

LOBBY BAR

COCKTAILS

HUGO SPRITZ	\$12
St-Germain, Prosecco, Cucumber Water, Lime Juice	
GONE WITH THE GIN	\$13
Bombay Sapphire Gin, Matcha Syrup, Lemon, Soda	
THE DALAI MAMA	\$14
Grey Goose Vodka, St-Germain, Lemon Juice, Flower Syrup, Peach Bitters	
PERSEPHONE	\$12
Redemption Rye, Pineapple Gum, Lemon, Fernet Branca	
JESSICA RABBIT	\$12
Cuervo Tradicional Blanco Tequila, Sour Cherry Molasses, Ginger, Lime Juice	
QUEEN BEY	\$13
El Silencio Mezcal, Grand Marnier, Pineapple, Lemon Juice, Hellfire Bitters	
NEGRONI	\$12
Ford's Gin, Campari, Carpano Antica, Grapefruit Bitters	
PEAR OF THE DOG	\$13
Old Forester Bourbon, Noilly Pratt Dry, Mathilde Poire	
LITTLE MISS PIGGY	\$25
Whistle Pig Piggy Back Rye 10yr, 12yr, 15yr	

DRAFT BEER

BUCKLE BUNNY	\$7
Eureka Heights, Cream Ale, Houston, TX	
MINI BOSS	\$7
Eureka Heights, IPA, Houston, TX	
MOSTLY HARMLESS	\$7
Eureka Heights, Pale Ale, Houston, TX	
MODELO ESPECIAL	\$7
Lager, Mexico City, MX	

score line at 0.75"

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RED

PENFOLDS MAX Cabernet Sauvignon South Australia, AU 2016	\$11 \$42
J. VINEYARDS Pinot Noir Sonoma, CA 2017	\$13 \$45
SEPTIMA OBRA Malbec Mendoza, ARG 2017	\$13 \$45
FONTAFREDDA EBBIO Nebbiolo Langhe, IT 2013	\$17 \$65

WHITE

GUIDOBONO Arneis Piedmont, IT 2018	\$12 \$45
LOCATIONS Sauvignon Blanc Marlborough, NZ NV	\$15 \$58
STAG'S LEAP Chardonnay Napa, CA 2018	\$15 \$58

SPARKLING

LA FARRA PROSECCO Glera Farra di Soligo, IT 2018	\$12 \$45
CHANDON Pinot Noir, Chardonnay, Pinot Meunier Napa, CA NV	\$16 \$60
LA PERLINA Moscato Veneto, IT NV	\$11 \$42

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APPETIZERS

HOUSE MARINATED OLIVES	\$6
Cerignola, picholines, san remos, herbs, chili & citrus	
ITALIAN SPICED NUTS	\$8
Candied pecans & cashews	
ARANCINI	\$10
Crispy risotto balls & pesto aioli	
CAESAR SALAD	\$13
Little gems, classic caesar dressing	
CRISPY CALAMARI	\$16
Pickled peppers & palermo aioli	
MEATBALL SLIDERS	\$14
Whipped ricotta & red sauce	

PIZZA

MARGHERITA	\$16
Tomato, mozzarella & garden basil	
PEPPERONI	\$18
Tomato & mozzarella	
MEAT LOVERS	\$21
Pepperoni, sausage, mortadella, Mama Lil's peppers, mozzarella & Sicilian oregano	

BOARDS & BURGERS

SALUMI BOARD	\$20
Salami, hot Coppa, prosciutto, mortadella, olives & giardiniera	
ROSALIE BURGER	\$17
8oz Texas Akaushi patty, balsamic onions, provolone cheese, arugula & fries Add Bacon +6 Add Avocado +4	
IMPOSSIBLE BURGER AVAILABLE	\$21