

# THE Lobby

AT THE ROOSEVELT

## COCKTAILS - 18

### FIRE ON MARS

jalapeno- infused reposado, carrot, cirtus, blood orange

### L.A. PALMS

lemongrass- infused diplomatico rum, apple brandy, almond liqueur, kiwi, lemon

### HERBIE'S FULLY LOADED

hendrick's gin, lillet blanc, creme de peche, crimson-berry tea, rosemary, lime

### GABRIEL'S MULLED WINE

botanist gin, mulled wine, apple and pear brandy spices, honey \*served warm\*

### SCARLET NIGHT

cherry- infused rum & cognac, amaro ciociaro, absinthe

## CLASSIC COCKTAILS - 20

### FRENCH MARTINI

tito's vodka, chambord, pineapple

### NAKED & FAMOUS

se busca mezcal, aperol, yellow chartreuse, lime

### BOULEVARDIER

woodford reserve, campari, sweet vermouth

### SAZERAC

rye, demerara, peychaud's bitters, absinthe

### PENICILLIN

monkey shoulder scotch, laphroaig scotch, honey, ginger, lemon

## WINE

### BUBBLES

#### SCHARFFENBERGER BRUT

Anderson valley, CA

#### SCHARFFEBERGER ROSE

Anderson Valley, CA

#### ROEDERER ESTATE BRUT

Anderson Valley, CA

#### TELMONT RESERVE BRUT

Champagne, FR

### WHITE

#### DELAS 'ESPIRIT BLANC'

Rhone Valley, FR

#### COLTERENZIO PINOT GRIGIO

Alto Adige, IT

#### BOLT TO CHARDONNAY

STA. RITA HILLS, CA

#### NICOLAS MILLET SAUVIGNON BLANC

Sancerre, FR

Glass/Bottle

15/55

17/65

18/70

32/125

12/45

13/50

20/75

20/75

### ROSE

#### BY OTT ROSE

Cotes-du-Provence , FR

### RED

#### MEERLUST BORDEAUX

Stellenbosch, SA

#### MARQUES DE MURRIETA RIOJA

Rioja, SP

#### CARPE DIEM PINOT NOIR

Anderson Valley, CA

#### LITTLE BOAT PINOT NOIR

Russian River Valley, CA

#### LITTLE BOAT CABERNET SAUV

Dry Creek Valley, CA

#### ALESSANDRO RIVETTO NEBBIOLO

Barolo, IT

Glass/Bottle

17/65

14/52

17/65

18/70

25/95

26/100

28/110

## DRAFT BEER - 9 pint/ 16 ltr

8ONE8 Cascade Frost - IPA

Boomtown Mic Czech Pilsner

KRONENBERG 1664 Euro Lager

\*ask about our rotating bottle selection\*



## DAYTIME

11am- 5pm

### STARTERS

CHICKEN WINGS - per dozen / per half .....	21 / 13
traditional buffalo or mango habanero sauce; served with carrot, celery & ranch dressing	
FRITO DI CALAMARI .....	20
preserved lemon aioli	
HOUSEMADE GUACAMOLE .....	15
hass avocado, crispy tortilla chips	
AHI TUNA CEVICHE .....	18
mango, coconut, lime, crispy garlic, avocado, serrano, tostada	

### SALADS

ROASTED VEGETABLE GRAIN BOWL (vg).....	19
quinoa, sprouted grain, heirloom carrots, radish, avocado, sesame vinaigrette	
GREEN GODDESS COBB.....	21
green goddess dressing, bacon, blue cheese, chino valley egg, organic chicken breast	
CAESAR SALAD .....	21
parmesan, spanish anchovies, garlic croutons	
CHOPPED SALAD .....	21
romaine, radicchio, arugula, sopresata, pepperoncini, manchego, red onion, artichoke, bucatinis cheese	

### SANDWICHES

All sandwiches served with a side of house potato chips

TURKEY CLUB .....	19
house smoked turkey, avocado, bacon, lettuce, tomato + rosemary aioli	
HAM AND CHEESE .....	19
honey ham, raclette cheese	
FARMER'S MARKET SANDWICH .....	21
local peppers, eggplant, summer squash, sherry vinaigrette, ciabatta	
LOBBY BURGER .....	23
thick bacon, fried egg, tillamook cheddar, green goddess aioli	

We are a cashless restaurant.

An 18% service charge + applicable tax will be added to your bill.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.