



Encore Lounge Adult Beverages

COCKTAILS

Pear Sage Gimlet | \$14

London Dry Gin, house-made sage & pear simple, and fresh lime juice, served chilled and up

Eden Old Fashioned | \$12

Bourbon, apple juice, house-made cinnamon-infused simple, and Angostura Bitters, served on the rocks

Blushing Lady | \$13

Vodka, Pama Liqueur, pomegranate & orange juices, honey, and soda water, served on the rocks

Black Magic Margarita | \$15

Silver Tequila, Triple Sec, and fresh lemon & lime juices, served over a large Butterfly Pea Tea ice cube, and garnished with black Himalayan salt

Apple Cider Mimosa | \$12

Champagne and apple cider, served with a dash of nutmeg and cinnamon

A Stately Pair | \$13

Whiskey and Amaretto, served on the rocks with an expressed lemon twist

Ginger's Wonder | \$14

Vodka, Coffee Liqueur, cream, and a hint of gingerbread simple, served up or over ice

Enjoy other cocktails from our full bar

BEER & HARD SELTZER

Domestic \$6

Miller Lite

Coors Light

Michelob Ultra

Yuengling Lager

Sam Adams Seasonal

Bud Light

Budweiser

LBC Strawberry Wheat

Tröegs Perpetual IPA

Blue Moon

Angry Orchard

Leinenkugel's Seasonal

White Claw Seltzer

Truly Iced Tea Seltzer

Imported \$7

Corona

Heineken

Guinness Stout

Stella Artois

Heineken Zero Non-Alcoholic \$5

Draft Beer

Ask your server for today's selection

*20% gratuity added to parties of 7 or more
For in-room dining orders, 18% gratuity and \$5 service charge added*

HOUSE WINE BY THE GLASS (\$10)

Pinot Grigio, Avia, Slovenia
Sauvignon Blanc, Avia, Slovenia
Chardonnay, Canyon Oaks, California
Moscato, Canyon Oaks, California
Pinot Noir, Avia, Slovenia
Merlot, Canyon Oaks, California
Cabernet Sauvignon, Canyon Oaks, California
White Zinfandel, Beringer, California

WINE

Glass / Bottle

Sparkling

Champagne, Stanford Brut Governor's Cuvee, California: \$10 / --
Prosecco, Acinum, Italy: -- / \$40
Moscato d'Asti, Ricossa, Italy: -- / \$35

White

Sauvignon Blanc, Giesen, New Zealand: \$12 / \$40
Chardonnay, Kilda, Australia: \$12 / \$40
Riesling, Washington Hills, Washington: \$12 / \$40
Pinot Grigio, Ca' del Sarto, Italy: -- / \$40
Sauvignon Blanc, Hubert Brochard, France: -- / \$45
Chardonnay, Aviary, Napa Valley: -- / \$45
Chardonnay, Cross Barn, California: -- / \$65

Red

Pinot Noir, Oak Grove, California: \$12 / \$40
Cabernet Sauvignon, Alias, California: \$12 / \$40
Malbec, Minimalista, Argentina: \$12 / \$40
Red Blend, Sagelands, Washington: \$12 / \$40
Pinot Noir, Golden, California: -- / \$45
Pinot Noir, Pike Road, Oregon: -- / \$65
Merlot, Waterbrook, Washington: -- / \$45
Cabernet Sauvignon, Heritage, California: -- / \$45
Cabernet Sauvignon, Vina Robles, California: -- / \$65
Malbec, La Posta, Argentina: -- / \$45
Chianti, San Felice Classico, Italy: -- / \$65

Rosé

White Zinfandel, Beringer, California: \$10 / \$39
Rosé, Mirabeau Belle Année, France: \$12 / --

*Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*