

LOBBY LOUNGE

~ MEAT & CHEESE PLATES ~

CHOOSE TWO MEATS AND TWO CHEESES \$8 – CHOOSE FOUR MEATS AND FOUR CHEESES \$12

PROSCIUTTO DI PARMA
18-MONTH DRY-AGED HAM

MILDLY SPICY COPPA
DRY AGED PORK SHOULDER

SOPPRESSATA
SPICY CALABRIAN SAUSAGE

MORTADELLA
ITALIAN COLD-CUT WITH PISTACHIOS

SALAMETTE
LIGHTLY SPICED SALAMI

TALEGGIO
COW'S MILK, NUTTY, AROMATIC, SEMI-SOFT

GORGONZOLA DOLCE
COW'S MILK, CREAMY, MILD, SEMI-SOFT

PECORINO ROMANO
SHEEP'S MILK, SHARP, NUTTY, SEMI-HARD

FONTINA
COW'S MILK, SEMI-HARD, NUTTY, AROMATIC

BELLAVITANO
COW'S MILK, SEMI-HARD, FRUITY & LIGHT

ANTIPASTO INCLUDES MARINATED OLIVES, QUINCE JAM, TOASTED HAZELNUTS, DRIED FRUITS, & TOASTED CRANBERRY BREAD.
PLEASE ASK YOUR SERVER FOR CHEF'S FEATURED MEATS & CHEESES.

~ HOUSE-MADE NEAPOLITAN THIN-CRUST PIZZAS ~

YOU MAY ADD SPICY GIARDINIERA, CHICKEN, MUSHROOMS OR ROMA TOMATOES TO ANY PIZZA FOR \$2

NAPOLI – \$12
SAN MARZANO TOMATO SAUCE, SOPPRES-
SATA, PROVOLONE CHEESE, & ARUGULA

PROSCIUTTO – \$13
BALSAMELLA SAUCE, PROSCIUTTO DI
PARMA, GORGONZOLA, HAZELNUTS,
AND ORGANIC PEAR

FOUR CHEESE – \$12
BALSAMELLA SAUCE, FRESH HERBS,
FONTINA, GOAT, MOZZARELLA, PARMESAN

MARGHERITA – \$13
SAN MARZANO TOMATO SAUCE, FRESH
MOZZARELLA & BASIL

~ MINIS ~

ROYALE BURGERS – \$9
THREE BLACK ANGUS BURGERS WITH
AMERICAN CHEESE, TOMATO, SHAVED
LETTUCE, AND SPECIAL SAUCE

CHICKEN SLIDERS – \$10
BREADED CHICKEN BREAST, BACON,
LETTUCE, TOMATO, ROOSTER MAYO

FILET OF BEEF – \$13
THREE BEEF TENDERLOIN SLIDERS WITH
CHEF'S CHOICE OF PREPARATIONS

PORK SLIDERS – \$10
SLOW-ROASTED PULLED PORK, HOUSE-
MADE TANGY BBQ, HOUSEMADE PICKLES
AND POTATO CHIPS

~ PANINIS ~

ALL SANDWICHES INCLUDE HOUSE-MADE POTATO CHIPS

ITALIAN – \$10
COPPA, MORTADELLA, SICILIAN
OLIVE MIX, ARUGULA, TOMATOES, ITALIAN
DRESSING ON RUSTIC ITALIAN LOAF

CHICKEN – \$10
PRESS-GRILLED FOCACCIA WITH GRILLED
CHICKEN BREAST, FRESH
MOZZARELLA CHEESE, TOMATO, BASIL,
AND LEMON VINAIGRETTE

PORTOBELLO – \$10
PRESS-GRILLED PORTOBELLO MUSHROOM
WITH OVEN-ROASTED TOMATOES, GOAT
CHEESE, AND PESTO

PROSCIUTTO – \$10
PRESS-GRILLED CRANBERRY WALNUT
BREAD WITH 18-MONTH DRY-AGED
PROSCIUTTO DI PARMA, ARUGULA,
QUINCE JAM, AND GORGONZOLA CHEESE

~ SNACKS ~

BACON POPCORN – \$5
SAVORY, SALTY, AND SINFULLY FULFILL-
ING. FRESH POPCORN WITH BUTTER AND
CHUNKS OF BACON THROUGHOUT

ASSORTED OLIVES – \$4
A MIX OF SERELLINO, CALAMATA, GORDAL
AND GAETA OLIVES WITH GARLIC & HERBS

**HOUSE-MADE POTATO CHIPS &
CAMELIZED ONION DIP** – \$5
FRESH-CUT POTATO CHIP PERFECTION
PAIRED WITH CAMELIZED ONION DIP

AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF 5 OR MORE

TAX NOT INCLUDED

~ DRINKS ~

~ WHITE ~

	GLS	BTL
SPARKLING		
SEGURA VIUDAS BRUT RESERVA, SPAIN		SPLIT 7
GIONELLI PROSECCO	7	28
SEVEN DAUGHTERS MOSCATO	8	32
DOMAINE CHANDON CLASSIC BRUT, CA	10	40
PINOT GRIGIO		
BOHEMIAN HIGHWAY	7	28
CONCANNON, CA		22
RIESLING		
CHATEAU STE MICHELLE	6	24
STARLING CASTLE, GERMANY	7	28
CHARDONNAY		
J. LOHR	8	32
KJ VINTNERS RESERVE, CA	9	36
SAUVIGNON BLANC		
MURPHY GOODE NORTH COAST, CA	7	28
INTERESTING WHITES		
MENAGE A TROIS	8	32

~ RED ~

	GLS	BTL
PINOT NOIR		
LE GRAND, FRANCE	7	28
MURPHY GOODE	9	36
MERLOT		
14 HANDS	8	32
CABERNET		
LOUIS MARTINI, SONOMA, CA	8	32
MALBEC		
ALAMOS	8	32
SHIRAZ		
RED DIAMOND	7	28
ZINFANDEL		
ZEN OF ZIN	8	32
INTERESTING REDS		
MENAGE A TROIS BLEND, CA	7	28
SION CREEK FROM GOLAN (KOSHER)	7	28

~ HOUSE WINES ~

BLONDE BOMBSHELL	6	24
IF YOU LIKE A MODERATELY SWEET AND CRISP WHITE WINE THIS IS THE WINE FOR YOU. A BLEND OF WHITE VARIETALS LEAVES YOU THIRSTY FOR MORE!		
BIG RED MONSTER	6	24
DON'T LET THE NAME SCARE YOU. THIS RED BLEND IS STELLAR! JUICY DARK FRUIT AND MILD TANNINS CREATE A WINE THAT IS ANYTHING BUT SCARY.		

~ BEER ~

BUDWEISER	4
BUD LIGHT	4
MILLER LITE	4
MICHELOB GOLDEN LIGHT	4
AMSTEL LIGHT	5
BLUE MOON	5
CORONA	5
HEINEKEN	5
LEINENKUGEL'S HONEY WEISS	5
NEWCASTLE BROWN ALE	5
SAMUEL ADAMS (SEASONAL)	5
SESSION LAGER	5
SHINERBOCK	5
STELLA ARTOIS	5
ST. PAULI GIRL N/A	5
SUMMIT EXTRA PALE ALE	5
ANCHOR (PORTER)	6
CUTTHROAT (PORTER)	6
GOOSE ISLAND "MATILDA" 650ML	15

~ MARTINIS ~

(\$10 EACH)

JAWS	BLUEBERRY VODKA, ST. GERMAINE ELDERFLOWER LIQUEUR, RASPBERRY PUREE
CAST AWAY	MANGO VODKA, PEACH SCHNAPPS, MANGO PUREE
HIDDEN DRAGON	VODKA, LYCHEE LIQUEUR, CHAMPAGNE, SPLASH OF RUBY RED GRAPEFRUIT JUICE
TWILIGHT	CITRUS VODKA, COINTREAU, POMEGRANATE JUICE, CHAMPAGNE
SUMMER LOVIN'	KEY LIME LIQUEUR, APPLE SCHNAPPS, BUTTERSCOTCH SCHNAPPS, LEMONADE
LITTLE MISS SUNSHINE	PEAR VODKA, WHITE CRANBERRY JUICE, CHAMPAGNE, FRESH LIME
WONKATINI	VANILLA VODKA, GODIVA DARK LIQUEUR, WHITE CREME DE MENTHE, CHOCOLATE SWIRL
THE OSCAR	GIN, ST. GERMAIN ELDERFLOWER LIQUEUR, FRESH LIME

~ COCKTAILS ~

(\$9 EACH)

SOUTHERN BELLE	JEREMIAH WEED SWEET TEA VODKA, CITRONGE, LEMONADE, FRESH LEMON
AN AMERICAN IN PARIS	CHAMPAGNE, CHAMBORD, CHERRY JUICE
EASY RIDER	PINEAPPLE-INFUSED TEQUILA, SOUR, FRESH LIME
DOUBLE-O SEVEN	BACARDI O, ORANGE JUICE, SPRITE, ORANGE GARNISH
SOMETHING ABOUT MARY	HOUSE-INFUSED VODKA, BLOODY MARY MIX, OLIVE, ONION, PICKLE, LIME
GRAPEFRUIT MOJITO	CITRUS VODKA, GRAPEFRUIT JUICE, LIME, MINT

~ SOFT DRINKS & JUICES ~

(\$3 EACH)

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, CRANBERRY, ORANGE JUICE, PINEAPPLE JUICE

RED BULL — \$4

~ HOT BEVERAGES ~

COFFEE	3
TEA	3
ESPRESSO	3
CAPPUCCINO	4
LATTE	4
DOUBLE ESPRESSO	5

~ DESSERTS ~

(\$6 EACH)

CHEESECAKE	
RED VELVET CAKE	
COOKIE IN A SKILLET	FRESHLY BAKED CHOCOLATE CHIP COOKIE IN A CAST-IRON SKILLET HOT OUT OF THE OVEN AND TOPPED WITH A GENEROUS SCOOP OF DECADENT VANILLA ICE CREAM
ICE CREAM	CHOCOLATE AND VANILLA ICE CREAM