

BAR MENU



TOPKNOT PRETZEL.....	9
<i>Red Dragon Mustard Cheese Sauce (V)</i>	
HUMMUS PLATE	9
<i>House Made Hummus, Vegetables, Pita (V, VG, GF - No Pita)</i>	
SAUTEED EDAMAME.....	8
<i>Chili, Soy, Sesame (V, VG)</i>	
POPCORN CHICKEN BITES.....	9
<i>Honey Mustard</i>	
GRILLED CHICKEN SANDWICH.....	16
<i>Melted Cheddar, Pickled Onion, Bibb, Lemon Aioli, Ciabatta, French Fries (GF Bread Available)</i>	
CHEESEBURGER SLIDERS (3).....	14
<i>2 Oz. Wagyu Beef Patties, Bacon Jam, Aged Cheddar, Pickles, French Fries</i>	
ARTISANAL CHEESE BOARD.....	18
<i>Three Chef Selected Cheeses, Local Honey, Crackers (V, GF - No Crackers)</i>	
MARGHERITA FLATBREAD.....	14
<i>House Marinara, Mozzarella, Local Tomatoes, Basil (V)</i>	
CACIO E PEPE CAVATELLI.....	12
<i>Parmigiano, Black Pepper, Cavatelli Pasta (V, GF Pasta) Add: Grilled Chicken</i>	
<u>WEDNESDAY SPECIAL</u>	
<i>Buck-a-Shuck Oysters, Every Wednesday 4-7pm</i>	

EXECUTIVE CHEF: STEPHEN LAZDOWSKY

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE

Please inform your server if you or anyone in your party has food allergies or special dietary requirements. We are happy to make substitutions to items or

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

Your food and beverage charges are subject to 7% meals tax and a 20% Club Charge. The Club Charge is an administrative fee that is retained by the Club and used for the Club's general expenses, including regular maintenance and restoration of the Club and other costs that are incurred. The Club Charge, and any other fee or charge added to your statement, is not a tip, gratuity or service charge and is not remitted to the Club's wait staff employees or service bartenders. No additional gratuity is required, expected, or permitted.



SNOZZBERRIES & BUBBLES

The snozzberries taste like snozzberries

Tito's Vodka, Prosecco, Berry Simple, Lemon

RAMBLER

A guy walks into a blackberry bush and says

High West Rye, Crème de Mure, Lemon, Blackberries, Cherry Bark Bitters

RESTED RABBIT

Ready to spring into action

Casa Nobles Reposado, Canton Ginger, Carrot, Passion Fruit, Chilis, Lime

BLACK BARREL MANHATTAN

I too have seen the lights go out on Broadway

Mad River Bourbon aged in Rum barrels, Brovo Jammy Sweet Vermouth

EMERALD NECKLACE

Featuring the Flora of Japan

Tenjaku Gin, Matcha Syrup, Midori, Lemon, Fee Foam

IRISH CURE

As delicious as the name is problematic

Jameson Whiskey, Honey & Ginger Simple, Lemon

MARGARITA PICANTE

Spice it up

Jalapeño-infused Tequila, Mezcal, Orange Curacao, Lime

HOT MESS

At least she owns it

Tito's Vodka, Hot Sauce, Olive & Pickle Juice

CONCORDE

Fly faster

Hennessey Cognac, Amaro Nonino, Aperol, Lemon