MINNESOTA VIKINGS

SUITES MENU 2026

usbankstadium aramark

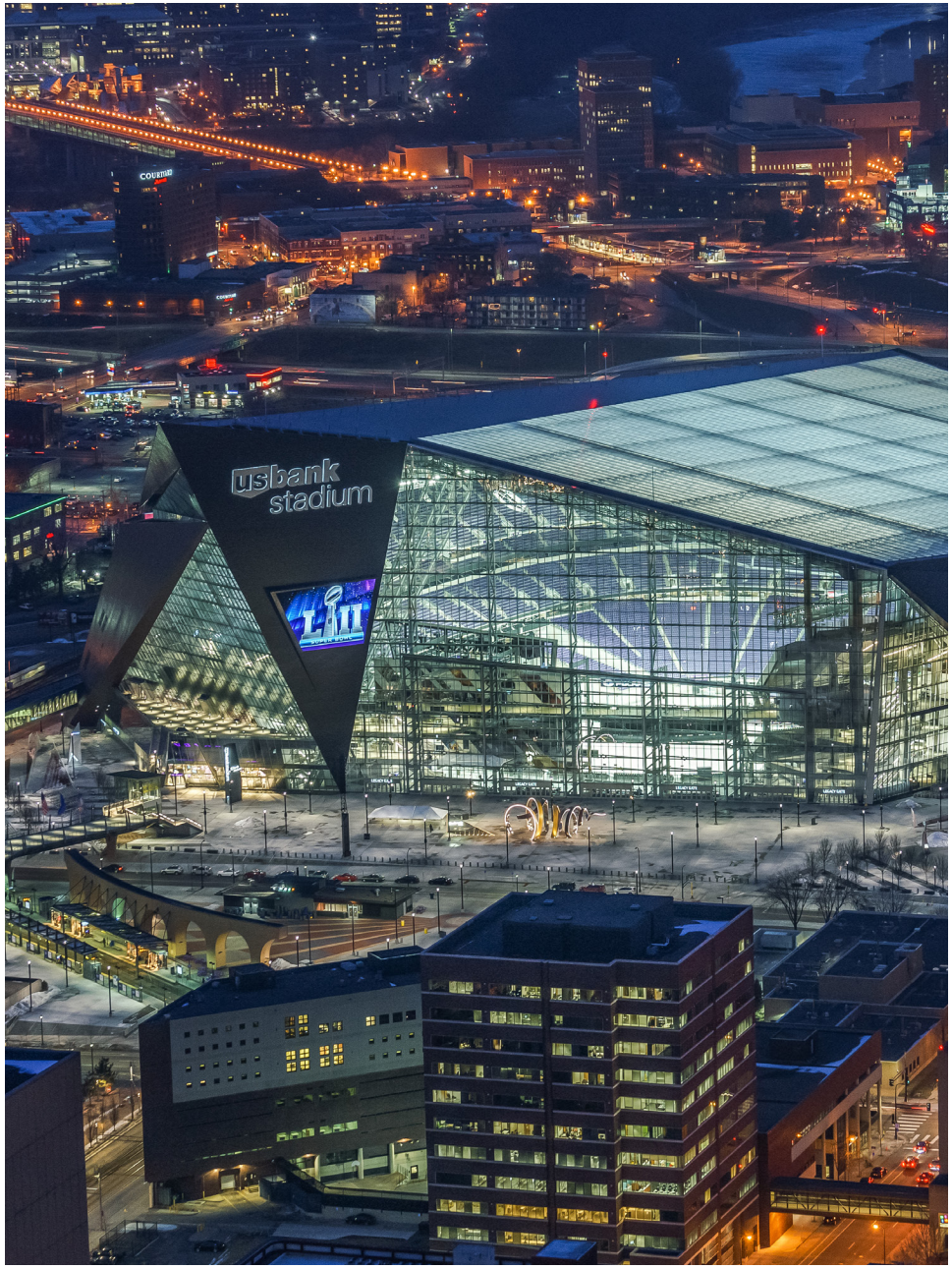
WELCOME BACK TO U.S. BANK STADIUM

We're excited to welcome you back to U.S. Bank Stadium, where our team is dedicated to delivering an exceptional food and beverage experience. Our talented culinary artisans bring passion, craft, and high-quality ingredients to every corner of the stadium, transforming the way guests enjoy game day and special events.

We proudly partner with the Twin Cities' most celebrated restaurateurs, iconic local brands, and beloved small businesses to offer an authentic, unique Minnesotan dining experience that reflects the creativity and diversity of our community. Our menus feature a wide range of options, including items that support a variety of dietary preferences.

While our kitchens are not allergen free, we make every reasonable effort to accommodate specific allergen requests; however, cross contact cannot be fully guaranteed.

Aramark is the exclusive food and beverage provider for U.S. Bank Stadium. Outside food and beverages are not permitted in suites without prior authorization.



ONLINE SUITE ORDERING & CATERING

Tapin2 is our new dedicated online ordering platform. Click US Bank Stadium Preordering to set up your account and get started. Our convenient online ordering system is available to all suite holders and provides flexible options for managing your food and beverage needs throughout the season. Authorized account users can place orders, view or print order summaries, and track order history with ease.

Suite holders may choose to establish standing food and beverage orders for the season or create rotating menus to elevate the guest experience. Please contact your Suite Administrator to determine which options best suit your needs.

Advanced orders must be submitted no later than 10 days prior to the event by noon. Ordering in advance provides access to an expanded menu, allows for special dietary accommodation, and supports requests for special occasions. Suite menus will remain available online until the ordering deadline.

If you are unable to place an order online, a suite representative may assist you. The same ordering deadline applies.

If no order is placed, your suite will automatically receive the Gridiron package.

CANCELLATION POLICY

Cancellations made less than twenty-four (24) hours prior to the scheduled event shall be subject to a charge equal to fifty percent (50%) of the total food order. In the event the Minnesota Vikings cancel an event after gates have opened, all food and beverage orders shall be prepared and billed in full. If the event is canceled prior to gate opening, no charges will be assessed.

EVENT DAY MENU

Additional food and beverage items may be ordered from our Event Day Menu. This menu will be available in your suite, and orders may be placed directly through your assigned suite attendant.

ALCOHOL SERVICE POLICY – SUITES

Aramark is the sole licensed provider authorized to sell, serve, or distribute liquor, beer, and wine at U.S. Bank Stadium. The introduction or removal of alcoholic beverages from the venue by guests is strictly prohibited. Pursuant to Minnesota state law, alcoholic beverages may not be sold or consumed by any individual under the age of twenty-one (21).

Aramark's alcohol service and awareness policies shall be strictly enforced. By law, alcoholic beverages may not be served to minors or to any individual who appears visibly intoxicated. Aramark reserves the right to refuse alcohol service to any person at its sole discretion.

Suite holders and their representatives are responsible for monitoring and controlling alcohol consumption within the suite. Failure to comply with this policy may result in liability to the suite holder.

Questions or concerns regarding this policy should be directed to the Suite Administrator.

PERSONALIZED SERVICE

A suite attendant will be assigned to deliver food and beverage orders, place additional orders upon request, and assist with maintaining the suite throughout the event. Guests who wish to have a dedicated suite attendant exclusively assigned to their suite for the duration of the event should contact their Suite Administrator.

Private bartender service is also available to open and serve beverages for a fee of $350.

ADMINISTRATION CHARGE & SALES TAX

All food and beverage purchases are subject to an 18% administration charge. This administration charge is not a tip, gratuity, or service charge provided to service staff; however, a portion of the charge is distributed to certain service employees as supplemental wages.

All food, beverages, and related services are additionally subject to all applicable state and local sales taxes.

Our culinary team has curated a variety of menu selections on three Game Day Package options that can be ordered for your suite. **BLITZ**, **GRIDIRON**, and **BUILD YOUR OWN**.

Perhaps you are looking for something more personalized, or want to take your package to the next level? Our **À LA CARTE MENUS** give you the flexibility to customize and enhance your food and beverage experience, creating a menu tailored to your guests and occasion. Now featuring a full selection of freshly prepared sushi, there are even more ways to elevate your suite experience.

Make game day unforgettable with our **ULTIMATE GAME DAY EXPERIENCE**, featuring crowd-pleasing favorites such as Surf & Turf Sliders, a Tomahawk Butcher Board, and other chef-curated selections delivered throughout the event.

To help make your game day experience unforgettable, all package and À La Carte orders must be submitted at least **10 business days before the event**. Ordering in advance ensures our culinary team can deliver an exceptional experience tailored to you and your guests.

BLITZ

AT DOORS

ASSORTED SNACKS
Gardetto's | Kettle Chips | Caramelized Onion Dip | Mixed Popcorn (select one)
Popcorn Choices: Parmesan & Garlic, Cinnamon Toast, Sour Cream & Chives, Ranch, Pickle, White Cheddar, Southwest Jalapeño

SEASONAL FRUIT DISPLAY
Cantaloupe | Honeydew | Pineapple | Grapes | Berries

ARTISAN CHARCUTERIE & CHEESE
Prosciutto | Salami | Mortadella | Pickles | Smoked Gouda | Cheddar | Brie
Cotswold | Pepperjack | Stone Ground Mustard | Cracker Basket

HEIRLOOM CAPRESE SALAD
Fresh Mozzarella | Basil | Tomatoes | Olive Oil | Balsamic Glaze | Sea Salt

ITALIAN SANDWICH
Pepperoni | Capicola | Pastrami | Prosciutto | Provolone | Pepperoncini Relish
Mustard Aioli | Herb Bread

BEFORE KICKOFF

STEAKHOUSE BURGER SLIDERS
Premium Brisket Burgers | Tillamook Cheddar | Sautéed Onions
Chef Crafted Pickles | Hawaiian Buns

ALL BEEF HOT DOGS
Onions | Sauerkraut | Buns

BEFORE HALFTIME

MAC & CHEESE
Smoked Gouda Cheese Sauce | Cavatappi | Garlic Breadcrumbs

DRY RUB ROASTED CHICKEN WINGS
Buffalo Sauce | Buttermilk Ranch Dressing

TOUCHDOWN BROWNIES
Chocolate Sauce | Caramel Sauce | Fresh Whipped Cream

GRIDIRON

AT DOORS

ASSORTED SNACKS
Gardetto's | Kettle Chips | Caramelized Onion Dip | Mixed Popcorn (select one)
Popcorn Choices: Parmesan & Garlic, Cinnamon Toast, Sour Cream & Chives, Ranch, Pickle, White Cheddar, Southwest Jalapeño

SEASONAL FRUIT DISPLAY
Cantaloupe | Honeydew | Pineapple | Grapes | Berries

ARTISAN CHARCUTERIE & CHEESE
Prosciutto | Salami | Mortadella | Pickles | Smoked Gouda | Cheddar | Brie
Cotswold | Pepperjack | Stone Ground Mustard | Cracker Basket

SHRIMP COCKTAIL
Lemon Wedges | Spicy Cocktail Sauce

BEFORE KICKOFF

VON HANSON'S SMOKED BRATS
Onions | Sauerkraut | Buns

CHICKEN FAJITAS
Peppers | Onions | Mango Salsa | Flour Tortillas

RUEBEN EGG ROLLS
Corned Beef | Sauerkraut | Swiss Cheese | 1000 Island Dressing

BEFORE HALFTIME

DRY RUB ROASTED CHICKEN WINGS
Buffalo Sauce | Buttermilk Ranch Dressing

PRETZELS & CHEESE
Bavarian Pretzel Sticks | Cheese Sauce | Pico de Gallo

OREO COOKIE DIP
Oreo Cookies

BUILD YOUR OWN

PACKAGE INCLUDES: Gardetto's | Kettle Chips | Caramelized Onion Dip
Mixed Popcorn (select one)
Popcorn Choices: Parmesan & Garlic, Cinnamon Toast, Sour Cream & Chives, Ranch, Pickle, White Cheddar, Southwest Jalapeño

AT DOORS | SELECT 4:

SEASONAL FRUIT DISPLAY
Cantaloupe | Honeydew | Pineapple | Grapes | Berries

ARTISAN CHARCUTERIE & CHEESE
Prosciutto | Salami | Mortadella | Pickles | Smoked Gouda | Cheddar | Brie
Cotswold | Pepperjack | Stone Ground Mustard | Cracker Basket

CHEF SALAD
Ham | Turkey | Hard Boiled Eggs | Tomatoes | Red Onions | Cucumbers
Carrots | Buttermilk Ranch Dressing | French Dressing

COBB SALAD
Grilled Chicken | Carrots | Tomatoes | Hard Boiled Eggs
Blue Cheese Crumbles | Buttermilk Ranch Dressing | Balsamic Vinaigrette

VEGETABLE CRUDITÉ
Celery | Carrots | Asparagus | Cucumbers | Carnival Cauliflower
Sweet Peppers | Tomatoes | Buttermilk Ranch Dressing | Pumpkin Hummus

SHRIMP COCKTAIL
Lemon Wedges | Spicy Cocktail Sauce

HEIRLOOM CAPRESE SALAD
Fresh Mozzarella | Basil | Tomatoes | Olive Oil | Balsamic Glaze | Sea Salt

ITALIAN SANDWICH
Pepperoni | Capicola | Pastrami | Prosciutto | Provolone | Pepperoncini
Relish | Mustard Aioli | Herb Bread

DILL PICKLE DIP
Naan

BUILD YOUR OWN

PACKAGE INCLUDES: Gardetto's | Kettle Chips | Caramelized Onion Dip | Mixed Popcorn (select one)

Popcorn Choices: Parmesan & Garlic, Cinnamon Toast, Sour Cream & Chives, Ranch, Pickle, White Cheddar, Southwest Jalapeño

BEFORE KICKOFF | SELECT 3:

VON HANSON'S SMOKED BRATS
Onions | Sauerkraut | Buns

BRAISED SHORT RIBS
Buttermilk Mashed Potatoes | Seasonal Vegetables

ARTICHOKE CHICKEN
Mushrooms | Baby Carrots | Fingerling Potatoes

TUNA POKE WRAP
Spinach Wrap | Avocado Ranch | Arugula | Daikon Radish | Carrots

STEAKHOUSE BURGER SLIDERS
Premium Brisket Burgers | Tillamook Cheddar
Sautéed Onions | Chef Crafted Pickles | Hawaiian Buns

MUSHROOM DEMI MEATBALLS
Button Mushrooms | Beef Demi

DECONSTRUCTED SMOKED PORK SLIDERS
Smokey BBQ | Hawaiian Buns

BEFORE HALFTIME | SELECT 1:

MAC & CHEESE
Smoked Gouda Cheese Sauce | Cavatappi | Garlic Breadcrumbs

DRY RUB ROASTED CHICKEN WINGS
Buffalo Sauce | Buttermilk Ranch Dressing

PRETZELS & CHEESE
Bavarian Pretzel Sticks | Cheese Sauce | Pico de Gallo

DESSERT | SELECT 1:

OREO COOKIE DIP
Oreo Cookies

TOUCHDOWN BROWNIES
Chocolate Sauce | Caramel Sauce | Fresh Whipped Cream

APPLE DUMPLINGS
Caramel Sauce | Fresh Whipped Cream

ULTIMATE GAME DAY EXPERIENCE

$6,500

AT DOORS

ASSORTED SNACKS
Gardetto's | Kettle Chips | Caramelized Onion Dip
Mixed Popcorn (select one)
Popcorn Choices: Parmesan & Garlic, Cinnamon Toast, Sour Cream & Chives, Ranch, Pickle, White Cheddar, Southwest Jalapeño

SEASONAL FRUIT DISPLAY
Cantaloupe | Honeydew | Pineapple | Grapes | Berries

ARTISAN CHARCUTERIE & CHEESE
Prosciutto | Salami | Mortadella | Pickles
Smoked Gouda | Cheddar | Brie | Cotswold | Pepperjack
Stone Ground Mustard | Cracker Basket

VEGETABLE CRUDITÉ
Celery | Carrots | Asparagus | Cucumbers
Carnival Cauliflower | Sweet Peppers | Tomatoes
Buttermilk Ranch Dressing | Pumpkin Hummus

HEIRLOOM CAPRESE SALAD
Fresh Mozzarella | Basil | Tomatoes | Olive Oil
Balsamic Glaze | Sea Salt

ITALIAN SANDWICH
Pepperoni | Capicola | Pastrami | Prosciutto | Provolone
Pepperoncini Relish | Mustard Aioli | Herb Bread

COLD SEAFOOD DISPLAY
Shrimp | Crab Claws | Lemon Wedges | Spicy Cocktail Sauce
Tuna Poke | Wonton Chips | Wasabi

BEFORE KICKOFF

MINNESOTA WALLEYE CAKES
Smashed Yukon Potatoes | Citrus Tomato Sauce

SURF & TURF SLIDERS
Beef Tenderloin | Sautéed Mushrooms | Lobster Tail
Béarnaise Sauce | Hawaiian Buns

BRISKET MAC & CHEESE
Smoked Gouda Cheese Sauce | Pickled Onions
Pickled Jalapeños | BBQ Sauce

HALFTIME

TOMAHAWK BUTCHER BOARD
Chef Choice Mashed Potatoes | Grilled Asparagus
Sautéed Mushrooms & Onions | Blueberry Demi Glaze
Fresh Baked Rolls | Butter

FOURTH QUARTER

FIRE ROASTED PIZZA
Cheese | Pepperoni

DESSERT
Oreo Dip | Touchdown Brownies | Assorted Cupcakes

A LA CARTE MENU - AT DOORS

FRUIT DIP **$200**
Vanilla Buttercream

BRUNCH BOARD **$385**
Biscuits | Sausage Gravy | Cinnamon Caramel Pull-Aparts | Mixed Berries
Assorted Muffins | Fresh Bagels | Cream Cheese

HEIRLOOM CAPRESE SALAD **$150**
Fresh Mozzarella | Basil | Tomatoes | Olive Oil | Balsamic Glaze | Sea Salt

CHEF SALAD **$150**
Ham | Turkey | Hard Boiled Eggs | Tomatoes | Red Onions | Cucumbers
Carrots | Buttermilk Ranch Dressing | French Dressing

COBB SALAD **$150**
Grilled Chicken | Carrots | Hard Boiled Eggs | Blue Cheese Crumbles
Tomatoes | Buttermilk Ranch Dressing | Balsamic Vinaigrette

TUNA POKE WRAP **$350**
Avocado Ranch | Arugula | Daikon Radish | Carrots | Spinach Wrap

CRISPY TOFU WRAP **$225**
Spring Mix | Vegetable Trinity | Garlic Hummus | Spinach Tortilla

VEGETABLE CRUDITÉ **$200**
Celery | Carrots | Asparagus | Cucumbers | Carnival Cauliflower
Sweet Peppers | Tomatoes | Buttermilk Ranch Dressing | Pumpkin Hummus

SHRIMP COCKTAIL **$250**
Lemon Wedges | Spicy Cocktail Sauce

DILL PICKLE DIP **$130**
Naan

A LA CARTE MENU - KICKOFF

CHEF'S CHOICE 8 ROLLS & 12 PIECE SASHIMI - $800.00

Sashimi - Salmon | Bluefin Tuna | Yellowtail Hamachi

CRUNCHY (2)

Shrimp Tempura | Cucumber | Kajiware Sprout | Topped with Tempura Flakes | Furikake | Spicy Mayo | Unagi Sauce

SURF N TURF (2)

Shrimp Tempura | Asparagus | Crab Mix | Topped with Seared A5 Wagyu | Spicy Mayo | Soy Glaze | Tobiko

HIGH ROLLER (2)

Bluefin Tuna | Cucumber | Avocado | Crab Mix | Topped with Bluefin Tuna | Hamachi | Salmon | Boom Sauce | Gold Flakes

SLAMMIN SALMON (2)

Shrimp Tempura | Cucumber | Avocado | Topped with Seared Salmon | Togarashi | Scallions | Tobiko
Tempura Flakes | Boom Sauce

SUSHIFLIP 8 ROLL SPECIAL - $600.00

SURF N TURF (2)

Shrimp Tempura | Asparagus | Crab Mix | Topped with Seared A5 Wagyu | Spicy Mayo | Soy Glaze | Tobiko

HIGH ROLLER (2)

Bluefin Tuna | Cucumber | Avocado | Crab Mix | Topped with Bluefin Tuna | Hamachi | Salmon | Boom Sauce | Gold Flakes

SLAMMIN SALMON (2)

Shrimp Tempura | Cucumber | Avocado | Topped with Seared Salmon | Togarashi | Scallions | Tobiko
Tempura Flakes | Boom Sauce

SPICY TUNA (2)

Spicy Bluefin Tuna Mix | Cucumber | Avocado | Lettuce

SUSHI PLATTER ADD ON
24 PIECE SASHIMI PLATTER - $400.00

Salmon | Bluefin Tuna | Yellowtail Hamachi

SUSHIFLIP CEVICHE 8 SERVINGS - $400.00

Assorted Fish (Salmon | Tuna | Yellowtail) | Diced Oranges | Cucumber | Green Onions | Red Onions | Cilantro
Kajiwara Sprout | Tobiko | Ponzu | Served in an Orange

A LA CARTE MENU - HALFTIME

BLACK ANGUS TOMAHAWK CHOP $575
Pepper Crusted | Marinated Grilled Vegetables
Chef Choice Starch | Wild Mushrooms | Chimichurri
Red Wine Demi Glaze

PRETZELS & CHEESE $150
Bavarian Pretzel Sticks | Cheese Sauce | Pico de Gallo

DRY ROASTED CHICKEN WINGS $220
Buffalo Sauce | Buttermilk Ranch Dressing

RUEBEN EGGROLLS $200
Corned Beef | Sauerkraut | Swiss Cheese | 1000 Island

SMOKED BRISKET $365
Smoky BBQ | Garlic Mashed Potatoes | Fried Onions
Sweet Corn | Fresh Baked Rolls

RED SNAPPER $380
Mashed Sweet Potatoes | Roasted Brussels Sprouts
Citrus Tomato Sauce

ARTICHOKE CHICKEN $350
Mushrooms | Baby Carrots | Fingerling Potatoes

ROASTED CORN TACOS $210
Angel Hair Cabbage | Avocado Mango Salsa
Vegan Cheese | Corn Tortillas | Flour Tortillas
Lime Wedges

OREO COOKIE DIP $140
Oreo Cookies

TOUCHDOWN BROWNIES $120
Chocolate Sauce | Caramel Sauce | Fresh Whipped Cream

APPLE DUMPLINGS $160
Caramel Sauce | Fresh Whipped Cream

EDIBLE COOKIE DOUGH $150
Birthday Cake | Chocolate Chip | Reese's Pieces

CAKE POPS $150
Assorted Flavors

CRAVEWORTHY CHOCOLATE CHIP COOKIES $75

NOTHING bundt CAKES®

BOX OF 12 $49.50
Red Velvet | Chocolate Chocolate Chip
White Chocolate Raspberry | Confetti | Lemon
Strawberries & Cream | Oreo® Cookies & Cream
Classic Vanilla | Carrot

GLUTEN FREE BOX OF 12 $59.50
Gluten Free Chocolate Chip Cookie
Gluten Free Lemon Raspberry

A LA CARTE MENU - GAME DAY

ASSORTED SNACKS — $90

Gardetto's | Kettle Chips | Caramelized Onion Dip | Mixed Popcorn (select one)

Popcorn Choices: Parmesan & Garlic, Cinnamon Toast, Sour Cream & Chives, Ranch, Pickle, White Cheddar, Southwest Jalapeño

PRETZELS & CHEESE — $175

Bavarian Pretzel Sticks | Cheese Sauce | Pico de Gallo

CHICKEN TENDERS — $225

Stadium Sauce | Buttermilk Ranch Dressing

ALL BEEF HOT DOGS — $175

Onions | Sauerkraut | Buns

MAC & CHEESE — $175

Smoked Gouda Cheese Sauce | Cavatappi | Garlic Breadcrumbs

DECONSTRUCTED SMOKED PORK SLIDERS — $175

Smokey BBQ | Hawaiian Buns

TOUCHDOWN BROWNIES — $145

Chocolate Sauce | Caramel Sauce | Fresh Whipped Cream

CRAVEWORTHY CHOCOLATE CHIP COOKIES — $75

BEVERAGES

INCLUSIVE BEVERAGES

available in each suite

AQUAFINA 20 OZ **24**

PEPSI 12 OZ **12**

PEPSI ZERO 12 OZ **12**

MOUNTAIN DEW 12 OZ **6**

STARRY 12 OZ **6**

COORS LT 16 OZ **12**

MILLER LITE 16 OZ **12**

DONA PAULA LOS CARDOS CHARDONNAY (BTL) **1**

DONA PAULA LOS CARDOS CABERNET (BTL) **1**

ADDITIONAL BEVERAGES AVAILABLE

price per 6-pack

AQUAFINA 20 OZ **$36.00**

GATORADE 20 OZ **$42.00**

PEPSI PRODUCTS 12 OZ **$40.00**

Pepsi | Diet Pepsi | Pepsi Zero | Mountain Dew | Starry
Mug Root Beer | Dr Pepper

CELSIUS **$80.00**

POPPI **$60.00**

COFFEE SERVICE **$85.00**

Keurig Machine | 6 Regular K-Cup | 6 Decaf K-Cup
6 Hot Chocolate K-Cup | Creamers & Sweeteners

WINE

WHITE & SPARKLING

Price Per Bottle

CHARDONNAY

Dona Paula Los Cardos $50.00
Josh Cellars $85.00
Rombauer $140.00
Groth $150.00
Quilt $150.00

SAUVIGNON BLANC

Dona Paula Los Cardos $50.00
The Crossing $85.00
Cloudy Bay $120.00
Comte De Chevalier Sancerre Blanc $150.00

PINOT GRIGIO

Josh Cellars $85.00

SPARKLING

La Marca Prosecco $70.00
La Marca Prosecco Rosé $70.00
Josh Prosecco $100.00
Josh Prosecco Rosé $100.00
Veuve Cliquot Yellow Label Champagne $160.00
Moet & Chandon Brut Imperial $250.00

RED

Price Per Bottle

CABERNET SAUVIGNON

Dona Paula Los Cardos $50.00
Josh Cellars $85.00
Layer Cake $90.00
Caymus $190.00

PINOT NOIR

Josh Cellars $85.00
The Calling $140.00
Our Lady of Guadeloupe $190.00

MERLOT

Columbia $85.00

MALBEC

Dona Paula Los Cardos $50.00

PREMIUM POUR COLLECTION

Price Per Bottle

Château Peyrassol Rosé, Côtes de Provence, 2025 ..... $165.00
Ca'Marcanda Vistamare, Toscana, 2025 ..... $240.00
Benanti Contrada Rinazzo, Etna Bianco, 2023 ..... $261.00
Clau de Nell Chenin Blanc, 2023 ..... $285.00
Schramsberg Vineyards Brut Rose, North Coast, 2022 ..... $345.00
Bergström Wines Pinot Noir, Le Pre du Col, 2023 ..... $375.00
Elena Walch Beyond the Clouds Chardonnay, 2023 ..... $450.00

BEER

BEER

Price Per 6-Pack

OOOH CRAFTY $85.00

- Leinenkugel's Summer Shandy
- Leinenkugel's Tropical Hazy
- Leinenkugel's Viking Voyage
- Kona Big Wave
- Blue Moon
- 805 Blonde Ale
- Peroni

I LOVE IPAS $97.00

- Blackstack Local 755
- Surly Furious

DRINK LOCAL $85.00

- Grain Belt Nordeast
- Utepils SKOLSCH
- Blackstack Pull Tabs Hazy Pale Ale
- Surly Niiice Light Lime

FRUITY & FUN $85.00

- Topo Chico Strawberry Guava
- Happy Thursday
- Twisted Tea

NO WAY IT'S N/A $50.00

- Coors Edge
- Surly Hoppy Pale
- Surly Sparkling Hop Water
- Michelob Ultra Zero
- Run Wild IPA

DOMESTIC ..... $ 72.00

- Coors Lt
- Miller Lite

SPIRITS

VODKA

$130.00 PER BOTTLE

Absolut
Absolut Flavors
- Wild Berri
- Vanilla
- Tabasco

Smirnoff

$185.00 PER BOTTLE

Tito's
Grey Goose
Absolut Elyx

TEQUILA

$165.00 PER BOTTLE

Patron Silver
Patron Reposado

$200.00 PER BOTTLE

Don Julio Blanco
Don Julio Reposado
Patron El Cielo
Patron El Alto

GIN

$130.00 PER BOTTLE

Bombay

$155.00 PER BOTTLE

Aviation
Fords

CORDIALS & LIQUERS

$110.00 PER BOTTLE

Bailey's
Kahlua
Rumchata

RUM

$130.00 PER BOTTLE

Bacardi Superior
Bacardi Flavors
- Spice
- Limon

$175.00 PER BOTTLE

Bacardi Ocho
Bacardi Black
Captain Morgan

WHISKEY

$130.00 PER BOTTLE

Pendleton Canadian
Jameson
Fireball
Fireball Apple

$165.00 PER BOTTLE

Crown Royal
Crown Royal Flavors
- Vanilla
- Blackberry
- Apple
- Peach

Pendleton Midnight Canadian
Jack Daniels

BOURBON

$130.00 PER BOTTLE

Jim Beam

$165.00 PER BOTTLE

2XO Kentucky

$185.00 PER BOTTLE

Woodford Reserve
Paul Sutton
Buffalo Trace

MIXERS

Price Per Bottle

SWEET & SOUR **$16.00**

MARGARITA MIX **$16.00**
Original | Strawberry | Purple-rita

ORANGE JUICE **$16.00**

CRANBERRY JUICE **$16.00**

GRAPEFRUIT JUICE **$16.00**

PINEAPPLE JUICE **$16.00**

ZING ZANG BLOODY MARY **$16.00**

OWENS LEMONADE **$16.00**

OWENS CHILI WATERMELON MARGARITA **$16.00**

OWENS WILD BERRY MOJITO **$16.00**

Price Per 6-Pack

CLUB SODA 7.75 OZ **$23.00**

GINGER ALE 7.75 OZ **$23.00**

TONIC WATER 7.75 OZ **$23.00**

Price Per 4-Pack

OWENS GINGER BEER **$30.00**

GARNISH TRAY **$28.00**
Lemons | Lime | Cherries | Olives | Oranges

LEMON WEDGES **$8.00**

LIME WEDGES **$8.00**

QUEEN GREEN OLIVES **$8.00**

BARTISAN GAME DAY RENTAL **$350.00**
Includes 24 Bartesian Pods
Vodka | Tequila | Rum | Whiskey

2026 NFL DRINK PACKAGES

BUBBLES BAR **$150.00**
House Champagne | Cranberry Juice | Pineapple Juice | Orange Juice | Mixed Berries

LET'S GET WHISKEY **$350.00**
Pendleton Whiskey | Grapefruit Juice | Simple Syrup | Orange Bitters

BERRY BLITZ MOJITO **$350.00**
Bacardi Silver | Owen's Wildberry Mix | Mint Leaves | Blackberries

HAIL MARY HEAT **$350.00**
Absolut Tabasco | Lemonade | Sliced Lemons

DRINK N B MARY **$350.00**
Absolut or Absolut Tabasco | Zing Zang | Lemons | Limes | Beef Sticks | Olives | Cubed Cheese | Pickles | Tabasco | Worcestershire | Tajin
*upgrade to Tito's $50.00