



The Lodge ^{Est 1974}

AT GULF STATE PARK

A **Hilton** Hotel

In-Room Dining Menu

HOURS OF OPERATION

BREAKFAST
7:00 AM – 11:00 AM

DINNER
5:00 PM – 9:00 PM

*DIAL ZERO TO CONNECT TO IN-ROOM DINING SERVICE

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*This item may contain raw or undercooked meats, poultry, shellfish or eggs. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase or risk foodborne illnesses.

All drinks contain 1 ½ ounces of liquor, unless special ordered.



The Lodge ^{Est 1974}

AT GULF STATE PARK

A Hilton Hotel

TO ORDER BREAKFAST, PLEASE USE THE
DOORHANGER ORDER FORM. LOCATED
BEHIND YOUR ROOM'S DOOR. FOR
ADDITIONAL DOORHANGER FORMS,
PLEASE DIAL **ZERO** IN YOUR ROOM'S
PHONE



SALADS

FARMERS MARKET SALAD \$16

BABY ARUGULA, CARROTS, ROASTED PEARS, GOLDEN RAISINS,
TOASTED PECANS, GOAT CHEESE, APPLE CIDER VINAIGRETTE

ROMAINE WEDGE SALAD \$15

ROMAINE LETTUCE, PARMESAN CHEESE, HARD BOILED EGG, BACON,
TOMATO, BROWN BUTTER CRUMBS,
ROASTED GARLIC PARMESAN DRESSING

SALAD ADDITIONS

SHRIMP \$9
CHICKEN \$8

SANDWICHES/BURGERS

SANDWICHES & BURGERS SERVED WITH CHOICE OF CHIPS OR FRIES

LODGE DOUBLE SMASHED BURGER \$19

SMOKED GOUDA PIMENTO CHEESE, BACON, LETTUCE,
TOMATO, ONION, BRIOCHE BUN

CLASSIC CLUB \$17

COUNTRY HAM, ROASTED TURKEY, AMERICAN CHEESE, BACON,
LETTUCE, TOMATO, LOCAL HONEY MUSTARD, WHOLE WHEAT BREAD

FLATBREADS

PEAR & BRIE \$19
ROASTED PEAR, BRIE CHEESE, PROSCIUTTO, ROSEMARY,
SPICED PECANS, FRESH OREGANO

SHORT RIB \$20
BRAISED SHORT RIB, PICKLED ONIONS,
BABY ARGULA, SMOKED GOUDA CHEESE

ENTREES

LEMON HERB SNAPPER \$29
BUTTER POACHED CAULIFLOWER, CRISPY LEEKS,
SMOKED PAPRIKA CRAWFISH CREAM SAUCE

RIBEYE STEAK \$36
SMASHED CRISPY RED POTATO, GRILLED BROCCOLINI,
SMOKED HERB BUTTER



KIDS MENU

*KIDS MENU SERVED WITH CHOICE OF
CHIPS OR FRIES AND A DRINK*

CHEESE OR PEPPERONI PIZZA \$8.95

HAMBURGER OR CHEESEBURGER \$8.95

DESSERTS

SPICED APPLE CRISP* \$9
CINNAMON SCENTED APPLES, BROWN SUGAR-OAT STREUSEL

WHITE CHOCOLATE & BLUEBERRY BREAD PUDDING* \$9
FRESH BLUEBERRIES, SWEET WHITE CHOCOLATE CUSTARD,
CHANTILLY CREAM

HOUSE BAKED COOKIES \$6
SEASONAL SELECTION OF 2 HOUSE BAKED COOKIES

BEVERAGES

COFFEE

REGULAR OR DECAF
12 OZ. CUP \$4.50
16 OZ. CUP \$5.00

JUICE \$5

ORANGE JUICE, APPLE JUICE, CRANBERRY JUICE,
GRAPEFRUIT JUICE, V8® TOMATO JUICE

MILK \$4

WHOLE, 2%, SKIM, CHOCOLATE

HOT CHOCOLATE \$4.50

SODAS \$4

COKE, DIET COKE, COKE ZERO, AND SPRITE

ICED TEA \$4

SWEETENED OR UNSWEETENED

HOT TEA — HARNEY AND SONS \$5

CHAMOMILE, EARL GREY, ENGLISH BREAKFAST, GREEN, MINT

BOTTLED WATER

STILL \$6

SPARKLING \$6



SIGNATURE COCKTAILS

SPICED MANHATTAN \$16

ELIJAH CRAIG, CARPANO ANTICA, CARPANO BIANCO,
APPLE JUICE, RAW SIMPLE SYRUP

FRONT PORCH TEA \$12

PEACH MOONSHINE, BLACKBERRY SCHRUB,
UNSWEET TEA, LEMON

THE BOOTLEGGER \$12

CAMPESINO AGED RUM, CAMPESINO LIGHT RUM,
GRENADINE, BLACKBERRY SCHRUB,
PINEAPPLE JUICE, ORANGE BITTERS

THE LODGE GIN SPRITZER \$14

HENDRICKS, GRAPEFRUIT JUICE, ORANGE BITTERS, SIMPLE SYRUP,
ORANGE, LIME, LEMON, STRAWBERRY

SPICY MARGARITA \$12

DULCE VIDA PINEAPPLE-JALAPEÑO TEQUILA,
TRIPLE SEC, SOUR MIX, PINEAPPLE JUICE

SPARKLING

	Gl	Btl
LOS MONTEROS, CAVA, SPAIN	9	45

WHITE WINE

MOHUA, SAUVIGNON BLANC	10	40
ALOIS LAGEDER, PINOT GRIGIO	13	52
RICKSHAW, CHARDONNAY	11	44

RED WINE

MON FRERE, PINOT NOIR	10	40
LAPOSTOLLE, CABERNET SAUVIGNON	10	40



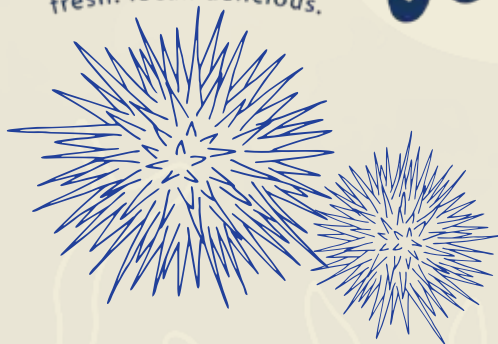
CANNED BEER

DOMESTIC \$5

BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
YUENGLING
BUDWEISER

PREMIUM/IMPORT \$6

RED STRIPE
BLUE MOON
GUINNESS
HEINEKEN
WHITE CLAW



BREAKFAST

LODGE BREAKFAST BUFFET

Enjoy Fresh Seasonal Fruits, Oatmeal, Southern Grits, Applewood Bacon, Buttermilk Biscuits, Peppered Gravy, Country Pleasin' Sausage & Breakfast Potatoes. Made-to-Order Eggs & Omelets are Featured, in Addition to Fresh Breads & Pastries with Local Jams & Preserves.

BREAKFAST JUICES, MILK & COFFEE ARE INCLUDED.

22.95 | 8.95 FOR KIDS 12 & UNDER

COFFEE & BEVERAGES

- SOFT DRINKS \$3
- FRESH JUICE \$4
- BREWED COFFEE | REGULAR OR DECAF \$3 MILK \$3
- ESPRESSO \$3
- LATTE \$4
- CAPPUCCINO \$4
- EXTRA SHOT \$2
- HARNEY & SONS HOT TEA \$5



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A LA CARTE

- AVOCADO & TOAST* \$14**
Smashed Avocado, Roasted Tomato, Two Poached Eggs, Local Field Greens, Shaved Radish, Farmers Cheese
- BANANA BREAD FRENCH TOAST* \$13**
Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon
- CRAB CAKE BENEDICT* \$22**
Petite Crab Cakes, Sauteed Spinach, Poached Eggs, English Muffin, Cajun Citrus Tarragon Sauce, Choice of One Side
- BIG BEACH BREAKFAST* \$16**
Three Eggs Your Way Bacon or Sausage, Choice of One Side
- LOX 'N BAGEL* \$17**
Cream Cheese, Red Onion, Capers, Tomato, Hard Boiled Egg
- HAM & CHEESE OMELET* \$16**
Three Eggs, Country Ham, Cheddar Cheese, Choice of One Side
- FOREST OMELET* \$16**
Three Eggs, Mushrooms, Goat Cheese, Choice of One Side

COCKTAILS

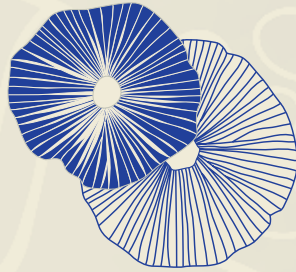
- TROPICAL CREAMSICLE MIMOSA \$10**
Prosecco, Cream, Orange, Pineapple, Cointreau
- THAT'S THE BLOODY POINT \$12**
Cucumber Vodka, Bloody Point Remedy Mary Mix, B12, Caffeine
- SOCIAL SPRITZER \$10**
Limoncello, Prosecco, Sliced Strawberries, Lemon Zest
- MORNING ELIXIR \$10**
St. Germain Elderflower Liqueur, Prosecco, Club Soda, Citrus Zest
- GULF BELLINI \$10**
Zardetto, Peach Puree, Blue Curacao
- SUNRISE MIMOSA \$10**
Cava, Orange Juice, Pineapple Juice, Grenadine

SIDES \$4

- HOME FRIES
- CHEESE GRITS
- TOAST & JAM
- ENGLISH MUFFIN

EXTRAS \$5

- BACON*
- SAUSAGE*
- FRESH FRUIT
- SEASONAL BERRIES



LUNCH

SOUP & SALAD

GULF OYSTER CHOWDER \$9

Gulf Oysters, Roasted Corn, Jalapeno, Potato

FARMER'S MARKET SALAD \$13

Baby Arugula, Carrots, Roasted Pears, Golden Raisins, Toasted Pecans, Goat Cheese, Apple Cider Vinaigrette

ROMAINE WEDGE SALAD \$12

Romaine Lettuce, Parmesan Cheese, Hard Boiled Egg, Bacon, Tomato, Brown Butter Crumbs, Roasted Garlic Parmesan Dressing

CHICKEN \$8 | SHRIMP \$9

*SNAPPER \$13 | *STRIP STEAK \$14

SHAREABLES

BACON & SHRIMP STUFFED

JALAPENO \$12

Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon, Bourbon Tomato Bacon Jam

CRISPY SNAPPER BITES \$13

Cajun Citrus Aioli, Lemon

HONEY GOAT CHEESE \$12

Tomato Pepper Jam, Raw Honey Apple Slaw, Chives

FRIED GREEN TOMATO \$12

Crawfish Salad, Arugula, Cajun Remoulade

SANDWICHES & FLATBREADS

SANDWICHES ARE SERVED WITH FRIES OR SIDE HOUSE SALAD

*BLACKENED AHI TUNA SANDWICH \$16

Smashed Avocado, Wasabi Aioli, Sliced Tomato, Sweet Homemade Pickles, Brioche Bun

PEAR & BRIE FLATBREAD \$16

Roasted Pear, Brie Cheese, Prosciutto, Rosemary, Spiced Pecans, Fresh Oregano

FRIED SNAPPER \$16

Seasoned Breaded Snapper, Cumin Slaw, Toasted Brioche

*LODGE DOUBLE SMASHED BURGER \$15

Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Brioche Bun

HEAT & SWEET FLATBREAD \$14

Pepperoni, Smoked Gouda, Parmesan, Local Honey, Chipotle Spice

*CUBAN \$15

Roasted Pork, Sliced Ham, Swiss Cheese, Spiced Pickles, Yellow Mustard, Cuban Bread

*CLASSIC CLUB SANDWICH \$14

Ham, Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato, Honey Mustard, Wheat Berry Bread

LAND & GULF

*NEW YORK STRIP STEAK \$28

French Fries, Haricot Vert, Peppercorn Brandy Sauce

*LEMON HERB SNAPPER \$27

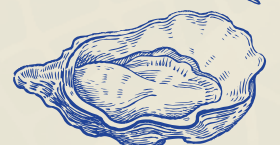
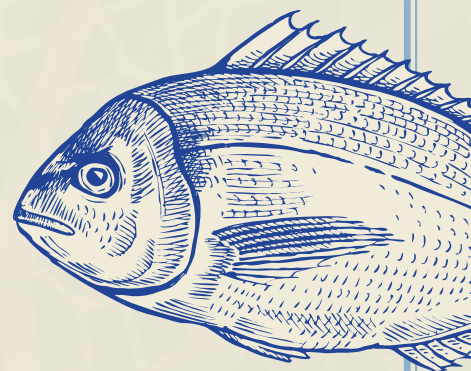
Butter Poached Cauliflower, Crispy Leeks, Smoked Paprika Crawfish Cream Sauce

*CRISPY CHICKEN FRANCAISE \$25

Pan Roasted Chicken Breast, Pearl Onions, Lemon Herb Butter, Linguine Pasta

*FISH & CHIPS \$26

Beer Battered Grouper, Red Potato, Citrus Caper Tartar Sauce, Malt Vinegar Aioli



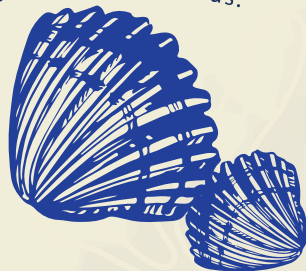
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Foodcraft

fresh. local. delicious.



DINNER

BREAD SERVICE

HOUSE MADE WARM BREAD \$6
Whipped Butter & Tomato Pepper Jam

SOUP & SALAD

GULF OYSTER CHOWDER \$9
Gulf Oysters, Roasted Corn,
Jalapeno, Potato

FARMER'S MARKET SALAD \$13
Baby Arugula, Carrots, Roasted Pears,
Golden Raisins, Toasted Pecans, Goat
Cheese, Apple Cider Vinaigrette

ROMAINE WEDGE SALAD \$12
Romaine Lettuce, Parmesan Cheese,
Hard Boiled Egg, Bacon, Tomato,
Brown Butter Crumbs, Roasted Garlic
Parmesan Dressing
CHICKEN \$8 | SHRIMP \$9
SNAPPER \$13 | STRIP STEAK \$14

OYSTERS

**BAKED HALF DOZEN
OYSTERS \$14**
Choice of Parmesan Garlic,
Rockefeller, or Bacon & Melted Leek,
Served with Warm French Bread

SAMPLE OF ALL THREE \$16
Taster of all Three Baked Oysters



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SHAREABLES

BACON & SHRIMP STUFFED JALAPENO \$12
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,
Bourbon Tomato Bacon Jam

CRISPY SNAPPER BITES \$13
Cajun Citrus Aioli, Lemon

HONEY GOAT CHEESE \$12
Tomato Pepper Jam, Raw Honey Apple Slaw, Chives

FRIED GREEN TOMATO \$12
Crawfish Salad, Arugula, Cajun Remoulade

SHORT RIB FLATBREAD \$17
Braised Short Rib, Pickled Onions, Baby Arugula,
Smoked Gouda Cheese

NOLA BBQ GULF SHRIMP & GRITS \$18
New Orleans BBQ Shrimp, Hot Pepper Ale Butter,
Delta Grind Grits, Rosemary, Parmesan Cheese

HEAT & SWEET FLATBREAD \$14
Pepperoni, Smoked Gouda, Parmesan, Local Honey, Chipotle Spice

LAND & GULF

RIBEYE STEAK \$34
Smashed Crispy Red Potato, Grilled Broccolini,
Smoked Herb Butter

NEW YORK STRIP STEAK \$28
French Fries, Haricot Verts, Peppercorn Brandy Sauce

LEMON HERB SNAPPER \$27
Butter Poached Cauliflower, Crispy Leeks, Smoked
Paprika Crawfish Cream Sauce

BRAISED SHORT RIB \$28
Spiced Coca-Cola Collard Greens, Delta Grind Grits,
Jalapeno Corn Bread Crumble

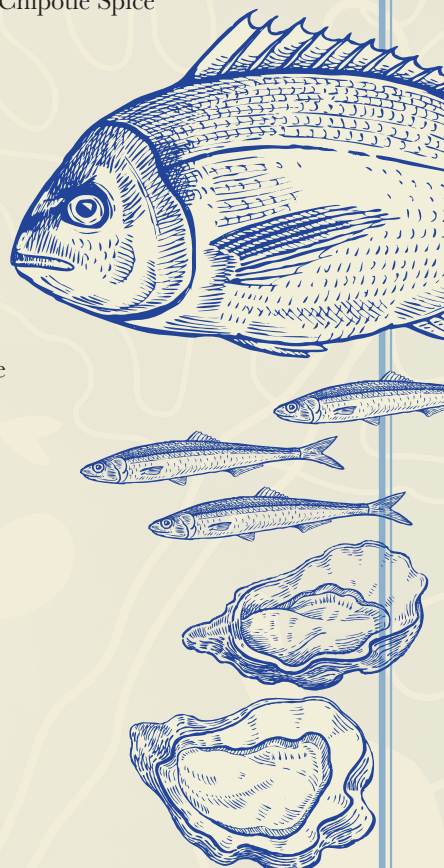
CRISPY CHICKEN FRANCAISE \$25
Pan Roasted Chicken Breast, Pearl Onions,
Lemon Herb Butter, Linguine Pasta

FISH & CHIPS \$26
Beer Battered Grouper, Red Potatoes, Citrus Caper
Tartar Sauce, Malt Vinegar Aioli

EXTRAS

SMASHED CRISPY RED POTATO \$8
BUTTER POACHED CAULIFLOWER \$7
HARICOT VERTS \$7

SPICED COCA-COLA COLLARD GREENS \$8
FRENCH FRIES \$6
DELTA GRIND GRITS \$6





DESSERT

SPICED APPLE CRISP \$8

Cinnamon Scented Apples, Brown Sugar-Oat Streusel
Vanilla Ice Cream

WHITE CHOCOLATE & BLUEBERRY BREAD PUDDING \$8

Fresh Blueberries, Sweet White Chocolate Custard,
Chantilly Cream

SEASONAL CREME BRULEE \$8

Traditional French Custard, Seasonal Spices & Flavors,
Caramelized Turbinado Sugar

BANANA PUDDING MASON JAR \$8

Classic Banana Pudding, Whipped Cream, Fresh Banana,
Nilla Wafers

CLASSIC ICE CREAM SUNDAE \$8

Vanilla Ice Cream Chocolate Fudge, Caramel Sauce,
Chopped Pecans, Whipped Cream,
Topped with a Cherry

DESSERT COCKTAILS

ASIATICO 43 \$12

Licor 43, Brandy, Condensed Milk, Espresso,
Whipped Cream

NIGHTCAP \$12

Apple Pie Moonshine, 5 Spice, Lemon Juice,
Apple Juice

KEY LIME MARTINI \$12

Don Q, Blue Chair Bay Key Lime, Lime Juice,
Pineapple Juice, Coco Real, Graham Cracker Rim

MARTINI

SPIRITUAL HEALER \$14

Kettle Cucumber Vodka, St. Germain,
Simple Syrup, Lemon Juice

RASPBERRY LEMONDROP \$14

Tito's Vodka, Razzmatazz,
Lemon Juice, Simple Syrup

PEACH COBBLER \$14

Peach Cobbler Moonshine,
Vanilla Vodka, Apple Cinnamon,
Simple Syrup, Lemon Juice

MARGARITA

PINEAPPLE JALAPENO \$12

Dulce Pineapple-Jalapeno Tequila,
Pineapple Juice, Tres Agave,
Triple Sec, Lime Juice

SANGRITA \$12

Choice of Red or White Lunazul,
Hahn or Dr Loosen, Triple Sec, Tres
Agave, Lime, Orange

BLOOD ORANGE \$16

Patron, Cointreau, Tres Agave, Blood
Orange Juice, Lime Juice

CANNED BEER

DOMESTIC \$5

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

YUENGLING

BUDWEISER

PREMIUM/IMPORT \$6

RED STRIPE

BLUE MOON

GUINNESS

HEINEKEN

WHITE CLAW

SEASONAL CRAFT BEER

“ASK ABOUT OUR SEASONAL
& DRAFT SELECTIONS”

SIGNATURE COCKTAILS

PEANUT BUTTER OLD FASHIONED \$15

Screwball, Old Forrester, Coco Bitters,
Woodford Cherry Juice

FRONT PORCH TEA \$12

Peach Moonshine, Blackberry Shrub,
Lemon Juice, Unsweet Tea

GULF OF MOJITO \$14

Malibu Rum, Real Ginger Syrup, Pineapple Juice,
Mint, Coco Real, Blue Curacao, Lime

KEY LIME COLADA \$12

Don Q Rum, Pina Colada Mix, Coco Real,
Key Lime Juice, Blue Chair Bay Key Lime

THE LODGE GIN SPRITZER \$14

Hendricks, Grapefruit Juice, Orange Bitters,
Simple Syrup, Orange, Lime, Lemon, Strawberry

SPICED MANHATTAN \$16

Elijah Craig, Carpano Antica, Carpano Bianco,
Apple Juice, Raw Simple Syrup, 5 Spice

THE BOOTLEGGER \$12

Campesino Silver, Campesino Aged, Blackberry Shrub,
Pineapple Juice, Grenadine, Angostura Orange Bitters

NIGHTCAP \$12

Apple Pie Moonshine, 5 Spice, Lemon Juice, Apple Juice

WINE BY THE GLASS/BOTTLE

SPARKLING

GL

BTL

ZARDETTO, Prosecco

8

40

LOS MONTEROS, Cava, Spain

9

45

WHITE WINE

GL

BTL

MOHUA, Sauvignon Blanc

10

40

DR. LOOSEN, Riesling

10

40

DECOY, Sauvignon Blanc

11

44

MOULIN DE GASSAC, Rosé

11

44

RICKSHAW, Chardonnay

11

44

ALOIS LAGEDER, Pinot Grigio

13

52

RAEBURN, Chardonnay

13

52

RED WINE

GL

BTL

MON FRERE, Pinot Noir

10

40

HAHN, Merlot

10

40

KERMIT LYNCH, Côtes Du Rhône Blend

10

40

LAPOSTOLLE, Cabernet Sauvignon

10

40

TERRAZAS RESERVA, Malbec

12

48

BENTON LANE, Pinot Noir

16

64

JUSTIN, Cabernet Sauvignon

17

68

ALL DRINKS CONTAIN 1 1/2 OUNCES OF LIQUOR, UNLESS SPECIAL ORDERED.





BRUNCH

SOUP & SALAD

GULF OYSTER CHOWDER \$9

Gulf Oysters, Roasted Corn,
Jalapeno, Potato

FARMER'S MARKET SALAD \$13

Baby Arugula, Carrots, Roasted Pears,
Golden Raisins, Toasted Pecans, Goat
Cheese, Apple Cider Vinaigrette

ROMAINE WEDGE SALAD \$12

Romaine Lettuce, Parmesan Cheese,
Hard Boiled Egg, Bacon, Tomato,
Brown Butter Crumbs, Roasted Garlic
Parmesan Dressing

CHICKEN \$8 | SHRIMP \$9

*SNAPPER \$13 | *STRIP STEAK \$14

OYSTERS & SHAREABLES

BACON & SHRIMP STUFFED

JALAPENO \$12

Jalapeno Pepper, Shrimp, Sweet Cream
Cheese, Bacon, Bourbon
Tomato Bacon Jam

CRISPY SNAPPER BITES \$13

Cajun Citrus Aioli, Lemon

HONEY GOAT CHEESE \$12

Tomato Pepper Jam, Raw Honey
Apple Slaw, Chives

FRIED GREEN TOMATO \$12

Crawfish Salad, Arugula,
Cajun Remoulade

BRUNCH ENTREES

AVOCADO & TOAST* \$14

Smashed Avocado, Roasted Tomato, Two Poached Eggs,
Local Field Greens, Shaved Radish, Farmers Cheese

BANANA BREAD FRENCH TOAST* \$13

Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon

CRAB CAKE BENEDICT* \$22

Petite Crab Cakes, Sautéed Spinach, Poached Eggs,
English Muffin, Cajun Citrus Tarragon Sauce, Home Fries

FOREST OMELET* \$16

Three Eggs, Mushrooms, Goat Cheese, Home Fries

NY STRIP STEAK & EGGS \$24

Grilled NY Strip Steak, Three Eggs, Roasted Tomato,
Home Fries, Cajun Remoulade

SERVED WITH FRIES OR SIDE HOUSE SALAD

BLACKENED AHI TUNA SANDWICH \$16

Smashed Avocado, Wasabi Aioli, Sliced Tomato, Sweet
Homemade Pickles, Brioche Bun

PEAR & BRIE FLATBREAD \$16

Roasted Pear, Brie Cheese, Prosciutto, Rosemary,
Spiced Pecans, Fresh Oregano

CUBAN \$15

Roasted Pork, Sliced Ham, Swiss Cheese, Spiced Pickles,
Yellow Mustard, Cuban Bread

HEAT & SWEET FLATBREAD \$14

Pepperoni, Smoked Gouda, Parmesan, Local Honey, Chipotle Spice

CLASSIC CLUB SANDWICH \$15

Ham, Turkey, Bacon, Fried Egg, Cheddar Cheese, Lettuce,
Tomato, Honey Mustard, Wheat Berry Bread



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MARTINI

SPIRITUAL HEALER \$14

Kettle Cucumber Vodka, St. Germain,
Simple Syrup, Lemon Juice

RASPBERRY LEMONDROP \$14

Tito's Vodka, Razzmatazz,
Lemon Juice, Simple Syrup

PEACH COBBLER \$14

Peach Cobbler Moonshine,
Vanilla Vodka, Apple Cinnamon,
Simple Syrup, Lemon Juice

MARGARITA

PINEAPPLE JALAPENO \$12

Dulce Pineapple-Jalapeno Tequila,
Pineapple Juice, Tres Agave,
Triple Sec, Lime Juice

SANGRITA \$12

Choice of Red or White Lunazul,
Hahn or Dr Loosen, Triple Sec, Tres
Agave, Lime, Orange

BLOOD ORANGE \$16

Patron, Cointreau, Tres Agave, Blood
Orange Juice, Lime Juice

CANNED BEER

DOMESTIC \$5

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

YUENGLING

BUDWEISER

PREMIUM/IMPORT \$6

RED STRIPE

BLUE MOON

GUINNESS

HEINEKEN

WHITE CLAW

SEASONAL CRAFT BEER

“ASK ABOUT OUR SEASONAL
& DRAFT SELECTIONS”

SIGNATURE COCKTAILS

PEANUT BUTTER OLD FASHIONED \$15

Screwball, Old Forrester, Coco Bitters,
Woodford Cherry Juice

FRONT PORCH TEA \$12

Peach Moonshine, Blackberry Shrub,
Lemon Juice, Unsweet Tea

GULF OF MOJITO \$14

Malibu Rum, Real Ginger Syrup, Pineapple Juice,
Mint, Coco Real, Blue Curacao, Lime

KEY LIME COLADA \$12

Don Q Rum, Pina Colada Mix, Coco Real,
Key Lime Juice, Blue Chair Bay Key Lime

THE LODGE GIN SPRITZER \$14

Hendricks, Grapefruit Juice, Orange Bitters,
Simple Syrup, Orange, Lime, Lemon, Strawberry

SPICED MANHATTAN \$16

Elijah Craig, Carpano Antica, Carpano Bianco,
Apple Juice, Raw Simple Syrup, 5 Spice

THE BOOTLEGGER \$12

Campefino Silver, Campefino Aged, Blackberry Shrub,
Pineapple Juice, Grenadine, Angostura Orange Bitters

NIGHTCAP \$12

Apple Pie Moonshine, 5 Spice, Lemon Juice, Apple Juice

WINE BY THE GLASS/BOTTLE

SPARKLING

GL

BTL

ZARDETTO, Prosecco

8

40

LOS MONTEROS, Cava, Spain

9

45

WHITE WINE

GL

BTL

MOHUA, Sauvignon Blanc

10

40

DR. LOOSEN, Riesling

10

40

DECOY, Sauvignon Blanc

11

44

MOULIN DE GASSAC, Rosé

11

44

RICKSHAW, Chardonnay

11

44

ALOIS LAGEDER, Pinot Grigio

13

52

RAEBURN, Chardonnay

13

52

RED WINE

GL

BTL

MON FRERE, Pinot Noir

10

40

HAHN, Merlot

10

40

KERMIT LYNCH, Côtes Du Rhône Blend

10

40

LAPOSTOLLE, Cabernet Sauvignon

10

40

TERRAZAS RESERVA, Malbec

12

48

BENTON LANE, Pinot Noir

16

64

JUSTIN, Cabernet Sauvignon

17

68

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