

BITES TO SHARE

FRIES / Garlic Aioli, Parmesan, Chives	6
FALAFEL BITES / Cucumber, Pickled Red Onion, Tzatziki, Parsley	9
CRUDITE / Garden Vegetables, Lemon Hummus, Green Goddess, Toasted Pita	12
BACON WRAPPED DATES / Whiskey Marinated Dates, Stout Syrup, Ground Mustard	13
CHEESE / Selection of 3 or 5 Cheeses, Seasonal Jam, Pickles	14/21
PIMENTO CHEESE DIP / Melty Cheeses Crostini, Chives	12

SALADS + SANDWICHES

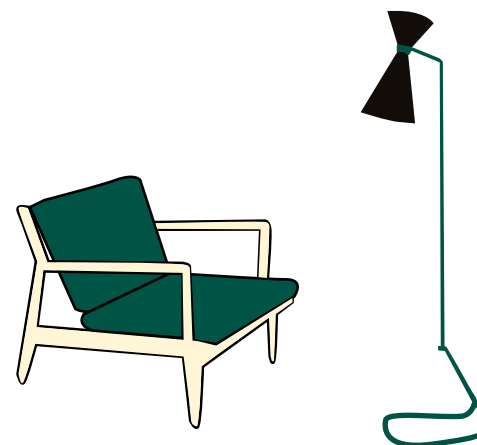
CHICKEN COBB SALAD / Chopped Stuff, Chicken, Dressing on Side	17
GRAINS / Bulger, Cucumber, Roasted Peppers & Onions, Watermelon Radish, Avocado Mousse, Sesame Lavash, Sumac Vinaigrette	12
GRILLED CHEESE & TOMATO SOUP / Whole Grain Bread, Provolone, American, Gruyere, Cream of Tomato	12
TURKEY & CUCUMBER SANDWICH / Dark Rye Bread, Yogurt Dill Sauce, Fries	13
ROAST BEEF SANDWICH / Brioche, Horseradish Cream, Arugula, Caramelized Onion, Fries	16

*Kitchen Open Until 10 PM Sunday - Thursday
11 PM Friday & Saturday*

Executive Chef Kevin McAllister

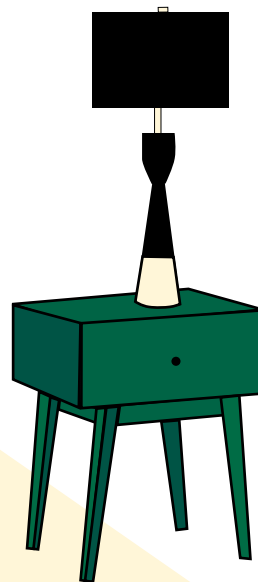
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THE LOUNGE



COCKTAILS

MARTINEZ / Scofflaw Old Tom Gin, Cocchi di Torino, Luxardo Maraschino	13
SINGAPORE SLING / Heartland Gin, Benedictine, Cherry Heering, Demerara, Pineapple, Lime	13
EL DIABLO / Libelula Tequila, Creme de Cassis, Ginger Beer, Lime	13
REMEMBER THE MAINE / Redemption Rye, Cocchi di Torino, Cherry Heering	13
ICED IRISH COFFEE / West Cork Irish Whiskey, Shipwreck Coconut, Liqueur, Cold Brew Coffee, Demerara	13
EI PRESIDENTE / Rum, Dry Vermouth, Dry Curaçao, Grenadine, Orange	13
HOT TODDY / Sailor Jerry Spiced Rum, Evan Williams Bonded, Honey Syrup, Lemon	13
WINTOUR DE FRANCE / Hangar 1 Vodka, Pineapple, Crème de Mûre, Lime, Bitters	14
COCCHI SPRITZ / Cocchi Americano, Rosemary, Grapefruit, Sparkling Wine	14
BOTTLED HIGHBALL / Japanese Whisky, Soda Water	10



Parties of 8 and more are subject to 20% gratuity

WINE

BUBBLES + ROSÉ

BRUT / Chateau Moncontour Loire Valley, FR NV	12/48
ROSÉ / Aime Roquesante Provence, FR 2015	12/48
CAVA ROSÉ / Caves Naveran Penendes, ES NV	14/56

WHITE

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

RED

PINOT NOIR / Omero Williamtte, OR 2014	13/52
CHIANTI / Poggio Alloro Tuscany, IT 2015	12/48
SYRAH / Alexander Valley Vineyards Sonoma, CA 2015	13/52
CABERNET SAUVIGNON / Lady of The Mandrake Paso Robles, CA 2014	15/60

BEER

KROMBACHER / Krombacher Pils, Germany 4.8%	6
GOOSE ISLAND / Goose IPA, Chicago 5.9%	6
REVOLUTION / Fist City, Pale Ale, Chicago 5.5%	6
PERRIN BREWING CO. / Black Ale, Comstock Park, Michigan 5.8%	6
THREE FLOYDS / Gumball Head, Wheat Pale Ale, Munster, Indiana 5.6%	8
BELL'S / Two Hearted, IPA, Comstock, Michigan, 70% 16oz	8
OMMEGANG / Pale Sour, Cooperstown, New York 6.9%	9
ORIGINAL SIN / Dry Rose Cider, NYC, NY 6.5%	6

BOOZE TEA

\$10 TEA INFUSED COCKTAILS

\$1 OFF RISHI TEAS

EVERYDAY 3pm-6pm

Rose Colored Turtle Neck

(served hot) White Tea Rose Melange,
Ford's Gin, Lustau PX Sherry,
Demerara, Lemon

Grappa Life By The Bubbles

Raspberry Green Tea Infused Grappa,
Aperol, Lemon, Prosecco

Gather Your Strength

Gingerbread Rooibos Tea, Wild
Turkey Rye, Sherry, Braulio Amaro,
Bitters

Hang 10

(served hot or cold)
Coconut Oolong Tea, Hangar One
Vodka, Denizen 3 Year Rum,
Cocchi Americano