THE
LOUNGE
AT DRURY LANE THEATRE

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

Blue Days
Vanilla vodka, pear syrup, chamomile tea, with a vanilla coldfoam

Heartbeat Harvest
Hazelnut liqueur, pumpkin, maple syrup and maraschino cherry syrup

Falls Kiss
Maple syrup, brandy, sauvignon blanc, apple cider, orange and apple juice

Rave On
Coconut cream, orange juice, coconut rum and orange liqueur

Midnight Shift
Bourbon, Baileys, frangelico, and vanilla syrup

COMMUNITY SIGNATURES 16

Maybe Baby
Gin, lemon juice, simple syrup, aquafaba

Oh Boy
Bourbon, maple syrup, housemade coldbrew and bitters

SPIRIT-FREE COCKTAILS 13

Black Nights
Blue corn flowers, jasmine tea, simple syrup and lime

Mint to Be
Mallorca mellon, moroccan mint, simple syrup and lime

THE
LOUNGE
AT DRURY LANE THEATRE

STARTERS

Chips and Salsa 10
Crisp corn tortilla chips with Edwin's signature fresh salsa

Baked Goat Cheese Dipping Sauce 18
Country red sauce, fine herbs, crushed red pepper, toasted baguette

Charcuterie and Cheese 25
Soppressata, truffle salami, capicola, Hook's 7-year cheddar, Rogue River blue cheese, Comte cheese, dried apricots, raw honey, balsamic-roasted grapes, artisanal crackers

Chilled Shrimp Cocktail 26
Five chilled, wild-caught shrimp, cocktail sauce, dijonnaise, horseradish, lemon

Lump Crab Cake 27
Preserved lemon remoulade, fresh herbs, grilled lemon

Pigs in a Blanket 19
Golden pastry, spicy brown mustard

Roasted Bone Marrow 20
Caramelized onion jam, toasted country bread

SANDWICHES

The Club 22
Turkey, bacon, cheddar cheese, Bibb lettuce, tomato, avocado, sun-dried tomato aioli, French fries

Lucille Cheeseburger 25
Double beef patty, American cheese, pickles, onions, Dijonnaise, brioche, French fries

Shaved Ribeye Dip 28
Ribeye, Emmentaler, caramelized onions, buttered baguette, au jus, French fries

FLATBREADS

Margherita 20
Tomato sauce, fresh mozzarella, basil, extra-virgin olive oil

Chef's Special 21
Chef's seasonal combination of market-inspired toppings

DESSERTS

The Lucille ice Cream Cart 14
Brownie sundae, classic sundae or Wisconsin fire-brewed Soda Floats: Root Beer, Orange Cream, Green River

Vanilla Bean Cheesecake 14
Michigan Cherry compote

Gluten-Free Chocolate Torte 15
Huckleberry coulis

Merri's Boston Cream Pie 15
Vanilla custard and chocolate ganache

THE
LOUNGE
AT DRURY LANE THEATRE

BUBBLES

	glass / bottle
Giuliana Prosecco DOC, Italy	13/45
Domaine Carneros Brut Rosé by Taittinger, CA	21/80
Perrier-Jouët Grand Brut, Champagne, France	30/90
Billecart-Salmon "Brut Rosé", Champagne, France	Bottle 175

WHITES & ROSÉ

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

REDS

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