



LOBBY BAR

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 Real® 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

Il 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

Kono® - \$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

Kono® - \$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

