

LOBBY BAR

COCKTAILS

LUCILLE'S MELON BALL	\$11
Tequila, Aperol, Cantaloupe Water, Lemon Juice, Simple Syrup	
HUGO SPRITZ	\$11
St-Germain, Prosecco, Cucumber Water, Lime Juice	
PERSEPHONE	\$11
Rye, Pineapple Gum, Lime Juice, Fernet Branca	
JESSICA RABBIT	\$11
Tequila, Sour Cherry Molasses, Lime Juice, Ginger Syrup	
THE DALAI MAMA	\$11
Vodka, St-Germain, Lemon Juice, Flower Syrup, Peach Bitters	
NANA'S MANHATTAN	\$11
Banana Infused Rum, Antica Formula, Dry Vermouth, Walnut Bitters	
GONE WITH THE GIN	\$11
Gin, Matcha Syrup, Lemon Juice, Club Soda	
NEGRONI ON DRAFT	\$11
Boodles, Campari, Cinzano 1757, Grapefruit Bitters	
BALDWIN BOULEVARDIER	\$11
Bourbon, Campari, Cinzano 1757, Angostura Bitters Served on Draft	

DRAFT

EUREKA HEIGHTS	\$7
MINI BOSS IPA, Houston, Tx, Double Dry Hopped IPA, Jammed Full of Citrus & Tropical Notes.	
SPINDLETAP	\$7
BOOMTOWN BLONDE Blonde Ale, Houston, Tx, Yeasty Notes with Biscuit, Bread & Cereal, A Crisp Bitterness.	
EUREKA HEIGHTS	\$7
MOSTLY HARMLESS Pale Ale, Houston, TX, German Malt & Citra Hops are Cosmically Balanced in This Weird Hybrid of a Beer Style.	
ROTATING SEASONAL	\$7

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APPETIZERS

HOUSE MARINATED OLIVES Cerignola, Picholines, San Remos, Herbs, Chili & Citrus	\$4
ARANCINI Crispy Risotto Balls, Pesto Aioli	\$9
VEGETABLE FRITTO MISTO Green Beans, Okra, Fennel, Kale, Lemons, Castelvetrano Olives & Whipped Ricotta Dip	\$12
CRISPY CALAMARI Pickled Peppers & Palermo Aioli	\$14
MEATBALL SLIDERS Whipped Ricotta & Red Sauce	\$12

PIZZA

MARGHERITA Tomato, Mozzarella & Garden Basil	\$12
FOUR CHEESE Quadrello Di Bufala, Mozzarella, Ricotta & Parmesan	\$14
MEAT LOVERS Pepperoni, sausage, mortadella, Mama Lil's peppers, mozzarella & Sicilian Oregano	\$16

BOARDS & BURGERS

3 OR 5 CHEESES Local Honey, Giardiniera, & Taralli Crackers	\$15/\$22
SALUMI Salami, Hot Coppa, Prosciutto, Mortadella, Olives & Giardiniera	\$20
FULL MONTY 3 meats, 3 cheeses, olives, pickled vegetables & Taralli Crackers	\$30
ROSALIE BURGER 8 Oz Patty, Balsamic Onions, Provolone Cheese, Arugula	\$16
IMPOSSIBLE BURGER AVAILABLE	\$21

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RED

PENFOLDS MAX **\$10 | \$45**
Cabernet Sauvignon | South Australia, AU | 2016

SMOKE TREE **\$14 | \$55**
Pinot Noir | Sonoma, CA | 2016

BERESAN WINERY BUZZ **\$16 | \$60**
Red Blend | Walla Walla, WA | 2012

FONTAFREDDA EBBIO **\$17 | \$65**
Nebbiolo | Langhe, IT | 2013

WHITE

IL GUFINO **\$9 | \$40**
Pinot Grigio | Friuli, IT | 2018

PEJU **\$16 | \$60**
Sauvignon Blanc | Napa, CA | 2017

DONNAFUGATA, SURSUR **\$15 | \$58**
Grillo | Sicily, IT | 2017

STAG'S LEAP **\$15 | \$58**
Chardonnay | Napa, CA | 2018

SPARKLING

SAVINO PROSECCO **\$9 | \$40**
Glera | Veneto, IT | NV

CHANDON **\$16 | \$60**
Pinot Noir, Chardonnay, Pinot Meunier | Napa, CA | NV