

PROJECT 31

REMODELING THE CLUB'S 31ST FLOOR



IN COLLABORATION WITH



PLAYA DESIGN STUDIO  
ARCHITECTURE • PLANNING • RESTORATION



SPECIAL ANNOUNCEMENT

Page 3



AROUND THE WORLD:  
A TASTE OF ITALY

Page 5



PILATES  
WITH JULIE WINTERS

Page 17



HAND PICKED SCOTCHES  
BY JIM J. BREWER

Page 19

# WELCOME

A MESSAGE FROM YOUR GENERAL MANAGER ABHISHEK SONKAR



**Abhishek Sonkar**

General Manager

abhishek@amarilloclub.net

806.373.4361

Dear Amarillo Club Members,

Well this certainly is an exciting time at the Club! Project31 kicked off on June 18th with demolition of the 31st floor. We have been working with the Board of Directors as well as our fabulous remodel team. Our new floorplan is brought to us by Mason Rogers of Playa Design Studio. We have brought on H. Reese Beddingfield of HRB Designs to design the aesthetics and overall beauty of the space. And all of this will be orchestrated by our General Contractor Tony Spohn of Commercial Property Resources.

The floor plan of the Main Dining Room will be remastered to have a more open feel while at the same time allowing for a transition into smaller meeting spaces. The bar will get a major overhaul with clean lines and an upscale feel. The lounge will be a functional space that can be used throughout the day for meetings with business clients or bring your laptop, enjoy a cup of coffee and work with the best view in town! And YES, the stairs will remain, but get a more open feel! Once the remodel on the 31st Floor is complete, the work will move downstairs to the 30th Floor with cosmetic updates of paint and flooring to compliment the 31st Floor.

Be on the lookout for updates through our social media outlets. Follow us on Facebook and Instagram for the most up-to-date information and a date for the GRAND RE-OPENING of the new and improved Amarillo Club!

See you at the Club,

Abhishek Sonkar  
*General Manager*

---

## YOUR CLUB STAFF



**LAUREN WHITLEDGE**

Executive Sous Chef

lauren@amarilloclub.net



**LETICIA AVILA**

Banquet Manager

leticia@amarilloclub.net



**MISTY HOWARD**

Membership Director

misty@amarilloclub.net



**TARAH KARLIN**

Event Coordinator

acbanquets@amarilloclub.net



**TONY YIP**

Maître d'



# SPECIAL ANNOUNCEMENT

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**Project31** began on June 18th as we CLOSED the 31st Floor of the Amarillo Club for a remodel. We are working with an amazing team including designer Reese Beddingfield, architect Mason Rogers, and our contractor Tony Spohn! The new renovation will still have the classic, elegant club feel. The new aesthetic could be described as sleek and traditional with a beautiful bright neutral palette playing off both warm and cool tones. Once the 31st Floor is complete, we will move downstairs to the 30th Floor and bring the same color palette down with cosmetic updates. We can't wait for the BIG reveal! Keep an eye out for sneak peeks in your inbox and on social media! Follow us on Facebook and Instagram for the most up-to-date information!



# SUMMER SERIES AROUND THE WORLD AT THE AMARILLO CLUB

JULY 12TH & 13TH • AUGUST 23RD & 24TH



Chef Lauren and Abhi “travel around the world” as they bring global flavors to the Amarillo Club! Seating begins at 6pm.





BE THERE

FRIDAY, JULY 12TH AND SATURDAY, JULY 13TH

# AROUND THE WORLD

## A TASTE OF ITALY

---

Next stop...Italy! Chef Lauren and Abhi will be creating unique Italian dishes that you won't want to miss! Seating begins at 6pm.

**Cost: \$32**

**APPETIZER** Grilled Peach Panzanella Salad, Peaches, Heirloom Tomato, Basil, Grilled Ciabatta and Romaine

**ENTRÉE** Summer Gnocchi, Pesto, Prosciutto, Parmesan, Tomato, and Pine Nuts topped with Sliced Grilled Beef Tenderloin

**DESSERT** Mascarpone Cheesecake, Blackberries, Balsamic Caramel



## WANTED: GUEST CHEFS

Have you ever wondered what it would be like to work in an industrial kitchen for a private dining club? Or know someone who has? We are on the search for Guest Chefs to bring their personal flare to the Amarillo Club kitchen.

This guest chef will be featured for one night, bringing their own special recipes to be served to Amarillo Club members. We have already had 3 successful dinners as a part of our Guest Chef Series.

If you, or someone you know, would be interested in being our Guest Chef, contact **Abhi** at **373-4361** or [abhishek@amarilloclub.net](mailto:abhishek@amarilloclub.net).



BE THERE

SATURDAY, JULY 13TH

## PAINT 'N PINOT

ON THE 30TH FLOOR

Come reconnect with your friends and unwind with your favorite glass of Pinot (or other favorite flavor) while our on-staff artist guides you through painting your own masterpiece! We will provide the materials and 2 glasses of house selected wine. Light appetizers will be provided. Cost is \$60 per person. Additional glasses of wine will be available for purchase. Seats will be limited so call and book your reservation today!



## MRS. BROMLEY'S BRUNCH SUNDAY, JULY 14TH

Who remembers Mrs. Bromley's Dining Room and her biscuits and fried chicken? If you never had the chance to experience her home style brunch, here's your chance. Chef Lauren will be cooking up brunch, Bromley style! A special menu of Mrs. Bromley's recipes will be served! Don't miss out! Space is limited, call for your reservations today!

**Seating times:** 10:30 am, 11 am, 12:30 pm, and 1 pm.

**Order from special Bromley's Menu**



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\$7 HOUSE COCKTAIL

\$3 BEERS • \$5 HOUSE WINE





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**Steve Lapp, CPCU**  
Senior Vice President

O: 806-376-4761  
M: 806-670-9068  
E: [steve.lapp@fairlygroup.com](mailto:steve.lapp@fairlygroup.com)  
A: 1800 S. Washington, Ste.400  
Amarillo, TX 79102

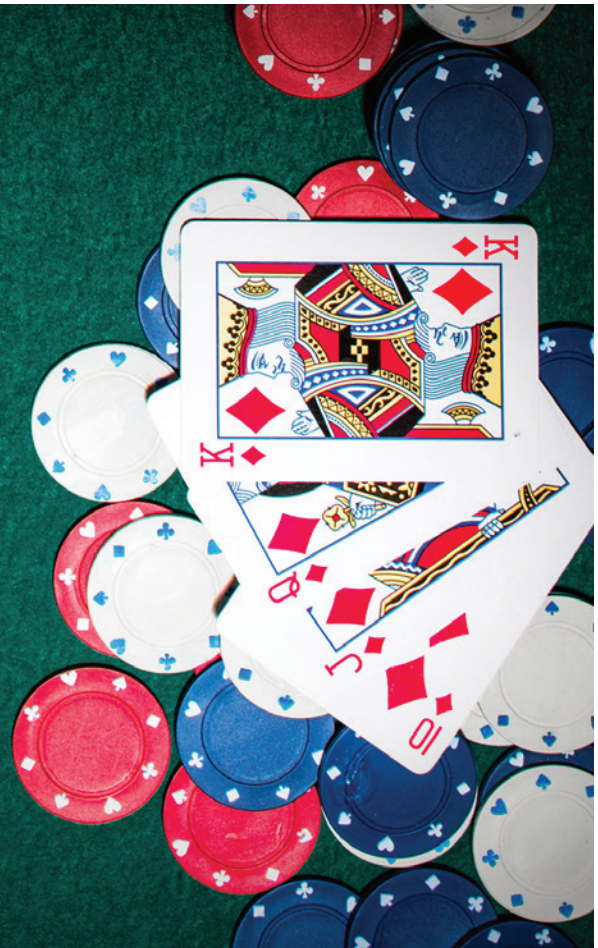


FRIDAY, JULY 19TH

# POKER NIGHT

ON THE 30TH FLOOR

**\$30 BUY-IN • GREAT PRIZES**  
CHEF'S CHOICE HORS D'OEUVRES  
EVENT STARTS AT 6:30PM





EVERY TUESDAY NIGHT IN JULY

# \$1 DRAFT BEER AND \$7 HOT WINGS

JULY ONLY • DON'T MISS OUT!



# CHEF'S BLUE PLATE SPECIAL

EVERY THURSDAY NIGHT  
JULY & AUGUST

COST: \$19.99



# 2019

# SCHEDULE



## APRIL

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4 <b>CC</b>	5 <b>CC</b>	6 <b>CC</b>
7 <b>CC</b>	8 <b>MID</b> 7:05	9 <b>MID</b> 7:05	10 <b>MID</b> 7:05	11 <b>CC</b> 7:05	12 <b>CC</b> 7:05	13 <b>CC</b> 7:05
14 <b>CC</b> 1:05	15 <b>MID</b>	16 <b>MID</b>	17 <b>MID</b>	18 <b>CC</b> 7:05	19 <b>CC</b> 7:05	20 <b>CC</b> 7:05
21	22 <b>SPR</b>	23 <b>SPR</b>	24 <b>SPR</b>	25 <b>SPR</b>	26 <b>ARK</b>	27 <b>ARK</b>
28 <b>ARK</b>	29 <b>ARK</b>	30				

## MAY

SUN	MON	TUE	WED	THU	FRI	SAT
			1 <b>SPR</b> 7:05	2 <b>SPR</b> 7:05	3 <b>SPR</b> 7:05	4 <b>ARK</b> 7:05
5 <b>ARK</b> 1:05	6 <b>ARK</b> 7:05	7 <b>ARK</b> 7:05	8	9 <b>CC</b>	10 <b>CC</b>	11 <b>CC</b>
12 <b>CC</b>	13 <b>MID</b> 7:05	14 <b>MID</b> 7:05	15 <b>MID</b> 7:05	16 <b>FRI</b>	17 <b>FRI</b>	18 <b>FRI</b>
19 <b>FRI</b>	20 <b>CC</b> 7:05	21 <b>CC</b> 7:05	22 <b>CC</b> 11:05	23 <b>MID</b> 7:05	24 <b>MID</b> 7:05	25 <b>MID</b> 7:05
26 <b>MID</b> 1:05	27	28 <b>FRI</b>	29 <b>FRI</b>	30 <b>FRI</b>	31 <b>MID</b>	

## JUNE

SUN	MON	TUE	WED	THU	FRI	SAT
						1 <b>MID</b>
2 <b>MID</b>	3 <b>FRI</b> 7:05	4 <b>FRI</b> 7:05	5 <b>FRI</b> 12:05	6 <b>CC</b>	7 <b>CC</b>	8 <b>CC</b>
9 <b>CC</b>	10	11 <b>NWA</b> 7:05	12 <b>NWA</b> 7:05	13 <b>NWA</b> 7:05	14 <b>TUL</b> 7:05	15 <b>TUL</b> 7:05
16 <b>TUL</b> 6:05	17 <b>NWA</b>	18 <b>NWA</b>	19 <b>NWA</b>	20 <b>TUL</b>	21 <b>TUL</b>	22 <b>TUL</b>
23 <b>TUL</b>	24 <b>ALL</b>	25 <b>STAR</b>	26 <b>BREAK</b>	27 <b>CC</b> 7:05	28 <b>CC</b> 7:05	29 <b>CC</b> 7:05
30 <b>CC</b> 6:05						

## JULY

SUN	MON	TUE	WED	THU	FRI	SAT
	1 <b>MID</b>	2 <b>MID</b>	3 <b>MID</b>	4 <b>FRI</b> 7:05	5 <b>FRI</b> 7:05	6 <b>FRI</b> 7:05
7 <b>FRI</b> 6:05	8 <b>MID</b>	9 <b>MID</b>	10 <b>MID</b>	11 <b>FRI</b>	12 <b>FRI</b>	13 <b>FRI</b>
14 <b>FRI</b>	15	16 <b>SPR</b> 7:05	17 <b>SPR</b> 7:05	18 <b>SPR</b> 7:05	19 <b>NWA</b> 7:05	20 <b>NWA</b> 7:05
21 <b>NWA</b> 6:05	22 <b>NWA</b> 7:05	23	24 <b>SPR</b>	25 <b>SPR</b>	26 <b>SPR</b>	27 <b>NWA</b>
28 <b>NWA</b>	29 <b>NWA</b>	30 <b>NWA</b>	31			

## AUGUST / SEPTEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
				1 <b>FRI</b> 7:05	2 <b>FRI</b> 7:05	3 <b>FRI</b> 7:05
4 <b>FRI</b> 6:05	5 <b>MID</b>	6 <b>MID</b>	7 <b>MID</b>	8 <b>FRI</b>	9 <b>FRI</b>	10 <b>FRI</b>
11 <b>FRI</b>	12 <b>MID</b> 7:05	13 <b>MID</b> 7:05	14 <b>MID</b> 7:05	15 <b>MID</b> 7:05	16 <b>FRI</b> 7:05	17 <b>FRI</b> 7:05
18 <b>FRI</b> 6:05	19	20 <b>TUL</b>	21 <b>TUL</b>	22 <b>TUL</b>	23 <b>ARK</b>	24 <b>ARK</b>
25 <b>ARK</b>	26 <b>TUL</b> 7:05	27 <b>TUL</b> 7:05	28 <b>TUL</b> 11:05	29 <b>TUL</b> 7:05	30 <b>ARK</b> 7:05	31 <b>ARK</b> 7:05
SEPT 1 <b>ARK</b> 6:05	SEPT 2 <b>ARK</b> 1:05					

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## COOKING WITH CHEF LAUREN: START YOUR DINNER WITH DOUGH

SATURDAY, JULY 27TH



Chef Lauren will teach you how to create 3 types of dough with 2 applications for each. This will be a hands-on experience you won't want to miss!

**Cost:** \$25



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# CLUB REMODEL

A MESSAGE FROM YOUR MEMBERSHIP DIRECTOR MISTY HOWARD



**Misty Howard**

Membership Director  
misty@amarilloclub.net  
806.373.4361

Dear Club Members,

It's finally here! We are in the midst of Project31, the remodel of the 31st Floor dining room! This is such an exciting time for the Club and you, the member! I would like to take this opportunity to thank you all for your membership to the Club. The Amarillo Club would not be what it is today without each and every one of you. And now that the remodel is here, we want to ensure that this truly is a place where our members can come and feel like royalty. We pride ourselves in making your experience a memorable one and in order to ensure this, the 31st Floor will now be reserved exclusively for our members and their guests. You may still send your unaccompanied guests to the Club; however, they will be made a reservation in Club 30 and will need to present their Guest Invitation to be seated. If you are in need of a few invitations, please feel free to contact me.

Additionally, if you have a friend or family member who has ever considered becoming a member, now is the time to do so! We will be waiving the \$350 Membership Fee until August 1, at which time the Fee will increase to \$500. This includes any former members who wish to reinstate their membership.

Be on the lookout for updates on the remodel as well as your special invitation to our Grand Re-opening! Follow us on Facebook and Instagram for the most up-to-date information.

See you at the Club!

Misty Howard  
Membership Director  
misty@amarilloclub.net

**CLUB SETTERS**



**Members celebrated their  
WONDERFUL MOMS...**





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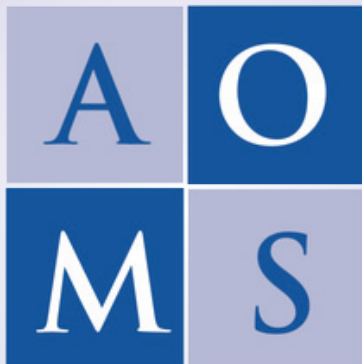
Come through our doors and  
*leave the ordinary behind.*



...during brunch at the club on  
**MOTHER'S DAY.**



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\$7 ENCHILADAS**  
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IN AUGUST

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BE THERE

SATURDAY, AUGUST 10TH

# PILATES

WITH

**JULIE  
WINTERS**



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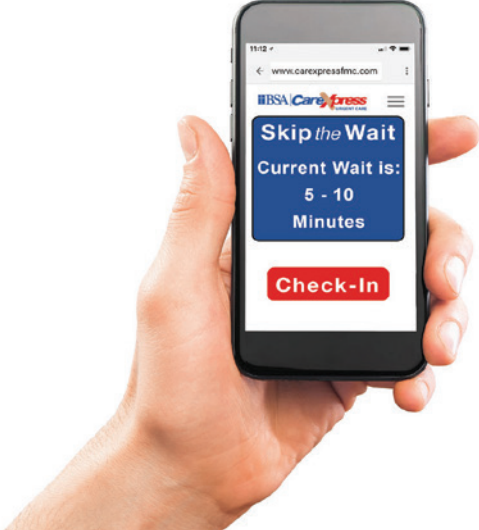
LOCATED IN THE BSA CARE EXPRESS  
SUNBURST ROOM ON THE 30TH FLOOR

**Julie Winters** is a certified Peak Pilates® Comprehensive Instructor and the owner of **jWinters Pilates**. She has trained in this method for over 12 years and will be bringing the Joseph Pilates method to the Amarillo Club. It will be a classical Pilates workout accessible to all levels. You will be safely challenged! Cost is \$20 and will include a light healthy breakfast. Mimosas and Bloody Mary's will be available at the bar. Call ahead for reservations as space will be limited! "Physical fitness is the first requisite of happiness." -Joseph H. Pilates

 Scott Martin	 Erin Viermann	<h1>Here to make you</h1>	 Steve Bowen	<b>AMERICAN BANKER</b> <b>BEST BANKS TO WORK</b> FOR 2014, 2015, 2016, 2017, 2018 5 YEARS IN A ROW
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BE THERE

SATURDAY, AUGUST 17TH

# HAND PICKED SCOTCHES

BY JIM J. BREWER



\$45 PER PERSON • 6:00 PM

LOCATED IN THE HAPPY STATE BANK PETROLEUM ROOM



# CHEF'S CORNER



## LAUREN WHITLEDGE

Executive Sous Chef

lauren@amarilloclub.net

## BLACKBERRY CREAM CHEESE SCONES

### Ingredients

3 cups flour  
1/3 cup sugar  
1 teaspoon salt  
2 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
3/4 cup (1 1/2 sticks) unsalted butter cubed, cold  
1 cup buttermilk  
1 clamshell fresh blackberries  
4 oz cream cheese, diced and chilled  
1/4 cup heavy cream for brushing  
1/4 cup sugar – sugar in the raw looks great

### Instructions

1. Cube up the cream cheese and pop it back into the refrigerator, same with the butter.
2. Slice the blackberries in half if they are large.
3. To make the dough – mix together all of the dry ingredients.
4. Work the butter into the dough – you can use a pastry cutter or your hands.
5. Once the butter is in pea sized and smaller pieces, add the buttermilk all at once and fold it into the dry mixture.
6. On a floured surface, scoop all the dough out of the bowl. Pat it flat and fold it in half, then repeat this process about 4 times.
7. Next, spread your blackberries and cream cheese onto half of your dough, then fold it in several times.
8. Let the dough rest about 5 minutes, then pat or roll it with a rolling pin to about 3/4 of an inch thick.
9. Cut into desired shapes, I usually cut the dough into strips and then divide it into triangles. You can also just make squares or sticks.
10. Place the scones on a greased sheet tray and brush with the heavy cream. Sprinkle with sugar, and bake at 375 for approximately 15 minutes.

16-20 Scones – depending upon the shapes you choose





FRIDAY, AUGUST 23RD AND SATURDAY, AUGUST 24TH FROM 6PM - 9PM

# AROUND THE WORLD

## A TASTE OF NEW ORLEANS

---

Explore New Orleans with us as we offer a menu with authentic creole and cajun dishes.

**Cost: \$32**



# SUNDAY BRUNCH

SUNDAY, AUGUST 25TH

**SEATING TIMES:** 10:30 AM, 11:00 AM, 12:30 PM, 1:00 PM  
**COST:** ADULTS \$24.99, KIDS 6-12 \$12, KIDS 5 & UNDER \$8

## MENU

**Blueberry Pancakes**  
Honey Lemon Mascarpone

**Huevos Rancheros**  
Eggs Over Easy  
Ranchero Sauce, Avocado,  
Cilantro, Black Beans and Tortillas

**Chicken Florentine**  
Sauteed Spinach with Beurre Blanc  
Parmesan Cheese

**Cinnamon Bun Pie**  
Creme Patisserie,  
Cinnamon Crumble, Pecans

**Quiche**  
Sun-Dried Tomato, Shallots,  
Asparagus

**Bloody Mary Bar**



The Amarillo Club would like to thank our Corporate Sponsors! As we move into a new season at the Club, we are so grateful to those who support our efforts and have joined with us in making changes for the better. As a part of this sponsorship, local businesses will have the naming rights to our dining and banquet rooms. Those who have already joined will be renaming these rooms:

Club 30: Country Chevrolet  
 Empire Room: Street Auto Group  
 Petroleum Room: Happy State Bank  
 31st Floor Bar: IAG/Smart Chemical Services Bar  
 Sunburst Room: BSA Care Xpress  
**Main Dining Room: Still available**

**The above rooms have been renamed accordingly.**

For more information on how you can become a Corporate Sponsor, call General Manager Abhi or Membership Director Misty at 373-4361.

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AMARILLO CLUB

AC

COUNTRY  
CHEVROLET  
CLUB 30

# SPECIALTY COCKTAILS



## El Jefecito

Tequila, Grilled Orange, Gran Gala, Lime and Lemon

## Brown Derby

Bourbon, Grapefruit and Honey

## Corpse Reviver

Gin, Cocchi Americano, Triple Sec and Lemon

## Godfather

Barrel Aged, Scotch based, with Amaretto and Dry Vermouth

## Poor Man's Pappy

Barrel Aged, High Proof Kentucky Bourbon and Limestone Water

## Rye Flip

Rye, Angostura Bitters, Lemon Juice and Egg White

## The Gray Lady

Hendricks Gin, Lemon Juice, Creme Violette and Champagne

## Muddled to the Max

Coconut Vodka, Muddled Berries, Lemon, Pomegranate and Grapefruit

## Old Fashioned Phoenix

Texas Ranger Whiskey, Maple, Tiki Bitters, Orange and Caramelized Sugar

## It's About Thyme

Reposado Tequila, Cointreau, Lime Juice, Agave, Thyme, and Sliced Jalapeños

## Winter Velvet

Aged Dark Rum, Allspice Dram, Lime, Lemon and Egg White

## El Chapo

Cucumber Vodka, Roasted Tomatillo, Cucumber, Cilantro and Jalapeño

## 212 Manhattan

Barrel Aged Bourbon, finished with Italian Sweet Vermouth and Bitters

**TUESDAY, JULY 2**  
\$1 Draft Beer and \$7 Hot Wings

**THURSDAY, JULY 4**  
Club Closed

**FRIDAY, JULY 5**  
Country Chevrolet Happy Hour

**TUESDAY, JULY 9**  
\$1 Draft Beer and \$7 Hot Wings

**THURSDAY, JULY 11**  
Chef's Blue Plate Special

**FRIDAY, JULY 12**  
Country Chevrolet Happy Hour  
Around the World: A Taste of Italy

**SATURDAY, JULY 13**  
Paint 'n Pinot  
Around the World: A Taste of Italy

**TUESDAY, JULY 16**  
\$1 Draft Beer and \$7 Hot Wings

**THURSDAY, JULY 18**  
Chef's Blue Plate Special

**FRIDAY, JULY 19**  
Country Chevrolet Happy Hour  
Poker Night

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2 ●	3	4 Closed	5 ●	6
7 Closed	8	9 ●	10	11 ●	12 ●●	13 ●
14 Closed	15	16 ●	17	18 ●	19 ●●	20
21 ●	22	23 ●	24	25 ●	26 ●	27 ●
28 Closed	29	30 ●	31			

**SUNDAY, JULY 21**  
Mrs. Bromley's Brunch

**TUESDAY, JULY 23**  
\$1 Draft Beer and \$7 Hot Wings

**THURSDAY, JULY 25**  
Chef's Blue Plate Special

**FRIDAY, JULY 26**  
Country Chevrolet Happy Hour

**SATURDAY, JULY 27**  
Cooking with Chef Lauren

**TUESDAY, JULY 30**  
\$1 Draft Beer and \$7 Hot Wings

## WELCOME NEW MEMBERS

The Amarillo Club's Board of Directors is pleased to announce these individuals who have been elected to membership.  
Please welcome them as you see them in the club.

Ms. Meredith Stover, Mr. Antonio Diaz, Mr. Slater Elza, Mr. Steve Smith, Mr. Stuart Gokey, Mr. Steve Pair, Mr. Michael Mitchell, Ms. Ruth Ann Tenorio, Ms. Regan Iker-Lopez and Ms. Keshia Higgins

## ONE-YEAR ANNIVERSARIES

Mr. Merrill Nunn, Mr. Toby Torres, III, Mr. David Martinez, Richard Kibbey M.D., Mr. Jason Burr, Ms. Joyce McBryde, Virgil Pate M.D., Mr. and Mrs. Tom Miller, Mrs. Kimberley Rutherford, Mr. Harry Phillips, Mr. Patrick Horne, Mr. Ryan Ahern, Mr. Leon Roberts, Mrs. Denise Simpson, Dr. William Graves, Dr. Kristin Swanson, Mr. Trevor Caviness, Mr. Regan Caviness, Mr. Terry Caviness, Mr. Cale McMellon, Mrs. Deana M. Riley, Mrs. Mary Jane McDougale, Mr. Jake Slater, Mr. Tate Gowdy, Mr. Brian Wagner, Mr. Frank Wilson, Mr. Jimmy Gowdy, Mr. Alex Sianez, Mr. Rick Keller, Mrs. Janice Hodges, Mr. Trevor Spradling, Mr. George Webster, Mr. Ronnie Atkins, Ms. Yaracet Sanchez, Ms. Holly Small, Mrs. Shelly Riggall, Mr. Sam Spradlin, Mr. Kelley Magee, Mr. David Carroll, Ms. Michelle Gonzalez, Ms. Loretta O'Rourke, Ms. Darlene White, Mr. Don Thompson, Mr. Michael C. Hughes, Wayne S. Paullus Jr. M.D., Ms. Lori Story, Mr. Thomas A. Bunkley Jr., Mr. Christopher Sugar, Mr. Howard Allen, Mr. Shannon Williams, Mr. Cody Brashears, Mr. Tracy Young, Mr. Craig Nunn, Mr. Brian Warner, Mr. Gary Wilcox, Mr. Brent Thorpe, Ms. Debbie Head, Mr. Bogdan C. Stanca, and Mr. Brent Caviness

# AUG 2019

**THURSDAY, AUGUST 1**

Chef's Blue Plate Special

**FRIDAY, AUGUST 2**

Country Chevrolet Happy Hour

**MONDAY, AUGUST 5**

Club Closed for Dinner

**TUESDAY, AUGUST 6**

\$2 Margaritas & \$7 Enchiladas

**THURSDAY, AUGUST 8**

Chef's Blue Plate Special

**FRIDAY, AUGUST 9**

Country Chevrolet Happy Hour

**SATURDAY, AUGUST 10**

Pilates with Julie Winters

**MONDAY, AUGUST 12**

Club Closed for Dinner

**TUESDAY, AUGUST 13**

\$2 Margaritas & \$7 Enchiladas

**THURSDAY, AUGUST 15**

Chef's Blue Plate Special

**FRIDAY, AUGUST 16**

Country Chevrolet Happy Hour

**SATURDAY, AUGUST 17**

Hand Picked Scotches by Jim J. Brewer

**MONDAY, AUGUST 19**

Club Closed for Dinner

**TUESDAY, AUGUST 20**

\$2 Margaritas & \$7 Enchiladas

**THURSDAY, AUGUST 22**

Chef's Blue Plate Special

**FRIDAY, AUGUST 23**

Country Chevrolet Happy Hour  
Around the World: A Taste of New Orleans

**SATURDAY, AUGUST 24**

Around the World: A Taste of New Orleans

SUN	MON	TUE	WED	THU	FRI	SAT
				1 ●	2 ●	3
4 Closed	5	6 ●	7	8 ●	9 ●	10 ●
11 Closed	12	13 ●	14	15 ●	16 ●	17 ●
18 Closed	19	20 ●	21	22 ●	23 ●●	24 ●
25 ●	26	27 ●	28	29 ●	30 ●	31

**SUNDAY, AUGUST 25**

Sunday Brunch

**THURSDAY, AUGUST 29**

Chef's Blue Plate Special

**TUESDAY, AUGUST 27**

\$2 Margaritas & \$7 Enchiladas

**FRIDAY, AUGUST 30**

Country Chevrolet Happy Hour

# SEP 2019

**STAY TUNED  
FOR UPDATES TO  
SEPTEMBER'S CALENDAR**

Be sure to check our Sep / Oct 2019 issue  
for events and club closings.

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

# HOURS — OF — OPERATION

## MAIN DINING ROOM

Closed for Remodel

### LUNCH

11:30 am to 2:00 pm  
Monday - Friday

### DINNER

6:00 pm to 9:30 pm  
Tuesday - Saturday

### HAPPY HOUR

5:00 pm to 7:00 pm  
Tuesday - Friday

## COUNTRY CHEVROLET ROOM

30th Floor

### LUNCH

11:30 am to 2:00 pm  
Monday - Friday

### DINNER

6:00 pm to 9:30 pm  
Tuesday - Saturday

### BAR AREA

9:30 pm to 1:00 am

### HAPPY HOUR

5:00 pm to 7:00 pm  
Tuesday - Friday

For reservations and general  
questions, please call:

**806.373.4361**



FirstBank Southwest Tower  
600 S. Tyler, STE 3000  
Amarillo, Texas 79101  
806.373.4361



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