

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

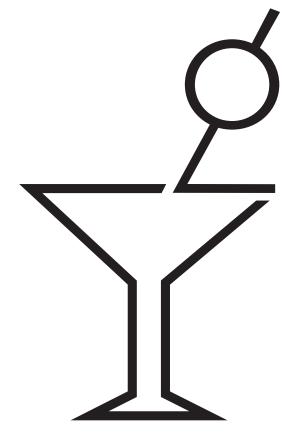
\$14

BEER Domestics - \$7

Bud Light[®], Coors Light[®], Miller Light[®], Michelob ULTRA[®]

Imports - \$8

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



LOBBY BAR

WINE

Sparkling

|| Prosecco - **\$12** Gruet[®] Brut - 375ml - **\$27**

Riesling

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

Moscato

Saracco Moscato d'Asti® - \$15 / \$45

Sauvignon Blanc

Cloudy Bay[®] - **\$25 / \$75** Nono[®] - **\$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[®] Red Blend - \$17 / \$52

