

# LOBBY LOUNGE

## APPETIZERS

### Brussels Sprouts

VEGAN

crispy sprouts with a honey citrus garlic oil

— \$7.00 —

### Ahi Tuna Nachos

wontons, ponzu glaze, scallions, seaweed, sesame

— \$10.00 —

### Milwaukee Beer Battered Pickles

VEGETARIAN

local lager, housemade ranch

— \$4.00 —

## COCKTAILS

### Irish Mule

Jameson, lime, mint, ginger beer

— \$8.00 —

### Agave Old Fashioned

Casamigos Reposado, black cherry bitters,  
agave, orange

— \$8.00 —

### Pama Fizz Tini

Ketel One Citroen, Pama, lime, pineapple, bubbles

— \$8.00 —

### Orange Mule

NON-ALCOHOLIC

mint, agave, mango, lime, vanilla, ginger beer

— \$6.00 —

