

# 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.

# COCKTAILS

# 14



## SNOZZBERRIES & BUBBLES

*The snozzberries taste like snozzberries*

Tito's Vodka, Prosecco, Berry Simple, Lemon

## HIBISCUS SPRITZ

*May we soon forget the garden gincident*

Bombay Gin, Campari, Hibiscus Tea Syrup, Lemon, Soda Water

## MAGIC HOUR

*A picture is worth at least three drinks*

Empress Gin, Yellow Chartreuse, Grapefruit, Prosecco

## RAMBLER

*A guy walks into a blackberry bush and says*

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

## IRISH CURE

*As delicious as the name is problematic*

Jameson Whiskey, Honey & Ginger Simple, Lemon

## MARGARITA PICANTE

*Spice it up*

Jalapeno—infused Tequila, Mezcal, Orange Curacao, Lime, Tajin

## EMERALD NECKLACE

*Featuring the Flora of Japan*

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

## CONCORDE

*Fly faster*

Hennessey Cognac, Amaro Nonino, Aperol, Lemon

## BANANA STAND

*There's always money in the banana stand*

Ron Zacapa 23 Rum, Combier de Banane Liqueur, Demerara, Lime

## JALISCO EXPRESS

*All aboard!*

Grand Mayan Tequila, Kahlua, Orange Curacao, Bailey's, Espresso