

lobby bar

& cocktail lounge

BUBBA TEA

Jack Daniel's Whiskey,
Lemonade, Green Tea
\$12

BLOODY MARY

St. George Green Chili Vodka,
Worcestershire Sauce, Tabasco,
Salt & Pepper, Tomato Juice
\$12

RIP-TIDE

Cruzan Estate Light Rum, Blue Curacao,
Pineapple, Lime Juice, Coconut Water
\$12

GARDEN CUP

Ketel One Botanical Peach & Orange Blossom,
Lime, Sparkling Water
\$12

PENICILLIN

Loch Lomond Scotch, Ginger,
Honey, Lemon
\$13

TOASTED MOJITO

Monkey Toasted Coconut Rum,
Lime, Mint, Sparkling Water
\$12

COSMOPOLITAN

Absolut Elyx Vodka, Cointreau,
Cranberry, Lime, Flamed Orange
\$13

NEGRONI

Bluecoat American Gin,
Campari, Sweet Vermouth
\$13

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BOTTLED BEER

Heineken	\$7
Corona	\$7
Miller Lite	\$7
Budweiser	\$7
Bud Light	\$7
Coors Light	\$7
Yeungling	\$7
Stella Artois	\$8

WINES BY THE GLASS

SPARKLING

Domaine Chandon Rosé <i>California (Split)</i>	\$10
Moët & Chandon Impérial Brut <i>France (Split)</i>	\$20

WHITES

Barone Fini Pinot Grigio <i>Valdadige, Italy</i>	\$10
Ferrari Carano Fumé Blanc <i>Sonoma</i>	\$11
Coppola "Director's Cut" Chardonnay <i>Russian River</i>	\$13

ROSÉ

Fleurs de Prairie <i>Côtes de Provence, France</i>	\$14
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REDS

Joel Gott Pinot Noir <i>California</i>	\$12
Terrazas Malbac <i>Mendoza, Argentina</i>	\$10
Kenwood "Six Ridges" Cabernet Sauvignon <i>Alexander Valley</i>	\$14
J. Lohr "Hilltop Vineyard" Cabernet Sauvignon <i>Paso Robles</i>	\$18