

# *suite* **menu**



Online Ordering | [SuiteEats.com/NationalsPark](https://SuiteEats.com/NationalsPark)



*contents*

**packages**

— 3 —

**à la carte**

— 8 —

**beverages**

— 23 —

**the scoop**

— 30 —

# packages



# packages

Packages serve 10 guests unless otherwise noted.

## All-American

— 825 —

### Bottomless Freshly Popped Popcorn 🌱 🌱

### The Snack Attack 🌱 🌱

Snack Mix, Dry-Roasted Peanuts,  
Pretzel Twists, Kettle-Style  
Potato Chips

### Farmers Market Dips & Veggies 🌱 🌱

Farmstand Vegetables, Hummus,  
Buttermilk Ranch Dressing

### The Chicken Tender & Sauce Zone

Golden Brown Chicken Tenders,  
Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

### BLT Salad

Romaine, Bacon, Cheddar Cheese,  
Tomatoes, Buttermilk Ranch Dressing,  
House-Made Croutons

### The Authentic

Turkey, Ham, Cheddar Cheese,  
Swiss Cheese, Lettuce, Tomatoes,  
Red Onions, Louie Dressing,  
Wheat Baguette

### Hebrew National Hot Dogs

Traditional Condiments

## MVP

— 780 —

### Bottomless Freshly Popped Popcorn 🌱 🌱

### Potato Chips & Gourmet Dips 🌱

Kettle-Style Potato Chips,  
Roasted Garlic Parmesan,  
French Onion, Dill Pickle Dip

### Seasonal Fresh Fruit 🌱 🌱

In-Season Fruits & Berries

### Classic Caesar Salad

Crisp Romaine, Caesar Dressing,  
Parmesan Cheese, Garlic Croutons

### Three Cheese Mac 🌱

Cavatappi Pasta, Three Cheese Sauce

### Creamy Mini Buffalo Chicken Sandwiches

Shredded Chicken, Cream Cheese,  
Buffalo Hot Sauce, Cheddar Cheese,  
Scallions, Mini Rolls, Tortilla Chips,  
Celery Sticks

### Hebrew National Hot Dogs

Traditional Condiments



*pretzel crostini*

# packages

Packages serve 10 guests unless otherwise noted.

## Grazing Package

— 550 —

### Pretzel Crostini

Char-Grilled Buttery Pretzel  
Baguette Slices, Smoked  
Cheddar Pimento Cheese

### Street Corn Deviled Eggs

Fire-Roasted Corn, Smoked Chili  
Powder, Lime, Cotija, Cilantro,  
Flaming Hot Cheetos Dust

### Grilled Peach Caprese Skewers

Mozzarella Ciliegine, Heirloom  
Cherry Tomatoes, Grilled Peaches,  
Shaved Prosciutto, Basil,  
Extra Virgin Olive Oil, Maldon Sea Salt,  
Fig-Balsamic Reduction, Micro Arugula

### Mini Ahi Tun Poke

Sushi-Grade Ahi Tuna, Avocado,  
Cucumbers, Sriracha Mayo, Furikake,  
Micro Greens, Rice Crackers

### Crab Rangoon Dip

Lump Crab, Cream Cheese,  
Sour Cream, Green Onions, Garlic,  
Sweet Chili, Jack Cheese,  
Crispy Wonton Chips

### Al Pastor Pork Belly Bites

Crispy Pork Belly, Agave Pastor Glaze,  
Charred Pineapple, Candied  
Serrano Chiles

## DMV All Inclusive Package

Lincoln/Jefferson • 2,815 | Washington/Party • 3,925 | Silver Slugger • 5,630

### ALWAYS INCLUDED

Kettle-Style Potato Chips  

Freshly Popped Popcorn  

Dry-Roasted Peanuts   

Farmer's Market Dips &  
Veggies  

Hebrew National Hot Dogs

Coca Cola Soft Drinks & Water

Assorted Beers & Seltzer

House White & Red Wine

### LIQUOR UPGRADE

Lincoln Jefferson • 615

Washington Party • 905

Silver Slugger • 1,555

Civic Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Casamigos Tequila  
Buffalo Trace Bourbon  
Club Soda  
Tonic Water  
Lemons & Limes

# packages

Packages serve 10 guests unless otherwise noted.

## DMV All Inclusive Package

Lincoln/Jefferson • 2815 | Washington/Party • 3925 | Silver Slugger • 5630

### SALADS • Pick 2

#### Classic Caesar Salad

Crisp Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

#### Charred Carrot &

#### Pomegranate Seed Salad

Baby Arugula, Charred Rainbow Carrots, Pomegranate Seeds, Goat Cheese, Toasted Sunflower Seeds, Citrus Dressing

#### Classic Cobb Salad

Grilled Chicken, Avocado, Smoked Bacon, Hard Boiled Eggs, Blue Cheese, Local Grape Tomatoes, Romaine Lettuce, Buttermilk Ranch Dressing

#### Grilled Vegetable Pasta Salad

Cavatappi Pasta, Grilled Zucchini & Yellow Squash, Red Onions, Red Peppers, Olive Oil, Red Wine Vinegar

#### Sweet Local Apple

#### Orchard Salad

Local Apples, Dried Cranberries, Crumbled Local Cheese, Toasted Almonds, Arugula, Baby Kale, Romaine Lettuce, White Balsamic Vinaigrette

#### Bocconcini Cucumber

#### Tomato Salad

Bocconcini Mozzarella Cheese, English Cucumbers, Locally Grown Grape and Cherry Tomatoes, Red Wine Vinegar, Seasoned Olive Oil, Fresh Basil Leaves, Balsamic Drizzle

### SANDWICHES • Pick 1

#### The Rami

Sliced Pastrami, Swiss Cheese, Coleslaw, Seeded Rye Bread, Russian Dressing, Pickle Spear

#### Big Bella

Focaccia Bread, Mortadella, Fresh Mozzarella, Pistachio Cream, Cracked Black Pepper, Arugula, Toasted Chopped Pistachios, Maldon Flaked Sea Salt, Extra Virgin Olive Oil

#### Thai Vegan Sweet Potato Wrap

Roasted Sweet Potato Wedges, Napa Cabbage, Pickled Vegetables, Scallions, Thai Basil, Vegan Sriracha Aioli, Sun-Dried Tomato Tortilla

#### Beet -LT

Roasted Yellow Beets, Vine-Ripe Tomatoes, Fresh Basil, Sliced Provolone Cheese, Hearts of Romaine, Caraway Oil, Whole Grain Bread

### ENTREES • Pick 1

#### Brown Butter Chicken Thighs

Charred Bone-In Chicken Thighs, Brown Butter Glaze, House-Made Herb Melange, Fire-Roasted Red Pepper Coulis

#### Chesapeake Chicken

Pan-Seared Chicken Breast, Old Bay Cream Sauce, Topped with Blue Crab Meat

#### Hoisin Glazed Short Ribs

Slow-Braised Short Ribs, Fresh Ginger, Star Anise, Soy Sauce, Cinnamon Sticks, Sherry, Orange Zest, Thai Basil

#### Smoked Beef Brisket

Slow Smoked in House, DC-Style Barbecue Sauce, Butter Pickles, Pickled Onions

#### DC Mambo Wings

Crispy Fried Wings, Mambo Sauce, Ranch Dressing

#### Loaded Nacho Bar

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

# à la carte



*à la carte*

# Cool Appetizers

*Cool Appetizers serve 10 guests unless otherwise noted.*



## Local Charcuterie

**Board** 🌱 🌱 • 165

DMV Local Cheeses, Cured Meats, Honeycomb, Dried Fruits, Jam

## Farmers Market Dips

**& Veggies** 🌱 🌱 • 170

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

**Seasonal Fresh Fruit** 🌱 🌱 • 150

In-Season Fruits & Berries

## Chilled Shrimp Cocktail

**Bucket** 🌱 • 240 / 30 PIECES

Jumbo Shrimp, Old Bay Seasoning, Lemon Wedges, Tabasco Sauce, Cocktail Sauce, Horseradish

## Coastal Croissant • 180

Jumbo Lump Crab, Lemon Tarragon Dressing, Celery, Pickled Red Onions, Mini Croissant

## Olive & Whipped Feta

**Platter** 🌱 🌱 • 165

Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

## Seasonal Root Vegetable

**& Dips** 🌱 • 165

Seasonal Root Vegetables, Spiced Beetroot Hummus & Goat Cheese, Roasted Carrot Dip, Sweet Pea & Hominy Spread, Grilled Naan



*farmers market  
dips & veggies*

*The chicken Tender  
& sauce zone*



# à la carte

## Warm Appetizers

Warm Appetizers serve 10 guests unless otherwise noted.

### Loaded Nacho Bar 🌶️ • 155

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

*Upgrade your Loaded Nacho Bar from Beef Chili to:*

• *Beef Barbacoa 195*

• *Chicken Tinga 195*

### Jalapeño Artichoke

Dip 🌱 🌶️ • 160

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

### Spicy Wings • 160

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

### Three Cheese Mac 🌱 • 185

Cavatappi Pasta, Three Cheese Sauce

### The Chicken Tender & Sauce Zone • 210

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

### Quesadilla Duo • 165

• *Ancho-Marinated Chicken*  
Cilantro, Monterey Jack Cheese

• *Carne Asada*  
Braised Brisket, Onions  
Oaxaca Cheese, Poblano Peppers, Avocado Crema, Salsa Roja

### Empanadas • 125

#### • *Argentine Beef*

All-Natural Ground Beef, Red Peppers, Scallions, Potatoes, Green Olives, Traditional Dough

#### • *Chipotle Chicken*

All-Natural Chicken, Chipotle Peppers, Onions, Basil, Tomatoes, Paprika Dough

#### • *Portobello, Spinach & Mozzarella* 🌱

Onions, Mozzarella, Ethiopian Spices, Spinach Dough

#### • *Salsas* 🌱

Chimichurri, Salsa Verde

### DC Mambo Wings • 165

Crispy Fried Wings, Mambo Sauce, Ranch Dressing



## à la carte

## Greens

*Greens serve 10 guests unless otherwise noted.*

**Goddess & Gem** 🌱 🥜 • 110

Gem Lettuce Leaves, Romaine Hearts, Fresh Basil, Toasted Hazelnuts, Dried Cranberries, Sungold Tomatoes, Green Goddess Dressing

**Street Corn Salad** 🌱 🌶️ • 125

Mixed Greens, Sweet Corn, Cherry Tomatoes, Ancho Chili Dust, Fresno Chiles, Burrata Cheese, Cotija Cheese, Aji Verde Dressing

**Chopped Vegetable Salad** 🌱 🌶️ • 105

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

**Classic Caesar Salad** • 105

Crisp Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

*Upgrade your Caesar Salad by adding:*

- **Grilled Chicken** 135
- **Shrimp** 155

**Bocconcini Tomato & Cucumber Salad** 🌱 🌶️ • 120

Basil-Marinaded Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

**BLT Salad** • 125

Romaine, Bacon, Cheddar Cheese, Tomatoes, House-Made Croutons, Buttermilk Ranch Dressing





*char-grilled  
chicken board*

à la carte

# Classics

Classics serve 10 guests unless otherwise noted.

## Tuna En Suite • 120

Chilled Coriander-Crusted Seared Tuna, Arugula, Green Beans, Crispy Smashed Potatoes, Kalamata Olives, Castelvetrano Olives, Pickled Red Onions, Caper Berries, Jammy Eggs, Lemon Vinaigrette

## Char-Grilled Chicken Board • 170

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

## Meatball Sliders • 160

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

## Colony Grill Pizza



Pizza delivered between the 1st & 3rd innings

• Cheese • 70

• Pepperoni • 80

## Steakhouse Beef

### Tenderloin • 290

Black Pepper-Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

## Tacos & Tostadas • 155

### • Pork Al Pastor

Charred Pineapple, Pickled Red Onions

### • Pollo Asado

Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

## Whiskey-Glazed Char-Grilled

### Short Ribs • 260

Horseradish Cream

## CLASSIC SIDES

Classics Sides serve 10 guests.

## Shaved Roasted Brussels Sprouts • 110

Gremolata, Manchego Cheese, Pomegranate Glaze

## Fried Smashed Potatoes • 120

Crispy Fried Local Grown Red Bliss Potatoes, Maldon Salt, Shredded Cheddar Cheese, Green Onions

# Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 10 guests unless otherwise noted.

## Mini Screech Burger • 155

2 Burgers per Guest

Pimento Cheese, Bacon Jam, Crispy Onions, Ranch Drizzle

## IMPOSSIBLE® Mini Burger • 170

2 Burgers per Guest

Char-Grilled Plant-Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

*Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.*

## Ben's Half Smoked Sausages • 145

Pork & Beef Sausage, Chili, Cheese, Onions

## Hebrew National Hot Dogs • 125

Traditional Condiments

## The Nats High Rise • 260

Grilled All-Beef Hebrew National Hot Dogs, Ben's Half Smoked Sausage, Fried Corn Dogs



*tacos & tostadas*

# à la carte

## Handcrafted Sandwiches

*Sandwiches serve 10 guests unless otherwise noted.*

### Big Bella 🥑 • 210

Mortadella, Fresh Mozzarella, Pistachio Cream, Black Pepper, Arugula, Toasted Chopped Pistachios, Maldon Sea Salt, Extra Virgin Olive Oil

### Beet-LT 🥬 • 160

Roasted Yellow Beets, Vine-Ripened Tomatoes, Fresh Basil, Sliced Provolone Cheese, Hearts of Romaine, Caraway Aioli, Whole Grain Bread

### The Authentic • 175

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

### Creamy Mini Buffalo Chicken Sandwiches • 140

Shredded Chicken, Cream Cheese, Buffalo Hot Sauce, Cheddar Cheese, Scallions, Mini Rolls, Tortilla Chips, Celery Sticks

### Smoked Pork

### Sandwiches • 165

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

### Pit Beef Sandwich • 180

Thin Sliced Roast Beef, Pickled Onions, Creamy Horseradish, Herb Panini Roll

### Roasted Vegetable

### Pupusas 🥬 • 170

A Thick Griddle Cake made with Masa Harina Corn Meal Dough, Stuffed with Shredded Cheese, Peppers & Onions Served with Curtido Spicy Slaw

### Chicken Pupusas • 170

A Thick Griddle Cake Made with Masa Harina Corn Meal Dough, Stuffed with Shredded Cheese, Peppers & Onions Served with Curtido Spicy Slaw



*à la carte*

# Snacks

*Snacks serve 10 guests unless otherwise noted.*

## DMV Crab Dip & Pretzels • 185

Soft Pretzel Rods,  
House-Made Crab Dip

## Salsa & Guacamole Sampler 🌱 🌶️ • 115

Salsa Verde, Salsa Roja,  
Guacamole, Tortilla Chips

## The Snack Attack 🌱 🌶️ • 85

Snack Mix, Dry-Roasted Peanuts,  
Pretzel Twists, Kettle-Style  
Potato Chips

## Seasoned Pretzel Sticks & Dips 🌱 • 75

Pretzel Sticks Seasoned with Dill Pickle,  
Garlic Parmesan, Yellow Mustard  
Seasonings, Dill Pickle Hummus,  
Roasted Garlic Parmesan Dip

## Bottomless Freshly Popped Popcorn 🌱 • 53

## Dry-Roasted Peanuts 🌱 🌶️ 🌰 • 30

## Potato Chips & Gourmet Dips 🌱 • 63

Kettle-Style Potato Chips,  
Roasted Garlic Parmesan,  
French Onion, Dill Pickle Dip



## à la carte

# Let Them Eat Cake!

## Chicago-Style Cheesecake 🌱 • 105

Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

## Red Velvet Cake 🌱 • 105

Serves 12

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

## Chocolate Paradis Cake 🌱 • 105

Serves 12

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

## Rainbow Cake 🌱 • 105

Serves 12

Colorful Five-Layered Sponge Cake, Buttercream Frosting

## Six-Layer Carrot Cake 🌱 🌱 • 105

Serves 14

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

## Lemon Meringue Cake 🌱 • 105

Serves 14

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows

## Smear Cake 🌱 • 55

Serves 10

Chesapeake Bay Area Rustic-Style Cheesecake, Cake-Like Crust

## Smith Island Cake 🌱 • 85

Serves 10

Thin Layered Yellow Cake, Chocolate Fudge Frosting

# Suite Sweets

*Suite Sweets serve 10 guests unless otherwise noted.*

## The Cookie Collection 🌱 • 65

We turned your favorite cakes into jumbo gourmet cookies.

Red Velvet, Lemon Meringue, Carrot Cake, Chocolate Paradis'

Each designer box includes one of each—devour solo or slice and share!

## Gourmet Cookies & Brownies 🌱 • 130

Gourmet Cookies, Decadent Brownies

## Lou's Buns • 45

DC-Style Cinnamon Buns, Silky Smooth Icing

## Novelty Ice Cream Bars • 7.25 PER PIECE



*chocolate paradis cake*



## à la carte

# Our Famous Dessert Cart

*You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'ahs' as your neighbor's line up in enthusiastic anticipation of our signature dessert cart.*

### Signature Desserts 🌱

- Six-Layer Carrot Cake 🥥
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

### Gourmet Dessert Bars 🌱

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar 🥜
- Honduran Chocolate Manifesto Brownie 🥜

### Gourmet Cookies & Turtles 🌱

- Chocolate Chunk
- Reese's® Peanut Butter
- Triple Chocolate Chunk
- White & Milk Chocolate Turtles

### Giant Taffy Apples 🌱

- Peanut 🥜
- Loaded M&M's®

### Nostalgic Candies 🌱

- Gummi® Bears,
- Jelly Belly® Sassy Sours
- Mini Sour Worms
- Peanut M&M's® 🥜
- Plain M&M's®

### Dark Chocolate Liqueur Cups 🌱

- Baileys® Original Irish Cream
- Disaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Kahlúa®



COOKIES • CAKES • BROWNIES • ICE CREAM • SWEETS

CHICAGO-STYLE  
CHEESECAKE

CHOCOLATE  
PARADISE CAKE

RED VELVET  
CAKE

RAINBOW CAKE

TOFFEE CHOCOLATE  
BLONDIE BAR

CHOCOLATE  
PARADISE CAKE

TOFFEE CHOCOLATE  
BLONDIE BAR

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PARADISE CAKE

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TOFFEE CHOCOLATE  
BLONDIE BAR

CHOCOLATE  
PARADISE CAKE

TOFFEE CHOCOLATE  
BLONDIE BAR

our famous  
dessert cart

# beverages



## *Beverages*

# Ready-to-Drink Cocktails & Seltzers

*Sold by the six-pack*

Skimmers Original Tea • 65

Skimmers Half & Half • 65

Cutwater Canned Cocktail Lime Margarita • 72

White Claw Hard Seltzer • 72

NÜTRL Vodka Seltzer Variety Pack • 72

High Noon Hard Seltzer 12-pack • 95

# Beer, Ales & Alternatives

*Sold by the six-pack*

Budweiser • 40

Bud Light • 40

Miller Lite • 40

Coors Light • 40

Michelob ULTRA • 40

Shocktop • 40

Blue Moon Belgian White • 40

Modelo Especial • 55

Corona Extra • 55

Heineken • 55

Stella Artois • 55

Sierra Nevada IPA • 55

Goose Island IPA • 55

New Belgium Voodoo Ranger • 55

No. ELEVEN Kolsch 16oz four-pack • 60

Bold Rock Cider • 40

Michelob ULTRA Zero • 40

Hedlum Non-Alcoholic four-pack • 55

*Beverages*

# Sparkling & Rosé

*Sold by the bottle*

Ferrari Brut • 60

La Marca Prosecco • 85

Nicolas Feuillatte Brut • 110

M by Minuty • 62

Mumm Napa Brut Rosé • 80

# White Wine

*Sold by the bottle***MOSCATO**

Seven Daughters • 50

**RIESLING**

Chateau Ste. Michelle • 70

**PINOT GRIGIO**

Benvolio • 62

Santa Margarita • 75

**SAUVIGNON BLANC**

Kim Crawford • 67

Cakebread • 75

**CHARDONNAY**

House of Brown • 62

Kendall-Jackson Vintner's Reserve • 70

Sonoma-Cutrer Russian River Ranches • 78

*Beverages*

# Red Wine

*Sold by the bottle*

## PINOT NOIR

La Crema • 65

Meiomi • 75

Belle Glos Clark & Telephone • 150

## MERLOT

Decoy by Duckhorn • 110

## CABERNET SAUVIGNON

Josh Craftsman Collection • 70

JUSTIN • 95

Louis Martini • 125

## RED BLENDS

Wente Mount Diablo Highlands • 50

Conundrum by Caymus • 60

The Prisoner • 115



*bar supplies*



*Beverages*

# Liquor

*Sold by the Liter or 750ml*

## VODKA

- Civic • 110
- Tito's Handmade • 130
- Ketel One • 140
- Grey Goose • 165

## GIN

- Beefeater • 105
- Bombay Sapphire • 110
- Hendrick's • 150

## RUM

- Bacardí Superior • 110
- Captain Morgan Spiced • 110

## TEQUILA

- Casamigos Blanco • 130
- Patrón Silver • 160
- Casamigos Mezcal • 180
- Casamigos Reposado • 190
- Casamigos Añejo • 210

## WHISKEY & BOURBON

- Jack Daniels • 110
- Crown Royal • 130
- Buffalo Trace • 135
- Jameson Irish • 145
- Maker's Mark • 160
- Woodford Reserve • 165

## SCOTCH

- Dewars • 110
- Johnnie Walker • 150
- Glenlivet • 160

## COGNAC

- Hennessy V.S. • 170

## VERMOUTH

- Carpano Dry • 45
- Carpano Classico • 45
- Carpano Antica Formula • 85

## CORDIALS

- Aperol • 85
- Kahlúa • 85
- Campari • 95
- Baileys Original Irish Cream • 105
- Fireball • 105
- DiSaronno Amaretto • 120
- Grand Marnier • 160

# Beverages

## Chill

*Sold by six-pack unless otherwise indicated*

### SOFT DRINKS • 26

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Sprite Zero Sugar

Schweppes Ginger Ale

Barq's Root Beer

Minute Maid Lemonade

### WATER

Dasani Bottled Water 16.9oz • 26

Glacéau Smartwater 20oz • 35

Glacéau Smartwater  
Sparkling 20oz • 35

Vitamin Water • 30  
Acai, Blueberry, Pomegranate

### SPARKLING • 27

San Pellegrino Assorted Flavors

Lemon, Orange, Grapefruit



### JUICES • 19

Cranberry Juice  
Grapefruit Juice  
Orange Juice

### TEAS • 35

Gold Peak® Tea

*Home Brewed Taste  
You'll Love at First Sip™*

Gold Peak Unsweetened Tea  
Gold Peak Sweet Tea  
Gold Peak Lemon Tea

### MISCELLANEOUS BEVERAGES

Blue Powerade • 30

Red Bull *four-pack* • 34

Ready to Drink Dunkin Donuts  
Iced Coffee • 49

Ready to Drink Dunkin Donuts  
French Vanilla Iced Coffee • 49

### BAR SUPPLIES

Owen's Tonic Water • 22

Owen's Soda Water • 22

Zing Zang Bloody Mary Mix • 18

Finest Call Sour Mix • 18

Finest Call Margarita Mix • 18

Stuffed Olives • 15

Tabasco Sauce • 12

Worcestershire • 12

Lemons & Limes • 9

# the scoop





# Food & Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 3 p.m. EST, two business days prior to each event.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does **NOT** open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 3 p.m. EST the **business day** prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the District of Columbia, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Nationals Park
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages

4. It is unlawful to serve alcoholic beverages to an intoxicated person
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level
6. During some events, alcohol consumption may be restricted

Please note that our menu items are manufactured in or sourced from a facility that uses Dairy, Eggs, Shellfish, Nuts, Wheat and Soy.

# Payment Procedure & Service Charge

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Nationals Park, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

