

Drink & Dessert
Menu

suite fire
BAR + GRILLE



FEATURED *Cocktails*

SF Old Fashioned

\$9

This classic combines sweetness, bitterness, and spiciness using muddled filthy cherries, orange peel, raw sugar and two types of bitters paired with Benchmark Bourbon.

Lemon Drop

\$9

Tastes like refreshing lemonade with a vodka kick! It's tart and sweet and it goes down smoothly. With a sugar rim and lemon twist.

Tropical Suite Fire

\$9

Skillfully layered blend of coconut rum, melon liquor, pineapple juice and cranberry juice for the right amount of tropical tartness. Garnished with grilled pineapple wedge.

Bloody Mary

\$9

Our proprietary house made mix with fresh herbs and served with gherkins, green olive, celery, and Suite Fire bacon rose.

Berry Mojito

\$9

This extremely refreshing sweet and fizzy mint lime drink gets an upgrade with Chambord and muddled fresh blackberries.

Suite Fire Mule

\$9

This mule is expertly balanced with pear vodka for a light fruit flavor and splash of cinnamon whiskey adds to the mellow bite of the ginger beer. Finished with cinnamon stick and mint.



FEATURED *Wines*

HAPPY HOUR \$1 OFF GLASSES, \$3 OFF BOTTLES & HALF BOTTLES

RED WINES

Decoy Red Blend

\$10 PER GLASS | \$35 PER BOTTLE

The core blend for this appealing Sonoma County Red Wine pairs the elegance of Merlot with the complexity of Cabernet Sauvignon. Reflecting the character of each growing season and the diversity of our vineyard sources, Decoy has established itself as a wine of distinction.

Chateau St. Michelle Cabernet

\$17 PER HALF BOTTLE

Highlighting the rich essence of concentrated Washington red fruit in an accessible manner, this inviting Cabernet presents a wealth of red fruit flavor. With its intricate complexity and firm structure, each sip of this Cabernet Sauvignon promises delectable enjoyment.

Meiomi Cabernet

\$21 PER HALF BOTTLE

With a profound ruby color, this wine reveals expressive aromas of luscious blackberry, boysenberry, and bramble, intertwined with subtle notes of toasty vanilla and graham cracker. Its full-bodied flavors are enhanced by a plush, velvety mouthfeel, culminating in a lingering finish.

Josh Pinot Noir

\$16 PER HALF BOTTLE

With intense flavors and a lingering finish, our Pinot Noir exudes elegant balance, brimming with opulent fruit flavors and delicate nuances of toasted wood.

Meiomi Pinot Noir

\$21 PER HALF BOTTLE

Meiomi® Pinot Noir achieves remarkable complexity by blending grapes from California's premier winegrowing regions. Aged for six months in French oak barrels, it boasts structure and depth rarely found in Pinot Noir. With juicy strawberry flavors and hints of dark berries and toasted mocha, this wine delivers rich complexity on the palate.

WHITE WINES

Josh Chardonnay

\$8 PER GLASS | \$16 PER HALF BOTTLE

Created with meticulous care to maintain a delicate balance, this wine ensures no single flavor dominates, resulting in a bright, nuanced glass with a gentle sweetness and a touch of oak.

Duckhorn Chardonnay

\$26 PER HALF BOTTLE

Building on this rich history, our Napa Valley Chardonnay comes from the coolest regions. In the cellar, we applied classic techniques of French oak barrel fermentation with lees stirring, resulting in a Chardonnay that balances the complexity and richness of Napa Valley.

Whitehaven Sauvignon Blanc

\$9.50 PER GLASS | \$19 PER HALF BOTTLE

Whitehaven Sauvignon Blanc epitomizes the elegance of Marlborough, boasting vibrant tropical aromas complemented by a refreshing, herbaceous undertone. Its bright character harmonizes with a well-balanced structure, offering intense flavors of passion fruit, lemon-grass, and white peach that linger into a clean, enduring finish.

Kim Crawford Sauvignon Blanc

\$19 PER HALF BOTTLE

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

Moscato

\$6 PER GLASS | \$23 PER BOTTLE

Pinot Grigio

\$6 PER GLASS | \$23 PER BOTTLE

La Marca Prosecco

\$7 PER GLASS



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

Fried Strawberries

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

\$6

Chef's Featured Dessert

Ask your server for details on Chef's current featured favorite!

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!