

# C E L E B R A T E

<b>Laurent-Perrier</b>	<b>750ml</b>	<b>Rosé</b>	<b>300</b>
<b>Perrier-Jouët Belle Epoque 06</b>	<b>750ml</b>	<b>Brut</b>	<b>400</b>
<b>Ruinart Blanc de Blancs</b>	<b>750ml</b>	<b>Brut</b>	<b>400</b>
<b>Krug Grand Cuvée</b>	<b>750ml</b>	<b>Brut</b>	<b>525</b>
<b>Dom Pérignon</b>	<b>750ml</b>	<b>Brut</b>	<b>550</b>
<b>Cristal Louis Roederer 05</b>	<b>750ml</b>	<b>Brut</b>	<b>700</b>
<b>Dom Pérignon P2 98</b>	<b>750ml</b>	<b>Brut</b>	<b>800</b>
<b>Perrier-Jouët Belle Epoque 06</b>	<b>1.5L</b>	<b>Brut</b>	<b>800</b>
<b>Perrier-Jouët Belle Epoque 06</b>	<b>750ml</b>	<b>Rosé</b>	<b>850</b>
<b>Veuve Clicquot</b>	<b>1.5L</b>	<b>Brut</b>	<b>350</b>
<b>Dom Pérignon 04</b>	<b>1.5L</b>	<b>Brut</b>	<b>1100</b>
<b>Perrier-Jouët 05</b>	<b>1.5L</b>	<b>Rosé</b>	<b>2000</b>
<b>Dom Pérignon 00</b>	<b>1.5L</b>	<b>Rosé</b>	<b>2400</b>
<b>Veuve Clicquot</b>	<b>3L</b>	<b>Brut</b>	<b>700</b>
<b>Veuve Clicquot</b>	<b>6L</b>	<b>Brut</b>	<b>1500</b>

\*Additional large format champagne available in advance

<b>Quintessa</b>		<b>Meritage</b>	<b>325</b>
<b>Paul Hobbs "Richard Dinner"</b>		<b>Chardonnay</b>	<b>275</b>
<b>Absolut (Flavors Available)</b>		<b>Vodka</b>	<b>300</b>
<b>Belvedere</b>		<b>Vodka</b>	<b>350</b>
<b>Belvedere Magnum</b>	<b>1.75L</b>	<b>Vodka</b>	<b>700</b>
<b>Effen (Flavors Available)</b>		<b>Vodka</b>	<b>325</b>
<b>Grey Goose (Flavors Available)</b>		<b>Vodka</b>	<b>350</b>
<b>Grey Goose Magnum</b>	<b>1.75L</b>	<b>Vodka</b>	<b>700</b>
<b>Hangar 1 Mandarin Blossom</b>		<b>Vodka</b>	<b>325</b>
<b>Ketel One</b>		<b>Vodka</b>	<b>350</b>
<b>Tito's</b>		<b>Vodka</b>	<b>350</b>
<b>Bombay Sapphire</b>		<b>Gin</b>	<b>325</b>
<b>Hendrick's</b>		<b>Gin</b>	<b>325</b>
<b>Tanqueray No. Ten</b>		<b>Gin</b>	<b>350</b>
<b>Botran Reserva</b>	<b>Aged</b>	<b>Rum</b>	<b>275</b>
<b>Bacardi</b>		<b>Rum</b>	<b>300</b>
<b>Captain Morgan</b>		<b>Rum</b>	<b>300</b>
<b>Don Julio 1942</b>		<b>Tequila</b>	<b>650</b>
<b>Don Julio Anejo</b>		<b>Tequila</b>	<b>375</b>
<b>Don Julio Blanco</b>		<b>Tequila</b>	<b>325</b>
<b>Hornitos Plata</b>		<b>Tequila</b>	<b>325</b>
<b>Patron Silver</b>		<b>Tequila</b>	<b>325</b>
<b>Roca Patron Reposado</b>		<b>Tequila</b>	<b>350</b>
<b>Patron Reposado</b>		<b>Tequila</b>	<b>375</b>
<b>Godfrey Hotel Hand-Selected Barrel</b>			

21% service fee will be added.

 [iogodfrey.com](http://iogodfrey.com)  [iogodfrey](https://twitter.com/iogodfrey)  [iogodfrey](https://facebook.com/iogodfrey)

 [iogodfrey](https://instagram.com/iogodfrey)  [godfreyhotel](https://godfreyhotel.com)

# C E L E B R A T E

<b>Bulleit</b>		<b>Whiskey</b>	<b>350</b>
<b>Crown Royal</b>		<b>Canadian Whiskey</b>	<b>325</b>
<b>Gentleman Jack</b>		<b>Whiskey</b>	<b>450</b>
<b>Jack Daniel's</b>		<b>Whiskey</b>	<b>325</b>
<b>Knob Creek</b>		<b>Whiskey</b>	<b>375</b>
<b>Maker's Mark</b>		<b>Whiskey</b>	<b>350</b>
<b>Woodford Reserve</b>		<b>Whiskey</b>	<b>375</b>

<b>The Balvenie</b>	<b>12 Year</b>	<b>Scotch</b>	<b>450</b>
<b>Chivas Regal</b>		<b>Scotch</b>	<b>375</b>
<b>Glenlivet</b>	<b>12 Year</b>	<b>Scotch</b>	<b>375</b>
<b>Glenmorangie</b>	<b>10 Year</b>	<b>Scotch</b>	<b>450</b>
<b>Johnnie Walker Black</b>		<b>Scotch</b>	<b>375</b>
<b>Johnnie Walker Blue</b>		<b>Scotch</b>	<b>850</b>
<b>The Macallan</b>	<b>12 Year</b>	<b>Scotch</b>	<b>450</b>
<b>The Macallan</b>	<b>18 Year</b>	<b>Scotch</b>	<b>700</b>
<b>The Macallan</b>	<b>Rare Cask</b>	<b>Scotch</b>	<b>1000</b>
<b>Oban</b>	<b>14 Year</b>	<b>Scotch</b>	<b>500</b>

<b>Courvoisier V.S.O.P.</b>		<b>Cognac</b>	<b>400</b>
<b>Louis XIII de Rémy Martin</b>		<b>Cognac</b>	<b>4500</b>
<b>Rémy Martin V.S.O.P.</b>		<b>Cognac</b>	<b>400</b>
<b>Rémy Martin X.O.</b>		<b>Cognac</b>	<b>650</b>

## O T H E R

<b>Red Bull</b>	<b>Energy Drink - 4</b>	<b>20</b>
Regular, Sugar Free, Blue, Orange, Yellow or Red Edition		
<b>Fiji (Still) or Badoit (Sparkling)</b>		<b>5</b>
Bottled Water		
<b>Sunglasses</b>		<b>10</b>

## B I T E S 2PM-11PM M-F | 3PM-11PM SA-SU

<b>Sliders &amp; Fries</b>	<b>50</b>
15 Prime Beef Sliders served with your choice of Truffle or Sweet Potato Fries	
<b>Chicken Satay</b>	<b>40</b>
(15) Marinated with Hot Peppers & Served with Thai Peanut & Japanese BBQ Sauce	
<b>Nigiri Combo</b>	<b>40</b>
7 Pieces of Nigiri plus 1 Spicy Tuna Roll	
<b>Maki Combo</b>	<b>25</b>
4 Pieces of Spicy Tuna, 4 Pieces of Salmon, 4 Tokio Tuna & 4 Salsa	
<b>Shellfish Combo</b>	<b>25</b>
1 Tempura Shrimp Roll, 4 Pieces of California Maki, 4 Pieces of Salmon Maki	