

CHOWGIRLS
cordial

BAR SELECTIONS

- *Essential* -

BEER

Fair State Pilsner
Fulton 300
Sociable Cider Werks Freewheeler
Urban Growler Cowbell Cream Ale

WINE

Clean Slate Riesling
Leese Fitch Red Blend
Mont Gravet Carignan
Tilia Chardonnay

LIQUOR

Bacardi Rum
Beefeater Gin
Dewar's Scotch
E&J Brandy
El Jimador Tequila
Jim Beam Bourbon
Old Overholt Rye Whiskey
Tito's Vodka

ACCOUTREMENTS

Lemons, Limes
Club Soda, Tonic, Coke Products, La Croix

- *Deluxe* -

BEER

Fair State Pilsner
Indeed Seasonal
Based on availability and season. No preselection available.
Modist False Pattern Pale Ale
Sociable Cider Werks Freewheeler
Urban Growler Cowbell Cream Ale
Fulton Hard Seltzer

WINE

Francois Montand Blanc de Blanc
Hahn Pinot Noir
Maison Joseph Chardonnay
Rin Du Bois Sauvignon Blanc
Sean Minor Cabernet

LIQUOR

Cazadores Tequila
Du Nord Gin
Four Roses Bourbon
Hennessy Cognac
Kettle One Vodka
Old Overholt Rye Whiskey
Plantation 3 Star Rum
Usqueabach Scotch

ACCOUTREMENTS

Orange Liqueur, Vermouth, Bitters, Lemons, Limes
Oranges, Cherries, Olives, Organic Juices
Club Soda, Tonic, Coke Products, La Croix

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BAR SELECTIONS

HOSTED BAR PACKAGES

Essential

Deluxe

— **BEER & WINE** —

1ST Hour — \$12

2ND Hour — \$6

3RD+ Hour — \$3

1ST Hour — \$18

2ND Hour — \$9

3RD+ Hour — \$5

— **BEER, WINE & LIQUOR** —

1ST Hour — \$13

2ND Hour — \$7

3RD+ Hour — \$4

1ST Hour — \$19

2ND Hour — \$10

3RD+ Hour — \$6

*Final pricing is accumulated by hour
and multiplied per person

THOUGHTFUL ADDITIONS

There's more than one way to serve a drink, and we're prepared to assist in all the ways. Let us know if you're interested in adding any of these finishing touches to your libations service.

Wine Pour

Champagne Pour

Wine Pass

Champagne Pass

Specialty Cocktails & Mocktails

CASH(LESS) BAR PACKAGE

We're no strangers to occasions that call for a bar where guests pay for their own drinks. We're happy to accommodate with these terms.

\$300 Minimum PER BAR

Minimum length of 2 hours.

Labor and set-up fees will apply.

Menu will vary. Wide range of prices and offerings to satisfy all guests.

FINE PRINT / NITTY GRITTY

All menus subject to change due to fluctuations in availability of product. Chowgirls will always provide a comparable substitute.

A portion of food per guest must be sold for all events with bar service. Yum!

Tip jars are a part of the standard bar set up.

Bar will close 30 minutes prior to guest departure and no later than 11:30 pm.

Our staff is trained. We ID. We will not serve underage or intoxicated guests.

No shots or neat drinks will be served.

We reserve the right to shut down the bar to preserve the safety of your guests and our staff.

Chowgirls

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WINE SELECTIONS

ESSENTIAL WINES

CLEAN SLATE RIESLING Mosel, Germany

Peachy aroma, light sweetness, solid acidity, and minerality. Hint of lime lingers on the palate. Pairs with fish, chicken, and Asian, Indian, and Mexican spices.

LEESE-FITCH FIREHOUSE RED BLEND California

Aromas of cherry, huckleberry, and leather. Flavors of tart plum, espresso, and cocoa. Finish of heavily toasted oak. Full-bodied but round tannins hold up to rich dishes, such as red sauce, steak, and roasted winter vegetables.

38% Petite Sirah, 20% Syrah, 18% Zinfandel, 16% Merlot, 5% Mourvedre, and 3% Tempranillo.

MONT GRAVET - CARTIGNAN Languedoc, South of France, France

Cherry red in color with black cherry and raspberry aromas. Deep fruit flavors yet fresh and easy to drink. A perfect barbeque wine, great with grilled vegetables, pasta, and red meats.

TILIA CHARDONNAY Mendoza, Argentina

Lightly oaked chardonnay, floral nose, ripe citrus flavors. Light vanilla creaminess. Pairs best with chicken, fish, pork, and lighter dishes with buttery cream sauces.

Female Winemaker using sustainable farming and winemaking practices.

DELUXE WINES

FRANCOIS MONTAND BRUT BLANC DE BLANC Bon-Pays, France

Aromas of brioche, ripe yellow apples, pears, and light citrus. Bright acidity makes this wine a perfect aperitif or pairing with ceviche or cured meats.

Made in the traditional Champagne method using a blend of Colombard, Ugnly Blanc, and Chardonnay grapes.

HAHN PINOT NOIR Monterey County, California

Aromas and flavors of red cherry and fresh plums. Finish of light cedar. Balanced acidity and soft tannins. This wine pairs well with pork, beef, salmon, and mild blue cheese.

Certified in Sustainability in Practice (SIP) which includes water and soil conservation, efficient energy use, natural pest management, and health and safety measures for employees.

MAISON JOSEPH DROUHIN MÂCON-VILLAGES BLANC Mâcon-Villages, France

Floral and fruity nose, flavors of peach and green apple. Bright acid in this non-oaked Chardonnay. Substantial body that holds up to bolder flavors, like fish with cream sauces, charcuterie, and creamy cheeses.

Female Winemaker. 100% Chardonnay.

RIN DU BOIS SAUVIGNON BLANC Touraine, France

Aromas of peaches, apricot, melon, and bright acidity on the palate. Classic acidity and herbal flavors are pushed into the background in this ripe and spicy wine. Pairs well with tangy cheeses, antipastos, fish, shellfish, herby salads, and pastas.

Sauvignon Blanc made with 100% organic grapes

SEAN MINOR CABERNET Napa Valley, California

Aromas of lavender and cedar and flavors of black cherry, blackberry, and savory spices. Delicate tannins and tobacco linger on the finish. Pairs well with beef and chocolate.