ADMIRALS Club.

| RED WINE | GLS | BTL |
|--|---------|-----------------|
| DOUGH PINOT NOIR, North Coast, California Smooth and velvety. Raspberry, rose petal, clove | \$13 | \$39 |
| BODEGAS BORSAO GARNACHA , <i>Campo de Borja, Spain</i> Rich and spicy. Cranberry, plum, black pepper | \$9 | \$27 |
| SEBASTIANI CABERNET SAUVIGNON, Alexander Valley, California Big and bold. Black cherry, vanilla, baking spice | \$13 | \$39 |
| TAILWINDS CABERNET SAUVIGNON, Vino de España Ripe and juicy. Blackberry, black cherry, and a touch of spice | COMPLIM | ENTARY GLASS |
| | | |
| WHITE WINE | GLS | BTL |
| PIGHIN PINOT GRIGIO, Friuli DOC, Italy Fruity and floral. Banana, pineapple, citrus blossoms | \$9 | \$27 |
| MCBRIDE SISTERS SAUVIGNON BLANC, Marlborough, New Zealand Bright and crisp. Grapefruit, mango, fresh herbs | \$11 | \$33 |
| CAMBRIA 'KATHERINE'S VINEYARD' CHARDONNAY, <i>Santa Maria Valley, California</i> Supple and creamy. Lemon, crème brûlée, yellow apple | \$12 | \$36 |
| TAILWINDS CHARDONNAY-VIURA, Vino de España Bright and fresh. Lemon, green apple, subtle floral notes | COMPLIM | ENTARY GLASS |
| | | |
| SPARKLING & ROSÉ | GLS | BTL |
| PIPER-HIEDSIECK BRUT CUVEE CHAMPAGNE, Champagne, France Vibrant and elegant. Lemon curd, peach, brioche | \$18 | \$54 |
| DIORA 'LA BELLE FÊTE' ROSE, Monterey, California Ripe and refreshing. Watermelon, strawberry, mandarin | \$9 | \$27 |

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

LOUIS MOULIN SPARKLING WINE BRUT, France

Bright and refreshing. Sweet citrus, pear, and a touch of honey

STELLA ARTOIS - \$7

TOPO CHICO STRAWBERRY GUAVA HARD SELTZER - \$6

ATHLETIC BREWING CO. UPSIDE DAWN - COMPLIMENTARY

Non-Alcoholic

SPARKLING WATER - \$4

NON-ALCOHOLIC

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

JUST WATER BOTTLED WATER - \$3.50 Ethically sourced spring water packaged

with 88% plant-based material

COMPLIMENTARY

GLASS

SPIRITS

VODKA

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

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

(U) KOSHER **VEGETARIAN** AVOIDING GLUTEN? V VEGAN

ADMIRALS Club.



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

APPETIZERS

BREAKFAST BURRITO - \$12

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

PRETZEL BITES - \$10 Soft pretzels, stone ground mustard, beer cheese sauce, dill pickle

Pressed flour tortilla, melted cheese, and your choice of smoked ham, smoked bacon, or grilled chicken; jalapeños, tomato, and red onion. Served with sour cream, house-made pico de gallo and guacamole

HANDHELDS Gluten-free bread available upon request.

BACON CHEESEBURGER - \$14

BUILD YOUR OWN QUESADILLA - \$15

Grilled all-beef patty, melted cheddar, smoked bacon, lettuce and tomato served on a toasted bun with pickles. Served with Kettle brand chips or side salad Plant-based Impossible Burger® available upon request. TOMATO CAPRESE SANDWICH – \$10 🕙

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

GREENS MEDITERRANEAN SALAD - \$14

Leaf lettuce, chickpeas, cherry tomatoes, cucumbers, olives, feta cheese, balsamic

Fire-braised chicken breast \$4 | Roasted salmon \$5

LOCAL FLAVOR

Served with choice of Kettle Brand® 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

SNACKS

KETTLE BRAND® CHIPS - \$3 🕑 🛈