



lobbibar

Sunday
12pm – 11pm

Monday-Thursday
3pm – 11pm

Friday-Saturday
12pm-1am

happy hour
Monday-Friday
4pm – 7pm

Cocktails

MARTINI

Blueberry Lemon Drop	ketel one vodka lemon juice cointreau blueberries simple syrup 16
Monsoon Season	grey goose vodka blue curacao pineapple juice simple syrup lemon juice 16
Side Car	hennessy vs cognac cointreau lemon juice 17

SIGNATURE COCKTAIL

Gin Smash	hendrick's gin lemon juice raspberry puree lemon-lime soda 15
Salty Monkey	monkey 47 gin grapefruit juice agave syrup tonic water 16
Whiskey Twister	uncle Nearest 1884 whiskey jim beam bourbon cointreau lemon juice cola 15
Woodford Mule	woodford reserve bourbon lime juice fever tree ginger beer 17
Peach Panther	titos handmade vodka peach puree lime juice fever tree ginger beer 15
Rum Punch	bacardi Superior Rum orange juice peach puree pineapple juice cranberry juice grenadine syrup myers rum floater 15
Ranch Water	casa noble crystal tequila lime juice club soda 15
Aperol Spritz	aperol prosecco club soda 15

MOCKTAIL

Virgin Raspberry Moscow Mule	raspberry puree lime juice fever tree ginger beer 8
Virgin Pineapple Tajin Refresher	pineapple juice lime juice lemon-lime soda tajin rim 8

Beer

DRAFT

Craft Beer

Karbach Crawbock	9
Karbach Love Street Blonde	9
Saint Arnold Art Car IPA	10
Saint Arnold Summer Pilsner	10
Houston Spindle Tap	12

Import Beer

Modelo	9
Stella Artois	10
Blue Moon	10

Domestic Beer

Miller Lite	8
Yeungling	8
Michelob Ultra	9
Shiner Bock	9

BOTTLED BEER

Import Beer

Corona	9
Heineken	9
Dos XX Lager	9
Guinness	10
Heineken 0.0 (non-alcoholic)	9

Domestic Beer

Coors Light	7
Bud Light	7
Michelob Ultra	8
Sam Adams	8
Karbach Crawbock	9

HARD SELTZER

High Noon	12
White Claw	9

Wines

	5oz	btl
sparkling		
La Marca <i>Prosecco</i>	16	68
Canvas by M. Mondavi <i>Blanc de Blancs</i>	14	58

white

Canvas by M. Mondavi <i>Pinot Grigio</i>	12	52
Chateau Ste. Michelle <i>Riesling</i>	14	58
Maison "Bottoms Up" <i>Riesling</i>	13	55
<i>The Crossing Sauvignon Blanc</i>	13	55
Loveblock Sauvignon Blanc	17	68
McBride Sisters <i>Sauvignon Blanc</i>	15	64
Canvas by M. Mondavi <i>Chardonnay</i>	12	52
Kendall Jackson <i>Chardonnay</i>	15	64
Intercept <i>Chardonnay</i>	17	68
Hess Collection <i>Chardonnay</i>	18	72

rose

Fleur de Mer <i>Rosé</i>	14	70
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	5oz	btl
red		
Canvas by M. Mondavi <i>Cabernet Sauvignon</i>	12	55
Caymus Bonanza <i>Cabernet Sauvignon</i>	15	64
Daou <i>Cabernet Sauvignon</i>	18	72
Intercept Pinot Noir	17	68
Canvas by M. Mondavi <i>Pinot Noir</i>	13	55
Joseph Wagner Boen <i>Pinot Noir</i>	17	68
Maison Noir "Horseshoes & Handgrendes" Syrah	17	68
Finca el Origen <i>Malbec</i>	14	58
McBride Sisters <i>Red Blend</i>	17	68
Decoy by Duckhorn <i>Red Blend</i>	16	65



bar food

Small Bites

cheese sampler 20

3 local artisan cheese, seasonal jam, garlic confit fruit, grilled baguette

fries 9

fried golden brown and served with ketchup

upgrade to old bay fries +2

upgrade to truffle fries +4

tomato salad 12

heirloom tomatoes, sorrel sorbet, tomato confit dressing,
balsamic reduction

atrium salad 10

butter lettuce, shaved carrot, baby heirloom tomato, shaved cheddar,
biscuit croutons, mixed seeds, green goddess dressing

*add *chicken +6*

*add blackened *shrimp +9*

*add *salmon or *steak tips +10*

***chicken wings 13**

your choice: *hot; sweet chili; honey garlic*

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us of any food allergies or special preparation requirements and we will be happy to accommodate as much as possible.

Hand Helds

***gourmet burger 17**

prime beef patty, pretzel bun, candied bacon, burnt honey dijonaise, swiss cheese, butter lettuce, served with fries

add avocado +2

upgrade to old bay fries +2

upgrade to truffle fries +4

beyond burger 16

4 oz. plant-based vegan patty, lettuce, tomato, onion, pickle, served with fries

add avocado +2

upgrade to old bay fries +2

upgrade to truffle fries +4

***shrimp tacos 14**

cilantro avocado cream, green cabbage slaw, pico de gallo, corn tortilla

***pork sliders 13**

apple braised pork, hawaiian bun, crunchy onions, kimchi slaw, sriracha mayo

***turkey panini 14**

smoked turkey breast, arugula, lemon-thyme aioli, bacon, roasted red pepper pesto, provolone, ciabatta, served with fries

upgrade to old bay fries +2

upgrade to truffle fries +4

all unsettled checks will result in an automatic 18% gratuity
parties of 5 or more are subject to an 18% gratuity
limit 4 credit cards per party

Entree Specials

Available Sunday & Monday

***steak & fries 44**

7oz filet with broccolini and mashed potato

***salmon 27**

6oz salmon, steamed baby bok choy, shitake mushrooms,
jasmine rice, sweet soy glaze

***roasted chicken 25**

airline chicken breast, wilted spinach, roasted marble potatoes,
sherry chicken jus

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Happy Hour

Monday to Friday 4pm to 7pm

garrison brothers bourbon flight 40

try all three of our garrison brothers bourbons:
small batch, single barrel, honeydew

\$7 well spirits

\$6 5oz canvas house wine

\$5 16oz draft beers

Bites

fries 4

upgrade to old bay fries +2

upgrade to truffle fries +4

***pork slider 4**

apple braised pork, hawaiian bun, crunchy onions,
kimchi slaw, sriracha mayo

***shrimp taco 4**

cilantro avocado cream, green cabbage slaw, pico de gallo,
corn tortilla

***chicken wings 7**

your choice: *hot; sweet chili; honey garlic*

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Rocks and double pours additional