# **ADMIRALS** Club.

## **RFD WINF**

RED WINE	GLS	BTL
<b>DOUGH PINOT NOIR,</b> Central Coast, California Medium-bodied with ripe cherry and raspberry flavors, supported by subtle oak and earthy undertones, leading to a smooth, silky finish	\$14	\$42
<b>ASTICA MALBEC</b> , <i>Argentina</i> Rich and full-bodied with dark fruit flavors like blackberry and plum, along with hints of cocoa and spice, finishing with a velvety texture	\$10	\$30
<b>BONTERRA ESTATE CABERNET SAUVIGNON</b> , <i>Mendocino County, California</i> Robust with flavors of blackcurrant, blackberry, and a touch of green bell pepper, accompanied by notes of vanilla and cedar	\$14	\$42
TAILWINDS CABERNET SAUVIGNON, Spain This smooth drinking Cabernet Sauvignon is ripe and juicy with flavors of blackberry, black cherry, and a touch of spice	COMPLIMI	ENTARY GLASS
WHITE WINE	GLS	BTL
<b>CLEAN SLATE RIESLING</b> , <i>Mosel</i> , <i>Germany</i> Light and refreshing, showcasing bright green apple and peach flavors with a touch of honey and a clean, mineral finish	\$10	\$30
WAIRU RIVER SAUVIGNON BLANC, Marlborough, NZ Crisp and vibrant with zesty citrus flavors of lime and grapefruit, complemented by subtle notes of passion fruit and a hint of fresh herbs	\$10	\$30
WENTE VINEYARDS "RIVA RANCH VINEYARD" CHARDOONNAY, Arroyo Seco, California Supple and creamy. Lemon, crème brûlée, yellow apple	\$13	\$39
<b>TAILWINDS CHARDONNAY-VIURA</b> , <i>Spain</i> This lively blend of Chardonnay and Viura is bright and fresh with flavors of lemon, green apple, and subtle floral notes	COMPLIM	ENTARY GLASS
SPARKLING & ROSÉ	GLS	BTL
<b>ARGYLE ROSE,</b> <i>Willamette Valley, Oregon</i> Elegant and crisp with notes of red berries, watermelon, and a hint of spice, balanced by a refreshing acidity and a dry finish	\$10	\$30
PIPER-HEIDSIECK CUVEE, Champagne, France Vibrant and Elegant. Lemon curd, peach, brioche	\$18	\$54
LOUIS MOULIN SPARKLING BRUT, France Light and crowd pleasing. Candied lemon, mango, orange blossom	COMPLIM	ENTARY GLASS

### **DRAFT BEER**

MODELO ESPECIAL - \$7

STELLA ARTOIS - \$7

SALTWATER BREWERY SCREAMIN' REELS IPA – COMPLIMENTARY

MILLER LITE - COMPLIMENTARY

## **BOTTLES & CANS**

MICHELOB ULTRA - \$6 SAMUEL ADAMS BOSTON LAGER – \$6 SIERRA NEVADA HAZY LITTLE THING IPA - \$6 **TOPO CHICO STRAWBERRY GUAVA** HARD SELTZER - \$6

ATHLETIC BREWING CO. **UPSIDE DAWN - COMPLIMENTARY** Non-Alcoholic

# NON-ALCOHOLIC

**RED BULL - \$4** SUGAR-FREE RED BULL - \$4

**OPEN WATER STILL \$5** 

**OPEN WATER SPARKLING \$5** This Climate-Neutral certified, Woman and Minority-Owned water brand is made in the U.S.

# **SPIRITS**

### VODKA

Grey Goose - \$11 Ketel One - \$9 Mutiny Island - \$7 Tito's Handmade - \$9 Svedka - COMPLIMENTARY

#### GIN

Aviation - \$9 Bombay Sapphire - \$9 Hendrick's - \$11 New Amsterdam - COMPLIMENTARY

### RIIM

Bacardi Superior - \$7 Blue Chair Bay Coconut - \$9 Captain Morgan Spiced - \$7 Papa's Pilar - \$9 Cruzan - COMPLIMENTARY

### SCOTCH

Balvenie 12 - \$11 Dewar's White Label - \$7 The Glenlivet 12 - \$11 Johnnie Walker Black - \$11 Cutty Sark - COMPLIMENTARY

### **WHISKEY**

Crown Royal - \$11 Jack Daniel's - \$7 Jameson - \$9 Maker's Mark - \$9 Skrewball - \$9 Uncle Nearest - \$11 Woodford Reserve - \$9 Evan Williams - COMPLIMENTARY

### **TEQUILA & MEZCAL**

Casamigos Resposado- \$11 Dos Hombres Mezcal - \$11 Patron Silver - \$11 Corazón Blanco - COMPLIMENTARY

### CORDIALS

Aperol - \$7 Baileys Irish Cream - \$9 Campari - \$7 Courvoisier VS - \$9 Courvoisier VSOP - \$11 DeKuyper Triple Sec - \$7 Disaronno Amaretto - \$7 Grand Marnier - \$11

# **ADMIRALS** Club.

VEGETARIAN

AVOIDING GLUTEN

V VEGAN

### BREAKFAST

#### BREAKFAST BURRITO – \$12 🥑

Grilled flour tortilla, scrambled eggs, avocado, cheddar cheese and black beans. Served with salsa, sour cream, and breakfast potatoes.

### **APPETIZERS**

**CHICKEN BITES - \$10** 

Boneless chicken wings served with celery and ranch dressing and choice of Buffalo hot sauce or BBQ sauce

### PRETZEL BITES - \$10 🥑

Soft pretzels, stone ground mustard, beer cheese sauce, dill pickle

### **BUILD YOUR OWN QUESADILLA - \$15**

Pressed flour tortilla, melted cheese, and your choice of smoked bacon, or grilled chicken; jalapeños, tomato, and red onion. Served with sour cream, salsa and guacamole

# HANDHELDS

### CHICKEN APPLE CHEDDAR SANDWICH – \$14

Fire-braised chicken breast, melted cheddar and sliced apple on toasted sourdough bread with Dijon aioli. Served with chips or side salad

### TOMATO CAPRESE SANDWICH – \$10 🥑

Fresh mozzarella, Roma tomato, arugula, basil pesto and balsamic drizzle on sourdough bread

# GRFFNS

### MEDITERRANEAN SALAD – \$14 🥑

Leaf lettuce, chickpeas, tomatoes, cucumbers, olives, feta cheese, balsamic vinaigrette Fire-braised chicken breast \$4

### LOCAL FLAVOR

Served with choice of chips or side salad.

Gluten-free bread available upon request.

### CUBANO - \$11

Smoked ham, roast pork, Swiss cheese, pickle and mustard served in pressed Cuban bread

Admirals Clubs are cashless. We accept credit and debit cards as forms of payment. For allergen information, please ask your server for more details.