

LOBBY BAR

COCKTAILS

PERSEPHONE Rye, Pineapple Gum, Fernet Branca, Lime Juice	\$12
HUGO SPRITZ St-Germaln, Prosecco, Cucumber Water, Lime Juice	\$12
JESSICA RABBIT Tequila, Sour Cherry Molasses, Lime Juice, Ginger Syrup	\$12
NEGRONI Gin, Campari, Cinzano 1757, Grapefruit Bitters	\$12

BEER ON TAP

SPINDLETAP BOOMTOWN BLONDE Blonde ale, Houston, TX, Yeasty notes with biscuit, bread, cereal & a crisp bitterness	\$7
EUREKA HEIGHTS MOSTLY HARMLESS Pale Ale, Houston, TX, German malt & citra hops are cosmically balanced in this weird hybrid of a beer style	\$7
KARBACH HORSESHOE Pilsner, Houston, TX, Light, refreshing German style beer	\$7
MODELO ESPECIAL Lager, Mexico City, Mexico Light hop character, orange blossom & a hint of herb	\$7

score line at 0.75"

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STARTERS

ARANCINI	\$9
Crispy risotto balls & pesto aioli	
GRANDMA'S MEATBALLS	\$11
Parmesan & basil	
CAESAR SALAD	\$12
Little gems & classic caesar dressing	

PIZZA & PASTA

MARGHERITA	\$14
Tomato, mozzarella & garden basil	
PEPPERONI	\$16
Tomato & mozzarella	
MEAT LOVER'S	\$19
Pepperoni, sausage, mortadella, Mama Lil's peppers, mozzarella & Sicilian oregano	
RIGATONI	\$16/\$12
Texas wild boar ragu or basil pesto	

BURGER

ROSALIE BURGER	\$16
8oz patty, balsamic onions, provolone cheese, arugula & fries	
ADD BACON OR AVOCADO	\$3
MAKE IT IMPOSSIBLE	\$5

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL-FISH, OR EGGS MAY INCREASE RISK FOR FOOD BORNE ILLNESS

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RED

PENFOLDS MAX Cabernet Sauvignon South Australia, AU 2016	\$11 \$42
SMOKE TREE Pinot Noir Sonoma, CA 2016	\$14 \$55
BERESAN WINERY BUZZ Red Blend Walla Walla, WA 2012	\$16 \$60
FONTAFREDDA EBBIO Nebbiolo Langhe, IT 2013	\$17 \$65

WHITE

IL GUFINO Pinot Grigio Friuli, IT 2018	\$10 \$40
PEJU Sauvignon Blanc Napa, CA 2017	\$16 \$60
STAG'S LEAP Chardonnay Napa, CA 2018	\$15 \$58

SPARKLING

SAVINO PROSECCO Glera Veneto, IT NV	\$10 \$40
CHANDON Pinot Noir, Chardonnay, Pinot Meunier Napa, CA NV	\$16 \$60
LA PERLINA Moscato Veneto, IT NV	\$11 \$42