.25
Maple Syrup, Cinnamon Apples
- Mashed Avocado Toast Bar *V, VG, DF* 8 | 10
Roma Tomatoes, Red Onions, Capers, Grilled Bread
- Individual Yogurt Parfaits *VG, GF* 7 | 8.75
Maple Whipped Yogurt, Granola, Dried Fruit
- Patisserie 46 Assorted Pastries 7 | 8.75

Breaks

REBOOT

Dark Chocolate-Pretzel Energy Bars <i>V, VG, DF</i>	24
Assorted Dried Fruits <i>V, VG, GF, DF</i>	30
Trail Mix <i>VG, GF</i>	

SWEET & SALTY

Salted Mixed Nuts <i>V, VG, GF, DF</i>	27
Artisan Flatbread Crackers with Boursin Cheese <i>VG</i>	33.75
Chocolate Truffles <i>VG, GF</i>	
Simply Pop Popcorn <i>VG, GF</i>	
Yogurt-Covered Raisins <i>VG, GF</i>	

HEALTH NUT

Roasted Red Pepper Hummus <i>V, VG, GF, DF</i>	26
Vegetable Crudit�, Pita Crisps	32.50
Individual Yogurt <i>VG, GF</i>	
Trail Mix <i>V, VG, GF, DF</i>	

EL SEGUNDO

Guacamole & Pico de Gallo with Tortilla Chips <i>V, VG, GF, DF</i>	25
Seasonal Tajin Fruit Skewers <i>VG, GF, DF</i>	31.25
Black Bean Empanadas <i>VG</i>	

STATE FAIR

Pretzel Bites with Stone Ground Mustard <i>VG</i>	23
Mini Corn Dogs with Ketchup and Mustard	28.75
Assorted Mini Cinnamon Donuts <i>VG</i>	
Simply Pop Popcorn <i>VG, GF</i>	
Fried Cheese Curds with Ranch <i>VG</i>	

A LA CARTE

Individual Assorted Yogurt <i>VG, GF</i>	8 10
MYLK Labs Assorted Individual Oatmeal <i>V, VG, GF, DF</i>	6 7.50
Individual Assorted Candy Bars <i>VG</i>	6 7.50
Individual Assorted Bagged Chips <i>V, VG, GF, DF</i>	5 6.25
Individual Simply Pop Popcorn <i>VG, GF</i>	5 6.25
Individual Trail Mix <i>VG, GF</i>	6 7.50
Dozen Assorted Dessert Bars <i>VG</i>	48 60

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Lunch

PRANZO

57
71.25

- Giulia Caesar Salad
Grana Padano, Romaine, Kale, Focaccia Croutons, Pepperoncini Anchovy Dressing
- Roasted Salmon *GF, DF*
Braised Tomatoes, Garlic
- Grilled Chicken *GF, DF*
Artichokes, Olive, White Wine
- Eggplant Parmesan *VG*
Pomodoro Sauce
- Grilled Broccolini *V, VG, GF, DF*
Calabrian Chili Flake
- Roasted Baby Potatoes *V, VG, GF, DF*
Cipollini Onion, Rosemary
- Focaccia *VG*
Pomodoro Sauce, Grana Padano
- Tiramisu *VG*
Espresso, Cocoa

CHOICE OF:

Lemonade or Iced Tea

DOWNTOWN BBQ

56
70

- Kale Power Salad *V, VG, GF, DF*
Kale, Carrot, Brussels Sprouts, Cabbage, Apple Cider Vinaigrette
- Smoked Beef Brisket *GF, DF*
Brown Sugar BBQ Sauce
- Tea-Brined Chicken *GF, DF*
Carolina Tangy Sauce
- Red Beans and Rice *V, VG, GF, DF*
Soffritto, Garlic Roasted Tomatoes
- Roasted Brussels Sprouts *V, VG, GF, DF*
- Cornbread *VG, GF*
Honey Butter
- Red Velvet Mini Cupcakes *VG*

CHOICE OF:

Lemonade or Iced Tea

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LUNCH CONT.

LAKE STREET

54
67.50

- Southwest Cobb Salad *GF*
Romaine Lettuce, Jalapeño Bacon, Hard Boiled Egg, Tomatoes, Garbanzo Beans,
Queso Fresco, Cilantro Vinaigrette
- Spanish Rice and Pinto Beans *V, VG, GF, DF*
Tomato Broth, Cilantro
- Fire-Roasted Corn *V, VG, GF, DF*
Grilled Peppers, Fajita Spice
- 4" Flour Tortillas & Hard Corn Shells *V, VG, GF, DF*
Lettuce, Tomatoes, Onions, Cheese, Salsa, Sour Cream
- Tres Leche Cake *VG*
Caramel, Whipped Cream

CHOICE OF TWO:

- Chicken al Pastor *GF, DF*
Guajillo Chiles, Oregano
- Pulled Pork Shoulder *GF, DF*
Barbacoa
- Cumin-Lime Sautéed Shrimp *GF, DF*
Tomatoes, Garlic
- Adobo Tofu *V, VG, GF, DF*
Scallions

CHOICE OF:

Lemonade or Iced Tea

FIRST AVENUE

52
65

- Chilled Grilled Chicken *GF, DF*
Lemon Thyme
- Chilled Grilled Steak *GF, DF*
Balsamic Marinade
- Deconstructed Salad Buffet *VG*
Mixed Greens, Romaine, Sliced Cucumbers, Tomatoes, Hard-Boiled Eggs, Shredded Cheese,
Croutons, Radishes, Caesar Dressing, House Vinaigrette
- Artisan Rolls with Butter *VG*
- Assorted Dessert Bars *VG*

CHOICE OF:

Lemonade or Iced Tea

LUNCH CONT.

VIBRANT NORTH

55
68.70

Baby Romaine and Field Greens Salad *VG, GF*
Cave Aged Blue Cheese Dressing, Shaved Fennel, Candied Walnut Crumb, Cranberries

Rotisserie Turkey
Thyme Au Jus

Heirloom Corn Crusted Walleye *GF, DF*
Remoulade, Lemon

Wild Rice Pilaf *V, VG, GF, DF*

Northwoods Sweet Corn Succotash *V, VG, GF, DF*
Bell Peppers, Northwoods Spice

Artisan Rolls with Butter *VG*

Chocolate Torte *VG, GF*
Lingonberry

CHOICE OF:

Lemonade or Iced Tea

DELI EVOLUTION

50
62.50

Bagged Lunch or Buffet

CHOICE OF THREE:

Oven Roasted Turkey
Tomato, Lettuce, Cheese, Basil Aioli, Ciabatta

Italian Grinder
Arugula, Pepperoncini, Tomato, Basil Aioli, Italian Hoagie

Chicken Caesar Wrap
Romaine, Parmesan, Flour Tortilla

Grilled Vegetable Wrap *V, VG, DF*
Red Pepper Hummus, Oil and Vinegar, Spinach Wrap

Vegan Bowl *V, VG, GF, DF*
Quinoa, Arugula, Tomatoes, Cucumbers, Apple Cider Vinaigrette

CHOICE OF ONE:

Kale Power Slaw *V, VG, GF, DF*

Fingerling Potato Salad *VG, DF*

Seasonal Fruit Salad *V, VG, GF, DF*

INCLUDED:

Kettle Chips *V, VG, GF, DF*

Assorted Dessert Bars *VG*

Beverages

BASED PER ITEM

Assorted Cold Pressed Juices	12 15
Assorted Bubly Sparkling Water	6 7.50
San Pellegrino	8 10
Acqua Panna	9 11.25
Red Bull	8 10
Assorted Pepsi Soft Drink	6 7.50
Assorted Bottled Juice	8 10
Spyhouse Cold Brew Growler (32 OZ)	25 31.25
Spyhouse Jasmine Tea Lemonade Growler (32 OZ)	25 31.25

BASED PER GALLON

Spyhouse Coffee Regular and Decaf	99 123.75
Lemonade	55 68.75
Iced Tea	60 75
Assorted Rishi Hot Tea (1/2 GALLON)	48 60
Infused Water Strawberry Cucumber, Orange Ginger, Blueberry Lemon, Cucumber Basil, or Citrus Mint	35 43.75

SPYHOUSE COFFEE CART (UP TO 50 GUESTS)

\$150 attendant fee

Espresso, Americano, Cappuccino, Latte,
Hot Chocolate, Cold Brew, Jasmine Tea Lemonade
Assorted Syrups, Milk (Almond, Oat, Soy)

CHOICE OF TWO:

Solid Gold Latte | Turmeric, Ginger, Oat Milk
Spygirl Latte | Lavender, Honey
Caramella Latte | Caramel, Vanilla
Seasonal Signature Latte

ADDITIONS:

Espresso Martini, Baileys, Frangelico, Peppermint Schnapps

10
12.50

First Two Hours 500 | 625
Each Additional Hour 200 | 250

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Receptions

PRICED PER DOZEN

Antipasti Skewer VG, GF Red Wine Vinaigrette	84 105
Arancini VG Parmesan Fonduta	96 120
Beef Ricotta Meatballs Pomodoro Sauce	108 135
Beef Satay GF, DF Soy Chili	120 150
Black Bean Empanadas VG Chili-Lime Crema	96 120
Bruschetta VG Tomatoes, Basil, Mozzarella	96 120
Chicken Satay GF, DF Sweet Garlic Chili	108 135
Fried Artichokes VG, DF Basil Aioli	96 120
Mushroom Caps VG Spinach, Ricotta	84 105
Shrimp Skewer GF, DF Cocktail Sauce, Lemon	120 150
Smoked Salmon Crostini Everything Spice, Whipped Cream Cheese, Capers	108 135
Steak Crostini Horseradish Cream, Chive	120 150
Vegetable Tapenade Romaine Cup V, VG, GF, DF Olives, Tomatoes, Red Peppers	84 105

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Chef's Boards

		Small (UP TO 10 GUESTS)	Medium (UP TO 25 GUESTS)	Large (UP TO 45 GUESTS)
CURED MEAT <i>DF</i>	Local and Housemade Charcuterie Selection, Nuts, Mustard, Accoutrements	145 181.25	235 293.75	385 481.25
ARTISAN CHEESE <i>VG</i>	Local and Housemade Cheese Selection, House Jam, Accoutrements	140 175	230 287.50	375 468.75
CURED MEAT & ARTISAN CHEESE	Local and Housemade Charcuterie & Cheese Selection, House Jam, Nuts, Mustard, Accoutrements	145 181.25	235 293.75	385 481.25
SPINACH ARTICHOKE SPREAD <i>VG</i>	Ricotta, Spinach, Roasted Garlic, Parmesan, Focaccia	120 150	195 243.75	315 393.75
CRUDITE <i>V, VG, GF, DF</i>	Assorted Vegetables, Red Pepper Hummus	120 150	195 243.75	315 393.75
FRUIT & BERRIES <i>V, VG, GF, DF</i>	Seasonal Fresh-Cut Fruit & Berries	120 150	195 243.75	315 393.75
PICKLED <i>VG, GF</i>	Seasonal Housemade Pickled Vegetables, Olives, Tzatziki	120 150	195 243.75	315 393.75
ASSORTED DESSERT <i>VG</i>	Macarons, Chou Chous, Carolines, Fruit Tartlets	155 193.75	295 368.75	415 518.75
CHEESECAKE <i>VG</i>	Strawberry, Vanilla, Chocolate, Caramel, Almond, Pistachio	155 193.75	295 368.75	415 518.75
CHOCOLATE <i>VG</i>	Truffles, Chocolate-Covered Fruit, Brownies, Mouse-Filled Chocolate Cups	155 193.75	295 368.75	415 518.75

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Display & Action Stations

RISOTTO STATION <small>OPTIONAL: VG, GF</small>	23
Arborio Rice Risotto, Parmesan Cheese, Chevre, Charred Zucchini, Pancetta, Tomato Confit, Shaved Brussels Sprouts, Peas, Herb Oil	28.75
<i>ADDITIONS:</i>	
Protein Grilled Chicken, Poached Shrimp, Steak	5 6.25
Vegetables Mushrooms, Broccolini, Tomatoes	3 3.75
TACO STATION <small>OPTIONAL: VG, GF, DF</small>	26
<i>CHOICE OF THREE:</i>	32.50
Chicken al Pastor, Lime Shrimp, Grilled Steak, Chorizo, Impossible Meat	
Tortillas, Cheese, Sour Cream, Pico de Gallo, Lettuce	
PASTA STATION <small>OPTIONAL: V, VG, GF, DF</small>	26
<i>CHOICE OF TWO:</i>	32.50
Fettuccine, Penne, Rigatoni, Spinach Tortellini	
<i>CHOICE OF THREE:</i>	
Pomodoro, Pesto, Beef Bolognese, Alfredo, Italian Sausage & Confit Tomato	
<i>ADDITIONS:</i>	
Housemade Focaccia	3 3.75
Protein Grilled Chicken, Poached Shrimp, Steak	5 6.25
Vegetables Mushrooms, Broccolini, Tomatoes	3 3.75
PIZZA STATION <small>OPTIONAL: V, VG, GF, DF</small>	24
<i>CHOICE OF THREE:</i>	30
Napoli VG Burrata, Mozzarella, Basil	
Diavola Stracciatella, Mozzarella, Pepperoni, Pepperoncini	
Funghi VG Garlic White Sauce, Wild Mushroom, Gruyere	
Giulia's Seasonal	

Subject to \$150 chef attendant fee per action station. All menu items show both base pricing and inclusive pricing (reflective of a 25% administrative charge). All pricing is subject to applicable taxes. All buffets are limited to two hours in length.

DISPLAY & ACTION STATIONS CONT.

CARVING STATIONS

\$150 attendant fee

Roast Beef Ribeye Artisan Bread Rolls, Horseradish Cream, Au Jus, Carmelized Onions	31 38.75
Fennel-Crusted Iowa Duroc Pork Loin <i>DF</i> Apple Compote, Dijon Mustard Sauce, Hawaiian Rolls	27 33.75
Whole Roasted Norwegian Salmon <i>GF</i> Salt-Roasted Petite Potatoes, Dill Sauce, Pickled Cucumbers	29 36.25
Whole Roasted Turkey Shallot-Thyme Gravy, Soft Rolls, Cranberry Sauce	27 33.75

SLIDER STATION *OPTIONAL: V, VG, DF*

25
31.25

CHOICE OF TWO:

Beef Patty, BBQ Chicken, Carolina Pulled Pork, Impossible Meat

King's Hawaiian Rolls, Sliced Cheese, Lettuce, Tomato, Onion, Pickles, Slaw, Mayo, Ketchup, Mustard

MOZZARELLA A MANO *OPTIONAL: VG, GF*

\$150 attendant fee

Giulia's Chef-Pulled Fresh Mozzarella Cart, Housemade Focaccia, Cured Meats, Fruits, Seasonal Accompaniments

21
26.25

POPCORN CART *VG, GF*

Freshly-Popped Popcorn, Butter, Sea Salt, Ranch, Tajin, Cinnamon Sugar, Cheddar Cheese

13
16.25

Dinner

Plated, Buffet, or Family Style

STARTERS

Includes artisan rolls and butter

CHOICE OF ONE:

Tomato & Burrata Cheese *VG, GF*

Fresh Basil, Spinach, Balsamic Vinaigrette

Vegetable Tapenade Romaine Cup *V, VG, GF, DF*

Seasonal Vegetables, Herbs, Olive Oil

Roasted Beet Salad *VG, GF*

Baby Spinach, Amablu Blue Cheese, Pickled Yellow Beets, Creamy White Balsamic Dressing

Giulia's Caesar Salad

Romaine, Kale, Grana Padano, Croutons, Caesar Dressing

Panzanella Salad *VG*

Focaccia, Tomato, Cucumber, Basil, Caper, House-Pulled Fresh Mozzarella

House Mixed Greens *V, VG, GF, DF*

Field Greens, Tomato, Cucumber, Carrot, Balsamic Vinaigrette

Wild Rice and Shiitake Mushroom Soup *V, VG, GF, DF*

Porcini Broth

Butternut Squash Soup *VG, GF*

Chive, Heavy Cream, Pepitas

Roasted Tomato Soup *VG*

Parmesan Croutons

ENTREES

CHOICE OF TWO:

Pork Tenderloin *GF*

Au Jus

73 | 91.25

Herb-Roasted Chicken *GF*

Citrus Beurre Blanc

73 | 91.25

Eggplant Parmesan *VG*

Pomodoro Sauce

69 | 86.25

Braised Beef Short Ribs *GF, DF*

Red Wine Glaze

75 | 93.75

Butcher Cut Steak *GF, DF*

Chimichurri

79 | 98.75

Filet Mignon 8oz *GF*

Pinot Reduction

82 | 102.50

Pan-Seared Walleye *GF*

Lemon-Caper Sauce

73 | 91.25

Pan-Seared Salmon *GF*

Fennel, Tomato, Garlic Chili

77 | 96.25

Ratatouille and Polenta *V, VG, GF, DF*

69 | 86.25

Additional entree choices are subject to an additional \$10 and additional side and dessert choices are subject to an additional \$5. All menu items show both base pricing and inclusive pricing (reflective of a 25% administrative charge). All pricing is subject to applicable taxes. All buffets are limited to two hours in length.

DINNER CONT.

SIDES

CHOICE OF TWO:

Blistered Broccolini *V, VG, GF*

Charred Zucchini, Cherry Tomato, Garlic Melange *V, VG, GF, DF*

Roasted Balsamic Brussels Sprouts *V, VG, GF, DF*

Grilled Seasonal Vegetables *V, VG, GF*

Herb Roasted Potatoes *V, VG, GF*

Roasted Garlic Mashed Potato *GF*

Sweet Potato Mash *GF*

Wild Rice Pilaf *V, VG, GF, DF*

DESSERT

CHOICE OF ONE:

Champagne Poached Pear *VG*

Hazelnut Chocolate Crunch, Salted Caramel, Honey Mascarpone, Lady Fingers

Dark Chocolate Mousse *VG, GF*

Hazelnut Praline, Candied Orange Zest

Seasonal Panna Cotta *VG, GF*

Fruit Compote

Mango Passionfruit Cake *VG*

Mousse, Dacquoise

Opera Cake *VG*

Almond Sponge, Coffee Buttercream

Bar Packages

MINNEAPOLIS

First Hour 35 | 43.75
Each Additional Hour 26 | 32.50

Choice of per consumption or per hour

Wines

15 | 18.75

Avisi Prosecco
Sea Glass Pinot Grigio
Joel Gott Sauvignon Blanc
Joel Gott Chardonnay
Seaglass Pinot Noir
Seaglass Cabernet Sauvignon
Joel Gott Palisades Red Blend

Beer

10 | 12.50

Budweiser
Bud Light
Michelob Ultra
Voodoo Ranger Juicy Haze IPA
Corona
Modelo Especial
Stella Artois
Golden Road Mango Cart
High Noon
Athletic Brewing NA

Spirits

17 | 21.25

Tito's Vodka
Bacardi Rum
Bombay Sapphire Gin
Espolon Blanco Tequila
Johnnie Walker Black Scotch

SAINT PAUL

First Hour 31 | 38.75
Each Additional Hour 24 | 30

Choice of per consumption or per hour

Wines

12 | 15

Wycliff Sparkling Wine
Proverb Pinot Grigio
Proverb Sauvignon Blanc
Proverb Chardonnay
Proverb Pinot Noir
Proverb Cabernet Sauvignon

Beer

10 | 12.50

Budweiser
Bud Light
Michelob Ultra
Voodoo Ranger Juicy Haze IPA
Corona
Modelo Especial
Stella Artois
Golden Road Mango Cart
High Noon
Athletic Brewing NA

Spirits

15 | 18.75

New Amsterdam Vodka
Cruzan Light Rum
New Amsterdam Gin
Mi Campo Blanco Tequila
Jim Beam White Whiskey

SPECIALTY GIULIA COCKTAILS

18
22.50

CHOICE OF TWO:

Classic Old Fashioned, Espresso Martini, Negroni, Spicy Paloma,
Limoncello Spritz, Aperol Spritz

SPECIALTY GIULIA MOCKTAILS

14
17.50

CHOICE OF TWO:

Cucumber Fizz, Seedlip Sour, NA Espresso Martini, Blackberry Tonic

Spiritless bar is available upon request.

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Bar Stations

MIMOSA BAR

Seasonal Assorted Juices, Purees, Herbs

LIQUOR INCLUDED:

Sparkling Wine, Seasonal Liqueurs, NA Bubbles

25
31.25

BLOODY MARY BAR

Tomato Juice, Lovejoy's Bloody Mary Mix, Hot Sauce Assortment, Horseradish, Worcestershire Sauce, Beef Sticks, Pickled Vegetables, Cubed Cheese, Olives, Limes

LIQUOR INCLUDED:

Vodka, Gin, Tequila

26
32.50

LEMONADE STAND

Fresh Lemonade, Assortment of Iced Teas, Aromatic Syrups, Seasonal Assorted Purees and Juices, Fruit Garnish

LIQUOR INCLUDED:

Vodka, Gin, Bourbon

26
32.50

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