

# SPECIALTY COCKTAILS

### The Classic Dirty Martini

Tito's® Vodka or The Botanist Gin®, Served Dirty with a Trio of Blue Cheese, Pickle & Pepper-Stuffed Olives

\$15

### The Lobby Bar Margarita

Hornitos® Reposado Tequila, Cointreau® Orange Liqueur and Fresh Agave Sour

\$14

### Oh My Mai Tai

BACARDÍ® Superior Rum, Cointreau Orange Liqueur, Liber & Co.® Almond Orgeat Syrup, Mango Reàl® and Fresh Lime **\$14** 

#### **Espresso Martini**

Tito's® Vodka, Kahlúa®, Frangelico®, Godiva® Chocolate Liqueur and Espresso **\$14** 

#### **Blood Orange Spritz**

Aperol®, Prosecco, Liber & Co. Blood Orange Cordial, Fresh Grapefruit and Lemon

\$14

#### French 75

Hendrick's® Gin, Mathilde® Pêche Liqueur, Prosecco, Liber & Co. Classic Gum Syrup and Fresh Lemon

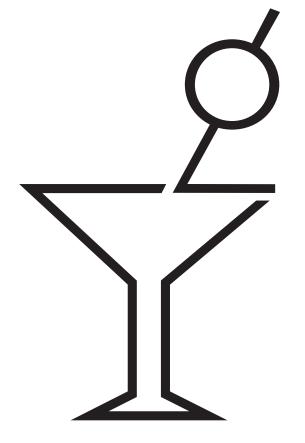
\$14

### BEER Domestics - \$7

Bud Light<sup>®</sup>, Coors Light<sup>®</sup>, Miller Light<sup>®</sup>, Michelob ULTRA<sup>®</sup>

### Imports - \$8

Corona Extra®, Dos Equis®, Heineken®, Stella Artois®, Shiner® Bock



# LOBBY BAR

# WINE

# Sparkling

|| Prosecco - **\$12** Gruet<sup>®</sup> Brut - 375ml - **\$27** 

# Riesling

Dr. Loosen® Blue Slate Kabinett - \$18 / \$55

# Moscato

Saracco Moscato d'Asti® - \$15 / \$45

# Sauvignon Blanc

Cloudy Bay<sup>®</sup> - **\$25 / \$75** Nono<sup>®</sup> - **\$14** 

### **Pinot Grigio**

Castello Banfi® San Angelo - \$14

### Malbec

Catena® Appellation Vista Flores - \$13 / \$40

### Chardonnay

Jordan® Russian River - **\$25 / \$75** Daou® Vineyards - **\$14** 

### Rosé

Hampton Water® Rosé - \$17 / \$50

### **Pinot Noir**

La Crema® Monterey - **\$14 / \$45** Xono® - **\$14** 

### **Cabernet Sauvignon**

Wagner Family of Wine Bonanza - **\$16 / \$50** The Burn Borne of Fire - **\$20 / \$60** 

# Merlot

Chateau Ste. Michelle Indian Wells - \$15 / \$44

# **Red Blends**

Conundrum<sup>®</sup> Red Blend - \$17 / \$52

