

# FLAGSHIP® FIRST Dining

## Wine

CURATED BY MASTER SOMMELIERS  
BOBBY STUCKEY + DESMOND ECHAVARRIE

### Flagship First Dining Collection

Hudson Vineyards Chardonnay, Carneros, California  
*tart lemon, ripe apple, almonds, brioche*

Pagodes de Cos d'Estournel, Bordeaux, France  
*rich and opulent palate, ripe fruit, smooth tannins*

### Sparkling and Rosé

Krug Grande Cuvée, Champagne, France  
*toasted bread, hazelnuts, marzipan, ripe and dried fruit*

Lorenza Rosé, California  
*vibrant acidity, bright strawberry, jicama, white peaches*

### White

Bruno Giacosa Roero Arneis, Neive, Italy  
*hints of floral, pineapple, pear, apricot, mineral notes*

Keever Vineyards Sauvignon Blanc,  
Napa Valley, California  
*lemongrass, basil, bright, ripe grapefruit, peach yogurt*

Talley Vineyards Estate Chardonnay,  
Arroyo Grande Valley, Central Coast, California  
*juicy and bright, peach nectar,  
wet river rock, slightly toasty finish*

### Red

Vall Llach Embruix Priorat, Porrera, Spain  
*black plumbs, cherry liqueur, baking spice, earth*

Rhys Pinot Noir, Anderson Valley, California  
*opulent red cherry, sage, thyme, nutmeg spice*

Miner Family Cabernet Sauvignon,  
Napa Valley, California  
*bold and vibrant, blackberry, licorice, tobacco, cassis*

## Signature Cocktails

Flagship Lemonade  
*bold blend of bourbon, lemon, mint, simple sugar,  
ginger ale and aromatic bitters*

Jalisco Old Fashioned  
*a fresh take on an old classic with Republic tequila,  
agave and aromatic Whiskey Barrel bitters*

Headin' Down South  
*local Texas Garrison Brothers whiskey,  
raspberry lemonade and sweet honey finished with mint*

Farmers Branch  
*refreshing blend of gin, lime, cucumber and basil syrup*

Prickly Pear  
*fruity mix of Maestro Dobel tequila, Cointreau,  
prickly pear syrup and lime juice garnished with salt*