

Sparkling Wine

- Treviso Prosecco, DOC Treviso, Italy** \$12
The type of prosecco Italians drink every day. Pale straw with yellow peach and apricot flavors.
- Saint Hilaire Brut, Limoux, France** \$16
Crisp and dry, with brioche on the palate.
- Bailly Lapierre, Crémant de Bourgogne, France** \$20
Crisp green apple and biscuit on the palate with stone fruit aromas.
- Laurent-Perrier Brut, Champagne, France** \$45
Elegant and loaded with citrus and white fruit acidity.

White Wine

- Nomalas Pinot Grigio, DOC Delle Venezie, Italy** \$9
This is a crisp, clean, dry, and very versatile wine.
- Acrobat Pinot Gris, Oregon** \$15
Lemon and lime ripeness on entry, evolving with honeydew melon, golden delicious apple, and lingering notes of kiwi.
- La Galope, Côtes de Gascogne, Sauvignon Blanc** \$13
Apple, citrus & tropical fruit. A light bodied wine great for pairing with seafood and chicken dishes.
- Bailly Lapierre Sauvignon Blanc, Burgundy, France** \$18
Flavors of peach and citrus. Grassy aromas and earthy finish.
- Whitehaven, Sauvignon Blanc, New Zealand** \$16
Typical of it's origin, this tropical, fruit forward, and grassy wine finishes with a touch of melon and white flowers.
- La Galope Chardonnay, Gascogne, France** \$13
With over 40 years of age for the vines, this chardonnay has a true unique quality.
- Guenoc Chardonnay, California** \$10
This is a true crowd-pleasing Chardonnay, mild oak and easy drinking.
- Sonoma-Cutrer Chardonnay, Sonoma, California** \$22
Delicious tropical fruits and stone fruits balanced with the warming spice flavors of Oak aging.
- Kiona Riesling, Columbia Valley, Washington** \$13
Fruit forward and crisp with notes of green apple, lime and flint. This is an off-dry Riesling.

Beers – by the case – 24 bottles or can

- Anchor Steam, Lager | San Francisco, CA - \$52**
Durty Bull, Lager | Durham, NC - \$50
Natty Greene's, Amber Ale | Greensboro, NC - \$48
Natty Greene's, IPA | Greensboro, NC - \$48
Appalachian Mt. Brewing, IPA | Boone, NC - \$48
Green Man Brewing, IPA | Asheville, NC - \$54
Highland, Oatmeal Porter | Asheville, NC - \$54

Rosé Wine

- Petro Vaselo Pinot Noir, DOC Recas, Romania** \$14
Floral notes and fresh rose are then followed by fruity hints of strawberry and black cherry.
- La Galope Rosé, Côtes de Gascogne, FR** \$9
La Galope has become one of our go to brands for their consistent quality and value. Cab. Sauv. and Merlot grapes with minimal skin contact.

Red Wine

- Backhouse Pinot Noir, California** \$9
Pleasing and ripe on the palate; well-balanced
- Block 9 Pinot Noir, California** \$15
Flavors of cherry and dried strawberry. A crisp texture gives a cool, juicy feel.
- Château de Pennautier Pinot Noir, France** \$13
This wine balances red fruit and earthiness the way a French Pinot Noir should.
- Unsorted Pinot Noir, California** \$14
Beautifully long and rich. Aromas of strawberry, violets, plum and clove.
- Mazzolada Merlot, IGT Veneto, Italy** \$12
Rich, smooth and notes of ripe cherries and blackberries with hints of cinnamon.
- Villa Ilangi Chianti, DOCG Chianti, Italy** \$12
A rich red with black currant, earthiness and sensations of ripe cherry character. A Certified Organic wine.
- Flying Solo Grenache-Syrah Blend, France** \$12
Strawberries, red currants and black pepper prevail on the palate.
- Astica Cabernet Sauvignon, Argentina** \$9
Vivid dark ruby. Less tannic than a California Cab, red and black fruits are balanced by oak aging.
- Storypoint, Cabernet Sauvignon, California** \$14
Soft red currant flavors; crisp and easy on the palate. Smooth and well balanced.
- Line 39 Cabernet Sauvignon, California** \$15
Rich fruit flavors of currant and blackberry, with hints of pepper. Easy to drink.

- Bon & Viv Spiked Seltzer - \$38**
Michelob Ultra - \$32
Bud Light - \$32
Stella Artois - \$42
Corona - \$40
Sierra Nevada - \$43
Franziskaner Hefeweizen - \$46

Signature Cocktail Additions

Reto's Kitchen will provide non-liquor ingredients and garnishes for your signature cocktail.
(Minimum 30 guests – Bartender required)

Impress your guests with these signature cocktails. Complement a theme or add flair to any gathering.

You will need to supply the liquor. We are happy to offer guidance in selecting the best base spirit for each beverage. Our team will handle the rest of the ingredients to create and serve your Signature Cocktail.

Old Fashioned - \$2 per person

Orange and Angostura Bitters, Demerara Sugar-Syrup and Orange Peel for garnish

Bee's Knees - \$2 per person

Honey-Lemon Syrup, Lavender Bitters and a Lemon twist for garnish

Sazerac - \$2.5 per person

Peychaud's Bitters, Lemon Oil & Demerara Sugar Syrup, Pernod mist, and Lemon twist for garnish.

Margarita - \$4 per person

Freshly squeezed Lime Juice, Orange-flower & Agave syrup, Lime Wheel and Kosher Salt to garnish.

Mojito - \$4 per person

Lime Juice, Soda Water, Simple Syrup, Lime Wedge & Mint to garnish.

Manhattan - \$4 per person

Angostura Bitters, Berto Vermouth Rosso, and Luxardo Candied Marasca Cherries for garnish.

French 75 - \$6 per person

Freshly squeezed Lemon Juice, Simple Syrup and Crémant de Bourgogne

Mimosas, Bellini's and More - \$2.50 per person / \$7.50 per person with Prosecco

Choose your fruit and we'll provide the juice and garnish for your Mimosas. We can also provide Prosecco.

**** We are happy to work with you to create a customized signature beverage for your event! ****

Non-Alcoholic Beverages:

Water :

Mini bottles of water, \$24 for 48
San Pellegrino (1L), \$4
Flavored Pellegrino cans (11 oz), \$12 for 8
Citrus-Mint Water Decanter, \$30 serves up to 60
(Requires staff)

Tea and Lemonade:

Sweet, \$8 per gallon
Unsweetened, \$8 per gallon
Orange-Blossom Lemonade, \$9 per gallon
(One gallon serves approximately 16)

Tonic (1L), \$4
Soda Water (1L), \$4
Ginger Ale (1L), \$4
Ginger Beer (12 oz), \$8 for 4
Orange Juice, \$10 per half gallon
Cranberry Juice, \$10 per half gallon
Sliced Lemons and Limes, \$2 per 10 guests

Ice : \$5 per ten-pound bag

Coffee : \$21 per gallon
includes sweeteners and cream

Soda and Bar Mixers :

All soda in cans or mini bottles, \$5 for 6