

# RAYS

## Catering Beverage Menu Spring – Summer 2025

*A 20% service charge and 4% administrative fee 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*

Spring – Summer 2025

*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 – R. Stuart Willamette Valley, OR 2023	\$60
Pinot Grigio – Banfi, Toscana, ITA 2022	\$55
Pinot Noir – Cória Willamette Valley, OR 2021	\$65
Cabernet Sauvignon- Kiona Red Mountain, WA 2020	\$65
Sparkling Rosé - Domaine Antech Crémant de Limoux, FRA NV	\$55
Cava Brut – Casteller , ESP NV	\$55

### **Sparkling Wine**

Casteller Cava Brut, ESP NV	\$55
Domaine Antech Brut Rosé Crémant de Limoux, FRA NV	\$55
Argyle Vintage Brut Willamette Valley, OR 2019	\$65

### **White Wine**

#### **Chardonnay**

Chardonnay – R. Stuart Willamette Valley, OR 2023	\$60
Routestock 'Rt 121' Sonoma, CA 2021	\$65

#### **Riesling**

Poet's Leap by Longshadows, Columbia Valley 2023 (off-dry)	\$55
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#### **Pinot Gris/Grigio**

Sokol Blosser Willamette Valley, OR 2023	\$60
Banfi Toscana, ITA 2022	\$55

## Sauvignon Blanc

Peter Yealands Marlborough, NZ 2023

\$55

## Rosé Wine

Cor Cellars Columbia Valley, WA 2023

\$65

Les Dauphins, Rhone Valley, Fra 2023

\$50

## Red Wine

### Pinot Noir

Routestock Sonoma Coast, CA 2022

\$70

Cória Willamette Valley, OR 2021

\$65

### Red Blends

Delille 'D2', Columbia Valley, WA 2021

\$80

Cadence 'Coda' Red Mountain, WA 2022

\$60

### Cabernet Sauvignon

Baer 'Arctos', WA 2019

\$85

L'Ecole N°41 'Ray's Red' Columbia Valley, WA 2022

\$65

### Syrah

Owen Roe 'Ex Umbris' Columbia Valley, WA 2022

\$55

Dunham Cellars Columbia Valley, WA 2021

\$75

## Beer Selections

Draft – Local rotating selections

\$8

Assorted bottled beer selections

\$8

*rotates seasonally*

Yonder Dry Cider

\$10

Non-alcoholic beer

\$6

## Non-Alcoholic Beverages

Soft drinks

\$3 per glass

Topo Chico mineral water

\$4 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

\$13

Mischief vodka, Broker's London Dry gin, Pueblo Viejo Blanco tequila, El Jimador Reposado tequila, Don Q rum, Benchmark Bourbon, Dickel Rye, Dewar's scotch

### Cocktails

add \$3

### Doubles and martinis

add \$4

### Premium Liquors

\$15

Tito's vodka, Beefeater London Dry gin, Espolon Blanco tequila, Espolon Reposado tequila, Sailor Jerry spiced 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

\$17

Mimosa

\$14

Bloody Mary

\$14

*\*Substitutions may be made at any time without notice*

### Signature Cocktails (please select up to 2)

\$17

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

Smokey Margarita – El Jimador Reposado, Illegal Joven mezcal, lime, agave, Tajin rim, rocks

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

Salish Seabreeze- Broker's London Dry gin, Falernum, grapefruit, lime, soda rocks