

MON

### Mojito Mondays

enjoy half-priced signature mojitos

TUE

### Brewsday Tuesdays

\$2 off all import or craft beers or  
ask about our featured brew

WED

### Wine Wednesdays

half-priced wine by the bottle

THU

### Martini Party

all specialty martinis \$6

FRI

### Early Bird Special

get a head start on the weekend,  
enjoy happy hour specials  
from 1p-5p

SAT

### Reverse Happy Hour

join us late night for food &  
drink specials from  
10p-2a

SUN

### Take Five

your weekend recovery plan...  
\$5 domestic beers, \$5 bloody marys,  
or \$5 breakfast BLTs

# DRINKS

## Signature Cocktails

### Blossoms & Berries 14

hangar one mandarin blossom vodka  
st-germain • cranberry

### Ciao Bella 14

leblon cachaca • amaretto di saronno  
strawberries • mint • lime

### Signature Mojito 16

10 cane rum • lime • mint  
choose from:  
traditional • blood orange  
sour cherry

### Ginger-Pineapple Sparkler 14

ketel one vodka • domaine de canton  
fresh pineapple • sparkling wine

### Raspberry Rose 16

patron reposado tequila • green chartreuse liqueur  
lime • rosemary • fresh raspberries

### Whiskey Peach 14

crown royal • white peach  
mint • lemon • simple syrup

### Citrus Cooler 6

(mocktail) fresh orange & grapefruit juices  
lime • ginger ale

### Strawberry-Mint Soda 8

(mocktail) fresh strawberries • mint  
lime • simple syrup • club soda

## Specialty Martinis

### Zen 12

hendrick's gin • fresh cucumber  
thatcher's organic cucumber

### Cinnamon Girl 12

captain morgan spiced rum  
cointreau • fresh sour • cinnamon sugar rim

### Special Appearance 12

grey goose l'poire • apricot brandy  
grapefruit juice • simple syrup • fresh lemon juice

### Blackberry-Basil Gimlet 12

tanqueray rangpur gin • fresh basil  
blackberries • lime

### Winter White 12

absolut vanilia vodka • godiva white chocolate liqueur  
white creme de cacao

### Uptown 12

maker's mark • grand marnier  
thatcher's organic spiced apple  
vanilla • cinnamon

# WINE

## Champagne & Sparkling

Nino Franco "Rustico", Prosecco, Italy	12/48
J Vineyards & Winery, "Cuvée 20", CA	14/70
Veuve Clicquot Yellow Label, Brut, France	140

## White

Leitz, Dragonstone, Reisling, Germany	12/48
Burgans, Albarino, Rias Baixas, Spain	11/44
Santa Margherita, Pinot Grigio, Italy	13/52
Haras de Pirque, Sauvignon Blanc, Chile	10/40
Acacia, "A", Chardonnay, California	10/40
Ferrari Carano, Chardonnay, Sonoma, California	14/56
Rombauer, Chardonnay, Napa, California	19/76

## Red

Argyle, Pinot Noir, Oregon	15/60
Provenance Vinyards, Merlot, Napa	12/48
Alamos, Malbec, Argentina	11/44
The 75 Wine Co., "The Sum", California Red	14/56
Volver, Tempranillo, La Mancha, Spain	12/48
Joel Gott, 815, Cabernet Sauvignon, California	13/52
Honig, Cabernet Sauvignon, Napa	22/88
Dauo, Petite Syrah, Paso Robles, California	16/64

• Wine Wednesdays in the Lounge •  
join us for ½ priced bottles every wednesday

# BEER

## Import and Craft Beers

Corona, Mexico	7
Dogfish Head, 90 Minute IPA, Delaware	11
Hitachino Nest, Ginger Brew, Japan	15
Leinenkugel's, Sunset Wheat, Wisconsin	8
New Belgium, Full Sail Amber Ale, Colorado	8
Samuel Smith, Organic Ale, UK	10
Sierra Nevada Porter, California	8
Stella Artois, Belgium	7
Unibroue, La Fin Du Monde, Canada	11

## Domestic Beers

Budweiser/Bud Light	6
Blue Moon Belgian White	7
Coors Light	6
Michelob Ultra	6

## BITES

### Today's Soup 8

ask about today's  
flavor

### Lobby Sliders 16

mesquite spice  
caramelized onions  
bacon • boursin  
bacon-onion roll

### Smoked Nachos 14

red chile chicken • peppers  
bacon • balsamic onions  
smoked gouda fondue

### Heirloom Tomato Bruschetta 8

buffalo mozzarella • basil oil  
aged balsamic

### Spinach & Artichoke Dip 12

olive oil baked crostini

### Mediterranean Hummus 14

garlic-herb naan bread  
assorted fresh vegetables

### Taste of Italy 20

market cheeses • sliced italian  
meats • assorted antipasti

### Caesar Salad 10

add chicken +5  
add steak +7  
add salmon +9

### Signature Fries 8

garlic-herb aioli • spicy  
ketchup

### Chicken + Cheese Quesadilla 15

sour cream • pico de gallo  
chipotle salsa

### Bavarian Soft Pretzels 10

guinness cheese dip • stone  
ground mustard

### Asian Chicken Wings 12

sweet chili sauce • asian slaw

### 3 Tower Burger 16

lettuce • tomato  
onion • cheese choice  
served with mesquite fries

### Baked Macaroni & Cheese 14

cheddar-bacon crust

### Crème Brulee 8

with seasonal berries

### Chocolate Dipped Strawberries 12

(4) whole berries in artisan chocolate

## CAFÉ

### Chocolate-Hazelnut Coffee 12

godiva liqueur • frangelico

### Spanish Coffee 12

tia maria • dark rum

### French Connection 12

courvoisier • amaretto di saronno

### Café Brazil 12

leblon cachaca • godiva dark

Espresso 5

Cafe Latte 5

Cappuccino 5

Tea Forte Organic Teas 4

Fresh Juices 4

Assorted Soft Drinks 4