

Drink & Dessert
Menu

suite  fire
BAR + GRILLE



FEATURED *Cocktails*

MARGARITAS AND BELLINIS

Strawberry • Mango • Blueberry • Peach \$10

Suite Fire Margarita

Mango jalapeno tequila, Fresh Lime Juice, Cointreau, and Tajin Rim \$10

RUM

Long Island Iced Tea

Rum, vodka, gin, tequila, Cointreau, sweet and sour, and Coke. \$11

Tropical Suite Fire

Coconut rum, Midori Melon Liqueur, cranberry juice, and pineapple juice. \$9

BOURBON, WHISKEY & RYE

Suite Fire Old Fashioned

Benchmark Bourbon, Demerara sugar, Peychaud's Bitters, Angostura Bitters, and soda. \$8

Manhattan

Templeton Rye, Carpano Antica Vermouth, and bitters. \$9

Whiskey Sour

Jack Daniels Single Barrel, fresh lemon juice, simple syrup, and bitters \$10

VODKA

Lemon Drop

360 lemon vodka, Gran Marnier, fresh-squeezed lemon juice, and simple syrup. \$9

Moscow Mule

Wheatley vodka, ginger beer, and fresh-squeezed lime juice. \$8

GIN

French 75

Hendricks Gin, fresh-squeezed lemon juice, simple syrup, and Prosecco. \$9

Georgia Peach

Tanqueray 10, peach schnapps, and squeezed orange juice. \$10



FEATURED *Wines*

BY THE HAPPY HOUR/GLASS / BOTTLE

HOUSE WINE

Chardonnay

Showcases the majestic aromas of jasmine and honeysuckle. This wine is crisp and clean with harmonic flavors of green apple and white pear enveloped in a beautiful finish of baking spice and toasted French oak.

Moscato

Perfectly ripe grapes highlight the bright fruit expression of this delightful Moscato, beloved for its notes of fresh orange blossom flower, white peach and honey that lead to a crisp, lingering finish.

Pinot Grigio

Notes of light citrus and delicate floral aromas are complemented by hints of tropical fruit flavors. The wine is medium-bodied, with a pleasantly soft palate and crisp, refreshing finish.

Sauvignon Blanc

Generous grapefruit aromas and flavors, with notes of gooseberry, green herbs and passion fruit. This full-flavored, medium-bodied wine is elegant with exceptional balance that lingers on the dry, clean finish.

House White \$5/\$6/\$23
Red Wine of the Day \$5/\$6/\$23

PREMIUM WINES

La Marca Prosecco

\$6/\$7/NA

Opens with aromas of fresh-picked citrus and honeysuckle blossoms. The crisp, clean palate brings fruity flavors of green apple, juicy peach, and ripe lemon. The finish is light and refreshing with a tantalizing hint of sweetness.

Whitehaven Sauvignon Blanc

\$7/\$9/\$32

Generous grapefruit aromas and flavors, with notes of gooseberry, green herbs and passion fruit. This full-flavored, medium-bodied wine is elegant with exceptional balance that lingers on the dry, clean finish.

Böen Pinot Noir

\$7/\$9/\$32

Blackberry and maraschino cherry flavors with cinnamon spice and Italian herbs. Supple tannins carry the wine through to a sumptuous, lingering finish.

Decoy Red Blend


\$8/\$10/\$35

Merlot, Zinfandel, Cabernet Sauvignon, and Tempranillo create a bold, luxurious, and deeply complex red blend, with velvety tannins balancing perfectly with generous fruit.

Hess Cabernet Sauvignon

\$8/\$10/\$35

Features vivid aromas of red cherry and blackberry accented by notes of warm cedar. Delivers to the palate complex layers of blackberry and black plum with hints of roasted vanilla and mocha on the soft, round finish.

 This indicates a new wine selection voted on by Suite Fire guests.



FEATURED *Desserts*

Crème Brûlée

Rich vanilla custard base topped with a layer of hardened caramelized sugar and whipped cream.

\$8

Tuxedo Bombe

Chocolate cake is layered with Milk Chocolate & White Chocolate Mousse and covered in handcrafted Chocolate Ganache drizzled with White Chocolate.

\$9

Salted Caramel Lava Cake

A delightful combination of moist vanilla bean cake, a rich salted caramel filling, and a delicate dusting of sugar and sea salt.

\$8

Rainbow Cake

Five bright and colorful layers of vanilla cake alternate with creamy white chocolate mousse filling. Finished with lightly flavored vanilla icing.

\$8

Fried Strawberries

A Suite Fire signature item! Four large strawberries dipped in a graham cracker crust, fried and finished in a sugar coating.

\$6

Join Us During Our Next Special Event.

Visit www.SuiteFire.com/events or scan the following QR code.



During Suite Night, enjoy Happy Hour-priced food and beverages from 4pm to 8pm!