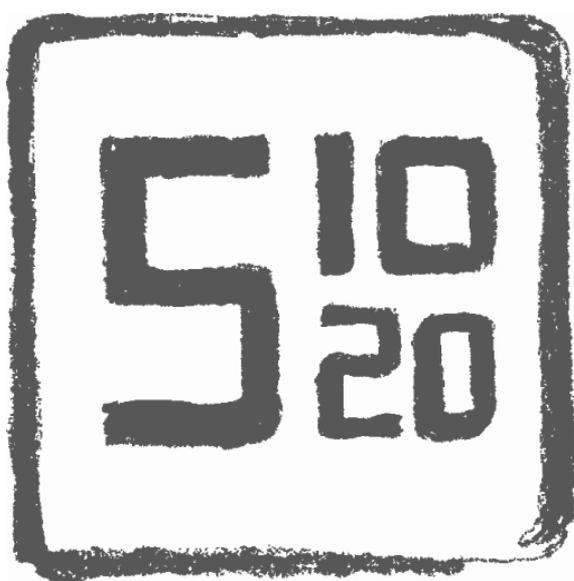


**theGREATROOM**



FREMONT MARRIOTT SILICON VALLEY  
46100 Landing Parkway Fremont, CA 94538 | Phone: 510-413-3700

# 5

## snacks

### CHICKEN TORTILLA SOUP

cilantro, roasted corn, cotija cheese

Cup 5

### PARSNIP POTATO LEEK SOUP

herb croutons, truffle oil

Bowl 8

### ARTICHOKE SPINACH DIP 8

asiago cheese, grilled focaccia

### MEZZE PLATTER 13

hummus, tzatziki, muhammara, grilled naan bread

### TOMATO BRUSCHETTA 10

basil, parmesan cheese, grilled focaccia

### PEPPADEW PEPPERS 8

herb goat cheese, mache, cashews, meyer lemon oil

### GUACAMOLE 10

fire roasted tomato salsa, tortilla chips

### GIGANDE BEAN HUMMUS 9

basil, naan bread, lemon olive oil

*did you know?*

The peppadew pepper was first discovered in early 1993 and introduced to market later that same decade. The name is a portmanteaux of pepper and dew. Although the pepper is sometimes described as a cross between a pepper and a tomato this description is not botanically accurate and refers only to the resemblance in color and size between peppadew and cherry tomatoes.

# 5

## snacks

Consumption of raw or undercooked foods may cause food borne illness

All fried foods prepared trans fat free

Please let us know of any dietary preferences or food allergies ahead of ordering so we may accommodate as best as possible

Gluten free dishes available upon request

Available daily 4:00pm - 11:00pm

**10****social sharing***did you know?*

The phrase "day boat scallops" refers to the technique with which the scallops were harvested. Some fishing boats will stay out to sea for days, collecting scallops and keeping them on board until they eventually return to land. Day boat scallops are caught and brought back to land on the same day. This leads to fresher scallops.

**GREATROOM SALAD 8**

baby spinach, dried cherries, apricots, toasted almonds, balsamic vinaigrette

**GRILLED CAESAR SALAD 8**

spanish boquerónes, parmesan cheese, croutons

**ROASTED BEET SALAD 10**

mache, goat cheese mousse, balsamic syrup

**LOBSTER COBB SALAD 15**

white corn, bacon, avocado, tomato vinaigrette

**BAKED FRENCH BRIE 11**

honeycomb, fig jam, grilled bread

**PARMESEAN CHICKEN WINGS 13**

celery, carrots, peppercorn ranch

**PRAWN SCAMPI 14**

tomato basil crostini, sherry sauce, basil oil

**AHI TUNA TOSTADA 14**

sesame oil, cucumber, scallions, avocado, sriracha aioli

**CLUB SANDWICH 15**

roasted turkey, smoked bacon, french fries

**DAY BOAT SCALLOPS 16**

cauliflower puree, almonds, citrus salmon roe

**10****social sharing**

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# 20

## casual entrées

**MARRIOTT BURGER 15**

aged cheddar cheese, smoked bacon, french fries

**LOCH DUART SALMON 22**

morel mushrooms, sweet peas, leeks, chive mustard sauce

**ROASTED MONKFISH 25**

maine lobster, white beans, swiss chard, pancetta, saffron sauce

**HAWAIIAN SWORDFISH 26**

hedgehog mushrooms ragu, haricot vert, basil oil

**CORVINA SEABASS 25**

roasted artichokes, fava bean succotash, brown butter

**MARY'S ORGANIC CHICKEN BREAST 24**

portobello ravioli, swiss chard, porcini sauce

**ROASTED LAMB CHOPS 35**

merguez, spinach, fingerling potatoes, lamb jus

**STEAK FRITES 23**

caramelized onions, maître d butter

**PRIME RIBEYE STEAK 37**

caramelized potatoes, asparagus, red wine onion jam

**PRIME FILET MIGNON 36**

brown butter potato puree, broccolini, port wine sauce

*did you know?*

Mary's Free Range Chickens is proud to be family owned and operated since 1954. All of Mary's chickens grow naturally with plenty of room to roam in a caring environment on ranches in sunny California. Mary's Chickens are fed a high quality vegetable diet with no animal by-products or additives comprised of 70% corn, 25% soybean meal, 5% vitamins and minerals, gluten free, no preservatives, no antibiotics, and raised without added hormones.

# 20

## casual entrées

Consumption of raw or undercooked foods may cause food borne illness  
All fried foods prepared trans fat free

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so we may accommodate as best as possible

Gluten free dishes available upon request

Available daily 4:00pm - 11:00pm

## sweets

**CHOCOLATE POT DE CRÈME 9**

salted caramel, pop rocks

**CRISPY DULCE DE LECHE 10**

tahitian vanilla bean ice cream, caramel sauce

**KEY LIME PIE 9**

strawberry puree, honey crème fraîche

**NEW YORK CHEESECAKE 10**

drunken berries, chantilly cream

**THREE TWINS ORGANIC ICE CREAM 8**

vanilla, chocolate, and strawberry

**SELECTION OF MINIATURE DESSERTS 12**

artisanal varieties

*did you know?*

Cheesecake does not come from just one style, but has numerous styles. The two most popular are New York and Philadelphia. The New York style is rich and heavy; while the Philadelphia style is creamier and lighter.

Presumably neither the New York or the Philadelphia styles were the same styles that were served to the Olympic athletes back in 776 BC. This is the oldest recorded history of the cheesecake where this tasty treat was more like an unleavened cheese bread.

## sweets by the glass

**SANDEMAN'S 10 YEAR TAWNY PORT 10**

flavorsome wine, full-bodied and appealing, with a persistent finish

**LEAL TAWNY PORT 12**

fortified with VSOP Brandy and aged in high quality oak barrels for over eight years

**GRAND MARNIER 12**

orange liqueur

**HENNESY XO 30**

aged premium cognac

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Gluten free dishes available upon request

Available daily 11:00am - 11:00pm

# liquids

Libations available daily 11:00am to 1:00am. Local law may require stopping service of alcohol at times

Refreshers available daily from 6:00am to 1:00am

Please let us know of any dietary preferences or allergies ahead of ordering so we may accommodate as best as possible

The offerings on this menu are only an example of what we may be able to offer. Please let us know if there is anything that we can do to make your experience perfect

# refreshers

<b>PEPSI FOUNTAIN DRINKS</b> pepsi, diet pepsi, sierra mist, dr. pepper brisk iced tea, mountain dew, lemonade	2
<b>STARBUCKS ICED FRAPPUCCINO</b> vanilla, mocha, hazelnut	3
<b>RED BULL</b> sugar-free, regular	3
<b>NAKED JUICE</b> varieties	3
<b>EVIAN STILL</b> 500ml, 1L	4/7
<b>FIJI STILL</b> 500ml, 1L	4/7
<b>S. PELLEGRINO</b> 500ml, 1L	4/7
<b>SOBE LIFEWATER</b> varieties	4
<b>GATORADE &amp; G2</b> varieties (20 oz.)	4
<b>IZZE SODAS</b> varieties	4

## *did you know?*

Pepsi was first introduced in 1898 as "Brad's Drink" in New Bern, North Carolina by Caleb Bradham, who made it at his home where the drink was sold. It was later labeled Pepsi Cola, named after the digestive enzyme pepsin and kola nuts used in the recipe. The original drink idea was to create a fountain drink that was delicious but would also aid in digestion and boost energy.

Some beverages on this  
page are also available  
24-hours a day in  
**the lobbyMARKET** located  
next to the  
front desk



Proudly serving the following delectable brews

## TAKE YOUR PICK



### Allegro History

Founded in 1975, in Boulder, Colorado, Allegro Coffee quickly became one of the premier specialty coffee roasters in the U.S.. Whole Foods Market acquired Allegro in 1997.

### Featured roasts and coffee blends

### Organic Italian Roast

A blend of sensual Central American coffees, roasted to a mahogany decadence for deep rich flavor and full-bodied pleasure.

### Decaffeinated Colombia Huila

Grown in the famed Huila region of southern Colombia by the San Roque cooperative. The beans are decaffeinated at the Swiss Water plant in Vancouver, BC using a natural water and carbon filter method to maintain flavor.

### Add-ons

Flavors \$0.50  
Extra Espresso \$0.50

### Hot Drinks

	Small	Large
ALLEGRO COFFEE	1.8	2.0
ESPRESSO	2.0	
AMERICANO	2.0	3.0
CAPPUCCINO	3.0	4.0
LATTE	3.0	4.0
CAFÉ AU LAIT	3.0	4.0
CAFÉ MOCHA	4.0	5.0
MACCHIATO	3.0	

### Iced Drinks

AMERICANO	2.0	3.0
LATTE	3.0	4.0
MOCHA	4.0	5.0
CHAI	4.0	5.0

### Blended Drinks

ESPRESSO	4.0	5.0
MOCHA	4.0	5.0

### did you know?

Coffee grows on an evergreen tree in the form of a cherry and on average one coffee tree produces one pound of coffee each year

*allegro*  
Fine Organic Teas  
Exclusively serving the  
following delectable loose  
leaf teas in theGREATROOM

**TAKE YOUR PICK** All teas \$6.00

## White Silver Needle Yinzhen

This exceptional white tea from the Fujian province of China provides a nutty and melon-like sweetness. The buds are picked in early spring and have a long and thin appearance. Often described as delicate & floral.

## Jasmine Fragrant Cloud

A high quality jasmine scented tea that is light and incredibly delicate.

## Four Seasons Jade Oolong

Elegant and refined with floral notes of jasmine and lily. Light floral aroma with roasted undertones, brief tartness as the initial flavor, and sweet aftertaste which lingers in the mouth.

## Oregon Chamomile

Hints of fragrant sweet green apple, honey, lychee and sweet nectarine with a soothing and calm finish.

## Organic Peppermint

Caffeine free, top grade tea with ginger and mint flavors.



Due to the special presentation our loose leaf teas  
are available in theGREATROOM only

# HOPS

Prices vary

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## FROM THE BOTTLE

### DOMESTIC BEERS

Bud Light  
Budweiser  
Coors Light  
Michelob Ultra  
Sam Adams Seasonal  
Blue Moon Belgian White  
Sierra Nevada Pale Ale  
O'Doul's (N.A.)

### PREMIUM BEERS

Heineken  
Amstel Light  
Widmer Hefeweizen  
Corona Extra  
Corona Light

### CURIOUS SELECTIONS

**Samuel Smith Imperial Stout**

*UNITED KINGDOM*

**Samuel Smith Taddy Porter**

*UNITED KINGDOM*

**Samuel Smith India Ale**

*UNITED KINGDOM*

**Orval Trappist Ale**

*BELGIUM*

**Estrella**

*SPAIN*

**Anchor Steam**

*SAN FRANCISCO, USA*

## FROM THE BARREL

**Sam Adams Boston Lager**

**DasBrew Monkey Fist**

**Racer 5 IPA (7%)**

**Drakes Amber Ale**

**Guinness Draught**

**Stella Artois**

*did you know?*

The powers that be at Guinness say that a pint of beer is lifted about ten times, and each time about 0.56 ml is lost in a beer drinker's facial hair. That's a lot of wasted beer!

Available daily starting at 11:00am

# WHITES

Ask about our non listed library wines for any special occasion.

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**SEGURA VIUDAS ARIA BRUT**

Penedès, Spain  
30

**MUMM NAPA BRUT PRESTIGE**

(187ML)  
Napa Valley  
18

**BERINGER WHITE ZINFANDEL**

Napa Valley  
8/30

**CLOS DU BOIS CHARDONNAY**

North Coast  
35

**CHATEAU ST. JEAN CHARDONNAY**

Sonoma County  
8/32

**STERLING CHARDONNAY**

Central Coast  
11/39

**FERRARI-CARANO CHARDONNAY**

“TRE TERRE”  
Russian River Valley  
60

**JOEL GOTT CHARDONNAY**

Napa Valley  
15/53

**MERRYVALE “STARMONT”  
CHARDONNAY**

Napa Valley  
48

**BRANCOTT SAUVIGNON BLANC**

Marlborough, New Zealand  
8/32

**KENWOOD SAUVIGNON BLANC**

Sonoma County  
36

**PIGHIN PINOT GRIGIO**

Friuli Grave D.O.C., Italy  
13/48

**MERIDIAN PINOT GRIGIO**

Paso Robles  
33

**CHATEAU STE. MICHELLE RIESLING**

Columbia Valley  
8/35

Available daily starting at 11:00am

All wines by the glass on this page available in three  
different sized pours (3oz, 6oz, 9oz carafe)

# REDS

Ask about our non listed library wines for any special occasion.

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## **MERIDIAN MERLOT**

Paso Robles  
9/32

## **CLOS DU BOIS MERLOT**

Sonoma County  
38

## **ST. FRANCIS MERLOT**

Sonoma County  
15/57

## **COLUMBIA CREST HORSE HEAVEN HILL CABERNET SAUVIGNON**

Columbia Valley  
11/42

## **ESTANCIA CABERNET SAUVIGNON**

Paso Robles  
40

## **FRANCISCAN CABERNET SAUVIGNON**

Napa Valley  
15/57

## **WENTE "CHARLES WETMORE" CABERNET SAUVIGNON**

Livermore Valley  
17/60

## **AQUINAS CABERNET SAUVIGNON**

Napa Valley  
48

## **MARK WEST PINOT NOIR**

Central Coast  
50

## **KIM CRAWFORD PINOT NOIR**

Marlborough, New Zealand  
42

## **LA CREMA PINOT NOIR**

Sonoma Coast  
12/45

## **ROSEMOUNT "DIAMOND LABEL" SHIRAZ**

Mclaren Vale, Australia  
8/28

## **THE DREAMING TREE "CRUSH"**

North Coast  
42

Available daily starting at 11:00am

All wines by the glass on this page available in three  
different sized pours (3oz, 6oz, 9oz carafe)

# CURIOUS SELECTIONS

## FROM ARGENTINA

### **GRAFFIGNA PINOT GRIGIO 2012**

Tulum Valley, San Juan, Argentina

This delicate, full of fresh flower and fruit aromas, wine presents with a bright clear gold color, hints of jasmine, and notes of white fruits like peach and apricot combined with a refined finish. **7.5/25**

### **TRAPICHE BROQUEL CHARDONNAY 2011**

Mendoza, Argentina

Elevations above 2,500 feet and average age of wines over twenty-five years of age, and American and French oak barrels allows this wine to present with aromas of apple, honey and spice combine with well integrated oak resulting in a silky, smooth wine with a complex balance of fruit and toasted oak on the finish. **8/30**

### **GRAFFIGNA MALBEC 2011**

Tulum and Pedernal Valley, San Juan, Argentina

Deep red with purple hues. Complex dark berry aromas highlighted with delicate black pepper and toasted notes. Well-integrated tannins, round velvety body and a long, persistent finish. Grilled seasoned beef, lamb, duck, and cheeses pair well with this wine. **7.5/30**

### **COLOME RESERVA MALBEC 2008**

Mendoza, Argentina

Intense black color with violet edges, with a nose full of ripe fruit, blackberries, and black pepper. The palate offers complexity that evolves in the mouth to present raspberries, oak, and spice notes with harmonic acidity and soft, round, and firm tannins. **155**

### **TRAPICHE BROQUEL MALBEC 2011**

Mendoza, Argentina

This hand harvested and single vineyard wine shows a complex balance of fruit and oak, with notes of currant, berries and a spicy finish. **10/36**

### **LUIGI BOSCA MALBEC D.O.C. 2010**

Lujan de Cuyo, Argentina

This wine from one of the most prestigious regions of Argentina presents itself with deep purple color and it is characterized by its aromas of cherries and ripe plums. It is also spicy with notes of coffee and blackberries and a bit toasted as a result of its aging in oak barrels. It has a solid structure, juicy and elegant on the palate, with a balanced acidity and well-rounded. A strong but subtle red wine different than the rest. **13/57**

### **GALA 2 LUIGI BOSCA 2008**

Mendoza, Argentina

A deluxe wine made of four different varietals that combine to provide a unique experience. This perfect combination created a wine of great structure and elegance. The Cabernet Sauvignon contributes with its spicy and elegant aromas, combined with notes of black fruits and the toasted characteristic contributed by the aging in French oak. It is a powerful red on the palate, with great concentration and volume; ripe tannins with a long and velvety finish. **75**



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wines for any special occasion.**

# CURIOUS SELECTIONS

FROM AROUND THE BAY

## **THOMAS FOGARTY GEWURZTRAMINER 2011**

Monterey, CA

Characterized by floral notes, tropical fruits, spice and lychee with fragrant scents of jasmine, kaffir lime and poached pear. It shows a classic restraint, displaying elegance and grace without sacrificing any of the electricity and exuberance inherent in the varietal. An energetic, crisp and clean finish. **70**

## **GUGLIELMO RESERVE PINOT GRIGIO 2012**

Santa Clara Valley, CA

Vibrant aromas of citrus blossom and lemon zest. Pineapple key lime and flint on the palate. **11/50**

## **RIDGE ESTATE CHARDONNAY 2012**

Santa Cruz Mountains, CA

Tropical pineapple fruit on the nose with white flowers, apricot, and honeysuckle. A rich entry and good texture, showing ripe apple and pear fruit on the palate. Medium bodied, crisp acidity, and a long finish. **99**

## **THOMAS FOGARTY MERLOT 2008**

Santa Cruz Mountains, CA

Luscious fruit, hints of toast and mineral flavors are present with a lengthy finish. There is the bright fruit and suppleness with a serious tannin structure that rewards bottle aging. The wine also offers hints of cocoa, black fruit. **13/54**

## **RIDGE PERRONE MERLOT 2010**

Santa Cruz Mountains, CA

Beautiful garnet color with appealing bramble fruit and licorice aromas. Intense cherry fruit at the entry with round tannins, firm acid, and attractive sweet oak on the palate. **104**

## **ALFARO FAMILY ESTATE PINOT NOIR 2012**

Corralitos, CA

Ruby in color, medium in body. Bright cherry and raspberry notes on the nose, with abundant Bing cherry, spice and vanilla flavors on the palate. This wine has well-integrated tannins and refreshing acidity. Pinot Noir has been called the "ultimate food wine" because it is so versatile – pair it with your favorite foods. **15/77**

## **GULIELMO ESTATE PETITE SYRAH 2010**

Santa Clara Valley, CA

Notes of dark plum, leather and rich earth. Ripe fruit with white pepper, black currant, and soft leather on the palate. **12/52**

## **LEAL ESTATE CARNAVAL MERITAGE 2008**

Hollister, CA

This Meritage wine is made from noble Bordeaux grapes, with aromas of black cherry, currants, dark chocolate and espresso that fill every glass. Seductively balanced with fresh fruit and fine tannins, each sip leads to a finish that is unrelenting. **89**

## **THOMAS FOGARTY GIST RANCH CABERNET FRANC 2009**

Santa Cruz Mountains, CA

This blend of Cabernet Sauvignon, Cabernet Franc and Merlot come together to create a gloriously aromatic wine with cedar, Santa Rosa plum and sweet tobacco notes. Sweet, mouth-filling tannins, balancing acidity and subtle oak highlight the palate and frame the fruit and spice notes. **25/110**

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wines for any special occasion.**

# CURIOUS SELECTIONS

FROM AROUND CALIFORNIA

## CHATEAU ST. JEAN FUME BLANC

Russian River Valley, CA

Chateau St. Jean has a long history crafting single vineyard wines and we have been making this Fumé Blanc from our La Petite Etoile Vineyard since 1979. The La Petite Etoile vineyard produces classic Sauvignon Blanc with expressive fruit flavors and bright acidity.

10/36

## SIMI SAUVIGNON BLANC

Santa Barbara, CA

Fruit for this Sauvignon Blanc comes primarily from Sonoma County's Alexander Valley (78%). We chose other lots from similarly prestigious Sonoma County appellations. Fruit from the warmer Dry Creek Valley and Knight's Valley contributed tropical fruit and nectarine flavors, along with a silky texture. The cooler Russian River Valley lent the wine grapefruit, lime, and mineral characteristics as well as a bright, zingy acid component.

8/30

## STAGS LEAP "KARIA" CHARDONNAY

Napa Valley, CA

The name Karia (KAR-ee-ah) is derived from the Greek word meaning graceful. It shows how grapes from select cool-climate vineyards in southern Napa Valley can be vinified and blended into a seamless integration of fresh-fruit aromas and flavors, crisp acidity and subtle oak spice.

16/58

## 10 SPAN PINOT NOIR

Russian River Valley, CA

Aromas of red berries and fresh flowers are complemented by Asian spice notes that add complexity. Juicy and precise, the wine showcases energetic raspberry and bitter cherry flavors that provide very good palate coverage. The finish impresses with its vivacity and length, leaving a spicy note behind.

9/35

## JOSEPH PHELPS FREESTONE PINOT NOIR 2011

Sonoma Coast, CA

*Wine Enthusiast*

*"It has mouthwatering acidity and vastly complex flavors, ranging from ripe heirloom tomatoes, cola, pomegranates and cranberries, to ripe cherries and red currants"*

135

## STAGS LEAP "ARTEMIS" CABERNET SAUVIGNON

Napa Valley, CA

Named after the Greek goddess of the hunt, is a wine that truly reflects its name. It's the culmination of our hunt for the finest grapes from Napa Valley which, when combined with estate-grown fruit, combine to create a Cabernet Sauvignon that expresses the regional character of Napa Valley with the signature style of Stag's Leap Wine Cellars.

105

## SIMI LANDSLIDE CABERNET SAUVIGNON

Alexander Valley, CA

This 79% Cabernet Sauvignon, 10% Cabernet Franc, 4% Merlot, 3% Petit Verdot, 3% Malbec, and 1% Tannat wine reflects our dramatic estate vineyard in the Alexander Valley, where the fruit for this wine was grown. We blended in 10% Cabernet Franc to add an element of spice and cassis, and 4% Merlot to add softness and suppleness.

19/70

## CHARLES KRUG STONEMAN 2008

Napa Valley, CA

As is fitting a wine honoring Charles Krug, a first sniff of Stoneman unveils bay leaf and dried violets that then unleash firm aromas of cocoa, plum and dried cherry. Baked fruits with brown sugar flavors and a hint of tobacco align with supple texture, spicy oak and a long finish to be remembered. Aged 22 months in French Oak barrels, 15.2% alcohol, pH 3.98.

220

**Ask about our non-listed library  
wines for any special occasion.**

# FROM THE STILL

## **DARK 'N STORMY 11**

black strap rum, fever tree ginger beer

## **SUNSHINE 10**

malibu sunshine rum, pineapple juice, pomegranate liquor

## **TEQUILA MULE (served in a copper mug) 13**

1800 silver tequila, fresh hand pressed lime juice, simple syrup, ginger beer

## **D.R. SHAKE 12**

10 cane rum, stoli, midori, chambord

## **PASSION FRUIT FIZZ 13**

jack daniels whiskey, passion fruit puree, ginger ale

## **SIAMESE DREAM 14**

hanger spiced pear vodka, fever tree ginger beer, blood orange bitters

## **STRAWBERRY GIN MARGARITA 15**

a classic cocktail refreshed, 209 gin, fresh strawberries

## **GINGER MARGARITA 13**

don julio tequila, ginger syrup, fresh hand pressed lime juice

## **LEMON DROP 14**

simple cocktail, just add a little more: absolut citron, tuaca, chambord

## **KEY LIME COCKTAIL 15**

absolut vanilla, lime juice, vanilla torani, whipped cream

## MOCKTAILS

### **SUNRISE 6**

orange juice, lime juice, grenadine, sparkling water

### **PROHIBITION PUNCH 6**

apple juice, lemon juice, ginger ale

### **MINI COLADA 7**

coconut cream, milk, pineapple juice

### **HEAVENLY DAYS 6**

hazelnut syrup, lemon juice, grenadine, sparkling water

## SIGNATURE MARTINIS

### **LEMONGRASS MARTINI 13**

absolut vodka, cointreau, lemongrass syrup

### **CUCUMBER MARTINI 13**

hendrick's gin, fresh hand pressed lime juice, simple syrup

### **RUBY RED MARTINI 11**

deep eddy ruby red vodka, triple sec, pineapple and fresh hand pressed lime juice

### **theGREATROOM BELLINI MARTINI 12**

hangar 1 vodka, peach schnapps, champagne, fresh orange juice