

THE
W
LOUNGE

COCKTAILS

PALMS BLOODY MARY *Spiced tomato juice & Stolichnaya vodka, glass rimmed with Old Bay and served with a shrimp and avocado garnish* \$12.00

ORANGE CRUSH *Fresh orange juice, vodka, and triple sec* . . . \$12.00

MOJITO *Rum, fresh mint, simple syrup, fresh lime juice, club soda* . . . \$12.00

MARGARITA *Tequila, fresh lime juice, triple sec, simple syrup* . . . \$12.00

KENTUCKY MULE *Bourbon, spicy ginger beer, lime juice, mint sprigs* . . . \$12.00

WHISKEY SOUR *Bourbon, lemon juice, a teaspoon of sugar served on the rocks with a cherry* \$12.00

WINE BY THE GLASS

WHITE: \$11.00 TO \$17.00

CMS WHITE, HEDGE FAMILY
ESTATE

CHARDONNAY, WOODWARD
CANYON

ROSE, SEVEN HILLS

RED: \$11.00 - \$17.00

CABERNET, BORNE OF FIRE

MALBEC, MENDEL ESTATE

SYRAH, BETZ FAMILY WINERY

BEER

CRAFT..... \$8.50

CIGAR CITY HUNAHPU'S IMPERIAL
STOUT

CYCLE NOONER #8

SOUTHERN STAR

TRADITIONAL \$7.00

COORS

CORONA

BUDWEISER

SHRUBS

MON AMI *Passion fruit, grapefruit, . . .* \$9.00
soda

FRENCH 72.5 *Grape juice, ginger, . . .* \$9.00
lemon

RASPBERRY LEMONADE \$9.00
House-made

THE



LOUNGE

SHARES AND STARTERS

CHILLED SHRIMP . . . \$16.00

TASTING *Traditional cocktail sauce, remoulade & garlic marinade*

CRAB DIP *Lump crab* . . . \$14.00

meat baked into a luxurious dip with cream cheese, sour cream, sharp cheddar cheese, and a few dashes of hot sauce. Served with sliced baguette

BRUSCHETTA *Toasted* . . \$9.00

French bread crostini topped with small dice of fresh tomatoes, garlic, sprinkled with shredded Parmesan and mozzarella cheese, drizzled with a balsamic glaze

HUMMUS TRIO \$9.00

Roasted red pepper, roasted garlic, garden herb, garnish with kalamata olives, and feta cheese, served with warm pita chips

(HK) A Healing Kitchens nourishing recipe for health and vitality

SALADS AND SANDWICHES

GROUPER MARKET

SANDWICH *Grilled, or Blackened fresh grouper, avocado, romaine lettuce, tomato, red onion on a pretzel bun*

GRASS-FED \$18.00

BURGER (HK) *Grass-fed beef burger grilled to perfection served with caramelized onions, crispy shiitake mushrooms, truffle aioli, lettuce, and tomato, served on a brioche bun*

CALIFORNIA \$18.00

TURKEY BURGER (HK)
Quarter pound flame-grilled turkey burger topped with sliced avocado, sweet red peppers, and tomatoes, served on a brioche bun

FLATBREAD - YOUR . . \$16.00

WAY *Pick a sauce - marinara or pesto - next - choose any or all - pepperoni, sausage, grilled chicken, mushrooms, peppers, onions, sliced tomatoes, fresh basil, mozzarella, or shaved Asiago cheese*

BALSAMIC CHICKEN \$17.00

AND PISTACHIO SALAD
(HK) *Grilled marinated chicken breast served atop baby greens, garnished with Feta cheese, tomatoes, strawberries, pistachios, and finished with balsamic vinaigrette*

COBB SALAD *Grilled . . .* \$17.00
chicken breast, bacon, tomato, avocado and shredded cheddar and jack cheese over salad greens

Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness