



*Reserve a table in The Lounge today and
don't forget to pre-order a beverage for intermission.
Ask a Server or Bartender for details.*

SHOW COCKTAILS

17

Almighty

rumhaven, lime juice, hibiscus syrup, butterfly pea flower syrup

The Rebel

Titos, lime juice, simple syrup blackberry

Slice of heaven

limoncello, Malfy orange gin, lemon juice, simple syrup,
heavy cream

Demure & Divine

gin, lemon juice, simple syrup, honey syrup, crème de mure

Amnesia

Mezcal, lavender syrup, simple syrup, lime juice, Aperol,
watermelon

COMMUNITY SIGNATURES

16

Hibiscus Old Fashioned

whiskey, bitters, hibiscus syrup

Coladas

Margaritas

Mojitos

SPIRIT-FREE COCKTAILS

13

Nun in the Sun

pineapple juice, orange juice, passionfruit, lime juice,
simple syrup

Paradise Parish

pomegranate, lemon juice, strawberry, sparkling water



STARTERS

Chips and Housemade Salsa	10
Crisp corn tortilla chips with our signature fresh salsa	
Chicken Tinga Nachos	21
Slow-braised chicken tinga, melted cheese, salsa roja, guacamole, sour cream, jalapeño, cilantro	
Charcuterie and Cheese	25
Soppressata, truffle salami, capicola, Hook's 7-year cheddar, Rogue River blue cheese, Comte cheese, Morello Cherry preserves, raw honey, grapes, cranberry-hazelnut crackers	
Housemade Brick Cheese Sticks	18
Wisconsin brick cheese, golden breadcrumbs, marinara	
Crab Cakes	20
Lump crab, herbs, breadcrumbs, spicy mayo	
Spinach & Artichoke Dip	16
Warm spinach and artichoke dip, lightly salted tortilla chips	

SANDWICHES

Sunset Club	22
Turkey, applewood-smoked bacon, Bibb lettuce, tomato, avocado, sundried tomato aioli, homemade chips, pickle spear	
Lucille Burger	23
Double patty, dijonaise, pickles, onions, cheese, brioche bun, French fries (include bacon for \$3), or try our Housemade Veggie Burger with beets, oats, walnut, and quinoa	

MAINS

Pork Tenderloin	28
Mashed potatoes, seasonal vegetables and summer compote	
Filet Trio	25
Three petite filet mignon, Parmesan crusted, mashed potatoes, green beans	

DESSERTS

Cookie Skillet	12
Warm chocolate chip cookie baked in a cast-iron skillet, topped with vanilla bean ice cream	
Summer Berry Tart	14
Seasonal berries, pastry shell, vanilla whipped cream	
Wisconsin Fire-Brewed Soda Floats	12
A choice of root beer, orange cream or huckleberry, with vanilla ice cream	



BUBBLES

glass / bottle

Giuliana Prosecco DOC, Italy	13/45
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Domaine Carneros Brut Rosé by Taittinger, CA	21/80
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Perrier-Jouët Grand Brut, Champagne, France	30/90
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Billecart-Salmon “Brut Rosé”, Champagne, France	Bottle 175
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WHITES & ROSÉ

glass / bottle

Santa Margherita Pinot Grigio, Alto Adige, Italy	15 / 52
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Duckhorn Vineyards Sauvignon Blanc, North Coast, California	14 / 50
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Studio by Miraval Rosé, Provence, France	13 / 42
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Folie à Deux Chardonnay, Russian River Valley, California	14 / 50
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REDS

glass / bottle

Willamette Valley Vineyards “Whole Cluster” Pinot Noir, Willamette Valley, Oregon	14 / 50
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Catena Malbec, Mendoza, Argentina	15 / 52
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Folie à Deux Cabernet Sauvignon, Alexander Valley, California	16 / 54
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Ancient Peaks Zinfandel, Santa Margarita Ranch, California	17 / 56
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