

# BANQUET MENU

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GRAB THE  
DAY BY  
THE HORNS

BREAKFAST MENU

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# BREAKFAST BUFFET

INCLUDES SEASONAL SLICED FRESH FRUITS AND BERRIES, FRESHLY SQUEEZED JUICES,  
FORT WORTH'S AVOCA COFFEE ROASTERS REGULAR AND DECAFFEINATED COFFEE, AND ASSORTED TEAS

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## ▷▷ CONTINENTAL BREAKFAST

house-made granola and greek yogurt  
selection of cereals with a variety of milk  
assorted fresh baked pastries and breads with house-made jams

## ▷▷ RHINESTONE COWBOY

house-made granola and greek yogurt  
assorted mini quiche  
avocado toast  
farmers' market salad  
assorted fresh baked pastries and breads with house-made jams

## ▷▷ RANCH HAND BREAKFAST

house-made granola and greek yogurt  
local scrambled farm eggs  
black pepper bacon  
country ham  
red breakfast potatoes  
buttermilk biscuits, house-smoked sausage gravy  
assorted fresh baked pastries and breads with house-made jams

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»» CONTINUE



# BREAKFAST BUFFET

INCLUDES SEASONAL SLICED FRESH FRUITS AND BERRIES, FRESHLY SQUEEZED JUICES,  
FORT WORTH'S AVOCA COFFEE ROASTERS REGULAR AND DECAFFEINATED COFFEE, AND ASSORTED TEAS

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## ▷▷▷ TACO BAR

local scrambled farm eggs  
red breakfast potatoes  
black pepper bacon  
smoked breakfast sausage  
chorizo  
salsa verde, pico, avocado smash, lime crema, smoked tomato salsa  
micro cilantro, pickled red onions, pickled fresno chiles  
shredded local cheddar cheese, pepper jack cheese, queso fresco  
flour and corn tortillas

## ▷▷▷ STEAK & EGGS

house-made granola and greek yogurt  
local farm eggs your style  
red breakfast potatoes  
wood-grilled flank steak, Texas hot sauce hollandaise  
flour and corn tortillas  
assorted fresh baked pastries and breads with house-made jams





# BREAKFAST ENHANCEMENTS

ONLY AVAILABLE AS AN ADD-ON TO BUFFET.

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WHOLE FRESH FRUIT

ASSORTED GREEK YOGURTS

INDIVIDUAL GREEK YOGURT PARFAITS WITH SEASONAL FRESH BERRIES AND GRANOLA

DONUT WALL WITH A VARIETY OF LOCALLY MADE ARTISAN DONUTS

GRISTMILL OATMEAL

maple syrup, bananas, brown sugar, honey, whipped butter, raisins, chocolate chips, candied pecans, cream

BREAKFAST TACO

flour tortillas, local farm eggs, cheese, choice of sausage, or black pepper bacon

SEASONAL SLICED FRESH FRUITS AND BERRIES PLATTER

BREAKFAST BISCUIT SANDWICHES

buttermilk biscuits, local farm eggs, cheese, country ham

FRESH SMOOTHIES

assortment of fresh fruit and vegetable smoothies

ADD PROTEIN POWDER





# BREAKFAST ENHANCEMENTS

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## ▷▷▷ OMELETTES & EGGS

local farm eggs, black pepper bacon, country ham, chorizo, flank steak, local tomatoes, roasted mushrooms  
caramelized onions, fire-roasted poblano peppers, avocado, spinach, arugula, basil, cilantro, smoked salsa  
cheddar cheese, pepper jack cheese, baby swiss cheese, queso fresco, Texas herb goat cheese

## ▷▷▷ CHICKEN & WAFFLES

buttermilk waffles, fried chicken tenders, black pepper bacon, house-smoked sausage gravy  
maple syrup, local honey, whipped butter, chopped chives

## ▷▷▷ CHILAQUILES

corn tortillas, chorizo, red chili salsa, local farm fried egg  
avocado crema, smoked tomato salsa, fresh cilantro

## ▷▷▷ CAST IRON GRIDDLE

buttermilk pancakes, Texas french toast, seasonal fresh glazed fruit, fresh berries, candied pecans  
maple syrup, local honey, whipped butter, vanilla whipped cream

## ▷▷▷ BREAKFAST CARVING\*

cast iron crisp smoked pork belly, house-smoked ham, whole smoked salmon

\*Chef attendant required. For a minimum of two hours. One attendant per 75 guests.



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ROUND UP  
THE POSSE

BREAK MENU

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# BREAKS

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## ▷▷▷ MILK & COOKIES

assorted cookies, whole milk, chocolate milk, strawberry milk, mexican chocolate milk

## ▷▷▷ SPARKLE & POP

prosecco, frios frozen fruit pops

## ▷▷▷ RODEO CLOWN

smoked nuts, kettle corn, mini funnel cake, cotton candy, assorted candy

## ▷▷▷ CHIPS, DIPS & SIPS

smoked tomato salsa, white queso, roasted onion dip, blue corn tortilla chips, house-made potato chips  
lemonade and sweet tea bar

## ▷▷▷ BOOZY SWEET TREATS

MILKSHAKE BAR: assorted liqueurs, ice creams, syrups, soda toppers, sprinkles  
toppings, freshly made donut holes

## ▷▷▷ HEALTHY "ISH" BREAK

trail mix with and without chocolate chips, sliced fresh fruit with chocolate and caramel dips, energy bars  
oatmeal raisin cookies

## ▷▷▷ TEXAS STATE FAIR

kobe beef mini corn dogs, smoked chicken legs, kettle corn, caramel apples  
assorted bottles of vintage soda

## ▷▷▷ 80S AFTER-SCHOOL SNACK

house-made ritz crackers and whipped cheese, ants on a log, pinwheels, pizza rolls, cheese balls  
ice cream cone cupcakes, little debbie's brownies, adult juice boxes (make them boozy!)\*

## ▷▷▷ IT'S 5 O'CLOCK SOMEWHERE

mini barbacoa street tacos, gulf lump crab stuffed baby tomatoes  
country fried green tomatoes, brisket burnt ends in a savory cone  
mini ranch waters, mini tito's bloody mary, mini old fashioned, mini margaritas\*\*

\*Speak directly to your Sales Manager for pricing.

\*\*Bartender required. For a minimum of two hours. One bartender per 75 guests.





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SEE YOU AT  
HIGH NOON

LUNCH MENU

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# LUNCH BUFFET

INCLUDES FORT WORTH'S AVOCA COFFEE ROASTERS FRESHLY BREWED ICED TEA.

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## ▷▷▷ PICNIC LUNCH

deviled eggs

mixed greens, tomatoes, candied pecans, roasted shallot-balsamic vinaigrette

grilled eggplant, fire-roasted tomatoes, seasonal roasted vegetables, marinated olives, feta cheese

bacon potato salad

assorted deli meats and local cheeses

house-made aiolis and mustards, condiment tray

house-made potato chips

spinach tortillas

artisan-made breads

assorted cookies and brownies

## ▷▷▷ LITTLE ITALY

caesar salad, pink peppercorn, brioche croutons, shaved parmesan

caprese salad, local mozzarella cheese, Texas olive oil, balsamic glaze, basil

braised short rib, roasted local mushrooms, gemelli pasta, gremolata, pan sauce ragout

smoked eggplant parmesan, angel hair pasta

chicken cacciatore, penne pasta, garlic knots

cannoli stuffed with sweet italian cream

olive oil cake, hazelnuts, whipped ricotta cream

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# LUNCH BUFFET

INCLUDES FORT WORTH'S AVOCA COFFEE ROASTERS FRESHLY BREWED ICED TEA.

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## ▷▷ THE COUNTRY ROAD

wedge lettuce, spiced croutons, black pepper bacon, roasted tomatoes, blue cheese, chives

fried chicken and chicken-fried steak, house-smoked sausage gravy

shrimp and gristmill goat cheese grits

buttery herb mashed potatoes

three cheese mac & cheese

local seasonal vegetable mix

yeast rolls, whipped butter

banana pudding, seasonal fresh fruit pie

## ▷▷ STOCKYARDS

little gem lettuce, spinach, frisée, candied pecans, tomatoes, red onions, cracked peppercorn ranch

red cabbage slaw, napa cabbage, red onions, carrots, creole vinaigrette

house-smoked prime brisket

house-smoked pork ribs

bbq roasted chicken

Texas whiskey bbq sauce

cowboy beans

red potato salad

house-made pickles

buttery green beans and crispy bacon

grilled and chilled corn salad

Texas toast, jalapeño cornbread, honey whipped butter

seasonal cobbler, peach pie





# LUNCH PLATED

INCLUDES FORT WORTH'S AVOCA COFFEE ROASTERS FRESHLY BREWED ICED TEA.

PLEASE SELECT ONE FROM EACH COURSE. IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL.

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## »»» STARTER

### TORTILLA SOUP

rotisserie chicken, avocado, cilantro, queso fresca, lime

### BEER, BACON & BEAN SOUP

crema, green onions, crispy bacon

### CREAMY SPICED CAULIFLOWER SOUP

chives, Texas olive oil

### CAESAR SALAD

pink peppercorn, brioche croutons, shaved parmesan

### BIBB SALAD

pickled red onions, local pecan white cheddar cheese, fig vinaigrette

### LITTLE GEM WEDGE

chives, black pepper bacon, Texas blue cheese, red tomatoes, black peppercorn ranch

### FARMSTAND SALAD

little gem lettuce, spinach, frisée, candied pecans, tomatoes, red onions, choice of dressing

## »»» ENTRÉE

### BRICK-ROASTED HALF CHICKEN

local mushrooms, cipolini onions, golden potato hash, brown butter pan sauce

### SLOW-SMOKED BBQ PORK RIBS

Texas honey bbq sauce, three cheese mac & cheese, bacon-red potato salad

### PECAN SMOKED SALMON

purple sweet potato purée, local seasonal vegetable mix, hot honey chili butter

### CHICKEN-FRIED STEAK

buttery herb mashed potatoes, smoked sausage gravy, local seasonal vegetable mix

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# LUNCH PLATED

INCLUDES FORT WORTH'S AVOCA COFFEE ROASTERS FRESHLY BREWED ICED TEA.

PLEASE SELECT ONE FROM EACH COURSE. IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL.

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## ▷▷ DESSERT

TEXAS SHEET CAKE

SEASONAL FRESH FRUIT COBBLERS

PECAN PIE

SEASONAL FRIED PIES

MEXICAN BREAD PUDDING

RED VELVET CAKE

FLAN





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MOSEY  
AROUND Y'ALL

HORS D'OEUVRES

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# HORS D'OEUVRES

ALL ITEMS MUST BE ORDERED IN QUANTITIES OF 25. MAY BE BUTLER PASSED OR DISPLAYED.

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## ▷▷▷ COLD

BLT DEVILED EGGS, black pepper bacon, baby tomato, microgreens

SMOKED TOMATO JAM TARTLET, Texas herb goat cheese

LOCAL MUSHROOM CROSTINI, lemon herb aioli

SMOKED GULF OYSTERS, seasonal fresh fruit salsa

TEXAS BEEF TARTARE, fried shallots, fried capers, rustic white bread

HOUSE-SMOKED SALMON, cucumber, sun-dried tomato whipped cream cheese, everything spice

CRAB SALAD, stuffed baby heirloom tomatoes

SMOKED DUCK SALAD, endive spoon

TEXAS CEVICHE SHOOTER, pickled fresno chiles, avocado smash, micro cilantro

BLACK & BLUE BEEF TENDERLOIN, local blue cheese aioli, micro basil, toast point

## ▷▷▷ HOT

SWEET CORN HUSHPUPIES, comeback sauce

AKAUSHI SLIDERS, gouda cheese, house-made pickles, tomato jam, dijonnaise

SHISHITO PEPPER CRAB DIP, house-made crackers

CHICKEN-FRIED OYSTERS, chipotle butter, pickled mango pico, cumin crème fraîche

SWEET TEA MARINATED FRIED GREEN TOMATOES, chow chow relish, Texas kicked ranch sauce

BROKEN ARROW RANCH VENISON, dried toast, charred green tomato relish, green goddess sauce

SMOKED RABBIT SAUSAGE, shiner bock creole mustard, house-made crackers

MINI GULF LUMP CRAB CAKES, creole mustard aioli

SMOKED CHICKEN QUESADILLAS, cilantro pesto

MINI TACOS, chef's choice

BACON WRAPPED STUFFED JALAPEÑOS

MINI PHEASANT POT PIE





# RECEPTION STATIONS

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## ▷▷ MEAT & CHEESE

house-made and locally sourced charcuterie, local cheeses, pickled vegetables, candied pecans  
house-made crackers, honeycomb

## ▷▷ SEAFOOD CHILL

jumbo prawns, crab claws, oysters, cowboy butter sauce, tabasco cocktail sauce, chipotle remoulade

## ▷▷ WOOD-FIRED GRILLED CHILLED VEGETABLES

balsamic reduction, creole vinaigrette

## ▷▷ ELOTE

grilled corn on or off the cob, queso listo, Texas hot sauce, crema, queso fresco, elote spice, lime

## ▷▷ FARMSTAND SALAD BAR

little gem lettuce, spinach, frisée, candied pecans, tomatoes, red onions, cheddar cheese  
black pepper ranch, creole vinaigrette

## ▷▷ WEDGE SALAD BAR

iceberg lettuce, spiced croutons, black pepper bacon, olive oil preserved tomatoes, local blue cheese  
cracked black pepper ranch, preserved lemon vinaigrette

## ▷▷ RADIATORE PASTA MAC & CHEESE BAR

local three cheese fondue, smoked crispy pork belly, tasso ham, chives, buttery bread crumbs

## ▷▷ MASHED OR BAKED POTATO BAR

roasted garlic whipped butter, sour cream, shredded local cheddar cheese, white queso, bacon burnt end crumbles  
chopped cilantro, scallions, crispy onions, sun-dried tomatoes

## ▷▷ AVOCADO SMASH

chef's choice toppings, blue corn tortillas, smoked salsa

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# RECEPTION STATIONS

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## ▷▷ SHRIMP & GRITS

gristmill Texas herb goat cheese grits, smoked tomato sauce, garlic shrimp

## ▷▷ STREET TACO

barbacoa beef, pulled pork, blackened shrimp, red cabbage slaw, pickled onions, pickled fresno chiles  
lime crema, pico, cilantro, cauliflower and corn tortillas

## ▷▷ HOUSE-MADE SAUSAGE

rabbit sausage, alligator andouille sausage, smoked jalapeño sausage, shiner bock creole mustard  
pickled vegetables, crackers

## ▷▷ SWEET TREATS

chef's choice of assorted mini desserts



# RECEPTION CARVING STATION

CHEF ATTENDANT REQUIRED. ONE ATTENDANT PER 75 GUESTS.

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- ▷▷▷ STEAMSHIP ROUND  
SERVES APPROXIMATELY 100 GUESTS  
roasted garlic jus, horseradish cream, yeast rolls
  - ▷▷▷ SLOW ROASTED TURKEY  
cilantro lime jus, seasonal compote, yeast rolls
  - ▷▷▷ FENNEL CURED PORK LOIN  
apple cider glaze, yeast rolls
  - ▷▷▷ ANCHO-ROUND ROCK HONEY BONE-IN HAM  
sarsaparilla glaze, yeast rolls
  - ▷▷▷ ASSORTMENT OF SMOKED SAUSAGES  
Texas whiskey bbq sauce, house-made pickles, Texas toast
  - ▷▷▷ HOUSE-SMOKED SALMON  
herb butter, seasonal chutney, yeast rolls
  - ▷▷▷ SMOKEHOUSE BRISKET & PORK RIBS  
Texas whiskey bbq sauce, cornbread
  - ▷▷▷ SMOKED BRISKET  
Texas whiskey bbq sauce, house-made pickles, Texas toast
  - ▷▷▷ HERB-CRUSTED SMOKED PRIME RIB  
roasted garlic demi, horseradish cream, yeast rolls
  - ▷▷▷ BLACK PEPPER-CRUSTED TENDERLOIN  
green peppercorn sauce, yeast rolls
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GOOD  
EVENING  
FOLKS

DINNER MENU

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# DINNER BUFFET

INCLUDES FORT WORTH'S AVOCA COFFEE ROASTERS FRESHLY BREWED ICED TEA.

PLEASE SELECT TWO FROM EACH COURSE.

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## ▷▷ STARTERS

### TORTILLA SOUP

roisserie chicken, avocado, cilantro, queso fresca, lime

### SEASONAL SOUP

chef's choice

### CAESAR SALAD

pink peppercorn, brioche croutons, shaved parmesan

### BIBB SALAD

pickled red onions, local pecan white cheddar cheese, fig vinaigrette

### LITTLE GEM WEDGE

chives, black pepper bacon, Texas blue cheese, red tomatoes, ranch dressing

### FARM STAND SALAD

little gem lettuce, spinach, frisée, candied pecans, tomatoes, red onions, creole vinaigrette

## ▷▷ ENTRÉES

### HOUSE-SMOKED SALMON

herb butter

### SHINER BOCK BRAISED SHORT RIBS

roasted garlic demi

### CHICKEN-FRIED STEAK

smoked sausage gravy

### BRICK-ROASTED CHICKEN

sage jus

### FLANK STEAK

roasted mushroom brandy cream sauce

### SEASONAL ROASTED VEGETABLE PASTA

herb brown butter

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# DINNER BUFFET

INCLUDES FORT WORTH'S AVOCA COFFEE ROASTERS FRESHLY BREWED ICED TEA.

PLEASE SELECT TWO FROM EACH COURSE.

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## ▷▷ SIDES

buttery herb mashed potatoes  
fingerling potato crisps, avocado crema  
hasselback potatoes  
Texas herb goat cheese grits  
roasted root vegetables  
wood-fired grilled cauliflower, chimichurri, chili lime crema  
fried brussels sprouts, round rock honey, apple cider vinaigrette

## ▷▷ DESSERT

chef's choice of assorted mini desserts



# DINNER PLATED

INCLUDES FORT WORTH'S AVOCA COFFEE ROASTERS FRESHLY BREWED ICED TEA.

PLEASE SELECT ONE SOUP OR ONE DESSERT. PLEASE SELECT ONE ENTRÉE AND ONE STARTER SELECTION.

IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL.

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## ▷▷▷ STARTER

### FARMSTAND SALAD

little gem lettuce, spinach, frisée, candied pecans, tomatoes, red onions, choice of dressing

### CAESAR SALAD

pink peppercorn, brioche croutons, shaved parmesan

### LITTLE GEM WEDGE

crispy pork belly, red tomatoes, Texas blue cheese, chives

### FRISÉE

spinach, fried chicken skin, warm bacon vinaigrette

## ▷▷▷ SOUP

### CREAMY SPICED CAULIFLOWER SOUP

chives, Texas olive oil

### CREAMY TOMATO SOUP

basil oil, parmesan cheese

### CHICKEN TORTILLA SOUP

rotisserie chicken, blue corn tortillas

## ▷▷▷ ENTRÉES

### BRICK-ROASTED HALF CHICKEN

local mushrooms, cipolini onions, fingerling potato hash, brown butter pan sauce

### PECAN SMOKED SALMON

purple sweet potato purée, local seasonal vegetable mix, hot honey chili butter

### CAST IRON SEARED REDFISH

white bean ragout, Texas olive oil, adobo butter, arugula salad, creole vinaigrette

### SLOW-SMOKED BBQ PORK RIBS

Texas honey bbq sauce, three cheese mac & cheese, house slaw

### CHICKEN-FRIED STEAK

buttery herb mashed potatoes, smoked sausage gravy, local seasonal vegetable mix

### CENTER CUT FILET

buttery herb mashed potatoes, local seasonal vegetable mix, chimichurri

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# DINNER PLATED

INCLUDES FORT WORTH'S AVOCA COFFEE ROASTERS FRESHLY BREWED ICED TEA.

PLEASE SELECT ONE SOUP OR ONE DESSERT. PLEASE SELECT ONE ENTRÉE AND ONE STARTER SELECTION.

IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL.

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## ▷▷ DESSERT

TEXAS PECAN PIE

MEXICAN BREAD PUDDING

STICKY TOFFEE CAKE

SEASONAL FRESH FRUIT TART

SEASONAL FRESH FRUIT BUCKLE

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WET YOUR  
WHISTLE

COCKTAILS & MORE

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# BEVERAGES A LA CARTE

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## »» SPECIALTY BEVERAGES

### LEMONADE

house-made lemonade, flavored rimming sugar, assorted fruit purées, fresh fruit

### ICED TEA

Assorted Fort Worth's Avoca Coffee Roasters fresh brewed teas, fruit flavor add-ins, assorted sweeteners

### COLD BREW COFFEE

assorted syrups, whipped cream topping

### AGUA FRESCA

assorted authentic mexican flavored waters, fresh fruit

### SODA JERK

classic soda siphon, assorted flavors, add-ins

### MILKSHAKE

assorted ice creams, syrups, sprinkles, cherries, nuts, soda toppers

## »» BEVERAGES

FORT WORTH'S AVOCA COFFEE ROASTERS  
FRESH BREWED COFFEE

FORT WORTH'S AVOCA COFFEE ROASTERS  
FRESH BREWED HOT TEA

COLD BREW COFFEE

FRUIT INFUSED WATER STATION

ICED TEA/SWEET TEA

LEMONADE

FRESH PRESSED JUICES

MOUNTAIN VALLEY WATER

ASSORTED SODA

VINTAGE SODA

VITAMIN WATER

TOPO CHICO WATER

RED BULL ENERGY DRINK

BOTTLED FRESH FRUIT SMOOTHIES

COCONUT WATER

KOMBUCHA



## SNACKS

WARM ASSORTMENT OF  
HOUSE-MADE COOKIES

FUDGY COCOA BROWNIES

HOUSE-MADE GRANOLA BARS

ASSORTED BAGELS AND  
SPREADS

VARIETY OF FRESH BAKED  
PASTRIES AND BREADS WITH  
HOUSE-MADE JAMS

PRE-PACKAGED SNACKS



# COCKTAIL BARS

BARTENDER REQUIRED FOR A MINIMUM OF TWO HOURS. ONE BARTENDER PER 75 GUESTS.

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- »» GRAB A COLD ONE  
assorted selection of local and domestic beers
  
- »» THE LAST HANGOVER BAR  
bloody marys and marias, assortment of mixes, flavored rimming salts, enhancements
  
- »» GOOD MORNING  
screwdrivers, white Texas sangria, bloody mary, mimosa, spiked coffee
  
- »» MARGARITAS ANYONE?  
assorted tequilas, flavored rimming salts and sugars, fresh fruit purées, fresh lime juice  
simple syrup, fresh fruit garnish
  
- »» LOADED LEMONADE AND SPIKED TEAS  
assorted liquors, flavored rimming sugars, fresh fruit purée
  
- »» RANCH WATER SALOON  
topo chico, fresh fruit purées, tequila, lime
  
- »» THE KITCHEN SINK  
booze soaked fresh fruit served in a watermelon
  
- »» SPARKLING BAR  
champagne, prosecco, boozy fresh fruit, fresh fruit purées
  
- »» BOURBON AND CIGARS  
selection of Texas bourbon, whiskey, selected cigar pairings
  
- »» THE POUR HORSE  
your own private horse trailer bar stocked with Texas wine, beer & spirits  
TRAILER RENTAL ADDITIONAL





# BAR PACKAGES

BARTENDER REQUIRED FOR A MINIMUM OF TWO HOURS. ONE BARTENDER PER 75 GUESTS.

## »» SPIRITS

### SILVER BUCKLE

Silver Star Vodka  
New Amsterdam Gin  
Bacardi Light Rum  
El Jimador Blanco Tequila  
Silver Star Whiskey  
Rittenhouse Rye  
John Barr Scotch

### GOLD BUCKLE

Ketel One Vodka  
Bombay Gin  
Sailor Jerry Rum  
Altos Tequila Plata  
TX Whiskey  
Sazerac Rye 6 Year  
Johnny Walker Black

### TASTE OF TEXAS

Tito's Vodka  
Blackland Gin  
Appleton Rare Blend 12 Year Rum  
Siccoro Blanco Tequila  
Rebecca Creek Whiskey  
Silver Star 1849 Bourbon

### THE DROVER-LUXE

Stoli Elite Vodka  
Nolet's Silver Dry Gin  
Don Julio 1942 Tequila  
Diplomatico Rum Reserva Exclusiva  
Johnny Walker Blue Scotch Whisky  
Blanton's Bourbon  
Martell Cordon Bleu Cognac

## »» WINE

### SILVER BUCKLE

Proverb Chardonnay  
Proverb Pinot Noir  
Proverb Cabernet Sauvignon

### GOLD BUCKLE

Sand Point Chardonnay  
Sand Point Pinot Gris  
Sand Point Pinot Noir  
Sand Point Cabernet Sauvignon

### THE DROVER-LUXE

2008 Dom Perignon Champagne  
2018 Far Niente Chardonnay  
2017 Nickel & Nickel "Branding Iron" Cabernet Sauvignon

## »» BEER

### LOCAL AND DOMESTIC BEERS

Bud Light  
Coors Light  
Michelob Ultra

### IMPORTED AND CRAFT BEER

Shiner Bock  
Dos Equis Lager  
Revolver Brewing Blood & Honey Ale  
Rahr & Sons Texas Red American Amber





HOTEL DROVER™

FORT WORTH STOCKYARDS

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AUTOGRAPH COLLECTION®  
HOTELS