

LOUNGE MENU

MAKE YOUR SELECTION BY MARKING QUANTITIES IN THE BOXES

CHEESES \$6.5 EACH

- Brillat-Savarin, Fig Jam
- Montboisse, Honey Comb
- Manchego, Pistachio, Lemon Pepper
- Tomme Traditionel, Garlic Caramel
- Point Reyes, Strawberry Balsamic

NUTS \$4.5 EACH

- Roasted Pistachios, Sea Salt, EVOO
- Candied Almonds
- Sweet and Spicy Walnuts

POTATOES \$5.25 EACH

- Homemade Tater Tots
- Sweet Potato Waffle Fries
- Fingerling, Loaded Sour Cream

POPCORN \$4.25 EACH

- Black and Blue Cheese
- Truffle, Parmesan Cheese
- Chipotle Butter

BRUSCHETTA \$5.5 EACH

- Roasted Pear Tomatoes, Goat Cheese, Balsamic Glaze
- Roasted Beets, Ricotta Cheese, Tarragon
- Cremini Mushroom, Asparagus, Lemon Vinaigrette

VEGGIES \$6.25 EACH

- Brussels Sprouts, Smoked Bacon
- Vegetarian Meatballs, Marinara
- Tempura Green Bean, Mae Ploy
- Grilled Asparagus, Lemon Vinaigrette

SWEET TREATS \$3.25 EACH

- Raspberry Tart
- Carrot Cake, Cream Cheese Icing
- Flourless Chocolate Cake
- Key Lime Pie

CEVICHE & CRUDO \$8.5 EACH

- Shrimp, Pineapple, Jalapeños
- Scallop, Mango, Lime
- Tuna, Avocado, Habanero

GREEN LIP MUSSELS \$6.5 EACH

- White Wine, Butter, Lemon, Garlic
- Red Sauce, Basil, Tomatoes
- Green Curry, Coconut Milk

SEAFOOD \$8 EACH

- House Smoked Fish Spread
- Boquerones, Mediterranean Olives, Roasted Pepper
- Shrimp Cocktails 3 each
- Crab and Shrimp Springroll

QUESADILLAS \$5.5 EACH

- Plain, Lots of Cheese
- Chipotle Chicken, Pico de Gallo
- Mac and Cheese, Jalapeños

RAVIOLIS \$6.25 EACH

- Pumpkin, Butternut Squash, Mascarpone
- Lobster, Green Beans, Beurre Blanc
- Goat Cheese, Brown Butter, Fennel Pollen

CARNE \$8.5 EACH

- Prosciutto di Parma, Balsamic, Cantaloupe
- Country Pâté, Grain Mustard, Cornichon
- Classic Steak Tartare
- Grilled lamb chop, mint pesto

LOUNGE COCKTAILS

CHOOSE A SIGNATURE COCKTAIL, OR MARK INGREDIENTS TO CREATE YOUR OWN



THE SNOW BIRD

\$13

Wheatley Vodka, fresh pear juice, honey, peach bitters & lemon foam

OR CREATE YOUR OWN VODKA COCKTAIL

Wheatley Vodka + your selection of the suggested ingredients below:

HERBS & SPICES

- Mint
- Rosemary
- Lavender
- Basil
- Ginger

FRUITS & CITRUS

- Watermelon
- Strawberry
- Cucumber
- Lemon
- Lime

BITTERS & MIXERS

- Orange juice
- Honey
- Sugar
- Soda
- Tonic



THE GIN! GIN!

\$13

Empress 1908 Gin, Fever-Tree elderflower tonic

OR CREATE YOUR OWN GIN COCKTAIL

Empress 1908 Gin + your selection of the suggested ingredients below:

HERBS & SPICES

- Mint
- Rosemary
- Lavender
- Basil
- Sage

FRUITS & CITRUS

- Cucumber
- Strawberry
- Watermelon
- Lemon
- Lime

BITTERS & MIXERS

- Egg White
- Honey
- Sugar
- Soda
- Tonic



THE CABANA BOY (PIÑA COLADA)

\$13

Don Pancho 8yr. Rum, fresh pineapple juice, homemade coconut sorbet, toasted coconut, lemon juice & brown sugar

OR CREATE YOUR OWN RUM COCKTAIL

Don Pancho 8yr. Rum + your selection of the suggested ingredients below:

HERBS & SPICES

- Mint
- Rosemary
- Ginger
- Tarragon
- Nutmeg

FRUITS & CITRUS

- Mango
- Pineapple
- Coconut Sorbet
- Lemon
- Lime

BITTERS & MIXERS

- Orange juice
- Honey
- Sugar
- Angostura bitters
- Bourbon bitters

LOUNGE COCKTAILS

CHOOSE A SIGNATURE COCKTAIL, OR MARK INGREDIENTS TO CREATE YOUR OWN



THE SMOKED OLD FASHIONED

\$13

Buffalo Trace Whiskey, demerara & angostura bitters

OR CREATE YOUR OWN WHISKEY COCKTAIL

Buffalo Trace Whiskey + your selection of the suggested ingredients below:

HERBS & SPICES

- Mint
- Rosemary
- Tarragon
- Thyme
- Ginger

FRUITS & CITRUS

- Blackberry
- Pear
- Orange
- Strawberry
- Lemon

BITTERS & MIXERS

- Honey
- Sugar
- Angostura bitters
- Peychaud's bitters
- Chocolate bitters



THE PANHANDLER

\$13

Xicaru Mezcal Reposado, Licor de Ancho Reyes, fresh mango juice, lemon

OR CREATE YOUR OWN TEQUILA COCKTAIL

Xicaru Mezcal Reposado + your selection of the suggested ingredients below:

HERBS & SPICES

- Rosemary
- Lavender
- Cilantro
- Jalapeño
- Ginger

FRUITS & CITRUS

- Mango
- Pineapple
- Grapefruit
- Lemon
- Lime

BITTERS & MIXERS

- Agave
- Sugar
- Angostura bitters
- Soda
- Tonic



THE ANTOINETTE

\$15^{SPLIT} / \$55^{BTL}

Chandon Rosé Champagne, a splash of Earl Grey syrup

OR CREATE YOUR OWN ROSÉ CHAMPAGNE COCKTAIL

Chandon Rosé Champagne + your selection of the suggested ingredients below:

HERBS & SPICES

- Mint
- Rosemary
- Lavender
- Thyme
- Seasonal flowers

FRUITS & CITRUS

- Raspberry
- Strawberry
- Grapefruit
- Watermelon
- Lemon

BITTERS & MIXERS

- Earl Grey Syrup
- Sugar
- Angostura bitters
- St. Germain
- Grand Marnier Peach