

BAR PACKAGES

\$100 per bartender, based on guest count

HOSTED BAR

host will be charged based on consumption according to the prices shown below

call cocktails / \$10	domestic beer / \$6	soft drinks / \$3
premium cocktails / \$11	import, premium, craft beer / \$7	sparkling or bottled water / \$3.25
super premium cocktails / \$12	house wines / \$9	assorted juices / \$3.50
martinis / add \$2/drink	premium wines / starting at \$11	red bull / \$5

CASH BAR

guests purchase their own beverages at the prices shown above, plus tax

BAR PACKAGES

two hour minimum applies

Call Brands

includes domestic and imported beer / house wine / soft drinks

2 hours / \$28

3 hours / \$35

4 hours / \$42

Premium Brands

includes domestic and imported beer / premium wine / soft drinks

2 hours / \$33

3 hours / \$41

4 hours / \$49

Domestic and Imported Beer, Wine and Soda

2 hours / \$25

3 hours / \$31

4 hours / \$37

Non Alcoholic

includes unlimited soft drinks / iced tea / assorted juices

2 hours / \$6

3 hours / \$9

CHAMPAGNE TOAST / add \$3

BRAND SELECTIONS

BEER

select five

Domestic

Bud / Bud Light /

Miller Lite / Coors Light

Imported / Craft

Heineken

Goose Island 312 Urban Wheat

Angry Orchard

Lagunitas Little Sumpin Sumpin

Two Brothers Prairie Path

Modelo Especial

Non Alcoholic

O'doul's

CALL LIQUOR

Absolut Vodka

Effen Vodka

Beefeater Dry Gin

Bacardi Silver Rum

Captain Morgan Spiced Rum

Hornitos Blanco Tequila

Dewar's White Label Scotch

Jameson Whiskey

Seagram's 7 Whiskey

Jack Daniel's Whiskey

Jim Beam White Label Bourbon

PREMIUM LIQUOR

Ketel One Vodka

Tito's Vodka

Sipsmith Gin

Bombay Sapphire Gin

Bacardi Silver Rum

Bacardi Black Rum

Olmecca Altos Plata Tequila

Johnnie Walker Black Label Scotch

Chivas Regal 12 Scotch

Jack Daniel's Whiskey

Crown Royal Whiskey

Maker's Mark Bourbon

Chambord

SUPER PREMIUM LIQUOR

Grey Goose Vodka

(Add to Call +\$4, Premium +\$2)

Knob Creek Bourbon (on consumption)

please inquire for premium wine selections.

prices are per guest unless otherwise indicated. current sales tax and 3% service charge applies to all food and beverage. prices and availability subject to change. Jun-19

Water Tower Place, Level 7 | 835 North Michigan Avenue | Chicago, IL 60611 | 312.631.2001 | harrycarays.com

PREMIUM WINES

BENVOLIO PINOT GRIGIO

Friuli Grave region of Italy, translates to "Well Wisher" 100 % Pinot Grigio
Vibrant & fresh on the palate. Nice acidity with flavors of peach, citrus, and floral notes
Food Pairings: Salads, grilled vegetables, caprese, pesto chicken

KENDALL-JACKSON VINTNERS RESERVE ROSE

75% Pinot Noir, 23% Syrah, 2% Grenache
A gorgeous hue of pale pink, jumps out of the glass with crisp grapefruit, strawberry and white floral notes. Aromas of fresh cut watermelon, hibiscus, and apricot
Food Pairings: Fish, goat cheese

KENDALL-JACKSON SAUVIGNON BLANC

Sourced from Jackson Estate Vineyard in Lake County, Mendocino, Sonoma, and Santa Barbara
93% Sauvignon Blanc, 5% Semillon, 2% Viognier (blended to add layers and texture)
Bright acidity with flavors of lemongrass, ripe melon, pineapple, and grapefruit
Food Pairings: Salads, bruschetta, calamari, raw bar

KENDALL-JACKSON CHARDONNAY

Vintners Reserve 100% Chardonnay
Tropical fruit flavors, pineapple, mango, papaya, citrus, with vanilla and honey (not very oaky)
Food Pairings: Chicken Vesuvio, carving station turkey, pork loin, crab stuffed shrimp, grilled halibut

CAMBRIA KATHERINE'S CHARDONNAY

77% Sonoma County 23% Santa Barbara County 100% Chardonnay
Pink grapefruit, tangerine, pineapple, white peach, citrus blossom, and apple favors are balanced by subtly oak spice and bright acid.
Food Pairings: Cracked crab with drawn butter

LA CREMA MONTEREY PINOT NOIR

Monterey 100% Pinot Noir
Aromas of black plum, cherry, rhubarb and hints of earth, Red plum, raspberry and blood orange are underpinned by distinctive Riverstone. Plush and textured with juicy balanced acidity.
Food Pairings: Filet Mignon, London Broil, pastas with hearty sauces

MURPHY-GOODE RED BLEND

97% Merlot, 3% Cabernet, California appellation
Black cherry, blueberry, blackberry, toasty oak, mild tannins
Food Pairings: Filet Mignon, London Broil, pastas with hearty sauces

MURPHY-GOODE CABERNET

86% Cabernet, 10% Petit Verdot, 4% Merlot (blended for softness and silky texture)
Dark berries, cassis, chocolate, and rich tannins
Food Pairings: New York strip, Rib Eye, Lamb Chops, Oreganato