

BEVERAGE SELECTIONS MENU

PREMIUM BAR*

Ketel One, Grey Goose, Tanqueray, Bombay
Sapphire, Dewar's, Johnny Walker Black,
Crown Royal, Patron, Cane 10
Imported and domestic beer
House red, white and sparkling wine
Assorted fruit juices, soft drinks and bottle water

DELUX BAR*

Absolut, Stolichnaya, Beefeater, Tanqueray,
Jack Daniels, Chivas Regal,
Makers Mark, Cuervo Gold and Bacardi Light Rum
Imported and domestic beer
House red, white and sparkling wine
Assorted fruit juices, soft drinks and bottle water

BEER & WINE BAR*

Imported and Domestic Beer
House Red, White and Sparkling Wine
Assorted Fruit Juices, Soft Drinks and Bottled Water

HOST SPONSORED OPEN BAR*

(Selective Pricing)

Cocktails	9.00 – 12.00
Domestic beer	7.00 – 8.00
Premium and imported beer	7.00 – 9.00
Select wines by the glass	8.00 – 10.00
Sparkling Water/Juices	5.00
Soft drinks/Still Water	4.00
Bubbles by the glass	9.00
Cordials	10.00

Beverage Minimum of \$300 or Bartender Fee's Apply

The above prices do not include 20% service charge and 9.5% state sales tax. Items and prices are subject to change 6/11

Radisson Hotel Seattle Airport

18118 International Blvd

Seattle, WA 98188

+1 (206) 244-6666

radisson.com/seattlewa_seatac



WINE LIST

WHITE WINE

Hogue, Sauvignon Blanc, (Columbia Valley, Washington)

Tropical Fruit and Tangy Citrus, Ripe Guava, Peach and Apple are balanced by refreshing Grapefruit, Lemon Lime and a touch of Vanilla

30.00

Sauvignon Blanc, Yealands, (Marlborough, New Zealand)

Bursting with Vibrant Aromas of Passion Fruit and Guava with Fresh Stone Fruit and Herbal Notes on the Palate

35.00

Moscato, Menage a Trois, (Napa Valley, California)

Grapes sourced from Three Distinct Growing Regions are Blended with Seduction with Lush Alluring Floral Aromas, followed by Peach and Apricot

30.00

Riesling, Chateau St. Michelle, (Woodinville, Washington)

Refreshing off-dry this excellent example of locally produced Riesling, Delivers Sweet Lime and Peach Character With Subtle Mineral Notes.

35.00

Chardonnay Tilia, (Mendoza, Argentina)

Exhibits a fresh aromatic profile of Ripe Citrus Fruit Layers of Floral Notes and a touch of Vanilla, the mouth Feel is full, clean and crisp with Pear, Apple and a touch of Grapefruit

40.00

Chardonnay Floral Springs, (Napa Valley, California)

Barrel Fermented with Hints of Orange Peel, Caramel and Honey is Rich with Sweet Pear, Fig and Vanilla, Finishes with an Elegant Toasty Brioche Character

45.00

Chardonnay Joel Gott, (California)

Un Oaked has Bright Citrus Aromas of Mandarin and Lime that lead to more Floral Aromas of Vanilla and Honey Suckle Stone Fruit and Apple that are balanced by a clean and bright Backbone Minerality on the Finish

45.00

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BUBBLES

Domaine Ste Michelle Non Vintage (Washington)

Bright Acidity and Effervescence Cleanse the Palate with Citrus and Green Apple Notes

30.00

Moet Chandon White Star (France)

Blend of Three Varieties in Harmonious Succession, a Soft Maturity and Elegant Soft Lines, Mature Aromas Of Peach, Pears and Hint of Nuts

60.00

REDS

Merlot, Flying Fish, (Washington)

Pure Expression of Ripe Red and Black Cherry Fruit, Distinct Chocolate and Caramel Notes with a hint of Pomegranite. A Rich Balanced Style with a Smooth Tannic Structure.

35.00

Shiraz, 2Up, (South Australia)

Vibrant Crimson with Purple Hues and Aromas of Rich Dark Berry Fruits with hints of Plum, dark Cherry and Intergraded Oak. Lingering finish reflecting the Dark Berry Fruits and Tine Tannins.

40.00

Pinot Noir, Leyda, (San Antonio, Chile)

Bright and Intense, The Fruit – Driven Bouquet boasts Plum, Cherry and Soft Smokiness. Fresh on the Palate with Cherry Fruit, Spices and Soft Sweet Tannins.

45.00

Malbec, Tilia, (Argentina)

The Mouth Feel is Full yet Soft and Subtle, Offering Ripe Fruits, Black Pepper Spice and Floral Notes with Raspberry and Currant with Sweet Spice. The finish is Long and Persistent with Soft Tannins.

40.00

Cabernet Sauvignon, Tilia, (Argentina)

Aged in Combination of French and American Oak this Cabernet offers aromas of Red Fruit Flavors, Sweet Spice and a Touch of Fresh Mint. Full Body and Soft Tannins with Layers of Red Currant and Oasis.

45.00

Cabernet Sauvignon, Joel Gott, (California)

Complex Aromas of Cassis, Cherry Cola and Spice enter with a subtle Black Fruit and Soft Texture on the Palate, Sweet and Chocolatey Tannins balanced with a soft Round Mouth Feel

45.00

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