



BEVERAGE MENU

ALL SALES SUPPORT EDUCATION, VETERANS, AND COMMUNITY PROGRAMS AT
BATTLESHIP USS IOWA MUSEUM – A 501C3 NON-PROFIT ORGANIZATION.
FINAL GUEST COUNTS ARE REQUIRED 72 HOURS IN ADVANCE OF SERVICE. LATE FEE
OF 5% WILL BE APPLIED OTHERWISE.
A 20% SERVICE FEE AND CALIFORNIA STATE TAX WILL BE APPLIED TO YOUR BILL.

2026 BEVERAGE SERVICES & PRICES

Please note: Dinner or heavy hors d'oeuvres must be served from our preferred vendor or inhouse food if liquor is available, either no host or hosted bars for guests.

No outside alcohol or smoking is allowed onboard.

HOSTED HOURLY BAR OPTIONS

Pricing below is on a "Per Person" basis. Disposable Plastic-ware is included.

All staffing will include an additional 1 hour charge for set up/break down

	 Chief Petty Officer	 Commander	 Captain	 Admiral
	1 hour \$22 2 hour \$31 3 hour \$40 4 hour \$49	1 hour \$25 2 hour \$34 3 hour \$43 4 hour \$52	1 hour \$28 2 hour \$37 3 hour \$46 4 hour \$55	1 hour \$32 2 hour \$41 3 hour \$50 4 hour \$59
STAFF REQ.	1 Bartender \$60/hour & 1 Barback \$50/hour per 100 guests.			
BEER (Choose two)	Modelo, Elysian IPA, Budweiser, Bud Light, 805, Kona Big Wave, Kona Longboard	Modelo, Elysian IPA, Budweiser, Bud Light, 805, Kona Big Wave, Kona Longboard	Modelo, Elysian IPA, Budweiser, Bud Light, 805, Kona Big Wave, Kona Longboard	Modelo, Elysian IPA, Budweiser, Bud Light, 805, Kona Big Wave, Kona Longboard
WINE (Choose two)	Josh Cellars Merlot Justin Cabernet Sauvignon Joel Gott Sauvignon Blanc Meomi Chardonnay Josh Cellars Rose	Josh Cellars Merlot Justin Cabernet Sauvignon Joel Gott Sauvignon Blanc Meomi Chardonnay Josh Cellars Rose	Josh Cellars Merlot Justin Cabernet Sauvignon Joel Gott Sauvignon Blanc Meomi Chardonnay Josh Cellars Rose	Josh Cellars Merlot Justin Cabernet Sauvignon Joel Gott Sauvignon Blanc Meomi Chardonnay Josh Cellars Rose
VODKA		NIO Cocktails	Ketel	Skyy Vodka 80
GIN		NIO Cocktails	Beefeater	Tanqueray
SCOTCH		NIO Cocktails	Dewar's	Glenlivet 12
WHISKEY		NIO Cocktails	Jack Daniel's	Jameson
BOURBON		NIO Cocktails	Jim Bean	Maker's Mark
RUM		NIO Cocktails	Bacardi	Captain Morgan
TEQUILA		NIO Cocktails	Patron	Casaamigos
NON Alcoholic (Hosted Soft Bar Only) \$15	Soda: Pepsi, Diet Pepsi, Starry Water: Aquafina	Soda: Pepsi, Diet Pepsi, Starry Water Dispenser	Soda: Pepsi, Diet Pepsi, Starry Water Dispenser	Soda: Pepsi, Diet Pepsi, Starry Water Dispenser

Mixers included in Captain and Admiral's bar packages:

Club soda, Tonic Water, Ginger Ale, Pepsi, Diet Pepsi, Starry, Ginger Beer, Orange Juice, Cranberry Juice, Pineapple Juice, Sour Mix, Simple Syrup, Triple Sec, Vermouth, Angostura Bitters, Orange Bitters, fresh limes and lemons, maraschino cherries, oranges.

Additional Services

- **Additional Hosted Bar** - \$450 per bar. Includes set-up and one bartender.
- **Glassware**- Provided at the bar(s) for \$6/person. (Maximum 300 people)
- **Champagne Wall**- \$15 per glass + \$430 rental fee.
- **Additional Staff as tray passers available upon request @ \$45/hour for a 4 hour minimum.**
- **Hosted Soft Bar**- \$15 per person. Maximum of 4 hours, staffed at 1 bartender per 100 guests.

Hosted or Cash Bar Options: Based on Consumption

1 bartender @ \$60/hour & 1 barback @ \$50/hour per 100 guests/bar

All staffing will include a 1-hour total charge for set up/break down

	Please select one of our available bar options: Commander Brands, Captain Brands, Admiral Brands, House Wine		
		CASH (Non-Hosted)	HOSTED (Based on Consumption)
SPIRITS	Commander Brands Captain Brands Admiral Brands	\$12 per drink \$13 per drink \$14 per drink	\$12 per drink \$13 per drink \$14 per drink
BEER	Domestic Beer Imported Beer	\$10 per beer \$11 per beer	\$10 per beer \$11 per beer
WINE	House Wine	\$9 per glass	\$9 per glass
NON-ALCOHOLIC	Soda: Pepsi, Diet Pepsi, Starry Water: Aquafina	\$3.50 each	\$3.50 each

Periodically all brands are subject to change based on vendor supply; however, should that occur you would be offered comparable options.



PREMIUM VODKA BASED COCKTAILS

Cosmopolitan A modern classic with Premium Vodka, sweet-spicy Orange from Cointreau, Cranberry and Lime.

Ketel One Vodka (Made in Netherlands) | Cointreau | Toschi Cranberry Syrup | Organic Citric Acid
100 ML | 22% VOL.

Garden of the Tzar An unusual, fresh and fragrant version of Sour Vodka with a touch of elderflower.

Ketel One Vodka (Made in Netherlands) | Organic citric acid | Elderflower Liquor Bols | Toschi liquid sugar
100 ML | 18.9% VOL.

Vodka Sour A refreshing mixture of Premium Vodka and lemon with a touch of sweetness.

Ketel One Vodka (Made in Netherlands) | Bio Citric acid | Toschi liquid sugar
100 ML | 20.4% VOL.

PREMIUM GIN BASED COCKTAILS

Dry Martini Sleek, sophisticated, crisp notes.

Tanqueray Gin | Cocchi Vermouth di Torino Dry | Water
100 ML | 30.4% VOL.

Negroni A dry, sweet-sour balance of Cocchi Vermouth, Tanqueray Gin and Campri.

Bitter Campri | Cocchi Storico Vermouth di Torino | Tanqueray Gin | Old Aromatic Bitters
100 ML | 22% VOL.

Purple Breeze Unmistakable floral notes of violets blend with the sharp tones of gin.

Tanqueray Gin | Bols Amour Liqueur | Lemon Juice | Organic Citric Acid
100 ML | 20.2% VOL.

PREMIUM WHISKEY BASED COCKTAILS

Whiskey Sour Bourbon meets the tang of lemon with a touch of sweetness for the perfect sip.

Bulleit Bourbon | Lemon Juice | Toshi Liquid Sugar
100 ML | 23% VOL.

Old Fashioned Bulleit Bourbon with a hint of aromatic bitters and orange.

Bulleit Bourbon | Toshi Liquid Sugar | Old Aromatic Bitters
100 ML | 29.5% VOL.

Manhattan The warmth of Bulleit Bourbon and the sweetness of Cocchi Vermouth create the perfect sip.

Bulleit Bourbon | Cocchi Vermouth | Old Aromatic Bitters
100 ML | 24.2% VOL.

PREMIUM RUM BASED COCKTAILS

Mai Tai Rich notes of orange peel and dark treacle from Ron Santiago de Cuba, citrus from lime and Cointreau and earthy spices from Orgeat Liqueur.

Rum Pampero Blanco & Especial | 1883 Almost Syrup | Cointreau | Citric Acid
100 ML | 25.4% VOL.

Daiquiri The classic and refreshing combination of Rum Pampero Blanco and Lime.

Rum Pampero Blanco | Organic Citric Acid | Toschi Citric Sugar
100 ML | 19.1% VOL.

PREMIUM TEQUILA BASED COCKTAILS

Margarita Tart, tangy with a pinch of salt inspired by the Mexican classic cocktail.

Tequila Exotico Blanco | Cointreau | Giffard Lime Syrup | Organic Citric Acid
100 ML | 27.2% VOL.

Tommy's Cocktail A refreshing Margarita that makes Exotico Blanco Tequila shine with a touch of agave syrup.

Tequila Exotico Blanco | Organic Agave Syrup | Organic Citric Acid
100 ML | 20% VOL.

