

Social Hour

Tuesday-Friday | 3-6 pm in the Grand Bar

\$12 Cocktails

Cabin in the Woods

four roses bourbon, hickory wood smoked, black walnut-maple syrup, angostura & smoked orange bitters

French 44

tanqueray gin, lemon, demerara, prosecco

Skinny Jeans

espolon blanco tequila, lime, agave, fresh orange, mint & jalapeño, salt rim

\$8 Spirits

Tito's Vodka | Citadelle Gin

Lunazul Blanco Tequila

Four Roses Bourbon

Cocktail upcharge may apply.

\$12 Wine

Sauvignon Blanc Whitehaven

Pinot Noir Evolution

\$8 Wine

Prosecco | Prosecco Rosé

Sparkling Wine (alcohol-free)

House White | House Red

Starters

Adult Happy Meal 15

two cheeseburger sliders & fries

Crab Dip 20

blue crab, old bay, cheddar, cream cheese, toasted baguette

Mediterranean Style Hummus 12

cucumbers, olives, tomatoes, feta, red wine vinaigrette, grilled pita (v) (gfo)

Deviled Egg Trio 10

trout caviar, pancetta crisp, candied smoked salmon (gf)

\$10 Flatbreads

Garden Truffle

brie sauce, mozzarella & provolone, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze (v) (gfo)

Three Meat

mozzarella & provolone, tomato sauce, pepperoni, crumbled sausage, crispy bacon (gfo)

Hot Honey Pepperoni

mozzarella & provolone, tomato sauce, pepperoni, hot honey (gfo)

\$6 Beer

Stella Artois | Stone Delicious IPA

Bingo Beer Lager

Port City Optimal Wit

v vegetarian | vg vegan | gf gluten-free | gfo available
food and beverage may not be taken outside
or into the main dining room

Clicquot Golden Hour

Tuesday-Friday | 3-6 pm in the Veuve Lounge

Sips

Veuve Clicquot Yellow Label — 16/80

Veuve Clicquot Rosé — 19/95

Golden Spritz — 20

veuve clicquot yellow label, st. germain, seltzer, fresh mint & lemon

Lady Jane — 24

veuve clicquot rosé, raspberry & peppercorn infused tequila,
lime, agave, salted cherry

Truffle Martini — 22

nolet's silver gin, lustau blanco, ancient olive tree brine,
white truffle oil, truffle cheese olives

Velvet Hour — 22

highest double rye, amaro nonino, lustau rojo, benedictine,
chocolate bitters, peat aroma, chocolate tuile

Bespoke Champagne Cocktail — 21

veuve clicquot yellow label, pierre ferrand 1840 cognac,
bitters soaked sugar

Snacks

Clicquot Snack Board 17

salted marcona almonds, kalamata olives, prosciutto-wrapped grissini,
maple bourbon goat cheese

Lobster & Caviar Bites 17

butter toasted brioche

Gruyere Gougères (v) 15

Twice Baked Potato Croquettes 15

smokey aioli

Chef's Potato Crisps (v) 12

french onion dip

Truffle Deviled Eggs (v) 12

v vegetarian | vg vegan | gf gluten-free | gfo available
food and beverage may not be taken outside
or into the main dining room