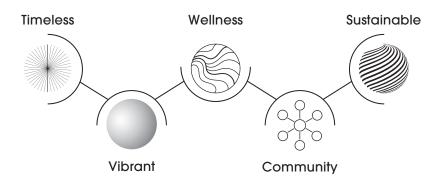
ELEMENTS OF DRINK DESIGN

Much like a well-designed object, a well-crafted cocktail takes into account the contributions of each element and how they play against each other. Balance and tension, comfort and elevation, the nuances of technique and ingredient make each cocktail unique.

The Elements of a Cocktail



Sustainable



BUILD YOUR OWN HIGHBALL 16

Choose your Spirit: VODKA

Tito's Handmade Belvedere Organic Grey Goose

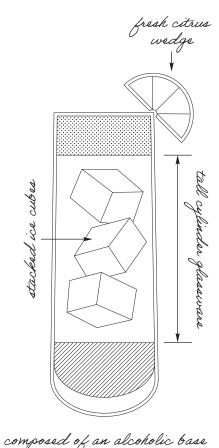
TEQUILA

Herradura Silver Casamigos Reposado Milagro Añejo

BOURBON Bulleit Maker's Mark Woodford Reserve

Choose your Mixer: Q Club Soda Owen's Rio Red Grapefruit

Owen's American Tonic Q Ginger Ale Owen's Ginger Beer



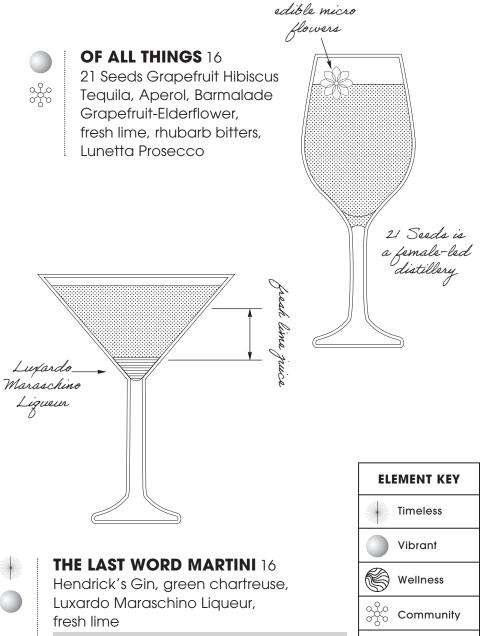
stacked ice cubes

spirit and a larger proportion of a non-alcoholic mixer.

AMERICANO HIGHBALL 16 Campari, Antica Formula Sweet

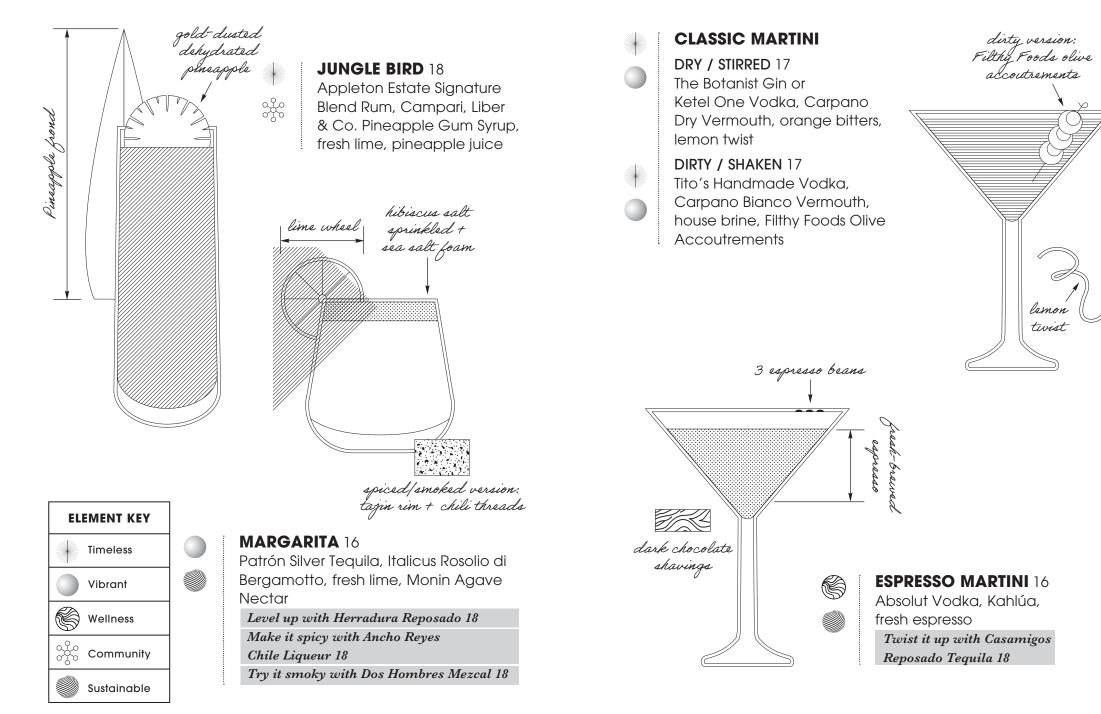


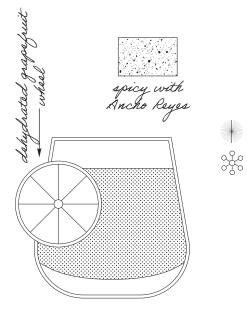
Vermouth, Q Club Soda



Make it smoky with Dos Hombres Mezcal 18

<u>Cocktails</u>

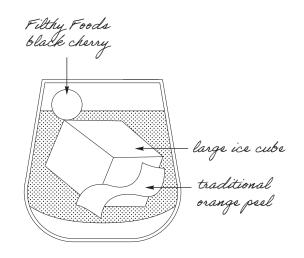




originally called the "De Rigueur" in cocktail books

BROWN DERBY 18

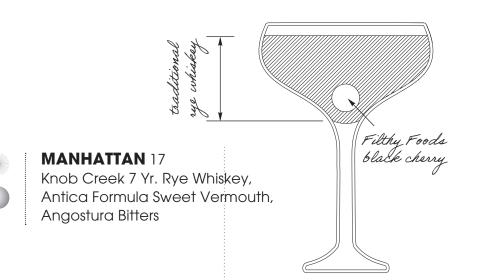
Woodford Reserve Bourbon, fresh grapefruit, barrel-aged maple syrup, orange bitters *Spice it up with Ancho Reyes Chile Liqueur 20*



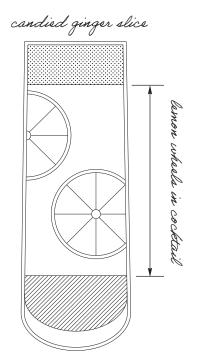
လိုလ လိုလ	

OLD FASHIONED 16 High West Bourbon, Liber & Co Demerara Syrup, El Guapo Bitters *Level up with Garrison Brothers Small Batch Bourbon 24*

Make it a twist featuring Cincoro Reposado Tequila 30







SEAMLESS 12 Monin Vanilla, Passion Fruit Reàl, fresh Iemon, Q Club Soda

DOMESTIC 7 MICHELOB ULTRA COORS LIGHT MILLER LITE BUD LIGHT BUDWEISER

IMPORTED 8 HEINEKEN

PERONI STELLA ARTOIS

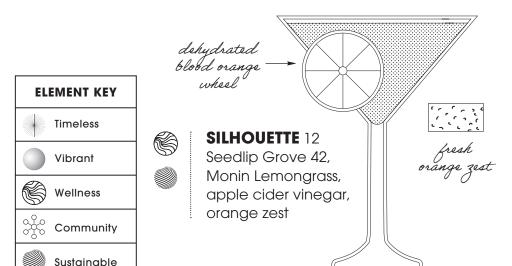
NON-ALCOHOLIC 8 HEINEKEN 0.0 NA LAGER ATHLETIC BREWING CO

RUN WILD NA IPA

CRAFT 8 SAMUEL ADAMS BOSTON LAGER SAMUEL ADAMS SEASONAL NEW BELGIUM FAT TIRE ALE NEW BELGIUM VOODOO RANGER JUICY HAZE IPA ASHEVILLE BREWING SHIVA IPA BURIAL BEER CO. SURF WAX IPA YUENGLING AMERICAN LAGER

HARD SELTZERS

& CIDERS 8 ANGRY ORCHARD HARD CIDER NOBLE VILLAGE TART CHERRY CIDER



6

သို့

White Wines

Fruit Tannin Acidity					
TI (C)			6oz	9oz	BTL
• • •	LUNETTA • Prosecco Brut	Veneto, Italy <i>(187ml)</i>	-	-	14
• • •	CHANDON • Sparkling Rosé	California (187ml)	-	-	24
• • •	CHATEAU STE. MICHELLE • Riesling	Columbia Valley, Washington	12	18	48
00	ZENATO • Pinot Grigio	delle Venezie, Italy	16	24	64
•••	ROSE GOLD • Rosé	Côtes de Provence, France	16	24	64
• • •	DECOY BY DUCKHORN • Sauvignon Blanc	California	16	24	64
• • •	PINE RIDGE • Chenin Blanc/Viognier	California	16	24	64
• • •	WENTE VINEYARDS ESTATE GROWN • Chardonnay	Central Coast, California	16	24	64

White Wines

<u>Red Wines</u>

Intensity					
Fruit Tannin Acidity					
			6oz	9oz	BTL
• • •	ELOUAN • Pinot Noir	Oregon	20	29	80
•••	BELLE GLOS BALADE • Pinot Noir	Santa Barbara County, California	22	31	86
0 • •	CATENA VISTA FLORES • Malbec	Mendoza, Argentina	16	24	64
•••	DUCKHORN • Merlot	Napa Valley, California	18	26	72
•••	FRANCISCAN ESTATE CORNERSTONE Cabernet Sauvignon	California	14	21	56
•••	JOEL GOTT • Red Blend	Columbia Valley, Washington	16	24	64
	DAOU • Cabernet Sauvignon	Paso Robles, California	22	30	85

BOARDS

SNACKS

KA-POW SHRIMP 18

crispy fried shrimp, creamy thai green curry sauce, roasted peanuts, cilantro, lime

SWEETS

COFFEE STORE 15

coffee mousse, buttermilk center, caramel pudding, white chocolate chantilly, yogurt snow, espresso crumble, fresh orange, spiced citrus marmalade

MEAT AND CHEESE BOARD 36

artisanal meats, local cheeses, mustard, pickles, seasonal preserves, honeycomb, warm bread

VUE'S FARMHOUSE CRUDITÉS 19

pickled baby vegetables, green goddess dip

DIPS

roasted garlic oil, grana padano, malt vinegar aioli, chives

STEAK FRIES 12

SAFFRON ARANCINI 16

lightly fried risotto, pomodoro pecorino, cherry tomato

PISTACHIO AND BERRY DOME 15

BREAD AND BUTTER

tajín, bread & butter

pickle vinaigrette

blistered shishito peppers,

SHISHITO 12

pistachio mousse, berry gelée, almond sponge, vanilla sweet dough, brandied cherry sauce, roasted pistachios

LARGE PLATES

HUNTER'S PIE 22

elk, carrots, peas, highland brewery black mocha stout, potato purée, demi-glace

HERITAGE SMOKED TURKEY CLUB 18

house-smoked turkey, apple chutney, brie cheese, jalapeño bacon, arugula, dijon mustard, ciabatta, potato chips

HOT COFFEE & TEA

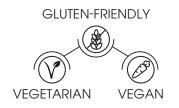
STANCE COFFEE 5 NUMI HOT TEA 4

FIZZ

RED BULL ENERGY DRINK 7 RED BULL SUGARFREE 7 S.PELLEGRINO SPARKLING MINERAL WATER 500ML 5

S.PELLEGRINO ESSENZA LEMON ZEST 5 FLAT

ACQUA PANNA 500ML 5

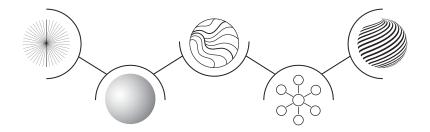


Gluten-friendly bread available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

With sincere gratitude we give thanks to our partners who build community and promote sustainability.





MMUNIIY

Owen's American Tonic: Helping to raise awareness to Fields of Honor in support of families of fallen or disabled military and first responders with more than 35,000 scholarships awarded since 2007.

21 Seeds Tequila: Female-founded infused tequila inspiring you to gather your tribe of friends new and old, cross borders, share ideas, and make connections.

Appleton Estate Rum: In 1997, Dr. Joy Spence became the first woman appointed master blender in the industry, an amazing milestone for women across the world!

Woodford Reserve Bourbon: Woodford Reserve works closely with Old Friend Farms, where racing thoroughbreds are sent to retire and raise awareness of the importance of equine aftercare.

High West Bourbon: Pledged \$1,000,000 over the next three years to organizations that are working to protect the West from wildfires – including Wildland Firefighter Foundation, Protect Our Winters (POW), and American Prairie Reserve.

Monin: Honored to partner with organizations making a positive impact including Grounds for Health, Children of Restaurant Employees (CORE), and Step Up for Students.

SUSTAINABILITY

Patrón Tequila: Patrón was the first distillery to install a natural gas pipeline, which acts as its main energy source and helps reduce CO2 emissions in the atmosphere.

Absolut Vodka: For the past four years, Absolut has been using socalled waste spirits to reduce use of liquefied propane gas (LPG) to generate energy at their Nöbbelöv distillery.

Seedlip: Seedlip is a 1% for the Planet member, giving 1% of global annual revenues to environmental charities dedicated to celebrating and protecting the planet.