

# ADMIRALS CLUB®

## RED WINE

	GLS	BTL
<b>DOUGH PINOT NOIR</b> , <i>Central Coast, California</i> Medium-bodied, cherry and raspberry, subtle oak and earthy, smooth finish	<b>\$14</b>	<b>\$42</b>
<b>BONTERRA ESTATE CABERNET SAUVIGNON</b> , <i>Mendocino County, California</i> Robust, blackcurrant, blackberry, touch of green bell pepper, vanilla and cedar	<b>\$14</b>	<b>\$42</b>
<b>TAILWINDS CABERNET SAUVIGNON</b> , <i>Spain</i> Ripe and juicy, blackberry, black cherry, and a touch of spice	COMPLIMENTARY GLASS	

## WHITE WINE

	GLS	BTL
<b>WAIRAU RIVER SAUVIGNON BLANC</b> , <i>Marlborough, New Zealand</i> Crisp and vibrant, lime and grapefruit, notes of passion fruit and fresh herbs	<b>\$10</b>	<b>\$30</b>
<b>WENTE VINEYARDS 'RIVA RANCH VINEYARD' CHARDONNAY</b> , <i>Arroyo Seco, California</i> Full-bodied, peach, citrus, toasted oak, balanced, crisp acidity, smooth finish	<b>\$13</b>	<b>\$39</b>
<b>TAILWINDS CHARDONNAY-VIURA</b> , <i>Spain</i> Bright and fresh with flavors of lemon, green apple, subtle floral notes	COMPLIMENTARY GLASS	

## SPARKLING & ROSÉ

	GLS	BTL
<b>PIPER-HIEDSIECK 'CUVÉE 1785' BRUT</b> , <i>Champagne, France</i> Lively and elegant, fresh notes of green apple, citrus, and brioche, crisp finish	<b>\$18</b>	<b>\$54</b>
<b>ARGYLE ROSÉ</b> , <i>Wilamette Valley, Oregon</i> Elegant and crisp, red berries, watermelon, spice, refreshing acidity, dry finish	<b>\$10</b>	<b>\$30</b>
<b>LOUIS MOULIN SPARKLING BRUT</b> , <i>France</i> Light and refreshing, with notes of candied lemon, mango, orange blossom	COMPLIMENTARY GLASS	

## DRAFT BEER

- MODELO ESPECIAL - \$7
- STELLA ARTOIS - \$7
- CROWN & HOPS BREWING CO.  
THE DOPEST HAZY IPA - COMPLIMENTARY
- MILLER LIGHT - COMPLIMENTARY

## BOTTLES & CANS

- MICHELOB ULTRA - \$6
- SAMUEL ADAMS BOSTON LAGER - \$6
- SIERRA NEVADA HAZY LITTLE THING IPA - \$7
- HIGH NOON PINEAPPLE SELTZER - \$6
- ATHLETIC BREWING CO.  
UPSIDE DAWN - COMPLIMENTARY  
*Non-Alcoholic*

## NON-ALCOHOLIC

- RED BULL - \$4
- SUGAR-FREE RED BULL - \$4
- PROUD SOURCE BOTTLED WATER  
SPARKLING OR STILL - \$5  
100% natural alkaline spring water with minerals & electrolytes bottled in infinitely recyclable aluminum

## SPIRITS

<b>VODKA</b> Tito's Handmade - \$9 Ketel One - \$9 Grey Goose - \$11 Svedka - COMPLIMENTARY	<b>SCOTCH</b> The Glenlivet 12 - \$11 Johnnie Walker Black - \$11 Balvenie 12 - \$11 Cutty Sark - COMPLIMENTARY
<b>GIN</b> Bombay Sapphire - \$9 Hendrick's - \$11 Still - \$9 New Amsterdam - COMPLIMENTARY	<b>WHISKEY</b> Jack Daniel's - \$7 Maker's Mark - \$9 Woodford Reserve - \$9 Crown Royal - \$11 Jameson - \$9 Skrewball - \$9 Uncle Nearest - \$11 Horse Soldier Bourbon - \$10 Evan Williams - COMPLIMENTARY
<b>TEQUILA &amp; MEZCAL</b> Patron Silver - \$11 Tequila Ocho Reposado - \$13 Casamigos Anejo - \$11 Los Vecinos del Campo Mezcal - \$11 Corazón Blanco - COMPLIMENTARY	<b>CORDIALS</b> Campari - \$7 Aperol - \$7 Courvoisier VS - \$9 Courvoisier VSOP - \$11 Grand Marnier - \$11 Disaronno Amaretto - \$7 DeKuyper Triple Sec - \$7 St-Germain Elderflower Liqueur - \$7 Kahlúa - \$6 Carolan's Irish Cream - COMPLIMENTARY
<b>RUM</b> Blue Chair Bay Coconut - \$9 Bacardi Superior - \$7 Captain Morgan Spiced - \$7 Cruzan - COMPLIMENTARY	

# ADMIRALS CLUB®



VEGETARIAN



AVOIDING GLUTEN



VEGAN

## BREAKFAST

- BREAKFAST BLT SANDWICH - \$13**  
Applewood bacon, tomato, baby arugula, scrambled egg, sriracha aioli on a brioche bun

## GREENS

- STRAWBERRY SPINACH SALAD - \$15**   
Baby spinach, strawberries, cotija cheese, pickled red onions and balsamic vinaigrette
- Add herbed chicken breast \$3**

## PIZZA

- QUATTRO FORMAGGIO - \$14**   
Crushed tomatoes, mozzarella, provolone, parmesan and reggiano cheese
- Add beef & pork meatballs \$3 | Add BBQ pulled chicken \$3**
- Add rosemary roasted mushrooms \$3**

## HANDHELDS

- Served with Miss Vickie's Sea Salt Chips & dill pickle spear  
Gluten-free bread available upon request
- ITALIANO - \$15**  
Salami, prosciutto, fresh mozzarella cheese, roasted red peppers and roasted garlic aioli on a pinsa sandwich fold
- LEMONGRASS CHICKEN BANH MI - \$16**  
Lemongrass-marinated chicken, pickled vegetables, shaved cucumber, jalapeño and sweet chili ginger aioli on a sub roll