

DAILY FEATURES

HAPPY HOUR IN THE LOUNGE

MONDAY - FRIDAY 4:00 PM - 6:00 PM
SATURDAY & SUNDAY 4:30 PM - 6:00PM

\$14 COCKTAILS

2 oz

WHITE WIDOW NEGRONI

TANQUERAY FLOR DE SEVILLA GIN, POLI GRAND BASSANO VERMOUTH,
LUXARDO BITTER BIANCO

ASK FOR IT SMOKED

MEADOWS MOJITO

BACARDI WHITE SUPERIOR WHITE RUM ENHANCED WITH HIBISCUS & LAVENDER,
MCGUINNESS PEACH LIQUEUR, ST. GEORGE ABSINTH, PINEAPPLE JUICE,
ACID ADJUSTED & CLARIFIED LIME JUICE, SUGAR SYRUP, FRESH MINT

WESTMAN'S COLADA

A HARMONIOUS BLEND OF FLOR DE CANA 4YR WHITE RUM, HOUSE-MADE COCONUT LIQUEUR,
PINEAPPLE JUICE, WHOLE MILK, COCONUT WATER, COCONUT CREAM, HOUSE SQUEEZED LIME JUICE,
BEAUTIFULLY CRAFTED OVER A 48-HOUR PERIOD

LUCID ESPRESSO MARTINI

GREY GOOSE VODKA, VAN GOGH ESPRESSO VODKA, CREME DE CACAO BLANC, SUGAR SYRUP,
CLARIFIED ESPRESSO, HOUSE-MADE CHOCOLATE BITTERS, VEGAN FOAMER

FEATURE COCKTAIL

PLEASE ASK YOUR SERVER ABOUT OUR FEATURE COCKTAIL
(WHILE QUANTITIES LAST)

\$6 HAPPY HOUR DRAFT BEER

14oz

GLASSES OF WINE

RED OR WHITE

9oz FOR THE PRICE OF 6oz

20% OFF LOUNGE MENU

MONDAY

WINE SPECIAL: HALF PRICE GLASSES

IN THE LOUNGE ONLY

WEDNESDAY

3 COURSE DINNER FOR 2 FOR \$110

FIRST COURSE

CHAIRMAN'S CHEESE TOAST AND YOUR CHOICE OF CAESAR OR GREEN SALAD

SECOND COURSE

20oz RIBEYE SLICED WITH YOUR CHOICE OF TWO SIGNATURE SIDES

THIRD COURSE

CHAIRMAN'S CHEESECAKE FOR DESSERT