

# ADMIRALS Club®

## RED WINE

	GLS	BTL
<b>DOUGH PINOT NOIR</b> , <i>North Coast, California</i> Smooth and velvety. Raspberry, rose petal, clove	\$13	\$39
<b>BODEGAS BORSAO GARNACHA</b> , <i>Campo de Borja, Spain</i> Rich and spicy. Cranberry, plum, black pepper	\$9	\$27
<b>SEBASTIANI CABERNET SAUVIGNON</b> , <i>Alexander Valley, California</i> Big and bold. Black cherry, vanilla, baking spice	\$13	\$39
<b>TAILWINDS CABERNET SAUVIGNON</b> , <i>Vino de España</i> Ripe and juicy. Blackberry, black cherry, and a touch of spice	COMPLIMENTARY	GLASS

## WHITE WINE

	GLS	BTL
<b>PIGHIN PINOT GRIGIO</b> , <i>Friuli DOC, Italy</i> Fruity and floral. Banana, pineapple, citrus blossoms	\$9	\$27
<b>MCBRIDE SISTERS SAUVIGNON BLANC</b> , <i>Marlborough, New Zealand</i> Bright and crisp. Grapefruit, mango, fresh herbs	\$11	\$33
<b>CAMBRIA 'KATHERINE'S VINEYARD' CHARDONNAY</b> , <i>Santa Maria Valley, California</i> Supple and creamy. Lemon, crème brûlée, yellow apple	\$12	\$36
<b>TAILWINDS CHARDONNAY-VIURA</b> , <i>Vino de España</i> Bright and fresh. Lemon, green apple, subtle floral notes	COMPLIMENTARY	GLASS

## SPARKLING & ROSÉ

	GLS	BTL
<b>PIPER-HIEDSIECK BRUT CUVÉE CHAMPAGNE</b> , <i>Champagne, France</i> Vibrant and elegant. Lemon curd, peach, brioche	\$18	\$54
<b>DIORA 'LA BELLE FÊTE' ROSE</b> , <i>Monterey, California</i> Ripe and refreshing. Watermelon, strawberry, mandarin	\$9	\$27
<b>LOUIS MOULIN SPARKLING WINE BRUT</b> , <i>France</i> Bright and refreshing. Sweet citrus, pear, and a touch of honey	COMPLIMENTARY	GLASS

## DRAFT BEER

**CIGAR CITY BREWING**  
JAI ALAI IPA - COMPLIMENTARY  
COORS LIGHT - COMPLIMENTARY

## BOTTLES & CANS

MICHELOB ULTRA - \$6  
MODELO ESPECIAL - \$7  
SAMUEL ADAMS BOSTON LAGER - \$6  
SIERRA NEVADA HAZY LITTLE THING IPA - \$6  
STELLA ARTOIS - \$7  
TOPO CHICO STRAWBERRY GUAVA  
HARD SELTZER - \$6  
ATHLETIC BREWING CO.  
UPSIDE DAWN - COMPLIMENTARY  
*Non-Alcoholic*

## NON-ALCOHOLIC

SPARKLING WATER - \$4  
RED BULL - \$4  
SUGAR-FREE RED BULL - \$4  
JUST WATER BOTTLED WATER - \$3.50  
Ethically sourced spring water packaged with 88% plant-based material

## 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

### RUM

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



VEGAN



KOSHER

## 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

Gluten-free bread available upon request.

### CHICKEN APPLE CHEDDAR SANDWICH - \$14

Fire-braised chicken breast, melted cheddar and sliced apple on toasted sourdough bread with Dijon aioli

### TOMATO CAPRESE SANDWICH - \$10

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

## GREENS

### MEDITERRANEAN SALAD - \$14

Leaf lettuce, chickpeas, cherry 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.