

The Lounge

at



Cocktails \$9

BLUE SPRINGS

Like a lazy river, this cocktail easily transports you with mango and fresh raspberry.

INTENSITY LOUNGE

Top shelf gin inspires this fresh taste with muddled cucumber and jalapeño.

ARTISAN AVIATOR

Tequila and Agave Nectar combined with fresh jalapeño for a truly adventurous cocktail.

BOULEVARD BREEZE

Traffic is a breeze on the boulevard when you've had this drink; Lemon and fresh Blueberry.

LOUNGE SMASH

Bourbon is the star of this unique libation, co-starring Agave Nectar and fresh Blackberry.

Martinis \$10

PARACHUTE

Pinnacle whipped vodka sweetened with Triple Sec and a splash of Orange Juice.

SPARKLE LOUNGE

A refreshing combination of vanilla, raspberry, and pineapple; Crisp and invigorating.

ATHENS

A sophisticated martini made with bourbon and blackberry brandy. Move over Manhattan!

SPEEDWAY

Cross the finish line with our take on a chocolate martini featuring Espresso Vodka and Bailey's Irish Cream.

ANGRY HATTER

A martini departure with Crown Royal, apple, and cranberry. Very Apple-tizing!

Beer & Wine

By The Glass



Artisan Cheese Board

Small \$25 Large \$45

Variety of Cheeses Served With Crackers, Olives, Nuts, and Jelly

Signature Bites

Bruschetta \$9

Garlic Tomatoes with Extra Virgin Olive Oil over Crostinis

Fried Zucchini \$7

Battered Zucchini Strips with Ranch Dressing

Fire Shrimp \$11

Battered Shrimp Tossed In Boom Sauce

Southwest Veggie Flatbread \$9

Spinach, Black Beans, Onions, and Sweet Potatoes on Flatbread with Spicy Ranch

Spinach Mushroom Flatbread \$9

Spinach, Mushroom, Marinara, and Mixed Cheese with a Balsamic Glaze

Chicken Quesadilla \$10

Grilled Chicken, Mixed Cheese, and Onions with Salsa and Sour Cream

Tenders \$9

Breaded Chicken Strips Tossed In Your Choice Sauce: Hot, Medium, Mild, BBQ, Spicy BBQ, or Teriyaki

Tower O'Rings \$7

Battered onion rings served with our Homemade dipping sauce

Bite Sampler \$14

Roasted Cauliflower with Quinoa, Sausage Mac N Cheese, Spinach with Artichoke, and Mushroom Arancini

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Burgers

Classic Burger \$9.5

Ground Wagyu Patty with Lettuce, Tomato, and Onion

Black And Blue Burger \$10.5

Blackened Wagyu Patty, Bacon & Blue Cheese Crumbles With Lettuce, Tomato, and Onion

Black Bean Burger \$10

Black Bean Patty and Roasted Red Peppers with Lettuce, Tomato, and Onion

Roasted Beet & Chickpea Burger \$11

Beet and Chickpea Patty with Lettuce, Tomato, and Onion

Portobello Burger \$11

Complete Vegan Burger \$11

Roasted Cauliflower and Quinoa on a Pretzel Bun with Lettuce, Tomato, and Onion

Sandwiches

Club \$10

Sliced Turkey and Ham, Bacon, and Provolone Cheese on Whole Wheat with Lettuce and Tomato

Southwest Chicken \$11

Blackened Chicken, Bacon, and Provolone Cheese on a Bun with Lettuce and Tomato

Refreshments

Soft Drinks \$2.50

Iced Tea \$2.50

Signature Artisan Spritzer \$4

Coffee \$2.50



Salads

Big House \$10

Chicken, Lettuce Blend, Mixed Cheeses, Tomatoes, and Almonds

Spinach Salad \$11

Chicken, Fresh Spinach, Bacon, Almonds, and Egg

Caesar Salad \$11

Chicken, Romaine, Lettuce, and Shredded Parmesan

Super Food Salad \$11

Kale, Chickpeas, Cranberries, Edamame Beans, Shredded Carrots, and Tomato

Side Salad & Soup \$7

Side House or Caesar with Cup of Soup

Dressings: Ranch, Blue Cheese, Italian, Balsamic Vinaigrette, or Caesar

Soup

Cup \$3.50 Bowl \$5.50

House Lentil Soup Soup of the Day

Desserts

Healthy Chocolate Yogurt Pie \$7

Strawberry Pretzel Bread \$8

Tuxedo Deliciousness \$8

Artisan Mud \$9

Sides

French Fries \$ 2.99
Sweet Potatoes Fries \$ 2.99
Onion Rings \$ 2.99

Ceviche \$ 3.50
Vegetable Medley \$ 3.50
Black Bean Salad \$ 3.50

Cup of Soup \$ 3.50
Side Salad \$ 3.50

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