

OVERLOOK

LOUNGE

GREENS

HOUSE SALAD 6/9

Torn Romaine, Cherry Tomatoes, Parmesan Cheese, Rustic Croutons (VEG)

ROASTED BEET & GOAT CHEESE SALAD 14

Arugula, Pistachios, Honey (GF/VEG)

CAPRESE SALAD 14

Arugula, Heirloom Tomatoes, Crispy Prosciutto & Burrata (GF)

ROASTED SRIRACHA CAESAR SALAD 14

Romaine, Parmesan, Grilled Baguette Crouton (VEG)

Add a Protein: Chicken 6, Salmon 9, Shrimp 8, Steak 10

House-Made Dressings:

*House Italian Vinaigrette / Strawberry Balsamic /
Buttermilk Ranch / Cilantro-Lime Jalapeño / Sriracha Caesar*

FLATBREADS

MARGHERITA 12

*House Pesto, Fresh Mozzarella, Tomatoes & Basil (VEG)
add Pepperoni 2*

BARBECUE CHICKEN 14

*Zesty Barbecue Sauce, Chicken Breast, Cilantro Ranch, Red Onion,
Bacon & Cheddar Cheese...Pickles are optional!*

PROSCIUTTO & ARUGULA 14

*Artichoke Bruschetta, Prosciutto & Parmesan Cheese, topped with
peppery Arugula tossed in Olive Oil & Fresh Lemon*

Gluten-free crust available upon request.

*GF - Gluten-Free * VEG - Vegetarian*

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.*

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COCKTAILS 12

VR1

Patron Silver, fresh-squeezed pink grapefruit juice, fresh lime juice, simple syrup & sliced jalapeño

THE JD MANHATTAN

Bourbon, Antica sweet vermouth, Luxardo cherry syrup & Angostura bitters

ESPRESSO YOURSELF

Vodka, Kahlua & espresso

FIGURE IT OUT

Spiced rum, ginger beer, fig jam & fresh-squeezed lemon juice

FASHIONABLY LATE

Bourbon, Angostura bitters, simple syrup, Luxardo cherry & fresh orange peel garnish

GIMLET

Vodka or gin, fresh lime juice, simple syrup, fresh mint leaves & cucumber ribbon garnish

APPLE BRANDY SIDECAR

Watershed Apple Brandy, fresh lemon juice & Cointreau

MOJITO

White rum or tequila, fresh lime juice, simple syrup & fresh mint

GIN BLOSSOM

Gin, Chambord, fresh lemon juice, hibiscus simple syrup & egg white

NEGRONI

Vodka or gin, Antica sweet vermouth & Campari

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Wines By The Glass

White Wines

<i>Noble Vines Sauvignon Blanc</i>	7.00
<i>Coppola Pinot Grigio</i>	8.00
<i>Chateau St. Michelle Riesling</i>	7.00
<i>Noble Vines Chardonnay</i>	7.00
<i>Kendall Jackson Chardonnay</i>	9.00

Red Wines

<i>Noble Vines Pinot Noir</i>	8.00
<i>Noble Vines Merlot</i>	7.00
<i>Noble Vines Cabernet Sauvignon</i>	8.00
<i>Sebastiani Cabernet</i>	9.50

Rosé Wine

<i>Nicolas Idiart Esperance Rosé</i>	7.50
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Wines By The Bottle

White Wines

<i>Noble Vines Sauvignon Blanc</i>	26
<i>Kim Crawford Sauvignon Blanc</i>	40
<i>Coppola Pinot Grigio</i>	30
<i>Chateau St. Michelle Riesling</i>	30
<i>Louis Jadot-Pouilly Fuisse Burgundy</i>	45
<i>Noble Vines Chardonnay</i>	26
<i>Kendall Jackson Chardonnay</i>	34
<i>Sonoma Cutrer Chardonnay</i>	50
<i>Rombauer Chardonnay</i>	70

Rosé Wines

<i>Nicolas Idiart Esperance Rosé</i>	28
<i>Gérard Bertrand Côte des Roses</i>	36
<i>Whispering Angel</i>	48

Sparkling Wines

<i>La Marca Prosecco</i>	55
<i>Chandon Rosé</i>	45
<i>Moët & Chandon Impérial Brut Champagne</i>	90
<i>Veuve Clicquot Yellow Label Brut</i>	95
<i>Dom Pérignon Brut 2006</i>	260

Red Wines

<i>Noble Vines Pinot Noir</i>	30
<i>Noble Vines Merlot</i>	26
<i>Duckhorn Vineyards Merlot-Napa</i>	80
<i>Decoy California Red Blend</i>	42
<i>Estancia Meritage</i>	60
<i>The Prisoner Napa Red Blend</i>	70
<i>Château Bellchase Bordeaux</i>	34
<i>Banfi Reserva Classico Chianti</i>	40
<i>Luigi Rigetti Amarone Della Valpolicella</i>	70
<i>Noble Vines Cabernet Sauvignon</i>	30
<i>Sebastiani Cabernet</i>	38
<i>Rodney Strong Cabernet</i>	40
<i>Orin Swift Palermo</i>	80
<i>Mount Veeder Napa Cabernet</i>	85
<i>Silver Oak, Alexander Valley</i>	120
<i>Caymus, Napa Valley</i>	130

Ports

<i>Sandelman's (10 years)</i>	10/glass
<i>Cockburn's Special Reserve Porto</i>	8/glass