

ACCLAIM

Menu

starters

CHARCUTERIE & CHEESE

24

salami, cheddar, Gruyere, Brie, mixed nuts, dried apricots, red grapes, wildflower honey, whole grain mustard, cornichons, giardiniera salad, lavash flatbread, mixed country olives

CHIPS & DIPS

16

tortilla chips, guacamole, pico de gallo, queso

JUMBO BAVARIAN PRETZEL STICKS

16

three warm, soft pretzels brushed with butter, served with spicy honey mustard sauce & hot cheese sauce

ROASTED MEDITERRANEAN VEGETABLES PLATTER

35

farmer's market selection of freshly roasted vegetables, garlic hummus, garnished with harissa & extra virgin olive oil, served with grilled & crispy pita bread

ZUCCHINI STICKS

16

served with choice of two dipping sauces (signature sauce, spicy honey mustard sauce, tangy Buffalo sauce, homestyle ranch sauce)

main

ACTUAL VEGGIE BURGER

18

plant-based burger on potato bun with American cheese, caramelized onions, burger sauce, & fries

CALABRIAN CHILI CAESAR SALAD

15

baby gem lettuce, Grana Padano, herb croutons, Calabrian chili, Caesar dressing

CHICKEN TENDERS CONE

18

served with choice of two dipping sauces (spicy honey mustard sauce, tangy Buffalo sauce, signature sauce, homestyle ranch sauce)

add French Fries +8

DOUBLE CHEESE BURGER

18

two beef patties on potato bun with American cheese, caramelized onions, burger sauce & fries

FRIED CHICKEN CAESAR WRAP

18

fried chicken breast, chopped gem lettuce, Calabrian chili, shaved parmesan cheese, Caesar dressing, garlic croutons, spinach herb wrap & kettle cooked chips

HOT HONEY CHICKEN SLIDERS

20

crispy chicken, drizzled with hot honey, bread & butter pickles, potato slider buns & fries

dessert

BROWNIES & BLONDIES

15

assortment of fresh brownies & blondies topped with a dusting of powdered sugar and chocolate syrup

DESSERT BARS PLATTER

18

lemon bar, raspberry cheesecake, brownie bites, salted caramel pecan praline bar

ACCLAIM

Beverage menu

shaker cup cocktails

STRAWBERRY VODKA LEMONADE

Vodka lemonade with strawberry & a hint of ginger

CHERRY BOURBON LEMONADE

Bourbon with fresh cherry lemonade, perfect for sipping on a summer evening

WATERMELON CHILI MARGARITA

Blanco Tequila, cold pressed watermelon juice, fresh lime juice, agave nectar & jalapeño

WILDBERRY MOJITO

A refreshing twist on a mojito with white rum, lime juice, wildberry & mint

*Served in a take-home
Mann shaker cup*

26 | 23 REFILL

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specialty cocktails

CLASSIC MARGARITA

Blanco tequila, lime juice, agave nectar

OLD FASHIONED

Simple & delicious, bourbon, sugar, bitters

HIBISCUS RANCH WATER

A traditional ranch water cocktail with a touch of hibiscus, blanco tequila, lime & soda

PALOMA

Blanco tequila, lime juice & Owen's Rio Red Grapefruit Soda with a pinch of salt

WHISKEY SOUR

Bourbon, lemon & cane sugar

26

26

26

26

26

spritz

APEROL SPRITZ

Aperol, prosecco & soda

ELDERFLOWER SPRITZ

Elderflower, prosecco & soda

AMARO SPRITZ

Amaro, prosecco & soda

CAMPARI SPRITZ

Campari, prosecco & soda

24

24

24

24

spirits

PREMIUM 15 / 23

Svedka

Beefeater

Bacardi Spiced

Hornitos Plata

Jim Beam

George Dickel

Dewar's White Label

ULTRA PREMIUM 18 / 26

Tito's

Still G.I.N

Bacardi Reserva Ocho

Hornitos Reposado

Maker's Mark

Jack Daniel's

Johnnie Walker Black Label

Grand Marnier

LUXURY 22 / 30

Grey Goose

Hendrick's

Bacardi Gran Reserva Diez

Hornitos Cristalino

Patron Silver

Maker's Mark 46

Basil Hayden Bourbon

Buffalo Trace Bourbon

Glenlivet 12yr

D'Usse VSOP

LIBRARY 35 / 43

Belvedere

Don Julio 1942

El Tesoro Blanco

Whistle Pig 10yr Rye

acclaim
RENDEZVOUS WITH A VIEW

ACCLAIM

beverage menu

wine

BUBBLES

<i>Veuve Clicquot</i>	99
<i>Chandon Brut</i>	60
<i>Domaine Ste Michelle Brut Rose</i>	60
<i>La Marca Prosecco</i>	60 / 16

ROSÉ

<i>Chateau Ste. Michelle Indian Wells</i>	60
<i>Chateau Ste. Michelle Columbia Valley</i>	50
<i>Dark Harvest</i>	40 / 11

CHARDONNAY

<i>Patz & Hall Sonoma Coast</i>	85
<i>Cakebread Cellars</i>	80
<i>SIMI</i>	75
<i>Chateau Ste. Michelle Indian Wells</i>	60
<i>Chateau Ste. Michelle Columbia Valley</i>	50
<i>Chateau Ste. Michelle Light</i>	50
<i>Dark Harvest</i>	40 / 11

PINOT GRIGIO

<i>Santa Margherita</i>	60
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SAUVIGNON BLANC

<i>Chateau Ste. Michelle Horse Heaven</i>	60
<i>Chateau Ste. Michelle Columbia Valley</i>	50

PINOT NOIR

<i>Flowers</i>	85
<i>Erath Oregon</i>	60
<i>MacMurray Estate Sonoma</i>	60
<i>Mark West</i>	50

CABERNET SAUVIGNON

<i>Chateau Ste. Michelle Indian Wells</i>	60
<i>Chateau Ste. Michelle Canoe Ridge Estate</i>	60
<i>Chateau Ste. Michelle Cold Creek Vineyard</i>	60
<i>Dark Harvest</i>	40 / 11

RED BLEND

<i>Chateau Ste. Michelle Indian Wells</i>	60
<i>Apothic</i>	50

beer

DOMESTIC CAN 25OZ

<i>Bud Light</i>	16
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PREMIUM CAN 24 / 25OZ

<i>Michelob Ultra</i>	18
<i>Stella Artois</i>	18

HARD SELTZER CAN 25OZ

<i>Bud Light Black Cherry</i>	18
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MALT CAN 24OZ

<i>Hoop Tea</i>	18
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CRAFT CAN 19.2OZ / 25OZ

<i>Bell's Two Hearted Ale</i>	20
<i>Kenwood</i>	20
<i>Kona Big Wave</i>	20
<i>New Belgium Juicy Haze IPA</i>	20

canned cocktails

TOP DOG 355ML

<i>Blood Orange Margarita</i>	18
<i>Greyhound</i>	18
<i>Peach Mango Tea</i>	18
<i>Whiskey Lemonade</i>	18

non-alcoholic

BOTTLED WATER 20OZ

<i>Aquafina</i>	4
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BOTTLED SODA 20OZ

<i>Pepsi, Diet Pepsi, Starry</i>	8
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GHOST ENERGY 16OZ

<i>Sour Patch Blue Razz, Sour Patch Redberry</i>	8
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