

*Drink & Dessert*  
Menu

  
BAR + GRILLE



## FEATURED *Cocktails*

### MARGARITAS AND BELLINIS

Strawberry • Mango • Blueberry • Peach • Jalapeño \$10

### RUM

Long Island Iced Tea \$11

Rum, vodka, gin, tequila, Cointreau, sweet and sour, and Coke.

Captain's Holiday \$9

Captain Morgan, Disaronno Amaretto, cranberry juice, and sweet and sour.

Tropical Suite Fire \$9

Coconut rum, Midori Melon Liqueur, cranberry juice, and pineapple juice.

### BOURBON, WHISKEY & RYE

Suite Fire Old Fashioned \$8

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

Manhattan \$9

Templeton Rye, Carpano Antica Vermouth, and bitters.

Bulleitvardier \$12

Bulleit bourbon, sweet vermouth, Campari, and muddled orange.

### VODKA

Lemon Drop \$9

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

Moscow Mule \$8

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

### GIN

French 75 \$9

The Botanist Islay Dry Gin, fresh squeezed lemon juice, simple syrup, and Prosecco.

Georgia Peach \$10

Tanqueray 10, peach schnapps, and fresh squeezed orange juice.



# 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.

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

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### 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.

 Indicates new a 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

### **Raspberry Cheesecake Chimi**

Creamy cheesecake and raspberry topping in a sweet and crispy tortilla topped with cinnamon and powdered sugar.

\$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

### **Cookies & Cream Mousse Pies**

Chocolate layered cookies are gently folded into a vanilla mousse, swirled with fudge, and served in individual graham cracker pie shells.

\$7

### **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](http://www.SuiteFire.com/events) or scan the following QR code



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