

# Cocktails

(all signature drinks are handcrafted with fresh juices)

<b>Sapphire Bloom</b>	21
<i>Bombay Sapphire, Blueberries, Fresh Lemon Juice, Simple Syrup, Vanilla Syrup</i>	
<b>Element 50 Old Fashion</b>	21
<i>Brown-Buttered Bourbon, Black Walnut Bitters, Filthy Black Cherries</i>	
<b>Midnight Conservatory</b>	21
<i>Basil Hayden Rye, Averna Amaro, Orange Bitters</i>	
<b>Scarlet Leaf</b>	20
<i>Don Julio Blanco, Strawberry Puree, Fresh Lime Juice, Simple Syrup, Mint</i>	
<b>The Aztec</b>	20
<i>Del Maguey Mezcal, St. Germain, Fresh Lemon Juice, Cucumber-Agave Syrup, Meiomi Pinot Noir</i>	
<b>Atomic Espresso Martini</b>	20
<i>Atomic Black Coffee Liqueur &amp; Stoli Vanilla Vodka</i>	
<b>Element 50 Dirty Sangria</b>	18
<i>Ask your Mixologist about our seasonal Sangria!</i>	
<b>Royal Orchard NA</b>	16
<i>Lyre's Pink London Gin, Blueberry Syrup, Ginger Beer, Fresh Lemon Juice</i>	

# Beer

<b>Domestic Light</b>	
Budweiser	8
Bud Light	8
Blue Moon	9
Coors Light	8
Michelob Ultra	8
<b>Craft</b>	
Sam Adams Lager	9
Jack's Abby House Lager	12
Fiddlehead IPA	15
Sam Adams Just the Haze IPA NA	9
<b>Import</b>	
Corona	9
Modelo Especial	9
Heineken	9
Stella Artois	9
Heineken 00 NA	9

## M Club Draft Beer 16oz

Ask your Guest Service Attendant about our local draft on tap! We are always looking for new exciting options!

# Champagne

& Dry Sparkling Wine

	G/B
<b>Mionetto Prosecco Brut 187 ml</b>	/17
<i>Prosecco, Italy</i>	
<b>Mionetto, Prosecco Brut</b>	/45
<i>Valdobbiadene, Italy</i>	
<b>Chandon Brut</b>	/80
<i>Yountville, CA</i>	
<b>Veuve Clicquot Brut</b>	/190

"Beer is proof  
that God  
loves us &  
wants us to  
be happy"

# Wine

**Sweet White/Rose Wine**  
 Chateau Ste. Michelle, Riesling  
*Columbia Valley, Washington*

**G/B**  
 /40

**Fleurs De Prairie**  
*Cotes de Provence, Provence, France*

13/48

**DAOU, Paso Robles Rose**  
*Provence, France*

/55

## Light Intensity White Wines

**Brancott Estate Sauvignon Blanc** 11/40  
*Marlborough, New Zealand*

**Kim Crawford Sauvignon Blanc** 12/44  
*Marlborough, New Zealand*

**J. Lohr Flume Crossing SB** 13/48  
*Arroyo Seco, Monterey*

**Pighin Pinot Grigio, Friuli Grave** 14/52  
*Friuli-Venezia Giulia, Italy*

**Santa Margherita Pinot Grigio** /65  
*Alto Adige, Italy*

## Medium Intensity White Wines

**Meiomi Chardonnay** 12/44  
*Santa Barbara County, California*

**Sonoma Cutrer Chardonnay** 16/60  
*Monterey, California*

**Wente Morning Fog Chardonnay** /42  
*Livermore Valley, California*

## Light Intensity Red Wines

**Joel Gott Palisades Red Blend** 11/44  
*Calistoga, California*

**Argyle, Bloom House Pinot Noir** 16/60  
*Willamette Valley, Oregon*

**J Lohr Estates merlot "Los Osos"** 12/44  
*Paso Robles, California*

**St. Francis Merlot** /55  
*Santa Rosa, California*

## Full Intensity Red Wines

**H3 Cabernet Sauvignon** 12/44  
*Horse Heaven Hills, Washington State*

**Chateau Ste. Michelle Cabernet** 14/52  
*Indian Wells, California*

**Hess "Allomi Vineyard" Cabernet Sauvignon** /85  
*Napa Valley, California*

**Roth Estate Cabernet** /60  
*Alexander Valley, California*

**Meiomi Pinot Noir** 15/56  
*Monterey County, California*

**J Lohr Pure Paso Proprietary Red** /63  
*Paso Robles, California*

# Bourbons

Angels Envoy 20  
 Basil Hayden 21  
 Blantons 25  
 Bookers 26  
 Buffalo Trace (small batch) 16  
 Bulleit (small batch) 17  
 Jefferson's Ocean Aged 25  
 Knob Creek 18  
 Makers Mark 15  
 Michter's US1 (small batch) 19  
 Old Forrester 100 Proof 16  
 Whistle Pig Piggy Black 21  
 Woodford Reserve 18

# Scotch

## Single Malt

Balvenie 14 yr 29  
 Balvenie 21 yr 75  
 Glenfiddich 12 yr 18  
 Glenfiddich 14 yr 20  
 Glenlivet 12 yr 19  
 Macallan 18 yr 80  
 Macallan Sherry Oak 12 yr 28

## Blended

Dewars White 13  
 Johnny Walker Black 16  
 Johnny Walker Blue 68

## Digestives

Fernet-Branca	16
Courvoisier VS	16
Hennessey VS	20
Hennessey VSOP	25
Remy Martin XO	42

## Hard Seltzer

Truly Berry Hard Seltzer	11
High Noon Watermelon	12
High Noon Mango	12

## Dips & Spreads

<b>Fresh Potato Chips</b> <i>Creamy balsamic onion dip (VT)</i>	10	<b>Chipotle Pumpkin Hummus</b> <i>Cranberry pecan crostini, crudité (VG)</i>	12
<b>Smoked Bluefish Pate</b> <i>Focaccia crostini, agrumato oil, celery leaf</i>	12		

## Sharable Noshes

<b>Blistered Shishito Peppers</b> <i>Creamy herb dip, plant-based parmesan (VG)</i>	14	<b>Warm Cheesy Charred Corn Dip</b> <i>Tortilla Chips</i>	15
<b>Coconut Shrimp</b> <i>Creamy pineapple glaze</i>	14	<b>Margherita Flatbread</b> <i>Fresh tomato, mozzarella, basil (VT)</i>	15
<b>Tostadas</b> <i>Choice of:</i> <ul style="list-style-type: none"><li>• Shrimp ceviche, sweet potato puree, cucumber, mint, crema</li><li>• Chicken tinga, refried beans, habanero onions, cotija, cilantro</li></ul>	15	<b>Chef's Daily Creation Flatbread</b>	15
<b>Grilled Octopus</b> <i>Citrus, romesco, toasted almonds (GF)</i>	20	<b>Daily Charcuterie Plate</b>	24
<b>Obatzda Cheese Dip</b> <i>Baked pretzel, sliced apple</i>	15	<b>Daily Cheese Plate (VT)</b>	24
		<b>Meat &amp; Cheese Combination</b>	28
		<b>Smoked Sausage Sliders</b> <i>Onion jam, gruyere cheese</i>	16

Note: Consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

(GF) – Gluten Free  
(VT) – Vegetarian  
(VG) – Vegan

Applicable state sales tax will be added to all orders.

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