

Headwaters

bar & restaurant

bottled wine

BIN#	chardonnay	
100	Stone Cellars.....	\$ 26
101	Coppola Diamond Collection.....	\$ 30
102	Estancia.....	\$ 35
103	Clos Du Bois.....	\$ 37
104	Kendall Jackson.....	\$ 41
105	Wolf Blass "President's Selection".....	\$ 43
106	Kim Crawford.....	\$ 45
107	Simi, Russian River Reserve.....	\$ 58
108	Stags' Leap Winery.....	\$ 64
109	Franciscan "Cuvee Sauvage".....	\$ 79
110	Cakebread.....	\$ 84

BIN#	other whites	
200	Beringer, White Zinfandel.....	\$ 26
201	Coppola Bianco, Pinot Grigio.....	\$ 30
202	Geyser Peak, Sauvignon Blanc.....	\$ 35
203	Santi, Pinot Grigio.....	\$ 37
204	Luna Vineyards, Pinot Grigio.....	\$ 39

BIN#	merlot	
300	Stone Cellars.....	\$ 26
301	Coppola Diamond Collection.....	\$ 30
302	Clos Du Bois.....	\$ 39
303	Kendall Jackson.....	\$ 42
304	Blackstone, Napa.....	\$ 44
305	Franciscan.....	\$ 55

BIN#	cabernet sauvignon	
400	Stone Cellars.....	\$ 26
401	Coppola Diamond Collection.....	\$ 30
402	Four Bears.....	\$ 36
403	Clos Du Bois.....	\$ 39
404	Beringer Knight's Valley Reserve.....	\$ 41
405	Wolf Blass "President's Selection".....	\$ 43
406	Langmeil "Blacksmith".....	\$ 52
407	Charles Krug.....	\$ 57
408	Simi Reserve.....	\$ 130
409	Caymus.....	\$ 143
410	Silver Oak, Napa.....	\$ 190
411	Quintessa.....	\$ 223

BIN#	pinot noir	
500	Greg Norman California.....	\$ 39
501	Coppola Diamond Collection.....	\$ 45
502	Wild Horse.....	\$ 54

BIN#	other reds	
600	Black Opal, Shiraz.....	\$ 30
601	Ravenswood, Zinfandel.....	\$ 33
602	XYZin, Zinfandel.....	\$ 36
603	Greg Norman, Petite Sirah.....	\$ 49

BIN#	sparkling wines & champagne	
700	Korbel.....	\$ 35
701	Greg Norman Sparkling Chardonnay Pinot Noir.....	\$ 45
702	Dom Perignon.....	\$ 240

beverages

specialty cocktails \$ 13.50
specialty liquor \$ 9
 The Glenlivet 12 Year / Gentleman Jack / Crown Royal / Tommy Bahama Rum
 Belvedere / Grey Goose / Effen / Johnnie Walker Black / Patron Silver Tequila
 Courvoisier V.S.O.P. / Grand Marnier / Bailey's Irish Cream

super premium cocktails \$ 12
super premium liquor \$ 8
 Ketel One / Bombay Sapphire / Malibu / Jack Daniels / Sauza Hornitos
 Jameson Irish Whiskey / Canadian Club / Jagermeister / Kahlua
 Amaretto DiSaronno / Starbucks Cream Liqueur / Starbucks Coffee Liqueur

premium cocktails \$ 10.50
premium liquor \$ 7
 Absolut / Absolut Vanilia / Absolut Mandrin / Absolut Citron / Absolut Raspberri
 Absolut Kurant / Absolut Pear / Tanqueray / Bacardi Light / Bacardi Limon
 Jim Beam / Dewars White Label / Jose Cuervo Gold / Christian Brothers VSOP
 Captain Morgan / Windsor / Strawberry Schnapps / Peach Schnapps

wines & champagne by the glass
 Stone Cellars, Chardonnay / Cabernet Sauvignon / Merlot \$ 7
 Beringer, White Zinfandel \$ 7
 Black Opal, Shiraz \$ 8
 Coppola Diamond Collection, Chardonnay / Cabernet Sauvignon / Merlot \$ 8
 Luna Vineyards, Pinot Grigio \$ 10
 Kendall Jackson, Chardonnay \$ 11
 Coppola Diamond Collection, Pinot Noir \$ 12
 Greg Norman, Petite Sirah \$ 13
 Carousel Blanc de Blancs Brut Champagne (Split) \$ 9

domestic bottled beer \$ 5.50
 Bud Select / Michelob Golden Draft Light
 Coors Light / Miller Lite / MGD / O'Douls

premium bottled beer / malt beverages \$ 6.50
 Heineken / Amstel Light / Corona / Labatt Blue / Rolling Rock
 Leinenkugel's Honey Weiss / Widmer Hefeweizen
 Mike's Hard Lemonade / Bacardi Silver Mojito / Bacardi Silver Raz

specialty beer \$ 7
 Grolsch 16 oz.

domestic draft beer \$ 5
 Budweiser / Bud Light

premium draft beer \$ 6
 Summit Pale Ale / Redhook Seasonal

other beverages
 Saratoga Bottled Natural and Sparkling Water (28 oz.) \$ 6
 Monster Energy Drink \$ 5
 Coke / Diet Coke / Sprite / Orange / Lemonade \$ 3
 Orange, Cranberry, Grapefruit or Pineapple Juice \$ 3
 Milk, Iced Tea, Hot Tea & Hot Chocolate \$ 2
 Freshly Brewed Coffee (Regular & Decaffeinated) \$ 2

**center
table**

Kettle Style Potato Chips
Served with Homemade Spinach and French Onion Dips

**salad
station**

Cole Slaw
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Smoked Bacon, Diced Egg, Cucumbers, Red Onion, Wild Mushroom Blend, Cottage Cheese,
Pepperocini, Cherry Tomatoes, Cheddar Cheese, Sunflower Seeds and Herbed Croutons
*Salad Dressings: French / Homestyle Ranch / Bleu Cheese / Balsamic Vinaigrette
1,000 Island / Sun-dried Tomato Bacon French*

**hot
station**

Spicy Hot Wings with Bleu Cheese Dressing
Mini Corn Dogs with Ketchup and Mustard
Chicken Tenders with Honey Mustard Dressing
Herb and Garlic Marinated Rotisserie Chicken
Mashed Potatoes Loaded with Butter, Sour Cream, Bacon, Cheddar Cheese and Chives
Potatoes Au Gratin
Tomato Basil Soup

**saute
station**

Grilled Cheese Sandwiches
Grilled Basil Pesto Chicken Sandwiches with Marinara Sauce
Tri-Color Cheese Tortellini with Alfredo Sauce and Vegetables

**carvery
station**

Hot Dog Bar with Condiments to Include:
Pickles, Relish, Whole Grain Mustard, Yellow Mustard and Ketchup

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$11.95 for Adults / \$5.95 for Children 12 & Under*

**dessert
cart**

Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$5
Chocolate Ice Cream Sundae \$4
Vanilla Ice Cream or Any Item À la Mode \$2

**center
table**

Tri-Color Corn Tortilla Chips
Served with Homemade Fresh Tomato and Green Salsas
Condiment Bar to Include: Shredded Lettuce, Diced Tomatoes, Cheddar Cheese, Jalapeños, Pico De Gallo, Guacamole and Sour Cream

**salad
station**

Southwestern Chicken Salad
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include: Smoked Bacon, Diced Egg, Cucumbers, Red Onion, Wild Mushroom Blend, Cottage Cheese, Pepperocini, Cherry Tomatoes, Cheddar Cheese, Sunflower Seeds and Herbed Croutons
Salad Dressings: French / Homestyle Ranch / Bleu Cheese / Balsamic Vinaigrette 1,000 Island / Sun-dried Tomato Bacon French

**hot
station**

Cream Cheese Stuffed Jalapeño Poppers
Mini Tacos
Nacho Cheese Sauce
Refried Beans
Chili Con Queso
Spanish Rice
Wildside Tenderloin Chili

**saute
station**

Southwestern Beef and Chicken Fajitas
Served with Warm Flour Tortillas, Sautéed Onions and Peppers
Cajun Fish Tacos
Served in Warm Corn Tortillas and Serrano Chili Pepper Aioli

**carvery
station**

Hot Dog Bar with Condiments to Include:
Pickles, Relish, Whole Grain Mustard, Yellow Mustard and Ketchup

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$11.95 for Adults / \$5.95 for Children 12 & Under*

**dessert
cart**

Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$5
Chocolate Ice Cream Sundae \$4
Vanilla Ice Cream or Any Item À la Mode \$2

**center
table**

Kettle Style Potato Chips
Served with Homemade Spinach and French Onion Dips

**salad
station**

Potato Salad
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Smoked Bacon, Diced Egg, Cucumbers, Red Onion, Wild Mushroom Blend, Cottage Cheese,
Pepperocini, Cherry Tomatoes, Cheddar Cheese, Sunflower Seeds and Herbed Croutons
*Salad Dressings: French / Homestyle Ranch / Bleu Cheese / Balsamic Vinaigrette
1,000 Island / Sun-dried Tomato Bacon French*

**hot
station**

Spicy Hot Wings with Bleu Cheese Dressing
Mini Corn Dogs with Ketchup and Mustard
Chicken Tenders with Honey Mustard Dressing
Herb and Garlic Marinated Rotisserie Chicken
Mashed Potatoes Loaded with Butter, Sour Cream, Bacon, Cheddar Cheese and Chives
Shredded Potatoes with Sour Cream, Parmesan and Mozzarella Cheese
Chicken and Wild Rice Soup

**saute
station**

Sirloin Cheesesteak Sandwiches with Bourbon Sauce
BBQ Pulled Pork Sandwiches with Cole Slaw Mayonnaise
Tri-Color Cheese Tortellini with Alfredo Sauce and Vegetables

**carvery
station**

Hot Dog Bar with Condiments to Include:
Pickles, Relish, Whole Grain Mustard, Yellow Mustard and Ketchup

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$11.95 for Adults / \$5.95 for Children 12 & Under*

**dessert
cart**

Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$5
Chocolate Ice Cream Sundae \$4
Vanilla Ice Cream or Any Item À la Mode \$2



**center
table**

Assorted Dinner Rolls, Breadsticks and Cracker Bread
Rosemary and Regular Flavored Butters

**salad
station**

Oriental Vegetable Salad
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Smoked Bacon, Diced Egg, Cucumbers, Red Onion, Wild Mushroom Blend, Cottage Cheese,
Pepperocini, Cherry Tomatoes, Cheddar Cheese, Sunflower Seeds and Herbed Croutons
*Salad Dressings: French / Homestyle Ranch / Bleu Cheese / Balsamic Vinaigrette
1,000 Island / Sun-dried Tomato Bacon French*

**hot
station**

Teriyaki Chicken Wings with Ranch Dressing
Mini Corn Dogs with Ketchup and Mustard
Chicken Tenders with Honey Mustard Dressing
Herb and Garlic Marinated Rotisserie Chicken
Vegetable Egg Rolls with Sweet and Sour Sauce
Asian Fried Rice
Egg Drop Soup

**saute
station**

Spicy Beef and Broccoli Stir Fry
Oriental Sweet and Sour Pork
Lomein Noodles and Sautéed Vegetables

**carvery
station**

Hot Dog Bar with Condiments to Include:
Pickles, Relish, Whole Grain Mustard, Yellow Mustard and Ketchup

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$11.95 for Adults / \$5.95 for Children 12 & Under*

**dessert
cart**

Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$5
Chocolate Ice Cream Sundae \$4
Vanilla Ice Cream or Any Item À la Mode \$2

