

# Cocktails

(all signature drinks are handcrafted with fresh juices)

|                                                                                             |           |
|---------------------------------------------------------------------------------------------|-----------|
| <b>Time After Thyme</b>                                                                     | <b>22</b> |
| <i>Don Julio Blanco Tequilla, St. Germain, Thyme Agave Syrup, Lemon Juice</i>               |           |
| <b>Salted Caramel Espresso Martini</b>                                                      | <b>22</b> |
| <i>Stoli Vanilla Vodka, Atomic Liqueur, Bailey's Irish Cream, Caramel</i>                   |           |
| <b>Element 50 Old Fashion</b>                                                               | <b>21</b> |
| <i>Brown-Buttered Bourbon, Black Walnut Bitters, Filthy Black Cherries</i>                  |           |
| <b>Crimson Cobbler</b>                                                                      | <b>21</b> |
| <i>Knob Creek, Brownd Simple Syrup, Lime Juice, Cranberry Juice, Orange Juice</i>           |           |
| <b>Autumn Galleon</b>                                                                       | <b>21</b> |
| <i>Myers Dark Rum, Bacardi Superior Rum, Lemon Juice, Apple Cider, Black Walnut Bitters</i> |           |
| <b>New England Mule</b>                                                                     | <b>20</b> |
| <i>Absolut Vodka, Grand Marnier, Maple Walnut Syrup, Lime Juice, Fever Tree Ginger Beer</i> |           |
| <b>Element 50 Dirty Sangria</b>                                                             | <b>18</b> |
| <i>Ask your Mixologist about our seasonal Sangria!</i>                                      |           |
| <b>Smoked Cranberry Margarita NA</b>                                                        | <b>16</b> |
| <i>Lyre's Agave, Rosemary Syrup, Lime Juice, Cranberry Juice, Blood Orange Juice</i>        |           |
| <b>Cambridge Golden Hour NA</b>                                                             | <b>16</b> |
| <i>Warm Apple Cider, Maple Orange Syrup</i>                                                 |           |

# Champagne

& Dry Sparkling Wine

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

# 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!

"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 Envy 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 |

## Nibbles & Snacks

|                                                |   |
|------------------------------------------------|---|
| <b>Honey Mustard IPA Popcorn</b><br>(GF/VG)    | 6 |
| <b>Warm Marinated Olive Mix</b><br>(GF/VG)     | 8 |
| <b>Smokey BBQ "Live" Mixed Nuts</b><br>(GF/VG) | 8 |

## Dips & Spreads

|                                                                        |    |
|------------------------------------------------------------------------|----|
| <b>Fresh Potato Chips</b><br>Creamy balsamic onion dip (VT)            | 10 |
| <b>House-Made Labneh</b><br>WASA crisps, salmon roe, pistachio, mint   | 12 |
| <b>Beet Hummus</b><br>Everything cucumbers, pickled carrots, pita (VG) | 12 |

## Sharable Noshes

|                                                                                                                                      |    |
|--------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Blistered Shishito Peppers</b><br>Tomato tahini dip                                                                               | 14 |
| <b>Furikake Sweet Potato Fries</b><br>Miso mayo dip                                                                                  | 14 |
| <b>Tacos</b><br>Black bean puree, fruit salsa<br>Choice of:<br>• Duck Carnitas, roasted red pepper drizzle<br>• Chicken Adobo, crema | 15 |
| <b>Grilled Octopus</b><br>Citrus, romesco, candied almonds (GF)                                                                      | 18 |
| <b>Crispy Edamame Dumplings</b><br>Spicy coconut dipping sauce (VG)                                                                  | 15 |

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| <b>Quesadilla</b><br>Pepper-jack, cheddar, green onion, cilantro<br>Choice of: Chicken, Cheese, or BBQ Pork | 15 |
| <b>Margherita Flatbread</b><br>Fresh tomato, mozzarella, basil (VT)                                         | 15 |
| <b>Chef's Daily Creation Flatbread</b>                                                                      | 15 |
| <b>Artesian Charcuterie Plate</b>                                                                           | 20 |
| <b>Selection of Local Artesian Cheeses</b><br>(VT)                                                          | 20 |
| <b>Meat &amp; Cheese Combination</b>                                                                        | 22 |

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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