

MIX COCKTAIL BAR & KITCHEN

SMALL PLATES

CURED MEATS & CHEESES _____	19/28
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
STEAK & STOUT SLIDERS* _____	17
with melted gouda, stout-braised onions and a side of house pub chips	
PROSCIUTTO MARGHERITA FLATBREAD _____	12
with roasted tomatoes, fresh mozzarella and pesto	
BUFFALO PEPPER GARLIC CHICKEN WINGS _____	12
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
SPINACH & ROASTED ARTICHOKE DIP _____	10
served with toasted crostini	
CHICKEN QUESADILLA _____	12
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
WHITE CHEDDAR MAC & CHEESE _____	8
aged white cheddar topped with panko breadcrumbs	

HANDHELDS

TURKEY CLUB 16
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

CHIPOTLE CHICKEN SANDWICH 16
melted cheddar cheese, bacon and chipotle aioli on a brioche bun

MUST TRY
CUBAN SANDWICH 17
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf

GRILLED STEAK WRAP* 18
with black beans, roasted red peppers, cilantro and monterey jack cheese

* SERVED WITH FRENCH FRIES OR PUB CHIPS *

BURGERS

GRUYÈRE & SHROOM BURGER 18
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli

MUST TRY
BLACK RUM BACON JACK BURGER* 18
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce

THE HOUSE BURGER* 17
choice of cheese and housemade burger sauce

VEGGIE BURGER 17
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

** SERVED WITH FRENCH FRIES OR PUB CHIPS **

Original Recipes
FROM SCRATCH

MAINS

Made Fresh
PER ORDER

CENTER-CUT TOP SIRLOIN, 10 OZ.* GF _____ 27
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables

CHARBROILED RIBEYE, 12 OZ.* GF _____ 37
with garlic mashed potatoes and grilled vegetables

MEDITERRANEAN SHRIMP PASTA _____ 26
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

SALMON WITH KALE & MUSHROOMS* GF _____ 28
with sautéed kale and crimini mushrooms

TUSCAN FLORENTINE CHICKEN _____ 26
pesto-marinated chicken breast on top of grilled vegetable orzo

SALADS

ADD A PROTEIN TO ANY SALAD*
Shrimp +12 / Salmon +12 / Chicken +5

COBB SALAD GF _____ 17
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

ROASTED BEET SALAD GF _____ 15
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

CAESAR SALAD _____ 13
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

QUINOA & BABY GREENS SALAD GF _____ 15
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

SOUP

SOUP DU JOUR 7

* ASK YOUR SERVER FOR *
* TODAY'S OFFERING *

INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

If you have a food allergy, please speak to the manager or your server. *NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TRY OUR SIGNATURE
MULES

CROWNED JEWEL 15
Ketel One, ginger beer, cranberry juice,
blood orange bitters and fresh lime juice



MEXICAN MULE 14
Avión Silver, ginger beer and fresh lime juice

KENTUCKY MULE 14
Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 14
Ketel One, ginger beer and fresh lime juice

** Served in Copper Mugs **

CLASSIC COCKTAILS

- BEE'S KNEES** _____ 15
Hendrick's, honey and fresh lime juice served up
- COSMOPOLITAN** _____ 14
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice
- MARGARITA** _____ 15
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice
- PIMM'S CUP** _____ 13
Pimm's No. 1, ginger ale, cucumber and fresh mint
- BOURBON OLD FASHIONED** _____ 14
Knob Creek, housemade simple syrup and orange bitters
- MINT JULEP** _____ 15
Woodford Reserve, housemade simple syrup and mint leaves
- CUBAN MOJITO** _____ 15
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

WINES

WHITE

- CHARDONNAY - HOGUE. Columbia Valley, WA _____ 12/44
- PINOT GRIGIO - DANZANTE. Delle Venezie, Italy _____ 10/36
- CHARDONNAY - TERRAZAS. Argentina _____ 11/40
- SAUVIGNON BLANC - CAPE MENTELLE. Australia _____ 14/52
- CHAMPAGNE - VEUVE CLICQUOT. France _____ 19/95
- PROSECCO - VILLA SANDI IL FRESCO. Veneto, Italy _____ 12/44
- BRUT SPARKLING - CHANDON. CA _____ 11/40
- WHITE ZINFANDEL - BERINGER. CA _____ 10/36

RED

- MERLOT - HOGUE. WA _____ 12/44
- CABERNET SAUVIGNON - HOGUE. WA _____ 14/44
- CABERNET SAUVIGNON - TERRAZAS. Argentina _____ 11/40
- MALBEC - TERRAZAS. Argentina _____ 11/40
- PINOT NOIR - SMOKE TREE. Sonoma County, CA _____ 14/52
- TEMPRANILLO - NUMANTHIA TERMES. Spain _____ 16/60
- SANGIOVESE - TENTUA SASSOREGAL. Italy _____ 13/48
- SHIRAZ - PENSFOLD. Australia _____ 10/36

FOR PARTIES OF 6 OR MORE, A 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

ROOM SERVICE

Press Room Service button on your phone to order All Room Service orders have a \$3 delivery charge + 18% service charge automatically added

BEERS

DRAFT

- BUD LIGHT _____ 6
- CAPTAIN LAWRENCE _____ 8
- PAULANER _____ 8

BOTTLE

- ANGRY ORCHARD _____ 7
- BLUE MOON _____ 7
- BRONX BREWERY _____ 8
- BROOKLYN BREWERY _____ 8
- BUDWEISER _____ 6
- CAPTAIN LAWRENCE _____ 8
- COORS LIGHT _____ 6
- CORONA EXTRA _____ 8
- GOOSE ISLAND IPA _____ 8
- HEINEKEN _____ 8
- MICHELOB ULTRA _____ 6
- NEW CASTLE _____ 8
- O'DOULS _____ 6
- SAMUEL ADAMS BOSTON LAGER _____ 8
- SAMUEL ADAMS SEASONAL _____ 8
- STELLA ARTOIS _____ 8
- YONKERS BREWERY _____ 8

ASK ABOUT OUR SEASONAL OFFERINGS