



RED CHAIR LOUNGE

Custom Infusion ~ 12

Strawberry and Pineapple Infused Vodka

The Red Chair Martini

Infused Cosmo

Huntington Lemonade

Interesting Brews

Acme	India Pale Ale, USA	6
Chimay	Premiere Red, Belgium	7
Fisher	Amber Ale, France	6
Fullers	London Pride, England	6
Franziskaner	Hefe Weusse, Germany	6
Spaten	Premiere Munich Lager, Germany	6
Belhaven	Scottish Ale, Scotland	6
Cucapa	Honey Ale, Mexico	6

Social Hour

Sunday-Friday 5pm–7pm

Thursday All Night

House Wine ~ 5

Well Cocktails ~ 5

Domestic Beer ~ 4

1/2 Off Select Appetizers*

*Maryland Style Crabcake

*Kobe Beef Sliders

*Truffled Parmesan Fries

*Artisanal Cheese Selection



RED CHAIR LOUNGE

Hand Crafted Cocktails

VODKA

Black Pear	Grey Goose La Poire, St. Germain, Blackberries	12
Ginger Lemonade	Ketel One Citroen, Canton Ginger Liqueur, Sweet Tea Liqueur, Iced Tea	10
Bloody Mary	Skyy, Dill, House-made Mix	10

GIN

Botanical	Hendricks, Cucumber, Limes, Ginger Beer	10
Citrus	Zephyr, Grand Marnier, Orange Marmalade, Lemon	12

TEQUILA

Margarita	Don Julio Blanco, Agave Nectar, Fresh Lime	14
Paloma	Patron Reposado, Grapefruit, Orange, Lemon	12

RUM

Spiced Berry	Captain Morgan, Strawberries, Blueberries, Raspberries	10
Mojito	Rum, Cachaça, Sugar Syrup, Mint Stalks, Still Water	12

BOURBON

BLT	Bulleit, Lemon, Tonic	14
Sazerac	Ry 1, Pachard Bitters, Absinthe	12

GRAPE

Sangria	Traditional Preparation	8
Sparkling	House Cava, St Germain Elderflower Liqueur, Sparkling Water, Mint and Lemon Zest	10
Hybrid	Cachaça, Cabernet, Berries and Lime	10



RED CHAIR LOUNGE

Reds of Distinction	Stem	Cork
De Loach , Pinot Noir, “Winemaker’s Blend”	9.75	40
MacMurray Ranch , Pinot Noir, Sonoma Coast	11	44
Kenneth Volk , Pinot Noir, “Santa Maria Cuvée”, Santa Barbara Coast	14	52
Canvas by Michael Mondavi , Merlot, California	9	34
Napa Cellars , Merlot, Napa	12.75	52
Northstar , Merlot, Washington	14	56
Canvas by Michael Mondavi , Cabernet Sauvignon, California	9	34
Rodney Strong , Cabernet Sauvignon, Sonoma	11	44
ZD Wines , Cabernet Sauvignon, Napa	14	56
La Jota , Cabernet Sauvignon, “Howell Mountain Selection”, Howell Mountain	18	65
Razor’s Edge , Shiraz, Australia	9	36
Zaca Mesa , Rhone Blend, “Z Cuvée”, Santa Ynez	13	50
Ridge , Zinfandel Blend, “Three Valleys“, Sonoma	12	42
Marchesi di Frescobaldi , Chianti Rufina, “Castello di Nipozzano”, Riserva, Tuscany	13	55
Stags’ Leap Winery , Petite Syrah, Napa	20	75

BUILD A FLIGHT \$16

Pick any 3 wines by the glass (3 oz. pour)



RED CHAIR LOUNGE

Bubbles & Fizz Social Hour

Daily until 7pm

Champagne & Sparkling Wine	Bottle	Bubbles & Fizz
J Vineyards & Winery , Sparkling, Cuvée 20", Sonoma	56	28
Segura Viudas , Brut, Cava, Reserva, Spain	34	17
Henri Ablelé , Brut, Champagne, France	56	28
Moët & Chandon , Brut, Champagne, "Impérial" France	90	45
Veuve Clicquot , Brut, Champagne, "Yellow Label", France	92	46
Ruinart , Brut Rosé, Champagne, France	126	63
Mumm , Napa, "DVX", Napa	96	48
Don Pérignon , Brut, Champagne, France	275	137.50
Louis Roederer , Brut, Champagne, "Cristal", France	420	210
Krug , Brut, Champagne, "Grand Cuvée", France, 375ml	120	60
Whites of Distinction	Stem	Cork
Clean Slate , Riesling, Germany	8	32
Chateau Ste. Michelle , Riesling, "Eroica", Columbia	14	52
Pighin , Pinot Grigio, Friuli Grave	11	44
Etude , Pinot Gris, Carneros	9	36
Silver Birch , Sauvignon Blanc, New Zealand	8	32
Matanzas Creek , Sauvignon Blanc, Sonoma	12	45
Groth , Sauvignon Blanc, Napa	10	40
Canvas by Michael Mondavi , Chardonnay, California	9	34
Flora Springs , Chardonnay, Napa	10	40
Franciscan , Chardonnay, Napa	10	40
Stags' Leap Winery , Chardonnay, Napa	14	48



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Culinary Compliments

Hummus, Feta & Mixed Olives	With Grilled Pita	10
Prosciutto, Salami & Cheese	Brie, Gouda, Roasted Garlic Ciabatta & Pickled Vegetables	14
A Selection of Artisanal Cheeses*	Fiscalini Farms 18-Month Bandage Cheddar, Cypress Grove Bermuda Triangle, "Old Amsterdam" Aged Gouda, Point Reyes Blue and St. Andre Triple Crème Brie, Orange-Fig Marmalade, Dried Fruit, Smoked Almonds and Assorted Crackers	
	Five Cheese/Full Tasting	18
	Three Cheese/Small Tasting	12
Chilled Tiger Shrimp	Cocktail Sauce, Horseradish Snow, Avocado	16
Maryland Style Crabcake*	Watercress, Preserved Lemon Aioli	16
Truffled Parmesan Fries*	Herb Aioli	8
Simple Green Salad	Persian Cucumbers, Vine-Ripened Tomatoes, Shaved Carrot & Radish, Balsamic Vinaigrette	6

***Half Price Social Hour Appetizers**



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English Style Club Sandwich	Shaved Turkey, Smoked Bacon, Fried Egg and Dijon Spread	14
Kobe Beef Sliders*	Brioche Buns, Caramelized Onions, BBQ Sauce, Aged White Cheddar, Truffle Scented Fries	12
Brulee Cheesecake	Seasonal Berries, Mango and Raspberry Coulis	8
Sinful Chocolate Cake	Layers of Rich, Dark Chocolate Cake and Chocolate Mousse	8

Non-Alcoholic Beverage Selection

Cranberry Pomegranate Spritzer	Cranberry Juice, Pomegranate Syrup, Soda Water served with a Lime	5
Citrus Mint Cooler	Fresh Mint muddled with Lime, Rock Sandy Syrup and Soda Water	5
Sparkling Lemonade	Lemonade, Sweet & Sour, Sierra Mist, Soda Water	5

Seattle's Best™ Coffee, Tazo Tea 4

Sharps Non-Alcoholic Beer 5.25

Sutter Home Free Chardonnay, Merlot 7

Voss Water (Still or Sparkling) 4.50