

# Menus



Anthology Events  
1265 Washington Boulevard  
Detroit, MI — 48226

Book Tower  
Detroit



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*Breakfast,  
Brunch,  
& Lunch*

# Breakfast

Minimum Order of 25 guests  
Served with La Colombe Coffee, Hot Tea, Juices

## *Breakfast*

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### **CONTINENTAL BREAKFAST** | *\$32 per guest*

fresh sliced fruit platter, breakfast pastries, muffins, bagels with seasonal cream cheese spreads

### **HEALTHY BREAKFAST** | *\$36 per guest*

fresh sliced fruit platter, breakfast pastries, yogurt parfaits, chia seed pudding topped with seasonal fruit, roasted vegetable strata

### **AMERICAN BREAKFAST** | *\$37 per guest*

fresh sliced fruit platter, breakfast pastries, muffins, bagels with seasonal cream cheese spreads, scrambled eggs, choice of sausage or bacon, herb roasted potatoes or cheddar polenta

## *Breakfast & Brunch Enhancements*

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### **YOGURT PARFAITS** | *\$5 per guest*

greek yogurt, fresh berries, granola

### **CHIA SEED PUDDING** (vegan) | *\$7 per guest*

raspberry coulis, fresh berries

### **BRIOCHE FRENCH TOAST** | *\$9 per guest*

cinnamon custard, sweet brioche bread, whipped cream, michigan maple syrup  
fresh berries + \$3

### **BREAKFAST MEATS** | select two - *\$9 per guest*

neuske's apple smoked bacon, pork sausage, chicken & apple sausage, turkey bacon

### **QUICHE LORRAINE** | *\$13 per guest*

smoked bacon, gruyere cheese

### **NYC BODEGA BREAKFAST SANDWICHES** | *\$15 per guest*

scrambled eggs, bacon, cheddar cheese, english muffin

### **BAGELS & LOX** | *\$12 per guest*

red onions, whipped cream cheese, capers, tomatoes, cucumbers

## *Action Station*

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### **OMELETTE STATION** | *\$22 per guest*

free range eggs made to order with chives, seasonal vegetables, french cheeses and breakfast meats

+chef attendant fee| select 4 - vegetables, 2 - cheeses, 2 - proteins

vegetables- mushrooms, onions, peppers, spinach, tomatoes, asparagus

meats- bacon, ham, italian sausage, chicken sausage

cheeses- cheddar, gruyere, chevre, feta

# Brunch | Plated & Buffet

Minimum Order of 25 guests

Served with Pastry Basket, La Colombe Coffee, Hot Tea, Juices

Buffet: \$55 per guest (Select One First Course, Two Second Courses, One Dessert)

Plated: \$60 per guest (Pre-Selected First Course, One Second Course, One Dessert)

## *First Course*

### **GREEK YOGURT**

granola, fresh fruit, agave

### **SALADE VERTE | *vegan***

bibb lettuce, radish, tarragon, blackberry

### **HOUSE SALAD | *vegan***

soft lettuces, tomatoes, shaved carrot, fennel, radish, persian cucumber, mimosa vinaigrette

### **RICOTTA TARTINE**

herb chevre, marinated mushrooms, roasted beets, charred leeks, sherry vinegar drizzle, herbs (*plated only*)

## *Second Course*

### **MORTADELLA & PEPPER RELISH SANDWICH**

house made focaccia, havarti, aioli

### **QUICHE LORRAINE**

eggs, bacon, gruyere

### **BRIOCHE FRENCH TOAST**

cinnamon custard, sweet brioche bread, whipped cream, michigan maple syrup

### **GRILLED TENDERLOIN & EGGS | +\$7 per guest**

scrambled eggs, salsa verde

### **EGGS BENEDICT | +\$3 per guest**

canadian bacon, poached egg, hollandaise, english muffin.

### **NEW YORK BENEDICT | +\$3 per guest**

corned beef, poached egg, dijon hollandaise, rye toast

## *Dessert Course*

### **CHOCOLATE GATEAUX**

Dark Chocolate Cake, Milk Chocolate Pudding, Chocolate Croutillant

### **LEMON CREAM PUFF**

Lemon Meringue, Lemon Curd, Crunch Choux, Toasted Meringue

### **RASPBERRY TART | *gluten free***

Buckwheat Shortbread, Milk Chocolate Cremeux

### **STICKY TOFFEE PUDDING | *vegan***

Date Cake, Coconut Mousse, Caramel Sauce

### **CHEESECAKE**

Key Lime, Rye Crust, Candied Lemon, Mandarin Orange

# Lunch | Plated & Buffet

Minimum Order of 25 guests

Served with Bread, La Colombe Coffee, Hot or Iced Tea, Assorted Soft Drinks  
 Buffet: \$60 per guest (Select One First Course, Two Second Courses, One Dessert)  
 Plated: \$67 per guest (Pre-Selected First Course, One Second Course, One Dessert)

## *First Course*

### **SEASONAL SOUP**

Chef's selection

### **KALE CAESAR**

roasted shallot vinagrette, parmaesan, sundried tomato, olive oil panko

### **SALADE VERTE | *vegan***

bibb lettuce, radish, tarragon, blackberry

### **ROASTED CARROT SALAD | *vegan***

pearl couscous, vadouvan, mint vinaigrette, arugula, mimolette

### **ROASTED YAMS**

whipped creme fraiche, za'atar caramel, crispy shallots.

## *Dessert Course*

### **CHOCOLATE GATEAU**

dark chocolate cake, milk chocolate pudding, chocolate croustillant

### **LEMON CREAM PUFF**

lemon meringue, lemon curd, crunch choux, toasted meringue

### **RASPBERRY TART | *gluten free***

buckwheat shortbread, milk chocolate cremeux

### **STICKY TOFFEE PUDDING**

date cake, coconut mousse, caramel sauce

### **CHEESECAKE**

key lime, rye crust, candied lemon, mandarin orange

## *Second Course*

### **ROASTED SALMON**

lemon caper vinaigrette, braised lentils

### **HANGER STEAK FRITES**

potato, maitre d' butter

### **ROASTED CHICKEN PIPERADE**

pickled, reoasted peppers, olives

### **MORTADELLA & PEPPER RELISH SANDWICH**

sharp provolone, focaccia

### **ROASTED WILD MUSHROOMS**

polenta, chili crisp

### **CAVATELLI PESTO | *vegan***

basil pesto, sundried tomato, asparagus

# Lunch | Sandwiches & Breaks

Minimum Order of 25 guests

Served with La Colombe Coffee, Hot or Iced Tea, Assorted Soft Drinks

\*All sandwiches can be adapted into boxed lunches for an additional \$4 per guest.

Includes one whole fruit, individual bagged chips, one cookie & bottled water

## Sandwich Board Display | \$34 per guest

selection of three sandwiches, mixed green salad, potato chips, and homemade cookies

### **SMOKED TURKEY BREAST**

smoked turkey, sundried tomato pesto, radish sprouts, avocado spread, havarti cheese, ciabatta

### **CURRY CHICKEN SALAD**

housemade focaccia, crisp lettuce

### **CHICKEN CAESAR WRAP**

romaine lettuce, parmesan cheese, olive oil panko

### **MUFFULETTA**

coppa, mortadella, salami, provolone cheese, olive salad, olive oil, focaccia

### **MUSHROOM BAHN MI WRAP | *vegan***

roasted & glazed maitake mushrooms, pickled carrot & daikon, sliced cucumber, cilantro

## Meetings & Breaks

### **1/2 DAY BEVERAGE (4 Hours) | \$27**

### **FULL DAY BEVERAGE (8 Hours) | \$39**

includes la colombe coffee, hot tea, assorted coca-cola products, still & sparkling water

### **COFFEE BREAK | \$13 per guest**

la colombe iced coffee, iced tea, biscotti, coffee cake, homemade cookies

### **SWEET & SALTY | \$14 per guest**

individual bags of chips and pretzels, candy & granola bars

### **HEALTH BREAK | \$15 per guest**

assorted whole fruit, trail mix, individual greek yogurt



# Reception & Dinner



# Passed Canapés

Minimum Order of 25 guests  
 Choice of Four for \$29 per guest | Choice of Six for \$44 per guest

## Vegetarian

### MUSHROOM ARANCINI

arborio rice, cheese, mushroom

### PANISSE

cornmeal fritter, spiced tomato jam

*vegan + gluten-free*

### POTATO & GRUYERE

### CROQUETTES

gruyere, whipped potato, breadcrumbs, creme fraiche, chive

### SWEET CORN FINANCIER

cilantro, tajin aioli, queso fresco

### BEETROOT TARTLET

roasted beets, sundried tomato, chive, cranberry  
*vegan*

### STUFFED GRUYERE GOUGERES

*+\$2 per guest*  
 gruyere cheese puff, truffle, ricotta

### RED PEPPER TARTINE

foccacia crostini, whipped ricotta, aleppo chile

## Seafood

### SMOKED SALMON RILLETTÉ

*+\$4 per guest*  
 bagel chip, chive, smoked trout roe

### PRAWN & PEANUT SKEWER

shrimp, peanut sauce

### SHRIMP TOAST

sriracha aioli, scallion, sesame seeds

### OYSTER ROCKEFELLER

*+\$2 per guest*  
 baked oyster, spinach, cream, bread crumbs, pecorino romano

## Poultry + Meat

### POTATO PAVE

pressed, thinly sliced potato, bacon jam

### PROSCIUTTO TARTINE

prosciutto, balsamic glaze, thyme creme fraiche

### HAM & GRUYERE PITHIVIER

puff pastry sandwich

### DUCK CONFIT PASTILLA

guindilla peppers, tomato, apricots, phyllo

### LAMB MEATBALL

meatballs in a spicy tomato sauce

### BEEF NEGIMAKI SHOYU

skewered grilled beef roll ups, shoyu sauce

### LAMB CHOPS

*+\$8 each*  
 single cut, vermouth vinegar, fine herbs, date molasses

### STEAK TARTARE

*+\$2 per guest*  
 caper, shallot, dijon, egg jam, crostini

# Market Stations

## *Market Stations*

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**IMPORTED FRENCH CHEESES & CHARCUTERIE** | *\$20 per guest*

mimolette, camembert, bayley hazen blue, mortadella, jambon bayonne, coppa  
served with candied walnuts, honey, jams & condiments, fresh fruit, baguette, selection of crackers  
*chef curated per event on availability*

**MEZZE & VEGETABLE ANTIPASTI PLATTER** | *\$18 per guest*

hummus, smoky baba ganoush, labneh, olives, pickled & roasted vegetables, grilled pita, crispy falafel

**SMOKED SALMON DISPLAY** | *\$23 per guest*

smoked salmon, chives creme fraiche, pickled shallots, melba toast

**SEAFOOD TOWER** | *\$25 per guest*

jumbo shrimp cocktail, east & west oysters, mignonette & snow crab

100 guest minimum, *chef curated per event on availability*

+king crab | MKT

+caviar | MKT

# Plated Dinner | Individual Entrées

\$83 per guest (Pre-selected First Course, Two Single Entrées)  
Chef Curated Seasonal Vegetable Included

## *Salad Course (Selection of 1)*

### **BEET & CHEVRE** | *vegetarian*

roasted red and yellow beets, chevre, shaved fennel, walnut dukkah

### **HOUSE GREENS** | *vegan*

seasonal greens, shaved fennel, carrot, persian cucumbers, cherry tomato, sherry vinaigrette

### **SHAVED BRUSSEL SPROUTS**

stracciatella, pickled sultana, marcona almonds, champagne vinaigrette

## *Main Entrées (Selection of 2)*

### *Beef Entrées*

#### **FILET AU POIVRE** | +\$5 per guest

6oz cut, seasonal vegetables, pomme puree

#### **WINE BRAISED SHORT RIB**

roasted root vegetables, polenta,  
roasted pepper demi glaze

### *Chicken Entrées*

#### **RUSTIC CHICKEN BREAST**

bone-in chicken breast, avgolemono sauce,  
braised red lentils, seasonal vegetables

#### **ROASTED CHICKEN BREAST PIPERADE**

pickled peppers, onions, charred peppers,  
polenta, seasonal vegetables

#### **ROASTED CHICKEN MADEIRA**

bone-in chicken breast, roasted wild mushrooms,  
madeira sauce, seasonal vegetables, pomme puree

### *Vegan Entrées*

#### **COCONUT & RED CURRY**

roasted cauliflower, crisp apple, sweet coconut &  
red curry sauce, fried basil, tofu

#### **LEAF WELLINGTON**

coconut creamed kale, glazed carrots wild rice,  
vegetable demi glaze

#### **RATATOUILLE**

zucchini, squash, potato and eggplant, tomato sauce.

#### **CARROT FLORET**

roasted brussels sprouts, sweet potato, roasted  
garlic pepper puree, roasted peppers, shallots, agave

### *Seafood*

#### **SCALLOPS** | +\$10 per guest

seared scallops, seasonal succotash, soft herbs,  
lemon beurre blanc

#### **ROASTED SALMON**

sweet onion soubise, butter poached sunchoke,  
wilted spinach

#### **OVEN-ROASTED SEA BASS** | +\$8 per guest

chilean sea bass, champagne beurre blanc,  
seasonal vegetables, pomme puree

# Plated Dinner | Duo Entrées

\$93 per guest (Pre-selected First Course, One Duo Entrée)  
Chef Curated Seasonal Vegetable Included

## *Salad Course (Selection of 1)*

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### **BEET & CHEVRE** | *vegetarian*

roasted red and yellow beets, chevre, shaved fennel, citrus supremes, walnut dukkah, pickles shallots

### **HOUSE GREENS** | *vegan*

seasonal greens, shaved fennel, carrot, persian cucumbers, cherry tomato, sherry vinaigrette

### **SHAVED BRUSSEL SPROUTS**

stracciatella, pickled sultana, marcona almonds

## *Main Entrées (Selection of 1)*

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### **ROASTED CHICKEN BREAST & FILET AU POIVRE**

wild mushrooms, marsala wine reduction

### **ROASTED CHICKEN & SALMON**

braised lentils, avgolemono sauce

### **PLANCHA ROASTED CHILEAN SEA BASS & FILET** | *\$10 per guest*

herb butter, champagne beurre blanc, pomme purée

### **WINE BRAISED SHORT RIB & GRILLED SHRIMP** | *\$12 per guest*

polenta, roasted pepper demi glaze

# Plated Dessert

*Dessert \$16 per guest*

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**CHOCOLATE GATEAU**

dark chocolate cake, milk chocolate pudding, chocolate croustillant

**LEMON CREAM PUFF**

lemon meringue, lemon curd, crunch choux, toasted meringue

**RASPBERRY TART | *gluten free***

buckwheat shortbread, milk chocolate cremeux

**FRUIT GATEAU**

vanilla cake, white chocolate mousse, berry mousse

**STICKY TOFFEE PUDDING | *vegan & gluten free***

date cake, coconut mousse, caramel sauce

**CHEESECAKE**

key lime, rye crust, candied lemon, mandarin orange

# Strolling Reception

Minimum Order of 50 guests

\* + \$175 chef attendant Fee Per 75 Guests

## *Carving Station\**

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### **BEEF TENDERLOIN MANHATTAN CUT** | *\$52 per guest*

horseradish sauce, natural jus, seasonal vegetables, roasted fingerlings

### **HERB-ROASTED SALMON** | *\$35 per guest*

seasonal vegetables, polenta

### **ROASTED RACK OF LAMB** | *MKT*

pomegranate lamb jus, cous cous

## *Pasta Station\* | \$26 per guest, select two*

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### **CACCABELLE POMODORO** | *vegan & vegetarian*

basil, fresh tomato

### **RIGATE ALLA VODKA** | *vegetarian*

basil, parmaesan

### **GARGANELLI ALLA NORCINA**

cream, white wine, peorino romano, nutmeg

### **CAVATELLI PESTO** | *vegan and nut-free*

basil pesto, sundried tomatoes, asparagus

## *On Ice*

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### **OYSTER STATION** | *MKT*

chef curated selection of one east & west coast oyster.

served with cocktail sauce and mignonette

+add live shucking for \$250

+3-5 per person recommended

# Strolling Reception

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## *Late Nite Snacks* | \$13 per guest. select two. Add fries \$4

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### **CONEY BAR**

all beef hot dogs, lafayette chili

### **SMOKED WINGS**

soy-pear glaze, nori ranch

### **NASHVILLE HOT CHICKEN SLIDER**

crispy fried chicken thighs, pickles, chipotle aioli, hot honey drizzle, brioche bun

### **SOFT PRETZEL & WARM CHEESE**

smoked cheddar queso and blue cheese queso

### **MINI BEEF SLIDERS**

butter-grilled brioche bun, bistro sauce, lettuce, tomato, pickle, onion

### **MOZZARELLA STICKS**

seasonal ranch, marinara

### **LAMB SLIDERS**

seasoned ground lamb, tzatziki, chermoula, cured cucumber

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## *Miniature Dessert Station* | \$28 per guest, selection of 5

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### **CHOCOLATE GATEAU**

dark chocolate cake, milk chocolate pudding, chocolate croustillant

### **LEMON CREAM PUFF**

lemon meringue, lemon curd, crunch choux, toasted meringue

### **RASPBERRY TART**

buckwheat shortbread, milk chocolate cremeux (gf)

### **FRUIT GATEAU**

vanilla cake, white chocolate mousse, berry mousse

### **STICKY TOFFEE PUDDING**

date cake, coconut mousse, caramel sauce

### **CHEESECAKE**

key lime, rye crust, candied lemon, mandarin orange

# Terrace Club

## *Breakfast | 12 guest minimum*

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**CONTINENTAL BREAKFAST | \$32 per guest**

fresh sliced fruit platter, breakfast pastries, muffins, bagels with seasonal cream cheese spreads

**ADD ON: NYC BODEGA BREAKFAST SANDWICHES | \$15 per guest**

scrambled eggs, bacon, cheddar cheese, english muffin

## *Platters | 12 guest minimum*

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**FRENCH CHEESES & CHARCUTERIE | \$24 per guest**

selection of assorted cheeses & cured meats, candied walnuts, honey, jams & condiments, fresh fruit, baguette, crackers

*chef curated per event on availability*

**MEDITERRANEAN TRAY | \$20 per guest**

grilled vegetables, olives, lebneh, hummus, warm pita, falafel

**FRESH FRUIT PLATTER | \$19 per guest**

assorted seasonal fruit

**CRUDITÉ PLATTER | \$19 per guest**

carrots, cucumber, celery, broccoli, cherry tomatoes, hummus and vegetable dip

**CHIPS & DIPS ASSORTMENT | \$22 per guest. selection of one**

Corn chips salsa, pico de gallo, salsa verde

Potato chips, French onion dip

Pita chips, spinach artichoke dip, hummus

**ADD ON****GRILLED KABOBS | priced per kabob**

LAMB | \$10

CHICKEN | \$7

BEEF | \$9

**VILLAGE SALAD | \$5 per guest, 12 guest minimum****ALMOND RICE | \$5 per guest, 12 guest minimum**

# Terrace Club

## *Sandwich Board Display* | selection of three sandwiches. \$34 per guest. 12 guest minimum

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Served with potato chips, french onion dip, corn tortilla chips, fire roasted salsa, chocolate chip Sea cookies

### **SMOKED TURKEY BREAST**

smoked turkey, sundried tomato pesto, radish sprouts, avocado spread, havarti cheese, ciabatta

### **CURRY CHICKEN SALAD**

housemade focaccia, crisp lettuce

### **CHICKEN CAESAR WRAP**

romaine lettuce, parmesan cheese, olive oil panko

### **MUFFULETTA**

coppa, mortadella, salami, provolone cheese, olive salad, olive oil, focaccia

### **MUSHROOM BAHN MI WRAP | *vegan***

roasted & glazed maitake mushrooms, pickled carrot & daikon, sliced cucumber, cilantro

# Beverages



# Beverage Package | Standard

First two hours: \$47 per guest | Additional hour: \$15 per guest  
1 Bartender : 75 guests

## Wine | select four

**BRUT ROSÉ**  
gruet 'cuvée 89' usa

**BRUT**  
gruet 'cuvée 89' usa

**SAUVIGNON BLANC**  
koha, marlborough,  
new zealand

**CHARDONNAY**  
matchbook, 'old head'  
yolo county, california

**ROSÉ**  
bieler père & fils, coteaux d'aix  
en provence, france

**PINOT NOIR**  
comtesse marion, languedoc,  
france

**CABERNET SAUVIGNON**  
hess select, north coast, california

**SANGIOVESE**  
scarpetta, 'frico' tuscany,  
italy

## Beer

**KRONENBOURG 1664**  
(DRAFT)

**BELL'S TWO HEARTED**  
(DRAFT)

**STELLA ARTOIS BOTTLE**

**LEFFE BELGIAN BLONDE**

**aval CIDER CAN**

**PERONI 0.0**

## Liquor

**TITO'S VODKA**

**CITADELLE GIN**

**BACARDI RUM**

**MYER'S DARK RUM**

**WILD TURKEY 101 RYE**

**OLD FORESTER 86 BOURBON**

**DEWAR'S 12 YR SCOTCH**

**HENNESSY VS COGNAC**

**CORAZON TEQUILA**

**CORAZON REPOSADO**

# Beverage Package | Premium

First two hours: \$61 per guest | Additional hour: \$16 per guest  
1 Bartender : 75 guests

## Wine | select four

### BRUT ROSÉ

francois montand, crémant du jura, france nv

### BRUT

francois montand, blanc de blancs, cremant du jura, france nv

### SAUVIGNON BLANC

domaine salvard, 'petit salvard' loire valley, france

### CHARDONNAY

joseph drouhin, macon-villages, france

### ROSÉ

domaine de fontsainte, gris de gris, languedoc, france

### PINOT NOIR

gaspard, loire valley, france

### CABERNET SAUVIGNON

aguinas, north coast

### GRENACHE BLEND

kermit lynch, côtes du rhône, rhône valley, france

## Beer

### KRONENBOURG 1664 (DRAFT)

### BELL'S TWO HEARTED (DRAFT)

### STELLA ARTOIS BOTTLE

### LEFFE BELGIAN BLONDE

### AVAL CIDER CAN

### PERONI 0.0

## Liquor

### GREY GOOSE VODKA

### HENDRICK'S GIN

### PLANTERAY THREE STAR RUM

### MYER'S DARK RUM

### RITTENHOUSE RYE

### BUFFALO TRACE BOURBON

### JOHNNIE WALKER BLACK LABEL SCOTCH

### PIERRE FERRAND 1840 COGNAC

### EL TESORO PLATINUM TEQUILA

### EL TESORO SINGLE BARREL REPOSADO TEQUILA

# Signature Cocktails

Two signature cocktails are included within the bar packages.  
 (+) items upcharge will be added to your bar package, per person.  
 Please contact your event manager to discuss customization

## *Mocktails*

### **MOCK MULE**

ginger beer, simple syrup, lime juice

### **BLUEBERRY LAVENDER LEMONADE**

blueberry lavender syrup, lemon juice, soda

### **CITRON CRUSH**

ghia aperitif, lemon juice, raspberry syrup, orange wheel

## *Sparkling*

### **APEROL SPRITZ**

aperol, lemon, prosecco, seltzer

### **NEGRONI SBAGLIATO**

campari, vermouth, prosecco

### **FRENCH 75**

gin, lemon, prosecco

## *Shaken*

### **COSMOPOLITAN**

vodka, lime, orange, cranberry

### **DAIQUIRI**

rum, lime, sugar

### **PALOMA**

tequila, grapefruit, lime, seltzer

### **NAKED & FAMOUS**

mezcal, lime, aperol, yellow chartreuse

### **AMARETTO SOUR**

+ \$4 per person  
amaretto, bourbon, lemon, egg white

### **LAST WORD**

+ \$5 per person  
gin, lime, maraschino, green chartreuse

### **ESPRESSO MARTINI**

+ \$6 per person  
vodka, cold brew, vanilla, espresso liqueur

## *Stirred*

### **NEGRONI**

gin, campari, vermouth

### **VIEUX CARRE**

rye whiskey, cognac, benedictine, vermouth

### **MANHATTAN**

rye whiskey, vermouth, bitters

### **OLD FASHIONED**

bourbon, demerara, bitters

### **MARTINEZ**

gin, vermouth, maraschino, bitters

### **JALISCO OLD FASHIONED**

+ \$4 per person  
reposado tequila, sugar, bitters

*Anthology*  
EVENTS