

BAR MENU



Cristina Gray's
RESTAURANT & BAR

WINE *{Priced by the glass. For additional selections please ask for our wine list. Corkage fee \$18/per bottle.}*

House Chardonnay

House Cabernet Sauvignon

House Pinot Grigio

House Pinot Noir

Kendal Jackson Chardonnay

Santa Cristina Pinot Grigio

J. Lohr Merlot

Murphy-Goode Cabernet Sauvignon

DOMESTIC BEER

[Special requests for other beers must be paid for in advance.]

Miller Light

Corona

Yuengling

Bud Light

Hoppyum IPA

Coors Light

Budweiser

Michelob Ultra

PREMIER BEER

Draft Beer

Local Craft Beers *{Ask for selection options}*

WELL LIQUOR

Absolute Vodka

Malibu

Crown Royal

Jose Cuervo Silver

Bacardi

Southern Comfort

Absolute Citron

Jim Beam

Fireball

Jose Cuervo Gold

Jack Daniels

Dewers

Beef Eaters

PREMIER LIQUOR

Kettle One

Jameson

Makers Mark

Grey Goose

Woodford

Knob Creek

Titos

Hendricks

J. Walker Red and Black

Bombay Sapphire

Patron

Champagne

PRICED BY THE PITCHER

Champagne Mimosa

Champagne Punch

PRICED BY THE BOTTLE

House Champagne

Bartenders stop serving at the end of contracted event time. A Bartender can be provided to serve from 10pm-2am. Bartender Fee per bartender is \$75 for the first hour and \$25 for each additional hour. All Food and Beverage is subject to 6.75% NC sales tax and 22% gratuity. All rental agreements, prices, and negotiations are subject to change at the manager's discretion.

In accordance with North Carolina Liquor Laws, no alcoholic beverages may be brought onto JH Adams property by patrons or their guests.

Menu prices subject to change based on guest needs and quantity of guests.

A customary 22% taxable service charge and current sales tax will be added to all prices.

02/2022