

THE
CLUB
CAR



RESTAURANT
+ LOUNGE

HAPPY HOUR

MONDAY - FRIDAY

3:00pm - 6:00pm

SATURDAY

8:00pm - 10:00pm

DRINK SPECIALS

\$4.00

well drinks & bud light draws

\$5.00

house wines & craft beers

\$6.00

moscow mules

APPETIZERS

\$5.00

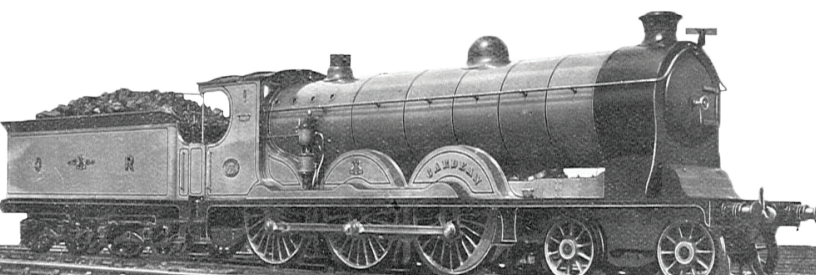
onion rings, chips & salsa, potato skins

\$6.00

nachos, artichoke dip, bruschetta,
toasted ravioli, buffalo fingers

\$7.00

flat breads, quesadillas,
boursin mushrooms, shrimp kabobs



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HOUSE DRINKS

RASPBERRY MARGARITA • 8

cuervo gold tequila, cointreau, raspberry liqueur and fresh jalapeños with sweet & sour strained and served on the rocks

IOWA MANHATTAN • 9

templeton rye, sweet vermouth and bitters served on the rocks or up

SUMMER SANGRIA • 8

new amsterdam grapefruit vodka, club soda, pinot grigio and ruby red grapefruit juice served in a salt rimmed glass

OLD FASHIONED • 9

old forester bourbon, muddled cherry, orange, and sugar cube with a splash of bitters and soda

COCONUT BREEZE MARTINI • 8

rumhaven coconut water rum, blue curaçao and pineapple juice

BLACKBERRY BOURBON SMASH • 9

old forester bourbon, club soda, lemon juice and sugar cube garnished with blackberries and mint

CUCUMBER COLLINS • 8

hendrick's gin, st. germain elderflower liqueur, club soda and mint

RUBY RED MARTINI • 8

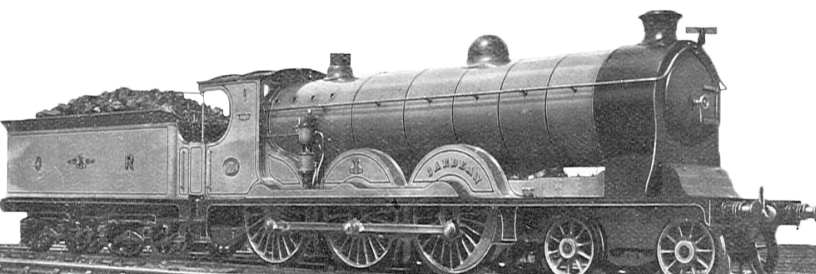
new amsterdam grapefruit vodka, triple sec, ruby red grapefruit juice and cranberry juice served in a sugar rimmed glass

PEARADISE MARTINI • 8

absolut pears, cointreau, lime juice, sweet & sour and cranberry juice

PINEAPPLE BLUEBERRY MOJITO • 8

stoli blueberri vodka and new amsterdam Pineapple Vodka, muddled lime and mint, club soda and sugar



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SUMMER MULES

*all made with ginger beer + lime
and served in a copper cup*

TRADITIONAL • 6.95
made with house vodka

PEACH • 6.95
made with new amsterdam peach vodka

COCONUT • 6.95
made with rumhaven coconut water rum

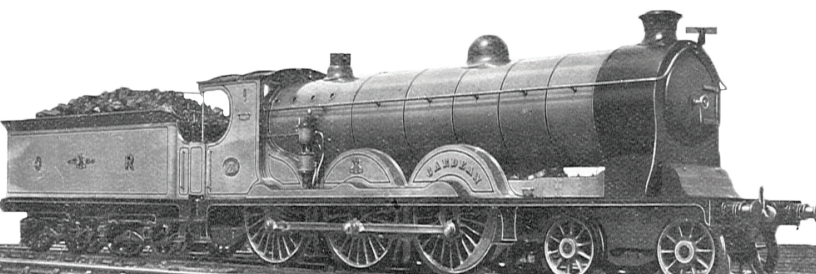
STRAWBERRY • 6.95
made with stoli strasberri vodka

CUCUMBER • 6.95
made with hendrick's cucumber gin
or pearl cucumber vodka

PINEAPPLE JALAPEÑO • 6.95
made with new amsterdam pineapple
vodka and fresh jalapeño

BLUEBERRY • 6.95
made with stoli blueberi vodka

WHISKEY KICKER • 6.95
made with templeton rye



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WINE

WHITES

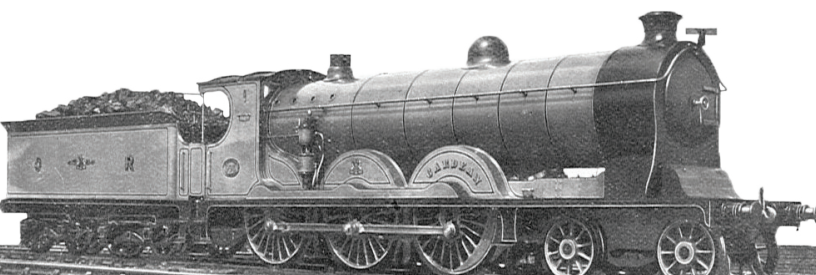
	GL	B
House Whites Canyon Road, CA Moscato, Pinot Grigio, Chardonnay	6	20
Bex Riesling, <i>Germany</i>	8	30
J Vineyard Pinot Gris, <i>California</i>	9	34
Seaglass Sauvignon Blanc, <i>California</i>	8	30
Whitehaven Sauvignon Blanc, <i>NZ</i>	10	38
Famille Bieler Rosé, <i>France</i>	9	25
Sebastiani Chardonnay, <i>Sonoma, CA</i>	8	30
Imagery Chardonnay, <i>California</i>	10	38
Gehricke Chardonnay, <i>Russian River, CA</i>	--	51

SPARKLING

La Marca Prosecco, <i>Italy</i>	8	--
Freixenet Cordon Negro Brut, <i>Spain</i>	--	32

REDS

House Reds, Canyon Road, CA Merlot, Cabernet	6	22
Bridlewood Pinot Noir, <i>Monterey, CA</i>	8	30
Cloudfall Pinot Noir, <i>California</i>	10	38
Elouan Pinot Noir, <i>Oregon</i>		
Napa Cellars Merlot, <i>Napa, CA</i>	--	45
Marietta Old Red Vine Red Blend, <i>CA</i>	9	34
Trapiche Malbec, <i>Argentina</i>	8	30
Predator Old Vine Zinfandel, <i>Lodi, CA</i>	9	34
Louis Martini Cabernet, <i>Sonoma, CA</i>	9	34
Substance Cabernet, <i>Washington</i>	11	42
Taken Red Blend, <i>Napa, CA</i>	--	51
Quilt Cabernet, <i>Napa, CA</i>	--	65
Ruffino Chianti, <i>Italy</i>	--	30



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BEER

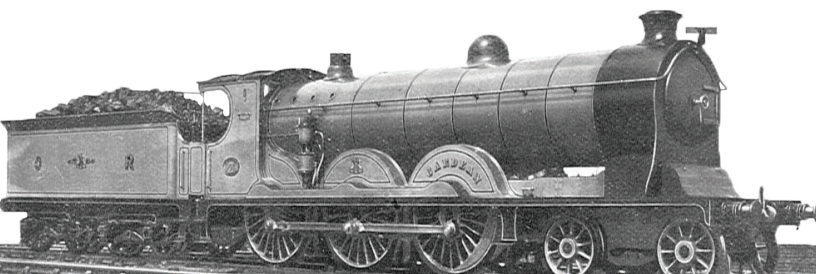
DRAFTS

- Backpocket Slingshot ▀
- Exile Ruthie ▀
- Blue Moon
- Bud Light
- Lagunitas IPA

Ask your server about our seasonal tap beer

BOTTLES

- Boon Valley IPA ▀
- Boone Valley Irish Red ▀
- Backpocket Gold Coin ▀
- Peace Tree Blonde Fatale ▀
- Peace Tree IPA ▀
- Exile Hannah ▀
- West O Pilsner ▀
- Wilson's Goldfinch ▀ **GF**
- Toppling Goliath Pseudo Sue
- Heineken
- Des Equis Amber
- Guinness
- Stella Artois
- Corona Light
- Boulevard Wheat
- Angry Orchard **GF**
- Budweiser
- Busch Light
- Coors Light
- Coors NA
- Miller Lite
- Michelob Ultra
- Redbridge **GF**



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DESSERTS

MOLTEN CHOCOLATE LAVA CAKE • 6
served a la mode

CRÈME BRÛLÉE (GF) • 6

KENTUCKY PIE • 6

CHOCOLATE BROWNIE (GF) • 6
served a la mode

VANILLA SUNDAE • 4
topped with chocolate or strawberries,
whipped cream and a cherry

**Ask your server about our
seasonal dessert options**

COFFEE DRINKS

B-52 • 7
kahlúa, baileys irish cream
and grand marnier

IRISH COFFEE • 7
served with tullamore dew irish whiskey

IRISH GENTLEMAN • 7
served with baileys irish cream

KEOKE COFFEE • 7
served with brandy, kahlúa
and dark creme de cacao

ICE CREAM DRINKS

BRANDY ALEXANDER • 8

GRASSHOPPER • 8

PINK SQUIRREL • 8

TUMBLEWEED • 8

