Lobby Classics
13

Manhattan
whisky/sweet vermouth/
angostura bitters

Vodka Gimlet
vodka/lime juice/simple syrup

Tom Collins
gin/lemon juice/sugar

Whiskey Sour
whiskey/lemon juice/
sugar

Sidecar
cognac/triple sec/lemon juice

Old Fashioned
bourbon/ water/
sugar/cherry

Brandy Alexander
Cognac/cream/
dark crème de cacao

WINE

CHAMPAGNE/SPARKLING

	Glass	Bottle
Chateau Saint Michelle Brut, WA	14	48
Domain Chandon Rose, CA	16	59
La Marca Prosecco, Italy	14	48
Veuve Clicquot, France		124
Moet & Chandon, France		120
Dom Perignon, France		375

WHITE WINE

White Zinfandel, Beringer, CA	13.5	44
Pinot Grigio, Tamas, CA	13.5	46
Pinot Grigio, Swanson, CA	16	60
Riesling, Willamette Valley, CA	13.5	44
Riesling, Fess Parker, CA	14	46
Sauv Blanc, Murphy Goode "The Fumé", CA	13.5	47
Chardonnay, A by Acacia, CA	15	48
Chardonnay, Canyon Road, CA	13.5	43
Chardonnay, Joel Gott Unoaked, CA	16	60
Chard Sonoma-Cutrer Russian Riv, CA	17	54
Rosé, Chateau Grande Cassagne, France	16	60

RED WINE

Pinot Noir, Hangtime, CA	15	52
Pinot Noir, La Crema, CA	17	60
Merlot, Canyon Road, CA	13	43
Merlot, Wild Horse, CA	15	52
Merlot, Main Street, Santa Barbara	14	48
Cabernet Sauvignon, William Hall, CA	14	49
Cab Sauvignon, Tangley Oaks, Napa, CA	17	60
Cabernet Sauvignon, Estancia, CA	15	52
Cabernet Sauvignon, Canyon Road, CA	13	43
Zinfandel, Sebastiani, CA	14	48
Zinfandel, Murphy-Goode "Liar's Dice", CA	15	52
Malbec, Navarro, Argentina	14	46
Chianti, Carpinetto, Tuscany, Italy	14	46
Syrah, EOS Vineyards Petite Sirah, CA	16	52
Apothic Red, Blend, CA	14	46

Parties of 6 or more subject to 15% Gratuity

Signature Cocktails
15

Blood Orange Spring Tea
homemade infused tea vodka/
blood orange puree/
fresh mint

Naranja Dulce
fresh orange juice/
amber rum/ sweetened
condensed milk/ pure vanilla/
citrus sugar rim

Pear Martini
grey goose poir/ pear nectar/
topped with prosecco

Rosè Fizz
chandon rose champagne/
st. germain elderflower/
fresh strawberries

Amaretto Old Fashioned
crown royal/ amaretto disaronno
bitters/ orange essence

White Cosmopolitan
chopin vodka/ st.germain
elderflower/ white cranberry
juice/ fresh lime

Long Island Mojito
light rum/ tequila/ gin/
vodka/ triple sec/ shaken with fresh
mint and topped with coke

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Bar Menu

SLIDERS

"OLD SCHOOL"BEEF PATTY/AMERICAN CHEESE/DILL PICKLE	15
LAMB/ GOAT CHEESE/MINT/CUCUMBERS/HARISSA MAYO	16
CURRIED SALMON/PICKLED MANGO CHUTNEY	16
KOREAN STYLE BBQ SHORT RIBS/KIMCHI	16

BRICK OVEN FLATBREADS

SAN MARZANO TOMATO/MOZZARELLA/BASIL	21
ESPOSITOS SWEET SAUSAGE/BROCCOLI RABE	23
EGGPLANT/RICOTTA CHEESE/BUFULA MOZZARELLA	23
WILD MUSHROOM/ ROASTED GARLIC	21
AUNT RUTHS MEATBALLS/PEPPERONCINI/MOZZARELLA/ TOMATO	23

ALL FLATBREADS SERVED WITH CHILI OIL & GRATED LOCATELLI

HAND FOODS TO SHARE

DUCK SATE/TAMARIND DIPPING SAUCE	
HOT DOG "BANH MI" BUTTER PICKLES/CILANTRO/ JALAPENOS/MUSTARD-MAYO/TOASTED BUN	9
"THE HOUSE FRIES"/ SMOKED PAPRIKA SALT/GARLIC AIOLI/HEINZ KETCHUP	6
SIRACHA CHICKEN WINGS/DAIKON & CARROT CRUDITE/ COOL BUTTERMILK DIP	12
MURRAY'S CHEEESE PLATE/BRICK OVEN GRAPES/ GRILLED BREAD	18

SALADS

FARMERS SALAD WITH FIELD GREENS/ BACON/ BLACK RIVER BLUE CHEESE/ SHERRY PINE NUT VINAIGRETTE	15
BABY ARUGULA & POACHED ANJOU PEAR SALAD WITH BAKED RICOTTA SALATA/LEMON-OREGANO VINAIGRETTE	15
ROASTED BEETS WITH WATERCRESS SALAD/ CRUMBLED GOAT CHEESE/ CANDIED WALNUT VINAIGRETTE	15

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

BEER

Bottle

Amstel Light	9.5
Corona	9.5
Heineken	9.5
Heineken Light	9.5
Sam Adams	9
Michelob Ultra	9
Coors Light	9
Bud Light	9
O'Douls non alcoholic	9
Becks	9.5
Blue Moon	9
Budweiser	9

Draft

Brooklyn Lager	9
Miller Lite	9
Budweiser	9
Guinness	9.5
Stella Artois	9.5

Parties of 6 or more subject to 15% Gratuity