## SPARKLING WINES & CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass Price</th>
<th>Bottle Price</th>
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<tbody>
<tr>
<td>Canvas Blanc De Blancs Brut</td>
<td>9</td>
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<tr>
<td>La Marca Prosecco</td>
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<tr>
<td>Seven Daughters Moscato</td>
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<td>Taittinger</td>
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## ROSÉ & RIESLING

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<tr>
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<tr>
<td>Chateau Val Joanis Josephine Rosé</td>
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<tr>
<td>Bibi Graetz Bollamatta Sparkling Rosé</td>
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<td>The Seeker Riesling</td>
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## PINOT GRIGIO

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<tr>
<th>Wine</th>
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<tr>
<td>Canvas Veneto</td>
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<td>Santa Margherita</td>
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## SAUVIGNON BLANC

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<th>Wine</th>
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<tr>
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<td>Kim Crawford</td>
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## CHARDONNAY

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<td>Storypoint</td>
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<td>Mer Soleil Silver Unoaked</td>
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<td>Stag’s Leap Wine Cellars</td>
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<td>Wine Type</td>
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<td></td>
<td>La Crema</td>
<td>SONOMA COAST</td>
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<td>Haan SLH</td>
<td>SANTA LUCIA HIGHLANDS</td>
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<td><strong>MERLOT</strong></td>
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<td>Tangle Oaky</td>
<td>NAPA VALLEY</td>
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<tr>
<td><strong>MALBEC</strong></td>
<td>Kaiken Estate</td>
<td>MENDOZA, ARGENTINA</td>
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<td>Susana Balbo</td>
<td>MENDOZA, ARGENTINA</td>
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<tr>
<td><strong>RED BLEND</strong></td>
<td>Charles &amp; Charles</td>
<td>COLUMBIA VALLEY, WASHINGTON</td>
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<td>Rodney Strong Upshot</td>
<td>SONOMA</td>
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<tr>
<td><strong>CABERNET SAUVIGNON</strong></td>
<td>Canvas</td>
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<td>William Hill Estates</td>
<td>CENTRAL COAST</td>
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<td>J Lohr</td>
<td>PASO ROBLES</td>
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<td></td>
<td>The Hess Collection Allomi</td>
<td>NAPA VALLEY</td>
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SIGNATURE COCKTAILS

$14

THE LODGE
OUR SOPHISTICATED MANHATTAN
Bulleit Bourbon, Carpano Antico, Aromatic Bitters

OAK BROOK SOUR
STRAWBERRY BLISS WITH A KISS OF BASIL
Ketel One, Giffard Fraise de Bois, Lemon Juice, Basil Leaves

CANFIELD’S CASINO
INTENDED ONLY FOR THE MOST PROMINENT
Corazon Blanco, Giffard Pamplemousse, Q Grapefruit Juice

HEARTH LOUNGE MULE
THE ONE AND ONLY...
Stoli Vodka, Fresh Lime Juice, Q Ginger Beer

Q ROOM
LAID BACK SIPPIN ON GIN & JUICE
Hendrick’s Gin, Lemon Juice, Simple Syrup,
Soda Water, Mint Leaves

THE SPRITZ
ENJOY OUR COCKTAIL STYLE BOTANICAL GARDEN
Ketel One Botanicals Grapefruit and Rose,
Peychaud’s Apertivo, Prosecco, Soda Water

CITRUS EXPLOSION
A BOMB GOING OFF IN YOUR PALATE
Malibu Rum, Orange Juice, Grenadine

EL DIABLO MARGARITA
THE MANGO SPICE YOU’VE BEEN WAITING FOR
Corazon Blanco, Ancho Reyes, Mango Syrup, Lime Juice

FIRESIDE COLD BREW
A NITRO COLD BREW COFFEE MARTINI
Ketel One Citroen, Two Brothers Leviathan Nitro Cold Brew,
Giffard Vanille

CARDAMOM FRENCH 75
BETTER THAN THE CLASSIC
Tanqueray, La Marca Prosecco, Cardamom Bitters,
Lemon Juice, Simple Syrup

ROYAL DELIGHT
NOT YOUR AVERAGE WASHINGTON APPLE
Crown Royal Apple, Cranberry Juice, Apple Pucker

LAKE BREEZE
RELAX WITH THIS REFRESHING MOCKTAIL
Soda Water, Pineapple Syrup, Hibiscus Tea, Lemon Juice
$10 or add Tito’s Handmade Vodka for $4
# Beer Selections

## Domestic Bottles
- **Budweiser**: 6 bottles
- **Bud Light**: 6 bottles
- **Miller Lite**: 6 bottles
- **Coors Light**: 6 bottles
- **Michelob Ultra**: 6 bottles
- **Stella Artois Cidre**: 6 bottles
- **St. Pauli Girl (Non-Alcoholic)**: 5 bottles

## Import Bottles
- **Corona**: 7 bottles
- **Corona Light**: 7 bottles
- **Heineken**: 7 bottles
- **Sam Adams**: 7 bottles
- **Guinness**: 7 bottles

## Local Craft Beers
- **Haymarket Speakerswagon Pils**: 8 bottles
- **Haymarket The Defender American Stout**: 8 bottles
- **Two Brothers Prairie Path**: 8 bottles
- **Two Brothers Seasonal**: 8 bottles
- **Revolution Anti-Hero IPA**: 8 bottles
- **Revolution Seasonal**: 8 bottles
- **312 Urban Wheat Ale**: 8 bottles
- **LAGUNITAS A Little Sumpin, Sumpin**: 8 bottles
- **LAGUNITAS Daytime**: 8 bottles
- **LAGUNITAS Hop Water (Non-Alcoholic)**: 6 bottles

## Draft Beer
- **Miller Lite**: 6 bottles
- **Stella Artois**: 7 bottles
- **Blue Moon**: 7 bottles
- **Modelo Especial**: 7 bottles
- **Hearth Ale**: 8 bottles
- **Two Brothers Wobble IPA**: 8 bottles
DINING SELECTIONS

**SAMPLER PLATTER  22**
Honey Sriracha Chicken Meatballs, Southwest Steak Quesadillas and Pretzel Crusted Cheese Curds with Ranch and Chipotle Dip

**KENNEBEC POTATO CHIPS  6 VG**
With Carmelized Onion and Sour Cream Dip

**GUAC & CHIPS  8 VG**
Corn Tortilla Chips with House Made Guacamole and Salsa

**HUMMUS PLATE  13 VG**
Sprinkled with Feta, EVOO, Pine Nuts and Tomatoes. Served with Cucina Viva Olives, Crudité Vegetables and Pita Crisps

**suggested pairing:** *Q Room Cocktail*

**ENSENADA SHRIMP COCKTAIL  12 GF**
Guacamole, Mango Salsa and Chili Rubbed Shrimp

**suggested pairing:** *Santa Margherita Pinot Grigio*

**CHARCUTERIE AND CHEESE PLATTER  20**
Cured Meats and Cheese served with Honeycomb, Pickled Mustard and Everything Crackers

**suggested pairing:** *Bibi Graetz Bollamata Sparkling Rose’*

**PRETZEL CRUSTED FRIED WISCONSIN CHEESE CURDS  11 VG**
with Chipotle Dip

**SOUTHWEST STEAK QUESADILLAS  15**
Chipotle Grilled Skirt Steak and Asadero Cheese, Charred Tomato Salsa, Sour Cream and Guacamole

**suggested pairing:** *Canfield’s Casino Cocktail*

**HONEY SRIRACHA CHICKEN MEATBALLS  15**
Eight Chicken Meatballs served with Blue Cheese Dressing

**NACHOS GRANDE  15**
Choose from Achiote Chicken or Southwest Beef with Queso, Pico de Gallo, Guacamole, Olives, Green Onions and Sour Cream

*GF: Gluten Free
VG: Vegetarian

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

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**ROMAINE AND KALE CAESAR**
with Olive Oil Bread Crumbs, Asiago Frico and Fried Cage Free Egg
$12 VG
Add Chicken $15 / Add Salmon $17
suggested pairing: Matanzas Creek Sauvignon Blanc

**CALITERRA COBB** $15 GF
Chicken, Avocados, Crispy Prosciutto, Hard Boiled Eggs, Barely Buzzed Cheddar, Watermelon Radishes, Tomatoes and Asparagus with a Mango Vinaigrette
suggested pairing: The Seeker Riesling

**TURKEY SANDWICH** $11
Low Sodium Turkey, Cucumbers, Lettuce and Tomatoes on 9-Grain Bread
suggested pairing: Haymarket Speakerswagon Pils

**STRAUSS BURGER**
Double Grass Fed Patties, Remoulade and Wisconsin White Cheddar $14
Substitute with Beyond Burger $14
suggested pairing: Kaiken Estates Malbec

**BLACK BEAN BURGER** $14 VG
Served with Hummus, Avocados, Spinach and Tomatoes
ADD: Chorizo and Cheese $15
suggested pairing: Haymarket The Defender American Stout

**STRIP STEAK SANDWICH** $17
On Ciabatta with Smoked Gouda, Mushrooms, Onions and Roasted Garlic Aioli
suggested pairing: William Hill Estates Cabernet Sauvignon

**NEAPOLITAN THIN CRUSTED PIZZAS** $17

**Ultimate Veggie**
Vibrant Market Vegetables, Basil Pesto and Lemon Zest VG
suggested pairing: Storypoint Chardonnay

**Classic Pepperoni**
with Chopped Tomatoes and Italian Spices
suggested pairing: La Crema Pinot Noir

**Smokehouse**
Smoked Brisket, Polish Sausage, Bacon, and Red Onions with BBQ Sauce
suggested pairing: Rodney Strong Upshot Red Blend

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