



THE LOUNGE MENU



TUESDAY - THURSDAY 3:00PM - 8:00PM | FRIDAY - SATURDAY 3:00PM - 10:00PM

snacks

Citrus Marinated Olives 4

Mixed olives, rosemary, lemon, orange zest

Rosemary Parmesan Fries 4

Fresh rosemary, grated parmesan cheese

Warm Pretzel Bites 6

Cheddar ale cheese sauce

Sweet & Spicy Roasted Nuts 5

Almonds, pecans, pepitas, brown sugar, cayenne, cinnamon

sweets

Cheesecake 6

Brownie a la Mode 6

Vanilla ice cream

Lemon Meringue Pie 6

Ice Cream 4.50

Ask your server for today's offerings

sharables

Classic Shrimp Cocktail 12
Cocktail sauce, lemon wedge

French Dip Slider 6 each
Swiss cheese, caramelized onions, horseradish mayo, brioche bun

Chicken Pesto Flatbread 14
Grilled chicken, shaved red onion, shredded mozzarella, basil pesto

Mediterranean Dip Trio VG 12
Lemony hummus, roasted red pepper dip, whipped feta, warm pita

Stuffed Mushrooms GF VG 6
Spinach and artichoke filled cremini mushrooms

salads

Farmer's Market Salad VG 12
Baby gem lettuce, arugula, endive, toasted quinoa, candied walnuts, fresh strawberries, zucchini ribbons, strawberry basil dressing

Lounge Caesar VG 9
Baby romaine lettuce, pickled red onions, parmesan croutons, Caesar dressing

Add Chicken +5, Shrimp +7, Salmon +12

mains

Signature Lounge Burger 15
Crispy onions, pepperjack cheese, burger sauce, brioche bun

Rotisserie Style Chicken GF 19
Half chicken, au jus, parsley red potatoes, roasted cumin carrots

Grilled Strip Steak 26
Demi glaze, mashed potatoes & charred broccolini

Teriyaki Shrimp 12
Pineapple fried rice, steamed bok choy

West Coast Grain Bowl VG 12
Toasted barley, kale, roasted beets, chopped egg, sliced radish, pickled red onions, sunflower seeds, honey lemon vinaigrette
Add chicken +5, shrimp +7, salmon +12

(VG) Vegetarian, (GF) Prepared without Gluten

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Before placing your order, please inform your server if a person in your party has a food allergy.

07.07.2025

white wine

Glass | Bottle

Chardonnay	Sycamore Lane, Napa Valley	6.50	20
Chardonnay	Bogle, Yolo County	7.50	25
Chardonnay	Kenwood, Sonoma	10.75	30
Chardonnay	Josh Cellars, Napa Valley	13.75	37
Pinot Grigio	Sycamore Lane, Napa Valley	6.50	20
Pinot Grigio	Bogle, Yolo County	7.50	25
Pinot Grigio	Josh Cellars, Napa Valley	13.75	37
Sauvignon Blanc	Bogle, Yolo County	7.50	25
Sauvignon Blanc	Kenwood, Sonoma County	10.75	30
Sauvignon Blanc	Josh Cellars, Napa Valley	13.75	37
Moscato	Sutter Home, Napa Valley	6.50	20
Riesling	Chateau Ste. Michelle, Columbia Valley	8.75	25
Non-Alcoholic Chardonnay	Fre, St Helena	9	33

red wine

Glass | Bottle

Merlot	Sycamore Lane, Napa Valley	6.50	20
Merlot	Kenwood, Sonoma Valley	10.75	30
Merlot	Josh Cellars, Napa Valley	13.75	37
Cabernet Sauvignon	Sycamore Lane, Napa Valley	6.50	20
Cabernet Sauvignon	Kenwood, Sonoma Valley	12.75	36
Cabernet Sauvignon	Josh Cellars, Napa Valley	13.75	37
Cabernet Sauvignon	Josh Cellars Bourbon Barrel Aged, Napa Valley		58
Pinot Noir	Bogle, Yolo County	7.50	25
Pinot Noir	Josh Cellars, Napa County	13.75	37
Red Blend	Bogle Essential, Yolo County	7.50	25
Petit Syrah	Bogle, Yolo County	7.50	25
Chianti	Tiziano, Italy	7.50	25
Zinfandel	Gnarly Head, Manteca	7.50	25
Port	Sandeman Tawny Port 12 year, Portugal	9	
Non-Alcoholic Cabernet Sauvignon	Fre, St Helena	9	33

sparkling

Prosecco	Martini & Rossi, Italy	10 Split
California Champagne	Cook's Extra Dry, San Joaquin	8 Split
Brut	Opera Prima, Spain	20 Bottle

rose

White Zinfandel	Sutter Home, Napa Valley	6.50	20
Rose	Josh Cellars, Napa Valley	13.75	37



THE LOUNGE

Bar MENU



TUESDAY - THURSDAY 3:00PM - 8:00PM | FRIDAY - SATURDAY 3:00PM - 10:00PM

signature cocktails

Sun-Gria 10

Bogle Red Blend, Brandy, Cointreau, Peach Schnapps, Orange Juice, Cinnamon, Sprig of Rosemary

Spicy Pina-Rita 15

Tanteo Jalapeño Tequila, Cointreau, Agave Nectar, Fresh Lime Juice, Pineapple Juice, Chili Lime Sea Salt Rim

Limoncello Drop 13

Absolut Citron Vodka, Limoncello, Fresh Lemon Juice, Lemon Zest Sugar Rim, Fresh Mint

Guava Cosmopolitan 13

Tito's Handmade Vodka, Cointreau, Fresh Lime Juice, Guava Purée, Guava Nectar Juice, Cranberry Juice

Hole in One Martini 15

Hendricks Gin, St. Germain Elderflower, Fresh Lemon, Cucumbers

The Skinny Martini 14

Milagro Resposado Tequila, Agave Néctar, Fresh Lime Juice, Fresh Lemon Juice, Fresh Orange Juice, Kosher Salt Rim

Brilliant Bloody Mary 12

Absolut Peppar Vodka, Fresh Lime Juice, Tabasco, Horseradish, Pepper, Crispy Bacon, Blue Cheese Olive

Basil Martini 14

Kettle One Vodka, St. Germaine, Lemon Juice, Fresh Basil Leaves, Topped With Freshly Cracked Pepper

Smoked Fuego Old Fashioned 15

Larceny Straight Bourbon, Sugar Cube, Aromatic Bitters, Orange Bitters, Black Walnut Bitters, Smoked Luxardo Cherry

mocktails

Raspberry Sweet Tea 5

Ice Tea, Raspberry Puree, Sweet & Sour, and Fresh Lemon Juice. Fresh Lemon & Fresh Mint garnish

Zero No-Jito 7

Fresh Mint Leaves, Fresh Lime, Mojito Mix, Simple Syrup

Smoked Rosemary Old Fashioned 12

Ritual Zero Proof Whiskey, Sugar Cube, Non-Alcoholic Aromatic and Orange Bitters, Sprig of Rosemary, Luxardo Cherry

sugar-free

Skinny Mojito 10

Rum, Fresh Lime, Mint, Club Soda, Stevia

Perfect Zero 10

Tito's Vodka, Muddled Fresh Lemon, Fresh Lime, Stevia Sugar Rim, Soda Water

Thin Old Fashioned 10

Bourbon, Bitters, Orange Peel, Stevia, Maraschino Cherry

liquid dessert

Ultimate Chocolate Martini 14

Absolut Vodka, Kahlua, Frangelico, Bailey's Irish Cream, Heavy Cream, Chocolate Syrup, Chocolate Shavings

Banana's Foster Martini 12

Absolut Vanilla Vodka, Goslings Black Rum, Dekuyper Butterscotch, Banana Puree, Heavy Cream, Banana Chip



THE LOUNGE *Bar* MENU



TUESDAY - THURSDAY 3:00PM - 8:00PM | FRIDAY - SATURDAY 3:00PM - 10:00PM

bottled & canned beer

	Bottle	(5) Bucket
Budweiser Pale Lager	5.25	24
Bud Light Light Lager	5.25	24
Coors Light Light Lager	5.25	24
Michelob Ultra Lager	5.5	24
Miller Light Pilsner Light Lager	5.25	24
Corona Extra Pale Lager	6.50	28
Non-Alcoholic Corona Lager	6.50	28
Corona Premier Lager	5	24
Dos Equis Lager	6.25	28
Dos Equis Amber	6.25	28
Guinness Stout	6.25	
Hanger 24 Orange Wheat Ale	6	
Widmer Hefeweizen	6.25	
Ritual Red Ale	6.50	
Modelo Especial Lager	6.50	
Modelo negra Lager	6.50	
Heineken Lager	6.75	28
Blue Moon Belgian Witbier	7.25	

hard seltzers

White Claw	6.25
Raspberry	
Blackberry	
Pineapple	
Natural Lime	

draft beer

Michelob Ultra Lager	6.25
Elysian Space Dust IPA	8
Bud Light Light Lager	5.50
Stella Artois Pilsner	8
Firestone 805 Blonde Ale	7
Modelo Pilsner Lager	7

non-alcoholic

Fountain Soda	3.50
Coke, Diet Coke, Dr. Pepper, Sprite	
Juice	4
Orange, cranberry, passion orange guava	
Lemonade	3.50
Iced Tea	3.50