

# RAYs

## Catering Beverage Menu Spring – Summer 2024

*A 20% Service charge will be added to all food and beverage. 100% of the 20% service charge is paid out to our culinary and wait-staff. WA State Sales Tax and service charge are subject to change without notice*

*All beverage costs will be based on actual  
beverage consumption*

## **Ray's Catering Wine List**

Outside wine may be brought in at a corkage fee of \$30/750mL bottle  
Please inquire about pricing by the glass

### **House Selections**

Chardonnay – Dunham 'Shirley Mays', Col Valley, WA 2022	\$65
Pinot Grigio – Banfi, Toscana, ITA 2022	\$55
Ray's Red Blend - L'Ecole N° 41, Columbia Valley, WA 2021	\$65
Cabernet Sauvignon - Kiona Red Mountain, WA 2019	\$60
Sparkling Rosé - Domaine J. Laurens Crémant de Limoux, FRA NV	\$55
Cava Brut – Casteller , ESP NV	\$55

### **Sparkling Wine**

Cava Brut – Casteller , ESP NV	\$55
Domaine J. Laurens Brut Rosé Crémant de Limoux, FRA NV	\$55
Schramsberg Blanc de Blancs North Coast, CA 2019	\$75

### **White Wine**

#### **Chardonnay**

Chardonnay – Dunham 'Shirley Mays', Col Valley, WA 2022	\$65
Routestock 'Rt 121' Sonoma, CA 2021	\$55

#### **Riesling**

Eroica by Cht. Ste. Michelle, Columbia Valley 2021 (off-dry)	\$45
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#### **Pinot Gris/Grigio**

Montinore Estate Willamette Valley, OR 2022	\$50
Banfi- Toscana, ITA 2022	\$55

#### **Sauvignon Blanc**

Peter Yealands Marlborough, NZ 2021	\$55
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## Rosé Wine

Gorgiste 'Ray's 50 <sup>th</sup> Anniversary' Columbia Gorge, WA 2022	\$65
La Petite Perriere, Fra 2022	\$50

## Red Wine

### Pinot Noir

Routestock Pinot Noir, Sonoma Coast, CA 2020	\$50
Willamette Valley Vineyards, OR 2021	\$65

### Red Blends

Ray's Red Blend- L'Ecole N° 41, Columbia Valley, WA 2021	\$65
Cadence 'Coda' Red Mountain, WA 2020	\$55

### Cabernet Sauvignon

Kiona Red Mountain, WA 2019	\$60
Mullan Road, WA 2019	\$55

### Syrah

Owen Roe 'Ex Umbris' Columbia Valley, WA 2021	\$50
Dunham Cellars Columbia Valley, WA 2020	\$70

## Beer Selections

Draft – Local rotating selections	\$8
Assorted bottled beer selections <i>rotates seasonally</i>	\$8
Yonder Dry Cider	\$10
Non-alcoholic beer	\$6

## Non-Alcoholic Beverages

Soft drinks	\$3 per glass
Topo Chico mineral water	\$3 per glass
San Pellegrino sodas	\$5 per glass
Lemonade	\$40 per gallon
Freshly brewed iced tea	\$40 per gallon
Non-alcoholic punch	\$40 per gallon
Martinelli's sparkling apple cider	\$15 per 750 ml bottle
Caffé Vita coffee, Mighty Leaf hot tea	\$50 per gallon
Infused water (cucumber & mint, citrus, berries & thyme)	\$1/guest

**Spirits****Standard Liquors**

\$11

Mischief vodka, Broker's London Dry gin, Pueblo Viejo Blanco tequila,  
 Campo Bravo Reposado tequila, Don Q rum, Zackariah  
 Harris Bourbon, Dickel Rye, Dewar's scotch

**Cocktails**

add \$3

**Doubles and martinis**

add \$4

**Premium Liquors**

\$13

Tito's vodka, Beefeater London Dry gin, Mi Campo Blanco  
 tequila, Olmeca Alto Reposado tequila, Marti Dorado rum,  
 Marti Plata rum, Jameson Irish whiskey, Old Forester Rye,  
 Jack Daniel's whiskey, Johnnie Walker Red scotch

**Cocktails**

add \$4

**Doubles and martinis**

add \$5

Glenlivet 12yr

\$15

Mimosa

\$13

Bloody Mary

\$13

*\*Substitutions may be made at any time without notice***Signature Cocktails (please select up to 2)**

\$15

Grapefruit Drop – Titos vodka, Giffard Pamplemousse,  
 Campari, lemon, grapefruit bitters, up, cava

Smokey Margarita – Olmeca Altos Reposado tequila,  
 Illegal Joven mezcal, lime, agave, Tajin rim, rocks

Sunset Sour- Old Forester Rye whiskey, Fonseca Bin 27 port,  
 lemon, rocks

Cucumber Gin Swizzle- Cucumber infused Broker's London Dry gin,  
 Aperol, lemon