

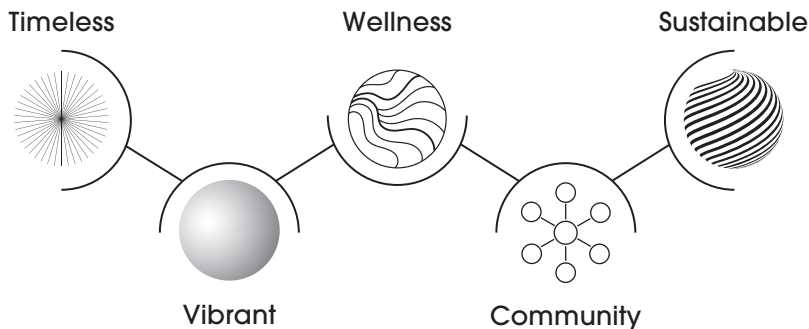
PRESIDENTS

LOUNGE

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





BUILD YOUR OWN HIGHBALL 16

Choose your Spirit:

VODKA

Tito's Handmade
Belvedere Organic
Grey Goose

TEQUILA

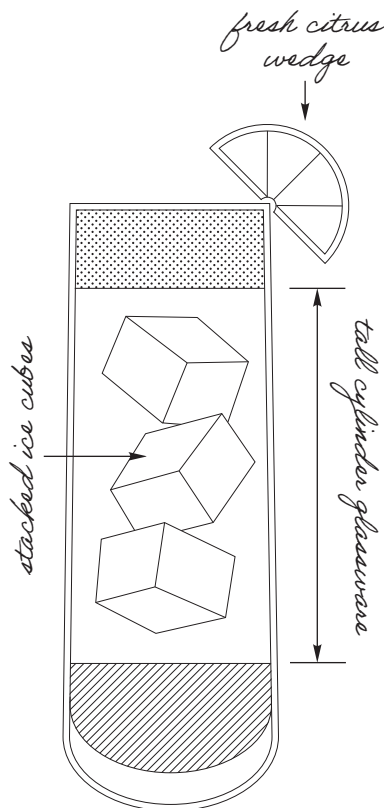
Herradura Silver
Casamigos Reposado
Milagro Añejo

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



*composed of an alcoholic base
spirit and a larger proportion
of a non-alcoholic mixer.*



AMERICANO HIGHBALL 16

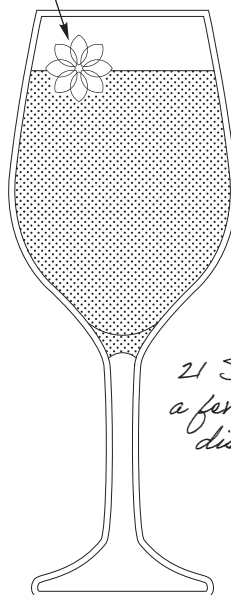
Campari, Antica Formula Sweet
Vermouth, Q Club Soda



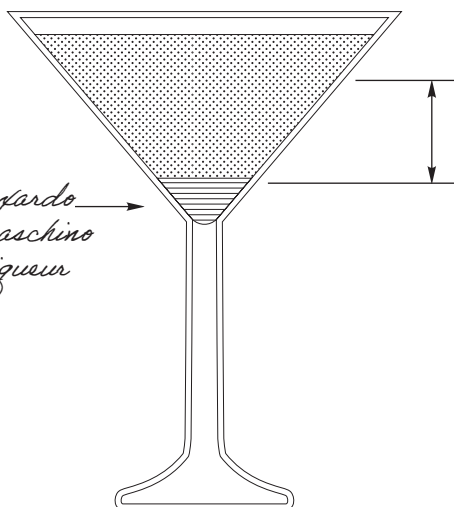
OF ALL THINGS 16

21 Seeds Grapefruit Hibiscus
Tequila, Aperol, Barmalade
Grapefruit-Elderflower,
fresh lime, rhubarb bitters,
Gambino Cuvée

*edible micro
flowers*



*21 Seeds is
a female-led
distillery*



fresh lime juice

*Luxardo
Maraschino
Liqueur*



THE LAST WORD MARTINI 16

Hendrick's Gin,
Italicus Rosolio di Bergamotto,
Luxardo Maraschino Liqueur, fresh lime

Make it smoky with Dos Hombres Mezcal 18

ELEMENT KEY



Timeless



Vibrant



Wellness

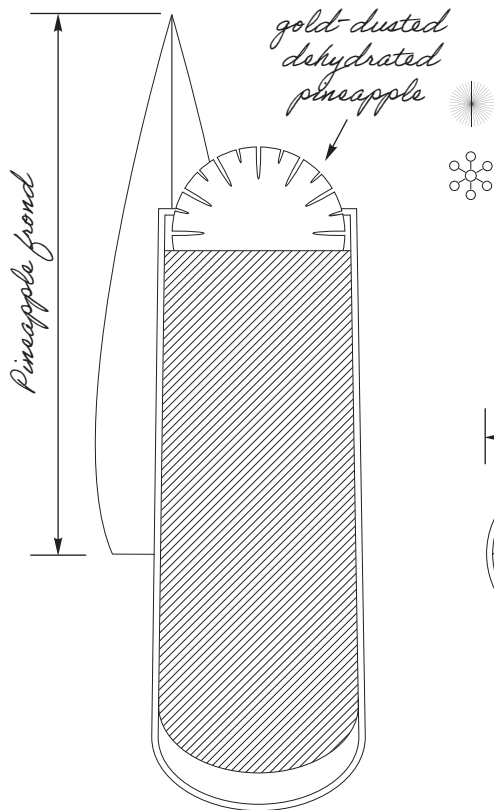


Community

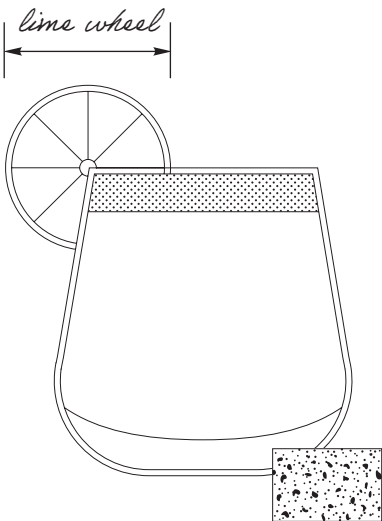







Sustainable

Cocktails



JUNGLE BIRD 18
Appleton Estate Signature Blend Rum, Campari, Liber & Co. Pineapple Gum Syrup, fresh lime, pineapple juice



ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable

MARGARITA 20
Patrón Silver Tequila, Italicus Rosolio di Bergamotto, fresh lime, Monin Agave Nectar

- Level up with Herradura Reposado 26
- Make it spicy with Ancho Reyes Chile Liqueur 20
- Try it smoky with Dos Hombres Mezcal 22



CLASSIC MARTINI

DRY / STIRRED 22

Ketel One Vodka, Carpano Dry Vermouth, orange bitters, lemon twist

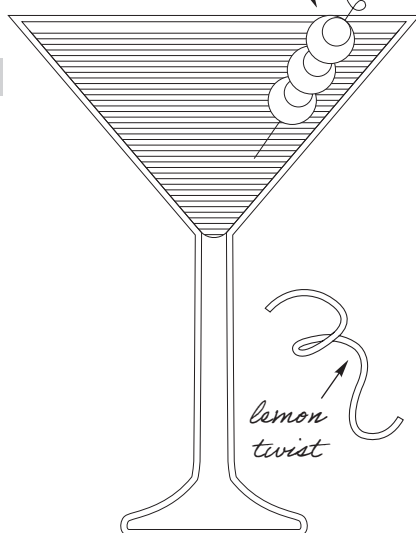
Level up with The Botanist Gin 23



DIRTY / SHAKEN 23

Tito's Handmade Vodka, Carpano Bianco Vermouth, house brine, olive accoutrements

*dirty version:
Filthy Foods olive
accoutrements*



3 espresso beans



*fresh-brewed
espresso*

*dark chocolate
shavings*



ESPRESSO MARTINI 18

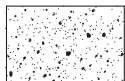
Smirnoff Vanilla Vodka, Kahlúa, fresh espresso

Twist it up with Casamigos

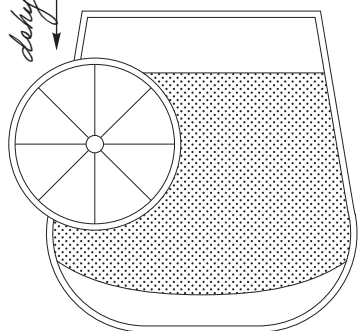
Reposado Tequila 26

Cocktails

dehydrated grapefruit
wheel



*spicy with
Ancho Reyes*



*originally called the "De
Rigueur" in cocktail books*



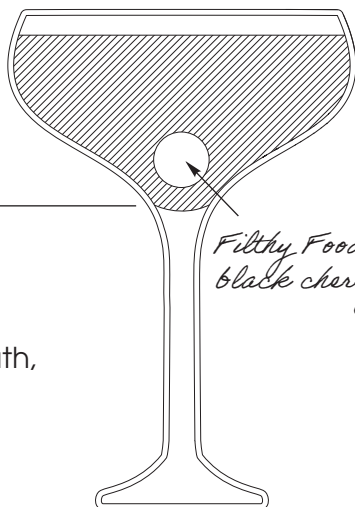
BROWN DERBY 19

Woodford Reserve Bourbon,
fresh grapefruit, barrel-aged
maple syrup, orange bitters

Spice it up with Ancho Reyes

Chile Liqueur 20

*traditional
rye whiskey*



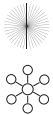
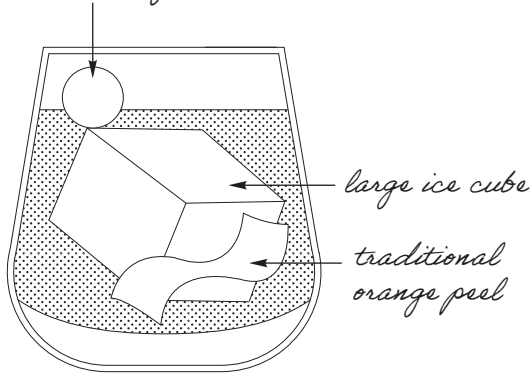
*Filly Foods
black cherry*



MANHATTAN 19

Knob Creek 7 Yr. Rye Whiskey,
Antica Formula Sweet Vermouth,
Angostura Bitters

*Filthy Foods
black cherry*



OLD FASHIONED 19

High West Bourbon, Liber & Co Demerara Syrup,
El Guapo Bitters

Level up with Garrison Brothers Small Batch Bourbon 30

Make it a twist featuring Cincoro Reposado Tequila 30

ELEMENT KEY



Timeless



Vibrant



Wellness



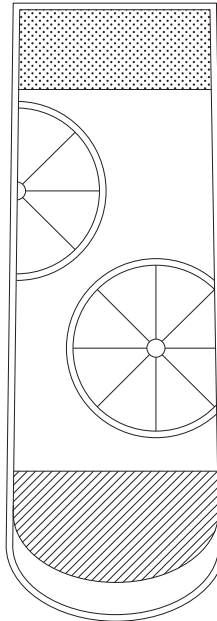
Community



Sustainable

Mocktails

candied ginger slice








lemon wheels in cocktail



SEAMLESS 12

Monin Vanilla,
Monin Red Passion Fruit,
Q Club Soda

ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable

*dehydrated
blood orange
wheel*



SILHOUETTE 12

Seedlip Grove 42,
apple cider vinegar,
orange zest



*fresh
orange zest*

DOMESTIC 7

COORS LIGHT
MILLER LITE
BUD LIGHT
BUDWEISER

IMPORTED 8

HEINEKEN
STELLA ARTOIS

NON-ALCOHOLIC 8

HEINEKEN 0.0 LAGER
ATHLETIC BREWING CO
RUN WILD IPA
SIERRA NEVADA TRAIL PASS IPA



CRAFT 8

SAMUEL ADAMS BOSTON LAGER
SAMUEL ADAMS SEASONAL
NEW BELGIUM FAT TIRE ALE
NEW BELGIUM VODOO
RANGER JUICY HAZE IPA
BURIAL BEER CO. SURF WAX IPA
YUENGLING AMERICAN LAGER
AVL BREWING PERFECT DAY IPA
GPI LAGER

CIDERS 8

ANGRY ORCHARD HARD CIDER
NOBLE VILLAGE TART
CHERRY CIDER

White Wines

<i>Intensity</i>			
Fruit	Tannin	Acidity	
			
●	◐	●	LUNETTA • Prosecco Brut
●	◐	●	JEAN-LUC JOILLOT • Crémant de Bourgogne
●	◐	◐	CHANDON • Sparkling Rosé
●	○	◐	CHATEAU STE. MICHELLE • Riesling
○	○	●	ZENATO • Pinot Grigio
◐	◐	●	ROSE GOLD • Rosé
◐	○	●	DECOY BY DUCKHORN • Sauvignon Blanc
●	○	●	PINE RIDGE • Chenin Blanc/Viognier
●	◐	○	WENTE VINEYARDS ESTATE GROWN • Chardonnay

○ MIN ◐ MID ● MAX

White Wines

	6oz	9oz	BTL
Veneto, Italy <i>(187ml)</i>	–	–	14
France <i>(187ml)</i>	–	–	18
California <i>(187ml)</i>	–	–	24
Columbia Valley, Washington	12	18	48
delle Venezie, Italy	14	21	56
Côtes de Provence, France	16	24	64
California	16	24	64
California	16	24	64
Central Coast, California	15	23	60

Red Wines



ELOUAN • **Pinot Noir**



BELLE GLOS BALADE • **Pinot Noir**



CATENA VISTA FLORES • **Malbec**



DECOY BY DUCKHORN • **Merlot**



FRANCISCAN ESTATE CORNERSTONE
Cabernet Sauvignon



JOEL GOTT • **Red Blend**



DAOU • **Cabernet Sauvignon**

Red Wines

	6oz	9oz	BTL
Oregon	20	29	80
Santa Barbara County, California	28	35	86
Mendoza, Argentina	16	24	64
Napa Valley, California	18	26	72
California	14	21	56
Columbia Valley, Washington	16	24	64
Paso Robles, California	22	30	85

BOARDS

CHEESE BOARD 18

three graces goat cheese,
manchego, white
cheddar, strawberry
balsamic reduction,
crostini, seasonal fruits

**CHARCUTERIE
BOARD 18**

prosciutto, duck rillettes,
house jerky, jardinière,
lusty monk mustard,
crostini

DIPS

BEET HUMMUS *vg* 15

crudités vegetables,
chickpea fritters,
rice puff crackers

**OLIVE
TAPENADE *vg* 15**

crostini, lavosh crackers,
citrus, herbs

SNACKS

TRUFFLE ARANCINI 16

black garlic &
mushroom purée,
parmesan, crispy herbs

SCALLOP CRUDO* 24

strawberry aguachile,
yuzu gelée, cucumber,
olive oil, citrus

SWEETS

**CREMA PEAR
CATALANA** *gf* 17

silky vanilla crema
catalana, port-poached
pears, port wine sauce,
vanilla shortbread

**VANILLA & ORANGE
CREAM** *n* 17

orange almond cake,
fig jam, buttery crumble,
cranberry compote,
vanilla chantilly,
sautéed figs

Bar Bites

LARGE PLATES

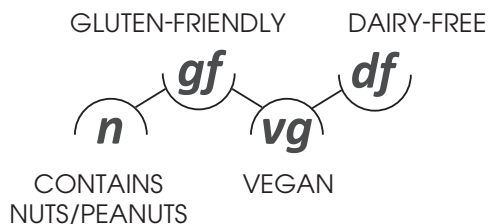
CONFIT

DUCK POUTINE 18

steak fries, white cheese
curds, demi-glace

BEEF SLIDERS* 16

certified angus tenderloin,
cheddar cheese,
bacon jam, crispy leek,
yuzu pickle, au poivre
aioli, brioche



Gluten-friendly bread available upon request.

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

Please notify us of any food allergy.

FIZZ

RED BULL ENERGY DRINK 7

RED BULL SUGARFREE 7

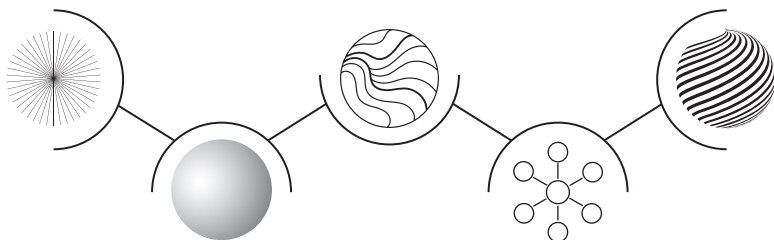
S.PELLEGRINO SPARKLING
MINERAL WATER 500ML 6

S.PELLEGRINO CIAO!
BLOOD ORANGE,
CHERRY OR LIME 8

FLAT

ACQUA PANNA 500ML 6

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





COMMUNITY

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 so-called 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.

