

Cocktails

Citrus Sunshine	9
<i>Absolut Citron, Peach Schnapps, Agave Nectar, Cranberry Juice and Ginger Beer</i>	
Whiskey Snapper	9
<i>Absolut Orient Apple Vodka, Jameson Irish Whiskey, Ginger Ale and Fresh Lime Juice</i>	
The Knob Hill	9
<i>Knob Creek Bourbon, Fresh Lemon Juice, Simple Syrup and Soda</i>	
Blueberry Margarita	9
<i>Sauza Tequila, Crème de Cassis, Cointreau and Fresh Lime Juice</i>	
Peach Mule	8
<i>Stoli Vodka, Fresh Lime Juice, White Peach Puree and Ginger Beer</i>	
Judy Garland	10
<i>Prosecco, St. Germain Elderflower and Sauvignon Blanc</i>	
Cucumber Blossom	10
<i>Hendrick's Gin, Cointreau, Fresh Lime Juice, Prosecco and Muddled Cucumber</i>	

Martinis

Reviver	15
<i>Bombay Sapphire Gin, Lillet, Cointreau, Lemon and Orange</i>	
Mandarin Pama Cosmo	15
<i>Absolut Mandarin, Pomegranate Syrup, Triple Sec, Lime and Cranberry Juice</i>	
Tuaca Lemon Drop	15
<i>Absolut Citron, Triple Sec, Lemon and Tuaca</i>	
Raspberry Chocolate	14
<i>Stoli Razz, Crème de Cacao and Cream</i>	
Saint Hendrick	15
<i>Hendrick's Gin, St. Germain, Grapefruit Juice and Fresh Lime Juice</i>	

Beer

Budweiser	6	Fulton Lonely Blonde	7
Bud Light	6	Stella Artois	7
Miller Lite	6	Newcastle	7
Coors Light	6	Red Stripe	7
Amstel	7	Summit	7
Guinness	7	Crispin Cider	8
Bard's Gluten Free	7	Buckler N/A	6

Wine

Chardonnay, <i>Salmon Creek, California</i>	7.5
Chardonnay, <i>A to Z Unoaked, Oregon</i>	11
Pinot Grigio, <i>Bella Ambiance, California</i>	8.5
White Zinfandel, <i>Beringer, California</i>	7
Sauvignon Blanc, <i>The Loop, New Zealand</i>	8.75
Riesling, <i>Rudi Wiest, Germany</i>	8.5
Pinot Noir, <i>Folie a Deux, Sonoma Coast</i>	12
Malbec, <i>Finca la Linda, Argentina</i>	8.5
Merlot, <i>Seven Falls, Washington</i>	8.5
Cabernet Sauvignon, <i>Salmon Creek, California</i>	7.5
Cabernet Sauvignon, <i>Columbia Crest, "Grand Estate", Washington</i>	9

Bubbly & Dessert Wine

Prosecco, <i>IL, Italy</i>	8.5
Moscato, <i>Beringer, California</i>	7.5

Snacks

Peppadew Peppers	4
<i>Spicy and Sweet Pickled Peppadew Peppers</i>	
Marinated Olives	5
<i>Mixed Spanish Olives with Herb and Olive Oil Marinade</i>	
Marcona Almonds	6
<i>Roasted and Salted Spanish Almonds</i>	
Cheese Board	20
<i>Humbolt Fog Goat's Milk, California Buttermilk Blue Cow's Milk, Wisconsin Red Rock Cow's Milk, Wisconsin Garishes and Accompaniments</i>	

Savory Bites

Waffle Fries	8
<i>Bacon, Blue Cheese and Chives with Ranch Sour Cream</i>	
Panini	12
<i>Applewood Bacon, Jalapeño Cheddar Cheese and Strawberry Preserves</i>	
Micro Caprese Salad	13
<i>Mozzarella, Marinated Grape Tomatoes, Arugula, Frisee and Balsamic Reduction</i>	
Spanish Tuna with Giant Beans	14
<i>Oil Packed Spanish Bonito Del Norte, Giant White Beans in Vinaigrette, Muffaletta, Frisee, Chives and Toast Slices</i>	
Wild Mushroom Flatbread	15
<i>Truffle Boursin Cream and Herb Roasted Mushrooms</i>	
Shrimp Cocktail	17
<i>Poached Shrimp, Cocktail Sauce and Lemon</i>	

Sweet Selections

Crème Brûlée	6
<i>Vanilla Bean Custard with a Caramelized Sugar Crust and Berries</i>	
Molten Chocolate Brownie	6
<i>Warm Chocolate Brownie with Caramel Sauce</i>	
Housemade Vanilla Ice Cream	3

Ports and Cognacs

Grahams 10 Year	14
Grahams 20 Year	20
Hennessey VS	9
Remy Martin VSOP	13

Please join us for
Jazz in the Lobby Bar with JoAnn Funk
on select Fridays and every Saturday Evening,
September through May.