



THE STONEBRIDGE INN

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Catering Menu

Winter
2007-2008

Catering at the Stonebridge Inn

We are delighted that you are considering the Stonebridge Inn for your function. Whether you plan to hold a small or large meeting, luncheon, dinner, wedding, birthday or any occasion, we are eager to help you with arranging your event.

The small meeting expert

The Stonebridge Inn is a convenient source for all of your conference needs. Our conference services manager will serve as your primary source of information and will assist you throughout the planning and implementation stages of your meeting. State of the art audio-visual is available upon request and our on-site catering department can be an efficient way to provide refreshments or a meal for your attendees.

Make your stay an adventure

From Colorado Wild Game to a Polynesian Buffet, the culinary staff at the Stonebridge Inn will satisfy your guest's appetite for exceptional food and beverages. While Rocky Mountain Cuisine such as Pepper Crusted Elk Loin and Rack of Lamb are popular favorites, we also offer a variety of special menus and our staff will work closely with you to create an unforgettable meal for your group or party.

Let us add pizzazz to your banquet by planning a beer tasting or a touch of elegance with a wine pairing to compliment your meal. Create a theme for your party and let us handle the decorations, menu and entertainment.

A variety of settings are also available for your event. For larger groups, our Council Room can be transformed from a meeting room during the day, to an elegant banquet room for the evening. For a change of scenery, host an outdoor luncheon on our outdoor deck or a reception around the fireplace in the Artisan Bar.

Our staff at the Stonebridge Inn is ready to customize the plans for your upcoming function. Call us with your group's needs and ideas and we will handle the details from there.

***The Stonebridge Inn
PO Box 5008
300 Carriage Way
Snowmass Village, Colorado 81615
Phone: (970) 923-2420
Fax: (970) 923-5889***

Necessary Notes

Guarantee Agreement

We require a written guarantee number for all planned functions by noon, four business days prior to the event. This guarantee number will not be subject to reduction after that time. We will provide a 5% room oversight for guarantees of 15–150 people. An event is not guaranteed unless a signed banquet event order has been returned to the conference services manager at least seven days prior to the event for the agreed upon food and beverage and prices. All charges will be based on the guarantee or the actual number served, if greater than the guarantee. Any request for an increase in meals is subject to The Stonebridge Inn approval and will result in application of oversight charges. Additionally, if no guarantee is received by three business days prior to the event, The Stonebridge Inn will convert the estimate to the “guarantee” and the client will be charged accordingly. In the event that the guarantee number differs significantly from the anticipated attendance at the time of the booking, The Stonebridge Inn reserves the right to reassign the function to a function room that will better accommodate the group.

Deposits

A non-refundable deposit will be required at the time of securing space with the Stonebridge Inn on a definite basis. An additional deposit schedule will be specified on your catering contract. We require 100% of payment of estimated charges seven days prior to your event. Following your event, we will send you a breakdown of all charges and a bill for the balance or refund for any overpayments on your behalf.

Cancellations

All events are considered definite upon receipt of the signed Catering Contract and Initial Deposit. If you cancel your function 60 days or more before your event, your initial deposit will be forfeited. If you cancel your function 60 days or less than, you shall remain fully responsible for payment of 100% of the estimated charges of your event.

Function Room Set-Up Charges

Set-up includes pads, pens, water service, draping and skirting. Small centerpieces and candles are also available upon request. A \$125.00 reset charge will be posted to the group’s master account in addition to the service charge mentioned below.

Dietary Restrictions

The Stonebridge Inn welcomes custom menus and revisions to the listed menus, please call for suggestions and details. Vegetarian and dietary restricted items are available and must be ordered seven days prior to the event.

Food & Beverage Policy

Colorado Liquor Laws stipulate all alcoholic beverages served on the premises must be purchased through and served by the Stonebridge Inn. No group is allowed to supply alcohol or any other beverage at any function.

Due to health regulations, The Stonebridge Inn does not allow any food or beverages to be brought into the event and dining areas. All food items must be supplied and / or prepared by The Stonebridge Inn staff with the exception of a wedding cake. Cake cutting charges will apply. The client may bring no food or beverage prepared or procured by The Stonebridge Inn out of the event area. We appreciate your cooperation.

Service Charge and Taxes

All prices are per person unless otherwise noted and are subject to change or revision. All food and beverage functions at The Stonebridge Inn are subject to a 9.9% state sales tax and a 20% service charge, which is taxable.

Tax is subject to change.

Final Notes

All prices are per person. Buffets are based on one hour of continual service. All lunches include iced tea service. House liquor, beer, and wine brands are based on availability and are subject to change without notice. Prices are based on 25 or more people per event. Pricing may change for parties of less than 25 people.

Children 5 – 12 years : 30% regular price for Buffet options only

*****All prices and Seasonal Products for
Catering menu items are subject to change*****

Mini-Breaks

The Early Bird

*Assorted Breakfast Pastries with Butter and Preserves
Coffee, Decaffeinated Coffee, Hot Tea Selections
\$ 6 per person*

Mid-Morning Break

*Whole Fresh Fruit
Assorted Soft Drinks and Bottled Water
Coffee, Decaffeinated Coffee, Hot Tea Selections
\$ 7 per person*

The Cookie Factory

*Assorted Jumbo Cookies
Ice Cold Milk and Chocolate Milk
Assorted Soft Drinks and Bottled Water
\$ 8 per person*

Snack Attack

*Pretzels, Popcorn, M & M's,
Licorice, and Gummy Bears
Assorted Soft Drinks and Bottled Water
\$ 11 per person*

Siesta Fiesta

*Tri-Colored Tortilla Chips
Guacamole, Sour Cream, Salsa
Assorted Soft Drinks and Bottled Water
\$ 10 per person*

The Salt Mines

*Party Mix, Goldfish Crackers, Potato Chips, Pretzels,
Tortilla Chips and Salsa, and Whole Red Apples
vAssorted Soft Drinks and Bottled Water
\$ 12 per person*

Bagel Bites

*Assortment of Toasted Bagels with
Cream Cheese, Smoked Salmon, Butter, and Preserves
Chilled Fruit Juice and Bottled Water
Coffee, Decaffeinated Coffee, Hot Tea Selections
\$ 12 per person*

To Your Health

*Bran Muffins and Banana Bread, Fresh Melon Wedges,
Freshly Sliced Fruit with Plain Yogurt
Chilled Fruit Juice and Bottled Water
Coffee, Decaffeinated Coffee, Hot Tea Selections
\$ 14 per person*

Breakfast

All Breakfasts include Orange Juice, Coffee, Decaffeinated Coffee, Hot Tea Selections, baskets of freshly prepared breads and muffins with butter and fruit preserves and are served Buffet style.

Eggs Benedict \$ 18 per person

Poached Eggs served on English Muffins with Canadian Bacon and topped with fresh Hollandaise Sauce

Eggs Florentine \$ 18 per person

Poached Eggs served on English Muffins with Spinach and topped with fresh Hollandaise Sauce

French Toast, Pancakes, or Waffles \$16 per person

Choice of French Toast, Pancakes, or Waffles served with Maple Syrup and choice of Sausage or Bacon

French Toast, Pancakes, or Waffles with Scrambled Eggs \$18 per person

Choice of French Toast, Pancakes, or Waffles served with Maple Syrup, Scrambled Eggs, and choice of Sausage or Bacon

Choice of Sausage or Bacon, Hashbrowns, and Scrambled Eggs \$16 per person

Ala Carte

Assorted Pastries \$ 36.00 per dozen

Assorted Breakfast Muffins \$35.00 per dozen

Assorted Breakfast Breads \$30.00 per dozen

Assorted Bagels and Cream Cheese \$36.00 per dozen

English Muffins \$25.00 per dozen

Assorted Whole Fruit \$2.00 per piece

Sliced Fruit Platter \$4.00 per person

Yogurt (Individual Servings) \$3.50 per person

Assorted Cereal \$2.50 per person

Scrambled Eggs \$4.00 per person

Hash Browns \$3.00 per person

Oatmeal \$2.50 per person

Sausage \$5.00 per person

Bacon \$5.00 per person

Quiche (Chef's Choice) \$5.50 per person

Hot Beverages

Coffee / Decaffeinated Coffee \$ 24.00 per gallon

Hot Chocolate \$24.00 per gallon

Hot Tea Selections \$1.75 each

Cold Beverages

Orange or Grapefruit Juice \$ 25.00 per gallon

Bottled Water \$2.50 each

Lunch

All Lunches include rolls & butter and Iced Tea service.

These prices are for plated, served lunch. If you would like to have a buffet or add a dessert to the menus below, please inquire with the Catering Manager for options and pricing.

<i>Caesar Salad with Chicken</i>	<i>\$ 18</i>
<i>Grilled chicken with classic crisp romaine lettuce, croutons, pancetta parmesan crisp and Caesar dressing</i>	
<i>Farmers Market Salad</i>	<i>\$ 19</i>
<i>Chopped greens, corn, tomato, onion, haricot vert, white beans and avocado with a poppy seed dressing</i>	
<i>Chinese Chicken Salad</i>	<i>\$ 18</i>
<i>Shaved Napa cabbage, bell peppers, carrots, mizzuna greens, pulled chicken and crispy wontons with a Chinese dressing</i>	
<i>Cobb Salad</i>	<i>\$ 18</i>
<i>Chopped greens with pulled chicken, hard-boiled eggs, bacon, blue cheese, avocado and tomato with a poppy seed dressing</i>	
<i>Focaccia Chicken Salad</i>	<i>\$ 18</i>
<i>Chicken salad with roasted garlic on grilled focaccia with balsamic dressed greens and chips</i>	
<i>Slow Roasted Beef</i>	<i>\$ 20</i>
<i>Roast beef shaved thinly and piled on with melted dill Havarti and oven roasted tomatoes. Served with balsamic greens and chips</i>	
<i>Mix and Match Box Lunch</i>	<i>\$ 15</i>
<i>Choose from Ham, Turkey, Beef, Tuna fish, or Chicken Salad. All lunches served with chips, fresh fruit, cookie and canned soft drink</i>	
<i>Ravioli di Zuca</i>	<i>\$ 20</i>
<i>Butternut squash raviolis with sage brown butter and Pecorino Romano cheese.</i>	
<i>Penne Pasta with Gorgonzola Cream, Tomatoes and Asparagus</i>	<i>\$ 19</i>
<i>With Lemon Basil Chicken:</i>	<i>\$21</i>
<i>With Lemon Basil Shrimp:</i>	<i>\$21</i>
<i>Grilled Salmon</i>	<i>\$ 20</i>
<i>Grilled Salmon over shaved fennel, baby arugula, grape tomatoes with lemon vinaigrette, and whipped potatoes.</i>	
<i>Deli Platter (Make your own Sandwich – Not a plated meal)</i>	<i>\$ 18</i>
<i>Assorted deli meats and cheeses served with a selection of breads, potato salad, chips, and condiments</i>	

Hors d'Oeuvres

priced per dozen

<i>Tomato Bruschetta</i> \$ 25	<i>Smoked Salmon Cream on Toasted Ciabatta</i> \$ 43
<i>Smoked Salmon with Crème Fraiche on a Potato Galette</i> \$ 46	<i>Wild Mushroom Vol-a-vant with Goat Cheese Cream</i> \$ 37
<i>Crab Claws with Cocktail Sauce</i> \$ 37	<i>Tuna Tartar with Siracha Aioli on a Crisp Wonton</i> \$ 43
<i>Jumbo Shrimp Cocktail</i> \$ 37	<i>Sate of Chicken with Thai Dipping Sauce</i> \$ 31
<i>Roasted Tomato Puff Pastries</i> \$ 41	<i>Buffalo Wings with Blue Cheese Dressing</i> \$ 24
<i>Prosciutto Wrapped Asparagus</i> \$ 37	<i>Baby Back Ribs</i> \$ 39
<i>Caprese Crostini</i> \$ 29	<i>Seared Ahi Tuna with Wasabi Aioli on a Crisp Wonton</i> \$ 43
<i>Vesuvian Crusted Ahi Tuna with Basil Aioli on Crostini</i> \$ 43	<i>Potato Chips and Pretzels (2 lbs.) (serves 20-25 people)</i> \$ 26
<i>Filo Triangles with Spinach and Feta</i> \$ 26	<i>Tri-Colored Tortilla Chips and Salsa (2 lbs.) (serves 20-25 people)</i> \$ 27
<i>Pork Pot Stickers with Ponzu Sauce</i> \$ 30	<i>Tomato & Mozzarella Slices with Pesto Drizzle</i> 25 / 50 / 100 \$ 100 / \$ 150 / \$ 200
	<i>Vegetable Crudités with Roasted Garlic Sage Dip</i> 25 / 50 / 100 People \$ 100/ \$ 200 / \$ 400
	<i>Baked Brie with Assorted Crackers</i> 2 lbs (serves 20-30 people) \$ 115 4 lbs. (serves 40-50 people) \$ 185
	<i>Domestic and Imported Cheese with Assorted Crackers</i> 25 / 50 / 100 People \$ 125 / \$ 225 / \$ 450
	<i>Sliced Fruit & Berry Tray</i> 25 / 50 / 100 People \$ 106 / \$ 215 / \$ 425

** Butler Service Available for Specific Items Upon Request** \$25.00 per hour per Butler

Plated Dinners

All Entrées include Chef's choice of appropriate starch, seasonal vegetables, and rolls and butter.

Salads

<i>Caesar Salad with Croutons</i>	\$8
<i>Mixed Greens, Strawberries, Toasted Hazelnuts and Haystack Goat Cheese with a Balsamic Vinaigrette</i>	\$8
<i>Baby Spinach, Candied Pecans and Apples with a Gorgonzola Vinaigrette</i>	\$8
<i>Baby Greens, Grilled Zucchini, and Crispy Shallots with a Roasted Garlic-Lemon Thyme Vinaigrette and Shaved Parmigiano-Reggiano</i>	\$9

Soups

<i>Tangerine Tomato with Peppered Goat Cheese</i>	\$7
<i>Shitake Miso with Yam Dumplings</i>	\$7
<i>Roasted Butternut Squash with Pumpkin Seed Oil</i>	\$7
<i>Crimini Mushroom and French Green Lentil</i>	\$7
<i>Lobster Bisque with Sambucca Chive Mascarpone</i>	\$11

Appetizers

<i>Beef Carpaccio with Baby Arugula Salad, Capers and Shaved Parmigiano-Reggiano</i>	\$12
<i>Hot Coal Toasts with Garlic Mushroom Cream</i>	\$10
<i>Rosemary Skewers of Italian Fontina wrapped in Prosciutto and grilled</i>	\$12
<i>Grilled Yellow Tomato and Avocado Salad with Jumbo Lump Crab (Seasonal)</i>	\$13
<i>Lemongrass Spiked Scallops with Thai Chile Glaze and Coconut Jus</i>	\$13
<i>Smoked Salmon Galette with cool Chive Crème Fraiche and Truffled Greens</i>	\$12
<i>White Truffle Risotto with Oyster Mushrooms</i>	\$12

Plated Dinners (cont.)

Entrees

<i>Chile Rubbed Grilled Ribeye</i>	\$ 42
<i>Rosemary Spiked Slow-Roasted Angus Prime Rib (12 oz.) with Horseradish sauce and Au jus</i>	\$ 42
<i>Grilled New York with Maytag Blue and Chive Mashers, Barolo Demi Glace</i>	\$ 47
<i>Roasted Beef Tenderloin over Yukon Gold Potato Gratin, Rustic Bleu Cream</i>	\$ 48
<i>Pork Tenderloin with Apple Cider-Balsamic Reduction, aged Cheddar Mashers</i>	\$ 36
<i>Veal Saltimbocca – Roman style with White Wine and Cappellini</i>	\$ 43
<i>Pepper Crusted Elk Loin, Spiced Mashed Yams, Late Harvest Fruit Reduction</i>	\$ 41
<i>Chicken Piccata with Lemon Capers and Pinot Grigio</i>	\$ 29
<i>Oven Roasted Chicken Breast with Lemon Thyme jus and Roasted Vegetables</i>	\$ 29
<i>Slow Roasted Duck with Fig Sauce</i>	\$ 38
<i>Pan Seared Ruby Red Trout with Brown Sugar Bourbon Butter</i>	\$ 31
<i>Grilled Salmon Filet with Olive Oil Poached Grape Tomatoes and Braised Fennel</i>	\$ 31
<i>Halibut with Shaved Fennel, Grape Tomatoes and Baby Arugula Salad</i>	\$ 35
<i>Wild Mushroom Risotto with Taleggio and White Truffle Oil</i>	\$ 30
<i>Penne with Rapini, White Bean, and Pecorino Romano</i>	\$ 24
<i>Braised Veal Shortribs with Roasted Root Vegetables</i>	\$ 42
<i>Rack of Lamb with Roasted Garlic, Soft Polenta, White Truffled Kalamata Olives and Plum Tomato Ragu</i>	\$ 48
<i>Bouillabaisse with Clams, Mussels, Shrimp, Halibut in Saffron Lobster Broth with Grilled Crostini and Roasted Red Pepper Rouille</i>	\$ 42
<i>Petit Tenderloin & Pan Seared Jumbo Shrimpt – Surf & Turf</i>	\$ 58

Dessert

<i>Fresh Berries and Honey Mousse</i>	\$ 6
<i>Vanilla Bean Cheese Cake</i>	\$ 6
<i>Orange Ricotta Cheese Cake</i>	\$ 6
<i>Cinnamon Roll Bread Pudding with Whiskey Carmel Sauce</i>	\$ 6
<i>Chocolate Hazelnut Crostini with Vanilla Bean Ice Cream</i>	\$ 6
<i>Tiramisu</i>	\$ 6
<i>Pecan Brownie with Banana Gelato</i>	\$ 6

Carving Stations

All Stations Accompanied by Warm Assorted Rolls or Biscuits and Butter

Slow Roasted Prime Rib of Beef

With Horseradish Cream and Roasted Garlic Jus

\$15.00 per person

Creekstone Farms Rosemary Crusted New York Strip Steak

With Chianti Glace

\$16.00 per person

Quince Glazed Ham

With Whole Grain Honey Mustard

\$10.00 per person

Roasted Beef Tenderloin

With Stilton Cream

\$18.00 per person

Spiced Pork Loin

With Drunken Cherry Sauce

\$12.00 per person

Oven Roasted Turkey Breast

With Cranberry Compote & White Gravy

\$10.00 per person

\$100.00 Carver Fee Per Carving Station

Dinner Buffets

Fanny Hill

STARTERS

Please choose from three of the following:

Truffled Cauliflower Bisque

Tossed Seasonal Green Salad Bar with Assorted Toppings

Imported and Domestic Cheese Display with Assorted Crackers

Sliced Melon and Fruit Display

Bowtie Pesto Farfalle Pasta Salad with vine Ripened Tomatoes

Roasted Russet Potato Salad with Smoked Bacon and Caramelized Onions

Warm Assorted Rolls with Butters

ENTRÉE

Grilled Salmon with Olive Oil Braised Fennel and Grape Tomatoes

Chicken with Sun-Dried Tomatoes, Artichoke, and Caper Butter

Roasted Garlic Whipped Potatoes with Squash Ribbons

DESSERT

Cinnamon roll Bread Pudding

Chef's choice of Seasonal Fruit Crisp

\$44.00 per person

An additional Entrée selection @ \$ 3.50 per person

Guiseppe

STARTERS

Please choose three of the following:

Vegetable Antipasto – A Seasonal Selection of Whatever’s Fresh & Inspiring

Tossed Seasonal Green Salad Bar with Assorted Toppings

Seafood Pasta Salad with Orecchiette with Parmigiano-Reggiano & Lemon Vinaigrette

Classic Caesar Salad with Granna Padano

Fresh Mozzarella and Tomatoes with Pesto Drizzle

Potato Bisque with White Truffle Essence

Warm Assorted Rolls

ENTRÉE

Chicken Piccata

Grilled Salmon con Salsa Verde

Garlic Whipped Mashers and Sauteed Spinach

DESSERT

Tiramisu

Orange Ricotta Cheese Cake

\$44.00 per person

An additional Entrée selection @ \$ 3.50 per person

The Duke

STARTERS

Please choose three of the following:

Mixed Greens with Assorted Salad Toppings and Dressings

Potato Salad

Shaved Cabbage Slaw

Wedged Watermelon

Cornbread with Honey Butter

Sweet Cobbed Corn in Butter and Chiles

Baked Potatoes halved with Prairie Onions, Sour Cream, and Applewood Smoked Bacon

Jalapeno and Black Forest Ham Mac and Cheese

ENTRÉE

Coriander Glazed Brisket

Chile Rubbed Roasted Chicken

Cheddar Mashers and Garlic Seared Greens

DESSERT

Cinnamon Roll Bread Pudding with Whiskey Carmel

Chef's choice of Seasonal Fruit Crisp

\$42.00 per person

An additional Entrée selection @ \$ 3.50 per person

Desperado

STARTERS

Please choose three of the following:

Tri-Colored Tortilla Chips with Salsa, Sour Cream, and Guacamole

Mixed Greens with Assorted Salad Toppings and Dressings

Pork Posole Soup

Queso Fundidio Bean Dip

Spicy Queso Dip

Tamales with Green Chile

ENTRÉE

Chicken and Vegetable Fajitas

Tequila Shrimp

Blackened Tilapia

Accompanied by:

Warm Tortillas and Crisp Taco Shells

Shredded Lettuce, Cheese, and Jalapenos, Refried Beans and Spanish Rice

DESSERT

Cinnamon Roll Bread Pudding with Whiskey Carmel

Cinnamon Dusted Sopaipillas with Clover Honey

\$42.00 per person

An additional Entrée selection @ \$ 3.50 per person

Oishii

STARTERS

Please choose three of the following:

Shiitake Miso Soup

Chinese Chicken Salad

Rice Crisps with Rice Wine Chile Sauce

Pork Pot Stickers with Ponzu Sauce

Vegetarian Egg Roll with Black Plum Dipping Sauce

Sashimi Yellowfin Tuna with Serracha Aioli

ENTRÉE

Tamari Glazed Salmon with Sesame Roasted Shiitakes

Red Curry with Shrimp, "oishii" Vegetables and Rice Noodles

Roasted Five Spice Chicken with Baby Bok Choy and Jasmine Rice

DESSERT

Mango Sorbetto with Yuzu Citrus

Coconut Jade Rice Pudding

\$48.00 per person

An additional Entrée selection @ \$ 3.50 per person

Banquet Beverage Prices

There will be a \$30 / hour bartender charge for a limited cash bar, including wine and beer.

This fee will be waived if the bar sales exceeds \$300.

There will be a \$40 / hour bartender charge for a full cash bar, including liquor, wine, and beer.

<i>House Brands</i>	<i>\$6.00</i>	
<i>Premium Brands</i>	<i>\$7.00</i>	
<i>Super Premium Brands</i>	<i>\$8.00</i>	
<i>Imported & Microbrew Beers</i>	<i>\$7.00</i>	
<i>Domestic Beers</i>	<i>\$5.00</i>	
<i>House Wine</i>	<i>\$30.00 / Bottle</i>	<i>\$7.00 / Glass</i>
<i>Juice</i>	<i>\$3.00</i>	
<i>Soft Drinks</i>	<i>\$3.00</i>	
<i>Coffee and Tea</i>	<i>\$3.50</i>	

Additional Selections Available Upon Request

<i>House Brands</i>	<i>Premium Brands</i>	<i>Super Premium Brands</i>
<i>Seagrams Vodka & Gin</i>	<i>Absolut</i>	<i>Grey Goose</i>
<i>Early Times</i>	<i>Stoli</i>	<i>Kettle One</i>
<i>Coral Bay</i>	<i>Sky</i>	<i>Chivas</i>
	<i>Captain Morgan Spiced</i>	<i>Bombay Sapphire Gin</i>
	<i>Cuervo Gold</i>	<i>Patron</i>
	<i>Tanqueray</i>	
	<i>Bacardi Light</i>	
	<i>Dewars</i>	

<i>Liquors</i>	<i>Charge</i>
<i>Cointreau</i>	<i>\$7.00</i>
<i>Bailey's Irish Cream</i>	<i>\$7.00</i>
<i>Sambuca</i>	<i>\$7.00</i>
<i>Chambord</i>	<i>\$7.00</i>
<i>Tuaca</i>	<i>\$7.00</i>
<i>Kahlua</i>	<i>\$7.00</i>
<i>Amaretto Di Saronna</i>	<i>\$7.00</i>
<i>Frangelico</i>	<i>\$7.00</i>
<i>Grand Marnier</i>	<i>\$10.00</i>
<i>Cognacs, Brandy, Ports</i>	<i>Charge</i>
<i>Well Brandy</i>	<i>\$5.00</i>
<i>Courvoisier</i>	<i>\$9.00</i>
<i>Remy Martin</i>	<i>\$9.00</i>
<i>Foseca</i>	<i>\$7.00</i>

Banquet Beverage Prices cont...

Beers

Domestic: Budweiser, Bud Light, Coors Light

Imported: Corona, New Castle, Amstel Light

<i>Domestic Keg</i>	185.00 ++
<i>Import / Microbrew Keg</i>	250.00 ++

*** Price of Keg includes tap, glassware, and ice. Bartender charges may apply. ***

Wine List

(Subject to availability)

Chardonnay

11	2002	<i>Grgich, Napa</i>	\$69
12	2004	<i>Cakebread, Napa</i>	\$61
13	2003	<i>Jordan, Sonoma County</i>	\$55
14	2004	<i>Edna Valley, San Luis Obispo</i>	\$48
15	2004	<i>Sonoma Cutrer, Russian River Ranch</i>	\$43
17	2004	<i>14 Hands, California</i>	\$25

Sauvignon Blanc

25	2004	<i>Duckhorn, Napa</i>	\$56
30	2004	<i>Francis Coppola, California</i>	\$41
27	2003	<i>Benziger, North Coast</i>	\$28
28	2003	<i>Sterling, North Coast,</i>	<i>Half Bottle</i> \$18

Imported / Other Whites

43	2002	<i>Louis Latour, Meursault</i>	\$74
33	2004	<i>Louis Jadot, Pouilly Fuisse</i>	\$48
36	2002	<i>Trimbach, Gewurztraminer, Alsace</i>	\$32
39	2004	<i>Mezzacorona, Pinot Grigio, Italy</i>	\$25
41	2004	<i>Domaine Le Capitaine, Vouvray</i>	\$32
42	2003	<i>Maison Nicolas, Sauternes</i>	<i>Half Bottle</i> \$26

Champagne / Sparkling Wine

NV	<i>Mumm De Cramant</i>	\$100
NV	<i>Veuve Cliquot, 'Ponsardin'</i>	\$70
NV	<i>Veuve Cliquot, 'Ponsardin',</i>	<i>Half Bottle</i> \$41
NV	<i>Chandon, Brut</i>	<i>187 ml</i> \$ 8

Pinot Noir

63	2004	<i>Patz & Hall</i>	\$64
54	2003	<i>King Estate, Oregon</i>	\$55
57	2003	<i>Mirassou, Central Coast</i>	\$24
58	2006	<i>Angeline, Russian River</i>	\$32

Merlot

59	2003	<i>Duckhorn, Napa</i>	\$107
89	2002	<i>Fransiscan, 'Oakville Estate', Napa</i>	\$54
88	2001	<i>Sebastiani, Sonoma</i>	\$46
118	2002	<i>Dynamite, North Coast</i>	\$43
65	2002	<i>BV Coastal, California</i>	\$28

Cabernet Sauvignon

70	2002	<i>Far Niente, Napa</i>	\$140
73	2000	<i>Grgich, Napa</i>	\$120
82	2003	<i>Stag's Leap Cellars, Artemis, Napa</i>	\$91
76	2002	<i>Jordan, Sonoma County</i>	\$88
79	2002	<i>Stags Leap, Napa</i>	\$83

Zinfandel

90	2005	<i>Seven Deadly Zin</i>	\$36
91	2003	<i>Frog's Leap, Napa</i>	\$57
92	2003	<i>Ridge, Three Valleys, Sonoma County</i>	\$49
115	2003	<i>Francis Coppola, California</i>	\$41
116	2003	<i>Artezin, Napa</i>	\$36
94	2003	<i>Lolonis, Redwood Valley</i>	\$34

Imported / Other Reds

117	2002	<i>Joseph Drouhin, Cote de Beaune</i>	\$60
102	2001	<i>Ruffino 'Riserva Ducale', Chianti Classico</i>	\$52
104	2002	<i>BV, Reserve Tapestry, Napa</i>	\$49
107	2003	<i>Edna Valley, Syrah, Central Coast</i>	\$36

Colorado Liquor Laws stipulate that all alcoholic beverages served on the premise must be purchased through and served by The Stonebridge Inn.