

## BITES TO SHARE

<b>FRIES</b> / Garlic Aioli, Parmesan, Chives	6
<b>FALAFEL BITES</b> / Cucumber, Pickled Red Onion, Tzatziki, Parsley	9
<b>CRUDITE</b> / Garden Vegetables, Lemon Hummus, Green Goddess, Toasted Pita	12
<b>BACON WRAPPED DATES</b> / Whiskey Marinated Dates, Stout Syrup, Ground Mustard	13
<b>CHEESE</b> / Selection of 3 or 5 Cheeses, Seasonal Jam, Pickles	14/21
<b>SHRIMP COCKTAIL</b> / Gin Spiked Cocktail Sauce	16

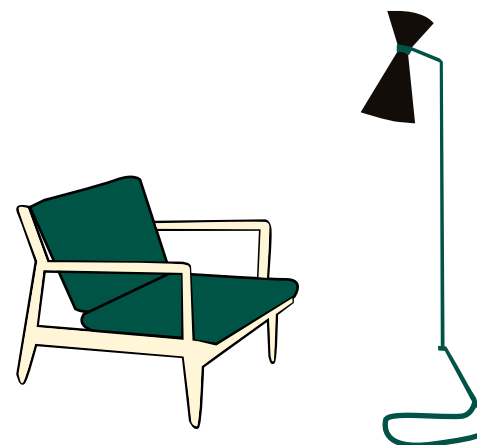
## SALADS + SANDWICHES

<b>TUNA PASTA SALAD</b> / Cavatappi, Tomatoes, Chervil, Celery, Onions, Hard Boiled Eggs, Dijonnaise	10
<b>BEET &amp; FARRO SALAD</b> / Brussels Sprouts, Walnuts, Goat Cheese, Citrus Vinaigrette, Pickled Red Onion	11
<b>GRILLED CHEESE &amp; TOMATO SOUP</b> / Whole Grain Bread, Provolone, American, Gruyere, Cream of Tomato	12
<b>TURKEY &amp; CUCUMBER SANDWICH</b> / Dark Rye Bread, Yogurt Dill Sauce, Chips	13
<b>ROAST BEEF SANDWICH</b> / Brioche, Horseradish Cream, Arugula, Caramelized Onion, Chips	16

**Executive Chef Kevin McAllister**

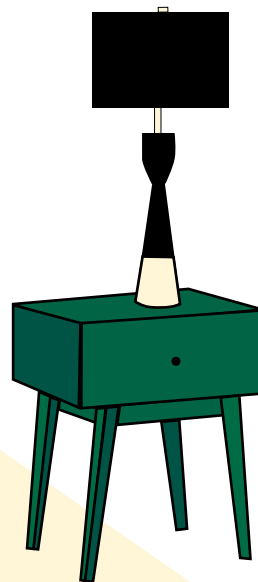
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# THE LOUNGE



## COCKTAILS

<b>MARTINEZ</b> / Scofflaw Old Tom Gin, Cocchi di Torino, Luxardo Maraschino	13
<b>SINGAPORE SLING</b> / Heartland Gin, Benedictine, Cherry Heering, Demerara, Pineapple, Lime	13
<b>EL DIABLO</b> / Libelula Tequila, Creme de Cassis, Ginger Beer, Lime	13
<b>REMEMBER THE MAINE</b> / Redemption Rye, Cocchi di Torino, Cherry Heering	13
<b>VIEUX CARRE</b> / Rittenhouse Rye, Hennessy VSOP, Cocchi di Torino, Benedictine	13
<b>EI PRESIDENTE</b> / Rum, Dry Vermouth, Dry Curaço, Grenedine, Orange	13
<b>HOT TODDY</b> / Sailor Jerry Spiced Rum, Evan Williams Bonded, Honey Syrup, Lemon	13
<b>ROSAMOSA</b> / Hangar 1 Vodka, Cocchi Rosa, Lemon, Soda	14
<b>COCCHI SPRITZ</b> / Cocchi Americano, Rosemary, Grapefruit, Sparkling Wine	14
<b>BOTTLED HIGHBALL</b> / Japanese Whisky, Soda Water	10



Parties of 8 and more are subject to 20% gratuity

## WINE

### BUBBLES + ROSÉ

<b>BRUT</b> / Chateau Moncontour Loire Valley, FR NV	12/48
<b>ROSÉ</b> / Aime Roquesante Provence, FR 2015	12/48
<b>BRUT ROSÉ</b> / Reserve de Sours Bordeaux, FR NV	15/60

### WHITE

<b>RIESLING</b> / Eroica Columbia Valley, WA 2015	12/48
<b>SAUVIGNON BLANC</b> / Chateau La Freynelle Bordeaux, FR 2015	12/48
<b>CHARDONNAY</b> / Domaine Dupeuble Beaujolais, FR 2015	13/52

### RED

<b>PINOT NOIR</b> / Paraiso Vineyards Monterey, CA 2014	12/48
<b>CHIANTI</b> / Poggio Alloro Tuscany, IT 2015	12/48
<b>SYRAH</b> / Alexander Valley Vineyards Sonoma, CA 2015	13/52
<b>CABERNET SAUVIGNON</b> / Lady of The Mandrake Paso Robles, CA 2014	15/60

## BEER

<b>KROMBACHER</b> / Krombacher Pils, Germany 4.8%	6
<b>GOOSE ISLAND</b> / Matilda, Belgian Strong, Chicago 7.0%	8
<b>REVOLUTION</b> / Fist City, Pale Ale, Chicago 5.5%	6
<b>PERRIN BREWING CO.</b> / Black Ale, Comstock Park, Michigan 5.8%	6
<b>THREE FLOYDS</b> / Gumball Head, Wheat Pale Ale, Munster, Indiana 5.6%	8
<b>BELL'S</b> / Larry's Latest, Sour Ale, Comstock, Michigan, 5.0%	6
<b>HALF ACRE</b> / Daisy Cutter, Pale Ale, Chicago 5.2%	8
<b>VANDERMILL</b> / Totally Roasted, Cider, Spring Lake, Michigan 6.9%	9