



L O U N G E M E N U

C O C K T A I L S

VIOLET VIBRANCE

Amorette Signature Cocktail | Hangar One Rosé Vodka, Violette Liqueur, Pressed Lemon Juice | \$14

BLACK SMOKED MANHATTAN

Jim Beam Black Extra-aged Bourbon Whiskey, Pedro Ximénez Sherry, Dry Vermouth, Angostura Bitters, Mezcal Mist | \$15

SOJOURN IN MEXICO

Blanco Tequila, Sea Buckthorn Berry Juice, Pressed Lime Juice | \$13

THE MINTED BRAMBLE

Boodles London Dry Gin, Crème de Mûre, Mint Lemon Peel Granita | \$13

LAVENDER LYCHEE DAIQUIRI

Brugal Extra Dry Rum, Lychee, Pressed Lime Juice, Lavender | \$14

ITALIAN SPRITZ

Vermouth Bianco, Prosecco, Watermelon | \$12

D R A F T B E E R

BLOOD ORANGE IPA

21st. Amendment Brewery, CA | 7% ABV | \$6

BOHEMIAN PILSNER

Wacker Brewery, Lancaster, PA | 4.4% ABV | \$5.5

ROTATING TAP

Tröegs Brewery, Hershey, PA | \$8.5

LAGER

Brooklyn Brewery, Brooklyn, NY | 5.2% ABV | \$6.5

GRAND RESERVE DARK

Chimay Brewery, Belgium ABV | 9% ABV | \$10

NAMASTE

*Belgian-style White Ale
Dogfish Head Brewery, DE | 4.8% ABV | \$6.5*

IPA

Stone Brewing, Escondido, CA | 6.3% ABV | \$6.5

ROTATING TAP

\$Mkp

B O T T L E D B E E R

THE TRAPPIST ALE

Belgian Pale Ale | Brasserie D'orval, Belgium | 6.2% ABV | \$12

ABBEY ALE DUBBEL ALE

Brewery Ommegang, NY | 8.2% ABV | \$9

CORONA EXTRA PALE LAGER

Cerveceria Modelo, Mexico | 4.6% ABV | \$5

DOS EQUIS AMBER LAGER

Cerveceria Cuauhtémoc Moctezuma, México | 4.7% ABV | \$5

TRADITIONAL LAGER

D.G. Yuengling & Son, PA | 4.5% ABV | \$5

MIDAS TOUCH ANCIENT ALE

Dogfish Head Brewery, DE | 9% ABV | \$9

BELGIAN GOLDEN STRONG ALE

Duvel Moortgat Brewery, Belgium | 8.5% ABV | \$12

BELGIAN WHITE WHEAT

Hoegaarden Brewery, Belgium | 4.9% ABV | \$6

LIGHT PALE LAGER

Miller Brewing Company, WI | 4.2% ABV | \$5

MOCHA PORTER

Rogue Ales, OR | 5.6% ABV | \$8

OATMEAL STOUT

Samuel Smith Brewery, England | 5% ABV | \$9

HEFE-WEISSBIER

Spaten-franziskaner-bräu, Germany | 5% ABV | \$6

GUINNESS IRISH DRY STOUT

St. James Gate Brewery, Ireland | 4.2% ABV | \$6

BELGIAN PALE LAGER

Stella Artois Brewery, Belgium | 5.2% ABV | \$6

CIDRE (CIDER)

Stella Artois Brewery, Belgium | 4.5% ABV | \$6

LAGRAVE TRIPLE GOLDEN ALE

Tröegs Brewery, Hershey, PA | 8% ABV | \$9

ST. PAULI NON-ALCOHOLIC LAGER

St. Pauli Brewery, Germany | 0.2% ABV | \$4

executive chef
Rikku Ó'Donnchú

executive pastry chef
Logan Mansell

lounge manager
Tara Welsh

sommelier
Thierry Lesparre

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



L O U N G E M E N U

IT'S NOT AN ASHTRAY

Allium bread, black garlic butter (v) | \$14

CHICKPEA FRITTERS

Black truffle mayo (v) | \$12

CAPRESÉ

*Bocconcini, olive oil, whey, balsamic, basil,
tomato (v) | \$16*

CHARCUTERIE

Homemade pickles and crackers | \$18

OYSTERS OF THE DAY

\$22

CRUDO OF WHITE TUNA

Soy, ginger, cilantro, chili, scallion, lime | \$18

EGG & SOLDIERS

Duck liver mousse, plantain, miso | \$18

WAGYU SLIDER

Crispy onions, chili/truffle mayo, pickled cucumber, charcoal bun, truffle brie | \$19

BEYOND MEAT SLIDER

Crispy onions, chili/truffle mayo, pickled cucumber, charcoal bun, truffle brie | \$19

SEASONAL GAZPACHO

\$14

BEETROOT CARPACCIO

Chive aioli, orange & watercress salad (v) | \$18

CHEESE SELECTION

Chutneys and biscuits (v) | \$17

SWEET & SOUR PINE BBQ TURBOT

Pine skewered, pepper jam glazed turbot, wet polenta, grapefruit, watercress | \$39

WAGYU TENDERLOIN

*Rendang black rice, roasted hazelnut, celeriac purée,
compressed pear, charred feta, mint gel/oil | \$48*

TEXTURES OF SMOKED CHOCOLATE

Truffle, volcanic salt | \$16

GOAT CHEESE SEMIFREDDO

Seasonal fruit, sable, balsamic | \$16

PÂTISSERIE DU JOUR

Pastry Chef's creation of the day | \$15

executive chef
Rikku Ó'Donnchú

executive pastry chef
Logan Mansell

lounge manager
Tara Welsh

sommelier
Thierry Lesparre

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