



Bar and Lounge Menu



Bar Shares

Hummus

Grilled flatbread and crisp celery for dipping
[a low cholesterol choice] \$11

Grilled Buffalo Shrimp

Blue cheese and hot sauce \$12

Classic Onion Dip

Fresh made chips \$7.5

Jack and Cheddar Stuffed Quesadilla

Chicken, green onion, flour tortilla \$10,
or skip the chicken, just the jack and cheddar cheese \$8

Classic Wings, Buffalo or Thai \$10

Crisp Flatbread

Italian sausage and fontina \$11

Bacon Cheeseburger Sliders

Cheddar cheese, Mighty Mo sauce and fries \$10

Sea Salt Fries Horseradish aioli \$7.5

Spinach and Artichoke Dip

Sliced bread and tortillas \$9

Bar Eats

Marriott Burger

The classic on a butter toasted sesame bun, fresh ground
angus beef, cheddar cheese, crisp bacon \$13

Roast Turkey BLT

Lemon pepper mayo, toasted sourdough \$11

Sesame Chicken Salad

Tossed greens, mandarin oranges, walnuts,
grilled chicken, and avocado all topped on a crisp flatbread \$14

Beer

Imported / Specialty

Amstel Light, Corona, Corona Light, Bass Ale,
Samuel Adams, Killian's \$5.5

Premium / Craft

Guinness, Stella Artois, Blue Moon, Sierra Nevada Pale Ale,
Samuel Smith's Oatmeal Stout, Morlein Otr, Morlein Lager \$6

Domestic

Budweiser, Bud Light, Coors Light, Miller Lite, Mgd,
Michelob Ultra, Bud Light Lime \$5

Draft

Seasonal Pints of Imported, Specialty and Craft Beers

Cocktails

Strawberry Rita

Jose Cuervo Gold Tequila, strawberries and a sugar rim \$9

Mandarin Cosmopolitan

A traditional cosmopolitan made with Absolut Mandarin Vodka \$9

Flirtini

Smirnoff Vodka, pineapple juice & Chambord \$9

Long Island Iced Tea

The traditional iced tea with fresh squeezed lemon juice \$10

Margarita Tradicional

A traditional margarita made with fresh squeezed lime juice \$9

Salt & Peppar Bloody Mary

Absolut Peppar Vodka, Bloody Mary mix in salt rimmed glass \$8



red wine

pinot noir

bv, century cellars	\$7	\$28
acacia, carneros <i>"plum, blackberry, red rose & violet notes"</i>	\$12	\$48
gloria ferrer, carneros <i>"bing cherry, rose petal & autumn spice"</i>		\$64

merlot

bv, century cellars	\$7	\$28
acre, central coast <i>"fragrant black cherry, plum, rose petal, cola, and sweet oak"</i>	\$9	\$36
casa lapostolle, "cuvee alexandre", chile <i>"black fruits and dark chocolate, hints of pepper & vanilla"</i>		\$55

cabernet sauvignon

bv, century cellars	\$7	\$28
silver palm, north coast <i>"black cherry & currant with fresh bell pepper"</i>	\$9	\$36
north-by-northwest, columbia valley <i>"cherry & plum with hints of anise & cocoa, spicy finish"</i>		\$64
grgich hills, napa <i>"black fruit & licorice, touch of black pepper"</i>		\$120

reds of interest

rosemount, shiraz, australia <i>"cherry, chocolate & plum flavors"</i>	\$9	\$36
terrazas de los andes, malbec <i>"dark cherry flavors with rich oak accents"</i>	\$8	\$32
renwood, zinfandel, sierra foothills <i>"sweet blackberry, vanilla & holiday spice"</i>	\$9	\$36

half bottles

bv coastal, merlot		\$18
bv coastal, cabernet sauvignon		\$18
renwood "old vine", zinfandel <i>"black currant & cherry with light pepper & clove background"</i>		\$28
row eleven, pinot noir <i>"cherry pie & strawberry flavors with crisp acidity"</i>		\$29
rosenblum "base camp", syrah <i>"smokey with loads of oak and strong chocolate flavors"</i>		\$27
grgich hills, cabernet sauvignon		\$60

white wine

chardonnay

bv, century cellars	\$7	\$28
sebastiani, sonoma county <i>"pear, tangerine along with toasted oak"</i>	\$10	\$40
sonoma-cutrer, russian river ranches <i>"tropical fruits, lime & lychee with vanilla background"</i>	\$12	\$48
cakebread cellars, napa valley <i>"ripe peach, yellow apple & lemon with refreshing minerality"</i>		\$72

pinot grigio

meridian, california <i>"meyer lemons, pineapples & clover honey"</i>	\$8	\$32
santa margherita, italy <i>"pears & golden delicious apples with delicate spices"</i>		\$48

sauvignon blanc

kim crawford, new zealand <i>"sweet tropical fruits and herbaceous notes"</i>	\$11	\$44
casa lapostolle, chile <i>"pineapple, figs & grapefruit with heavy minerality"</i>		\$46

whites of interest

beringer, white zinfandel	\$6	\$24
chateau st. michelle, riesling <i>"bright passion fruit & lime with subtle mineral notes"</i>	\$9	\$36
smoking loon, viognier <i>"apricot, white peach & guava with a honey finish"</i>	\$9	\$32

champagne & sparklers

freixenet cava 187ml		\$12
chandon "etoile", france		\$65
moet and chandon "white star", france		\$75
veuve clicquot yellow label		\$92

half bottles

bv coastal, chardonnay		\$18
king estate, pinot gris <i>"lively citrus & tropical fruits, very balanced acidity"</i>		\$26
dry creek, fume blanc <i>"aromas of ruby grapefruit & fresh grass give way to flavors of kiwi & guava"</i>		\$22
trimbach, reisling <i>"flavors of white peach, quince & lemon"</i>		\$25
caymus, conundrum <i>"a blend of chardonnay, sauvignon blanc & Muscat canelli with small amounts of semillon & viognier. flavors of apricot, green melon & pear backed by tropical fruit and spicy vanilla"</i>		\$36

