#painted table

BAR MENU



2437 N. SUNNYSIDE, FRESNO, CA. 93727 | (559) 443-7199

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Our hosted bar menu features a dynamic pricing structure tailored to the specifics of your event. The pricing takes into account the number of guests consuming alcohol, the duration of the event, and the unique preferences of your guests when it comes to beverages. Whether your guests favor cocktails or specific alcoholic choices, our pricing adjusts accordingly. This approach ensures a customized and transparent pricing experience for our hosted bar packages, accommodating the diverse preferences of each event and providing exceptional and flexible service.

The Painted Table | (559) 443-7199 | paintedtablecatering.com

CLASSIC COCKTAILS

VODKA

Farmer's Daughter

Strawberry-infused delight with hints of citrus and a touch of basil freshness.

White Russian

Rich blend of vodka, coffee, and cream creating a velvety and indulgent experience.

Cosmopolitan

Light and refreshing concoction, characterized by its tart and citrusy profile.

Mule

A lively blend, offering a light and refreshing experience with a kick of ginger spice.

Lemon Drop

Light and refreshing citrus delight, capturing the essence of zesty lemon.

TEQUILA

Paloma

Light and citrusy refresher, capturing the essence of a sunny day.

Classic Margarita

Timeless cocktail with a perfect balance of citrus, sweetness, and tequila.

Naked and Famous

Adventurous mix, revealing bold citrus and smokey flavors in each sip.

Oaxacan Old Fashioned

Intriguing blend of traditional flavors with a smoky and sophisticated twist.

Batanga

Charismatic fusion of tequila, cola, and citrus for a unique and flavorful experience.

GIN

Tom Collins

Light and refreshing sipper with the bright citrusy notes of lemon.

Negroni

Spirit-forward libation, exhibiting orange and bitter undertones for a bold experience.

Clover Club

Dry and herbal ensemble with the subtle sweetness of berries.

Bee's Knees

Bright and sweet concoction with citrus and honey notes.

White Linen

Crisp and slightly herbal with a refreshing cucumber flavor, offering a delightful experience.

Pimm's Cup

Light and sweet drink with herbaceous undertones, perfect for easy sipping.

Corpse Reviver No. 2

Light and citrusy elixir designed to revive the senses.

Gimlet

Lime-infused creation, delivering a refreshing and citrusy burst.

French 75

Bright and refreshing champagne cocktail with a touch of citrus.



CLASSIC COCKTAILS

WHISKEY

Whiskey Smash

Refreshing and invigorating mix, featuring the boldness of whiskey with a burst of fresh flavors.

Boulevardier

Sophisticated cocktail with a perfect balance of whiskey, sweet vermouth, and bitter Campari.

Whiskey Sour

Harmonious blend of whiskey, citrusy sourness, and a hint of sweetness.

New York Sour

Visually stunning cocktail with the rich flavor of whiskey and a layer of velvety red wine.

Old Fashioned

Classic and timeless libation, highlighting the simplicity and elegance of bourbon.

Paper Plane

A modern and vibrant blend of Amaro, citrus, and bourbon finished with a tart bitter bite.

Sazarac

Classic cocktail with the boldness of rye whiskey and the subtle sweetness of absinthe.

Manhattan

Sophisticated blend of whiskey, sweet vermouth, and aromatic bitters complete this timeless classic.

Sidecar

Refreshing and citrusy delight, featuring the harmonious combination of brandy, triple sec, and lemon juice.

Kentucky Mule

outhern-inspired mule, featuring the bold flavors of bourbon and the zing of ginger spice.

RUM

Cuba Fresca

A delightful mix of mint, spiced rum, and bitters topped with effervescent bubbles.

Planter's Punch

A classic rum cocktail featuring notes of almond and Jamaican Spices.

Mai Tai

Tropical delight featuring the harmonious combination of rum, sweetness, and citrus.

Pain Killer

An orange, lemon, and coconut blend offers relief with a hint of tropical paradise.

Piña Colada

Luscious tropical escape, combining the creamy richness of coconut with the sweetness of pineapple.

Bumbo

Classic rum concoction featuring warm cinnamon and comforting flavors.

Mojito

Refreshing and minty delight, capturing the essence of summer in each sip.

Hemingway Daiquiri

Sophisticated daiquiri with a blend of grapefruit and a touch of maraschino cherry sweetness.



BEER & WINE

BEER MENU

Coors Light Molson Coors Beverage Company

Michelob ULTRA Anheuser-Busch InBev

Modelo Especial Grupo Modelo

805 Blonde Ale Firestone Walker Brewing Company

Cali Squeeze SLO Brew

Fresh Squeezed IPA Deschutes Brewery

Mind Haze IPA Firestone Walker Brewing Company

PREMIUM WINE & CHAMPAGNE

Campuget Tradition Rosé Dalle Family Estate (Rhône Valley, France)

Daou Discovery Chardonnay Daou Vineyards (Paso Robles, California, USA)

Jules Taylor Sauvignon Blanc Jules Taylor Wines (Marlborough, New Zealand)

The Better Half Sauvignon Blanc Better Half Winery (Marlborough, New Zealand)

Santa Margherita Valdadige DOC Pinto Grigio Santa Margherita (Valle dell'Adige, Veneto, Italy)

Daou Discovery Cabernet Sauvignon Daou Vineyards (Paso Robles, California, USA)

Kings Ridge Willamette Valley Pinot Noir Kings Ridge Winery (Willamette Valley, Oregon, USA)

Luc Belaire Gold France Sparkling Sovereign Brands (Beaune, France)

HOUSE WINE & CHAMPAGNE

Bogle Vineyards Chardonnay Bogle Vineyards (Clarksburg, California, USA)

Bogle Vineyards Zinfandel Bogle Vineyards (Clarksburg, California, USA)

Bogle Vineyards Carbernet Sauvignon Bogle Vineyards (Clarksburg, California, USA)

Korbel Sparkling California Brut Korbel Champagne Cellars (Guerneville, California, USA)



LUXURY WINE & CHAMPAGNE

Frank Family Vineyards Napa Valley Chardonnay Frank Family Vineyards (Napa Valley, California, USA)

Austin Hope Robles Cabernet Sauvignon Austin Hope Winery (Paso Robles, California, USA)

Frank Family Vineyards Napa Valley Cabernet Frank Family Vineyards (Napa Valley, California, USA)

Vidal-Fleury Crozes-Hermitage Syrah Vidal-Fleury (Crozes-Hermitage, Rhône Valley, France)

Champagne Telmont Réserve Brut Champagne Telmont (Damery, Champagne, France)

These carefully curated wines and champagnes have been selected to enhance your dining moments, providing a range of flavors that complement various cuisines and occasions. Cheers to a delightful and memorable experience!

THE PAINTED TABLE - NON-HOSTED BAR

NON-HOSTED BAR

CASH BAR

Includes assorted sodas, still & sparkling waters, assorted juices, and plastic cups. Glassware rental is available for an additional charge. Inclusive Bartender for up to 100 guests. Additional Bartenders will be charged at an hourly rate.

For offsite Cash Bar events, please choose tailored assortments of beer, wine, and liquor preferences that align with your guests' tastes. This ensures we provide the perfect beverage selection for your event.

Liquor:

Tito's Vodka, Grey Goose Vodka, Kettle One Vodka, Tanqueray Gin, Hendricks Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Myers's Rum, Cazadoores Silver Tequila, Patron Silver Tequila, Makers Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey, Johnnie Walker Red Scotch, Hennessy Cognac, Grand Marnier Cognac, Bailey's Irish Cream, Fireball Cinnamon Whiskey, Kahlua Coffee Liqueur, Midori Melon Liqueur, Peachtree Schnapps, Sour Apple Pucker, Triple Sec, Dry and Sweet Vermouth, Assorted Bar Mixers

Beer:

Coors Light, 805 Blonde, Michelob Ultra, Modelo Especial, Firestone Mind Haze IPA, Deschutes Fresh Squeezed IPA, Cali Squeeze

Wine:

Bogle Vineyards Chardonnay, Bogle Vineyards Cabernet Sauvignon, DAOU Discovery Chardonnay, DAOU Discovery Cabernet Sauvignon, Kings Ridge Willamette Valley Pinot Noir, Stoneleigh Marlborough Sauvignon Blanc, Santa Margherita Valdadige DOC Pinot Grigio

Champagne: Korbel Sparkling California Brut

