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Holiday Inn

CINCINNATI AIRPORT

1717 Airport Exchange Blvd | Erlanger | KY 41018

(859) 371-2233 www.holidayinn.com/cvg-airport

Please Note: Prices are per person. A service charge of 12.50% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 11.50% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you

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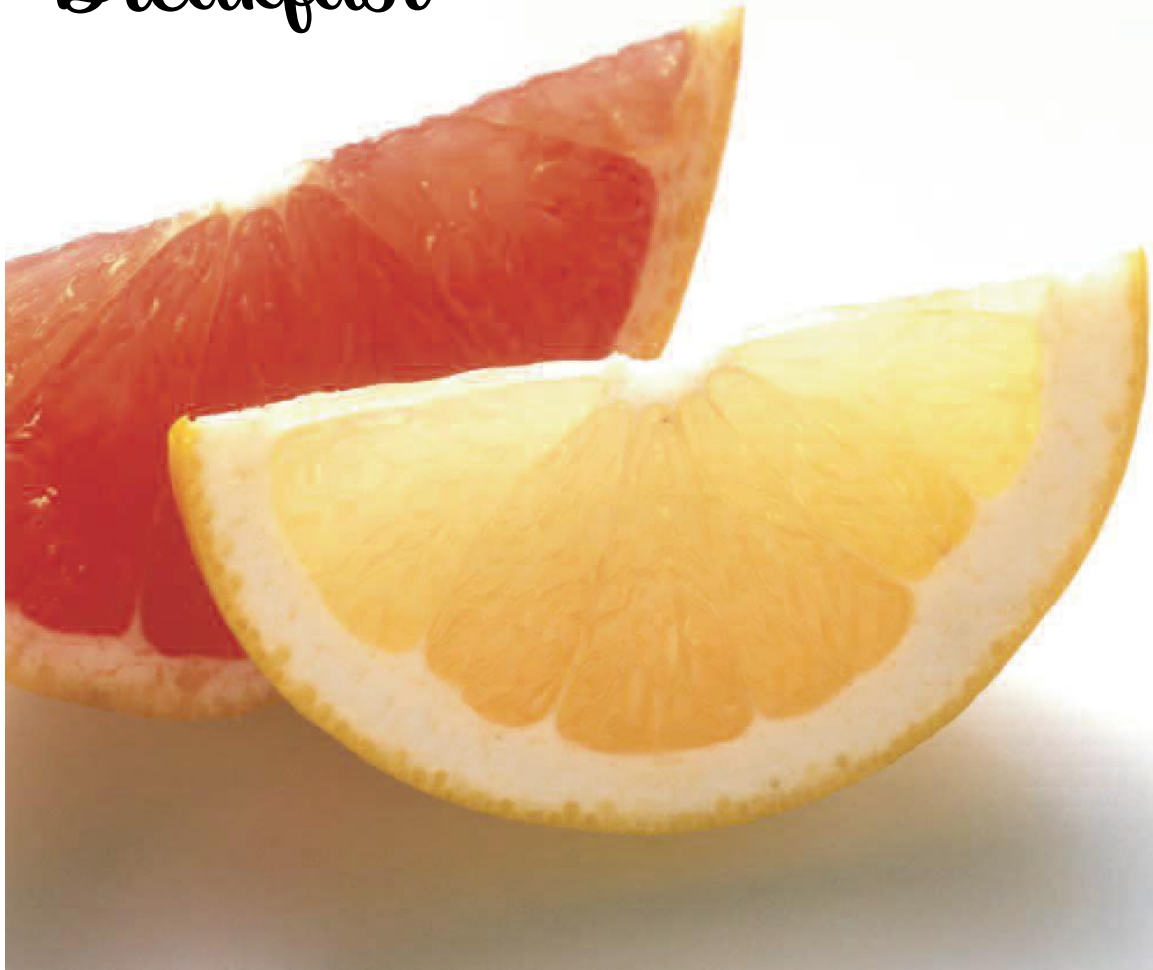
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Breakfast Plates

All breakfast entrees include baskets of breakfast breads, fruit preserves, butter and honey, freshly brewed regular & decaffeinated coffee, herbal teas, fresh orange juice

All American \$18.50

Scrambled eggs served with 2 crisp bacon or 2 country sausage and breakfast potatoes

Healthy Start \$18.50

Scrambled eggbeaters, turkey sausage and breakfast potatoes with steamed broccoli cooked in canola oil.

Classic Griddle \$17.50

Cinnamon swirl french toast with maple syrup, turkey sausage links, fruit garnish

Steak and Eggs \$28.50

5oz sirloin grilled to perfection, scramble eggs, wild mushrooms, bacon, and hash



Breakfast Breads- variety of muffins, bagels, and danishes.

Preserves- grape, strawberry, mixed berry, apple butter and sugar free

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Breakfast Buffets (minimum of 20 people)

Executive Continental \$15.50

Fresh fruit, flavored yogurts, assorted dry cereal with milk, bagels, muffins, danish, cream cheese butter and preserves

Good Morning \$18.50

Farm fresh scramble eggs, fresh fruit and berries, french toast, bacon and sausage links, breakfast potatoes assorted pastries, butter and preserves.

Sunrise \$21.00

Farm fresh scramble eggs, fresh fruit and berries, flavored yogurts and granola, assorted cereals with milk, malted waffles and warm syrup, bacon and sausage, yukon gold lyonnaise potatoes, breakfast pastries



Buffet Enhancements

Each enhancement is \$4.50 per person

- Cheese blintzes with strawberry sauce
- Yogurt & granola parfait
- Breakfast sandwiches
- Breakfast burritos
- Hard boiled eggs
- Granola & energy bars
- Oatmeal with raisins & brown sugar
- Belgian waffles with berry sauce & maple syrup
- French toast with berry sauce & maple syrup
- Turkey Sausage
- Biscuits & Gravy
- Ham Steak
- Greek yogurt

Omelet Station \$7.00 per person

Your choice of cheese, green peppers, ham, mushrooms, onions, salsa, tomatoes, bacon, sausage, spinach

Omelet chef \$30/hour

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Champagne Brunch

(minimum of 25 people)

Selection of chilled juices, coffee, decaffeinated coffee and selection of teas

2%, fat free and chocolate milk

Fresh sliced seasonal fruit

Assorted yogurts and cereals

Danish, muffins, bagels with cream cheese,
White and wheat bread, butter and preserves

Chef attended omelet station *

Prepared to order with garden vegetables, crisp bacon, sliced honey roasted
Ham, peppers and cheddar cheese

Pancakes or waffles with strawberry topping

Bacon and sausage

Crisp field greens with assorted dressing

Fresh mozzarella and tomato vinaigrette with fresh basil

Grilled breast of chicken with wild mushroom sauce

Carved beef sirloin* with bourbon cognac demi glaze

Chef's selection of fresh vegetables

Chef's selection of potatoes

A selection of sweet, delicious desserts

And of course, endless champagne throughout the brunch!

\$34.00

* Attendant required at \$50 each, based upon 1 attendant per 50 guests

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Theme Breaks (minimum 15 people, priced per person)

Bagel Bakery \$12.00

A selection of bagels- poppy seed, blueberry and plain accompanied by smoked salmon cheese spread, vegetable cream cheese and whipped cream cheese, yogurt breads and whole fruit, beverages Include chilled fruit juice, coffee (regular and decaffeinated), hot water and a selection of bigelow teas. also includes creamer and sugars

Green Break \$10.50

Granny smith apples, green grapes, cucumbers, green peppers, celery, spinach tortilla wraps, apple multi grain bars, green mints, sour cream onion chips, green tea, perrier and sprite.

Ballpark Fun \$10.50

Bags of popcorn, roasted peanuts, soft pretzels with cheese, cracker jack, soda and bottled water

Health Break \$10.50

Assorted fruit juices, granola bars, nutigrain bars, energy bars, whole fruit, vegetable tray with yogurt dip, smoothies, bottled water,

Build Your Own Trail Mix \$8.50

Chex cereal, M&M's, Nuts and assorted Dried Fruit

Head Start \$11.50

Ham, egg and cheddar cheese biscuits, sausage biscuits and sliced fresh fruit display
beverages include chilled fruit juices, coffee (regular and decaffeinated), hot water and a selection of bigelow teas. also includes creamer and sugars for coffee.

Energy Burst \$10.50

Energy bars, chocolates covered peanuts, deluxe trail mix, whole fruit, juices, energy drinks,

Mediterranean \$10.50

Pita chips, artisan breads, trio of red pepper, pesto and plain hummus, romanesco, bottled water and mineral water.

Chocoholic \$10.50

Chocolate chip cookies, chocolate covered oreos, snickers and hershey bars, chocolate dip pretzels, hot cocoa, milk, chocolate milk, bottled water, coffee and tea.

Pub Grub \$16.00

Buffalo chicken wings, popcorn, sliced italian hoagies, all beef hot dogs, nuts, beef jerky, assorted pop

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Theme Breaks (minimum 15 people, priced per person)

Comfort Break \$10.50

Cupcakes, dark chocolate and white chocolate dipped rice krispie treats, chocolate chip cookies, ice cold milk.

Tropical Break \$11.50

Fresh fruit kabobs, macadamia nut cookies, macaroons and lemon squares
beverages include individually bottled juices, coffee (regular and decaffeinated), hot water and a selection of bigelow teas. also included is creamer and sugars for coffee

Sundae Bar \$10.50

Create-your-own sundae with our rich vanilla ice cream, a luscious selection of toppings including fruits, chocolate, etc.
beverages to include coffee (regular and decaffeinated), hot water and a selection of bigelow teas. also included is creamer and sugars for coffee

All Day Beverage Package \$9.50

Unlimited regular and decaffeinated coffee, assorted sodas and bottled water



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Create Your Own Break (priced per person, per break)

Bakeries

Donuts \$3.95

Muffins and danish \$4.50

Bagels and cream cheese \$5.25

Chocolate brownies and blondies \$4.75

Selection of granola and nutri-grain bars \$4.00

Selection of cookies \$4.00

Breakfast Items

Assorted fruit yogurts \$4.00

Assortment of cold cereals and milk \$5.00

Specialty Items

Individual bags of potato chips and pretzels \$4.00

Ice cream novelties \$4.50

Candy bars \$4.00

Natural fruit juice bars \$4.50

Hot pretzels w/ ballpark mustard and cheese sauce \$5.00

Spinach / artichoke dip with tri color corn tortilla chips \$7.00

Assorted mixed nuts \$4.00 cashews \$6.00 almonds \$5.00

Chocolate dipped pretzel rods \$4.75

Beverages

Spring waters \$4.00

Flavored iced teas \$5.25

Assorted bottle juices \$4.00

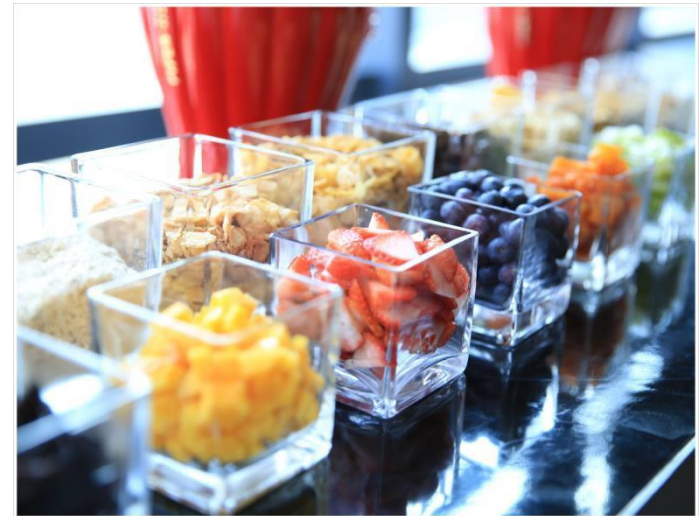
Cold fresh milk or skim \$4.00

Florida orange juice \$4.00

Assorted sodas- Coke products \$4.50

Fresh brewed coffee, decaf and selection of teas \$4.25

Fresh brewed coffee \$48 per gallon



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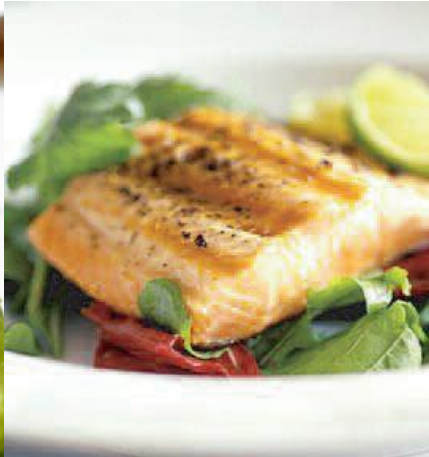
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Lunch



Lunch Greens

All items served with warm rolls & butter, water, iced tea, coffee, **a** decaffeinated coffee

Caesar Salad \$14.00

Crisp romaine and focaccia croutons

add chicken \$5.00

add shrimp \$6.00

add steak \$7.00

add salmon \$6.00

BBQ Ranch Chicken Salad \$20.00

Crumbled bacon, roasted corn, grape tomatoes, pepper jack cheese with mixed greens and a honey BBQ ranch dressing

Harvest Salad \$15.50

Mixed greens with Craisins, mandarin oranges, and toasted almonds, orange cranberry vinaigrette

Cobb Salad \$20.00

Fresh garden greens, grilled chicken breast, avocado, crumble bleu cheese, bacon, boiled egg, red wine vinaigrette dressing.

Vegetarian Antipasto Salad \$16.50

Spring mix greens, grilled peppers, portobello mushroom, roma tomato, fresh mozzarella, artichoke hearts asparagus spears, balsamic vinaigrette dressing.



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Lunch Handhelds

Served as a sandwich or wrap

Sides: Chips, Cole Slaw and Cookie

water, freshly brewed iced tea, coffee or decaffeinated coffee, hot tea

Italian Deli \$16.50

Prosciutto ham, capicola, salami, provolone cheese roast red pepper and basil pesto served on sundried tomato focaccia bread,

Chicken Club \$16.50

Grilled chicken, aged cheddar cheese, smokey bacon, crisp lettuce tomato and dijonnaise mustard on wheat hoagie roll.

Black Oak Ham and Swiss \$16.50

Smoked ham imported swiss cheese, grain mustard and greens on ciabatta bread.

Salmon BLT \$16.50

Maple glazed salmon filet served on a grilled ciabatta roll with dijon mustard, thick cut bacon, lettuce and tomato

Turkey Wrap \$16.50

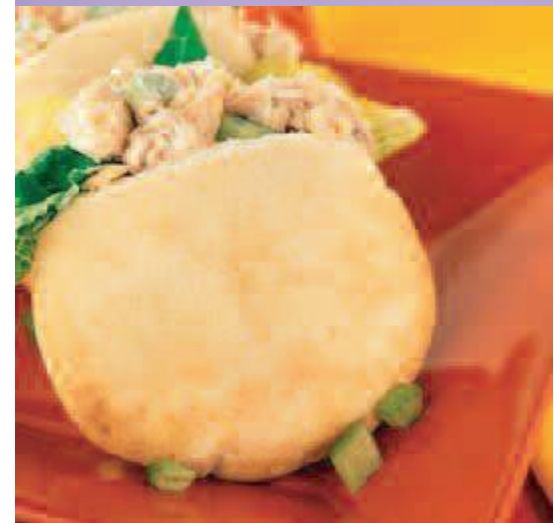
Roast turkey, lettuce, tomato, light ranch dressing in wheat wrap.

Vegetarian Wrap \$16.50

Sliced raw vegetables, spinach hummus and pesto

Sandwiches available as a box lunch for additional \$4.00 per person and include bottled soda and water

Gluten free bread available upon request



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Lunch Buffets (minimum 20 people)

All items include rolls & butter, water, iced tea, coffee, and decaffeinated coffee

Southwestern Buffet \$27.00

Tortilla soup, tomatillo mozzarella salad, cucumber cumin sour cream salad, black bean roast corn cilantro salad, tortilla chips with salsa, guacamole, sour cream, grilled chicken and flank steak, sautéed peppers and onions, warm flour tortillas, cheddar jack cheese, mexican rice and beans, cinnamon sugar crisps

Little Italy \$27.00

Minestrone soup, caesar salad, antipasto tray, meat lasagna, baked basil ziti, chicken piccata, grilled vegetables, breadsticks with marinara, tiramisu, cannoli.

Baked Potato and Salad Bar \$27.00

Crisp field greens with ranch and balsamic dressing, grilled chicken and flank steak, assorted toppings to include for Salad: croutons, cucumber, tomato, mushrooms, red onion, olives, broccoli, assorted toppings to include for baked potato: butter, sour cream, chives, bacon pieces, shredded cheese, vegetable chili, apple strudel with vanilla sauce

Country Fair Picnic \$27.00

Coleslaw, macaroni salad, fried chicken salad, hot dogs, hamburgers, chicken breasts, lettuce, tomato, onion, american, swiss and cheddar cheese, corn on cobb, potato wedges, baked beans, watermelon, brownies and cookies



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Lunch Buffets (minimum 20 people)

All buffets include rolls & butter, water, iced tea, coffee, and decaffeinated coffee

American Deli \$28.00

Coleslaw, tuna salad, potato salad, roast beef, turkey, ham, swiss, cheddar and provolone cheese, lettuce, tomato, onion, pickle, olive mayonnaise, dijon mustard, sliced breads and rolls, individual bag chips, pastry selection of day.

East Coast Deli \$28.00

Minestrone soup, tomato mozzarella salad, antipasto salad, sliced beef tenderloin, pastrami, salami, prosciutto ham, pesto chicken, portobello mushrooms and corned beef, cheddar, swiss and provolone cheese, grain mustard, tomato aioli, basil mayonnaise, rye, onion buns, focaccia and ciabatta bread., bags of chips and pretzels, New York cheesecake, and tiramisu.

American Buffet \$28.00

Fruit salad, market style salad, caesar salad

Select two: roast pork loin, roast chicken with honey dijon cream sauce, seared salmon with citrus butter sauce, top sirloin of beef,

seasonal fresh vegetables, roast red skins, rolls and butter

Southern BBQ \$29.00

Baked potato salad, coleslaw, tossed salad, pulled pork BBQ, oven roast BBQ chicken breast, broccoli cheese casserole, parsley roasted red skins, rolls and butter, chocolate peanut butter pie.

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Lunch Entrees

All entrees include fresh garden salad with assorted dressings, rolls, butter, dessert, water, iced tea, coffee, and decaffeinated coffee

Oven Roasted Breast of Chicken \$26.00

Marinated and dusted golden brown chicken breast served with bbq beurre blanc.

Roulade Chicken \$27.00

Boneless breast of chicken stuffed with spinach, sundried tomato, artichokes and feta cheese. finished with a roast red pepper sauce.

Grilled Flank Steak \$29.00

Grilled flank steak with jasmine cilantro rice and ginger snap peas

5 oz. Sirloin Steak \$36.00

Center cut stockyards beef grilled to perfection.

Applewood BBQ Pork Chops \$26.50

Chargrilled and served with caramelized apple onion chutney and bbq beurre blanc.

Seared Atlantic Salmon \$28.00

Pineapple salsa and citrus butter sauce.

Portobello Mushroom Ravioli \$23.50

Mornay cream sauce with boursin cheese.



Gluten Free

Gluten free breads and pastas are available upon request

Select one dessert from following page

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Lunch Desserts (select one)

Raspberry Brulé Cheesecake

With raspberry sauce

Double Apple Carmel Pie

Caramel sauce and cinnamon sugar

Triple Chocolate Cake

Rich chocolate cake

New York Cheesecake

With strawberry sauce and whip cream

Chocolate Chip Cheesecake

Chocolate Chip cheesecake with a chocolate crust

Lemon Swirl Cake

Tangy lemon and buttery graham crust

Petit Fours

Assortment of mini dessert

Cookies and Brownies

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Hot Hors d'oeuvres (priced per 50 pieces)

Buffalo Chicken Wings \$150

BBQ Meatballs \$100

Mini Beef Wellingtons \$200

Beef Empanada \$150

Vegetable Empanada \$150

Vegetable Spring Rolls \$150

Chicken Mango Spring Rolls \$180

Mini Chicken Cordon Bleu \$200

Coconut Shrimp \$200

Mini Crab Cakes \$200

Spanakopita \$150



Oyster Shooters- Market Price

Asparagus wrapped with Prosciutto \$140

Gourmet Finger Sandwiches \$140

assortment – egg salad, cucumber, smoked salmon

Bruschetta \$140

homemade and served with crostini's

Quesadillas \$150

choice of chicken or vegetable

Sliders

Pork \$150 Beef \$150

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DISPLAY STATIONS (priced per person)

Dry Snack Buffet \$6.00

Potato chips, pretzels, & tortilla chips served with ranch, cheese sauce & salsa

Cheese Display \$10.00

Domestic cheese display, served with crackers, garnished with fresh fruit

Vegetable Crudités \$8.00

Garden fresh raw vegetables, served with ranch and hummus

Fresh Fruit Display \$6.00

Fresh Seasonal Fruit

Antipasto Display \$10.00

Prosciutto, provolone, salami, pepperoni, smoked mozzarella, black and green olives, artichoke hearts, grilled asparagus and parmesan crostini

Grilled Vegetable Platter \$10.00

Marinated vegetables delicately grilled served with balsamic vinaigrette

Spinach Dip \$8.00

Served with pita points and tortilla chips



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CARVING STATIONS (serves 50 guests)

carver fee - \$65 per carver

one carver per 50 guests required

Beef Tenderloin \$380

Served with basil mayonnaise, whole grain mustard, horseradish cream sauce, cocktail rolls

Roasted Top Round of Beef \$350

Served with dijon mustard, seasoned mayonnaise, horseradish cream sauce, cocktail rolls

Roasted Turkey \$260

Breast of turkey house roasted to perfection, served with basil mayo and dijonaise, cocktail rolls

Baked Ham \$295

Baked with a honey glazed, served with apricot chutney and whole grain mustard, cocktail rolls

Asian Spiced Rubbed Pork \$275

Served with sweet chili and pineapple salsa.



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ACTION STATIONS (priced per person)

Minimum of 20 people and 2 stations per event

Attendant fee - \$65

one attendant per 50 guests required

Salad Station \$11.00

Cascades of romaine and spring mix lettuce
Cherry tomatoes, cucumbers, red onion, bacon bits, goat cheese, shaved parmesan, and croutons
Choice of 2 dressings

Loaded Mashed Potato Bar \$12.00

Garlic roasted mashed potato parfaits
Bacon, shredded cheddar, sour cream, chives, butter, bleu cheese

Slider Station \$15.00

Hamburgers and cheeseburgers
Onion rolls and sweet Hawaiian rolls
Kettle chips
Assorted condiments

Mexican Station \$18.00

Hard- and soft-shell tacos
Seasoned ground beef and chicken
Lettuce, tomatoes, onions, cheese, sour cream, rice, chips and salsa



Pasta Bar \$15.00

farfalle, penne, tortellini, linguini, pasta. Marinara, alfredo and pesto sauce. chicken, sausage, shrimp, mushrooms, sundried tomato, peppers, red onion, olives, artichoke hearts, spinach, garlic crostini.

Wok Station \$14.00

Szechwan beef with oyster sauce, chicken or beef chow mein, vegetable stir fry with tofu, spicy shrimp and soba noodles with black bean sauce.

Quesadilla Station \$13.00 (max of 50 guests)

quesadillas made to order with grilled chicken, shrimp, beef vegetables, salsa, black bean dip, guacamole, sour cream.

Dessert Station \$11.00

Assorted cheesecakes petit fours, dessert tarts and assorted cookies

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Plated Entrees

all entrees include market salad, vegetables, starch, and dessert served with rolls & butter, water, iced tea, coffee, and decaffeinated coffee

Salads

Market Salad (included)

Cucumbers, carrots and cherry tomatoes

Bibb Salad \$ 6.50

Mandarin oranges, toasted almonds, grape tomato.

Caprese Salad \$6.50

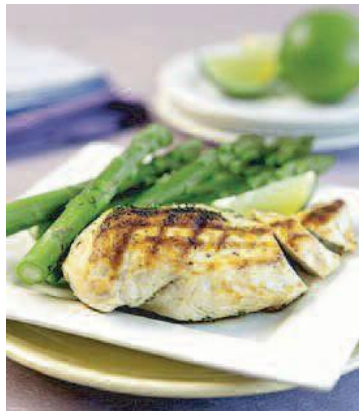
Roma tomato, fresh mozzarella, basil pesto over spring mix.

Spring Mix Salad \$5.50

Dried cherries, feta cheese, almonds, balsamic dressing

Spinach Salad \$5.50

Bermuda onion, roma tomato, warm bacon dressing.



Chicken

Roulade Chicken \$31.00

Stuffed with spinach, artichoke hearts, sundried tomato, feta cheese.

Oven Roasted Chicken Breast \$29.00

BBQ beurre blanc.

Grilled Fiesta Chicken \$28.50

Cajun spices, caramelized peppers and onions melted cheddar jack blend cheese.

Sides (select one)

baked potato, garlic mashed, parmesan herb risotto, herb wild rice blend, parsley red skins, bacon sweet potato mashed, oven roast red skins.

Vegetables (select one)

french beans almandine, zucchini oreganata, asparagus with lemon butter, spiced glazed carrots, creamed spinach, fresh vegetable medley, normandy blend, ratatouille.

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Dinner Plates

all entrees include market salad, vegetable, starch, and dessert

served with rolls & butter, water, iced tea, coffee, and decaffeinated coffee

Beef

New York Strip Steak \$49.00

12 oz.

Grilled Filet Mignon \$52.00

8 oz.

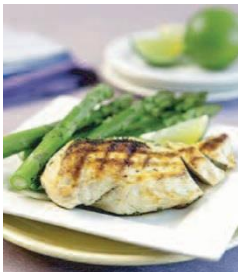
Whiskey Sirloin \$37.50

10oz

Pasta

Garden Penne Pasta \$23.00

Tuscan Chicken Penne \$28.50



Seafood

Ahi Tuna \$31.00

Sesame seared with mango salsa

Seared Atlantic Salmon \$28.50

Served with Pineapple Salsa

Blackened Tilapia \$ 26.00

Served with roma tomato relish and balsamic reduction.

Sides (select one)

baked potato, garlic mashed, herb wild rice blend, oven roast red skins, parsley steamed red skins, bacon sweet potato mashed, parmesan herb risotto,

Vegetables (select one)

french beans Almondine, zucchini oreganata, asparagus with lemon butter, spiced glazed carrots, creamed spinach, fresh vegetable medley, ratatouille, normandy blend vegetable.

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Dinner Plates

all entrees include market salad, vegetable, starch, and dessert
served with rolls & butter, water, iced tea, coffee, and decaffeinated coffee

Vegetarian

Portobello Mushroom Ravioli \$28.00

Served with mornay boursin cream sauce.

Eggplant Parmesan \$23.00

Herb marinara, parmesan and mozzarella cheese

Vegetable Lasagna \$24.00

Alfredo and basil pesto sauces

Steamed Vegetable Plate \$22.00

Zucchini, squash, carrot, peppers, broccoli, asparagus, wild rice blend and portobello mushroom.

Gluten Free

Gluten free breads and pastas are available upon request

Duo Entrees

Chicken & Filet Mignon \$56.00

Fish & Filet Mignon \$56.00

Chicken & Fish \$38.00

Sides (select one)

baked potato, garlic mashed, herb wild rice blend, oven roast red skins, parsley steamed red skins, bacon sweet potato mashed, parmesan herb risotto, creamy polenta.

Vegetables (select one)

french beans almandine, zucchini oreganata, asparagus with lemon butter, spiced glazed carrots, creamed spinach, fresh vegetable medley, normandy blend.

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Dinner Desserts (select one)

Raspberry Brulé Cheesecake

With raspberry sauce

Double Apple Carmel Pie

Caramel sauce and cinnamon sugar

Triple Chocolate Cake

Rich chocolate cake

New York Cheesecake

With strawberry sauce and whip cream

Chocolate Chip Cheesecake

Chocolate Chip cheesecake with a chocolate crust

Lemon Swirl Cheesecake

Tangy lemon and buttery graham crust

Petit Fours

Assortment of mini dessert

Cookies and Brownies



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Dinner Buffet (minimum 30 people)

served with rolls & butter, water, iced tea, coffee, and decaffeinated coffee

2 Entree Buffet \$35.00

3 Entree Buffet \$39.00

Salad Select 2

- Tossed salad
- Caesar salad
- Greek farmers salad
- Roma tomato mozzarella salad
- Tortellini adobo salad
- Antipasto salad
- Fruit salad
- Potato salad
- Fennel artichoke and asparagus Salad

Select 2 or 3 entrees

- Seared citrus salmon
- Grilled mahi mahi with mango salsa
- Grilled chicken with apple bourbon sauce
- Roast chicken with grain mustard sauce
- Stuffed chicken roulade
- Roast pork loin smokey bacon gravy
- Teriyaki grilled pork chops
- Shrimp scampi
- Oven roast BBQ chicken
- Penne pasta saltimbocca
- Sliced roast beef
- Black oak ham

Select 2 starches

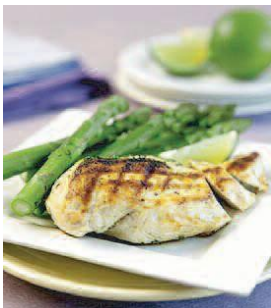
- Garlic mashed
- Roasted red skins
- Wild rice blend
- Parmesan herb risotto
- Bacon sweet potato mashed
- Three cheese macaroni
- Parsley red skins
- Baked potato with toppings

Select 1 vegetable

- Seasonal vegetable medley
- French beans almandine
- Steamed asparagus
- Ratatouille
- Broccoli au gratin
- Spiced glazed carrots
- Normandy blend
- Zucchini oreganata

Select 2 desserts

- Assorted mini 's
- Triple chocolate cake
- New York cheesecake
- Double apple caramel
- Peanut butter pie
- Raspberry Brulé cheesecake
- Coconut cream pie
- Tuxedo cake
- Italian crème cake



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Beverages

beverage prices include setup and mixes for all bars. a bartender fee will be applied at \$100 per bartender. on host bars, applicable service charge and taxes will be added. we also offer non-alcoholic wine and beer.

(priced beverage / bartender fee is not included)

HOST BAR

by the drink

call brand \$6.50

premium brand \$7.50

domestic beer \$6.00

wine (by the glass) \$7.00

imported cordials & cognacs \$8.00

assorted soda \$3.75

CASH BAR

featuring call brands liquors

cocktails \$7.00

premium & import beer \$6.75

domestic beer \$6.25

wine (by the glass) \$7.25

imported cordials & cognacs \$8.25

assorted soda \$3.75

half barrel beer (domestic) \$350.00

half barrel beer (import) \$450.00

champagne punch (pre gallon) \$60.00

non-alcoholic fruit punch (per gallon) \$35.00

screwdrivers or bloody Mary's (per gallon) \$65.00

Breakfast

Brunch

Breaks

Lunch

Reception

Dinner

Beverage

Technology

Info



Wines (priced per bottle)

SPARKLING WINES

- Cook's brut \$35
- Korbel brut \$40
- Martini & Rossi \$45
- Moet & Chandon \$90

BLUSH WINES

- Beringer White Zinfandel \$25

WHITE WINES

- Canyon Road Chardonnay \$25
- Chateau St. Jean Chardonnay \$30
- Danzante Pinot Grigio \$30
- Chateau Ste. Michelle Riesling \$30
- Starborough Sauvignon Blanc \$30

RED WINES

- Canyon Road Pinot Noir \$25
- Estancia Pinot Noir \$35
- Canyon Road Merlot \$25
- Columbia Crest Merlot \$30
- Canyon Road Cabernet \$25
- William Hill Cabernet \$30

other great wines are available, see our McKenna's wine list for more options