

LOBBY BAR AT DAVID'S

DAVID'S CRAFT COCKTAILS

JALAPEÑO HONEY PALOMA | \$12

casa noble reposado tequila, grapefruit juice, honey & jalapeño infused syrup

MARYLAND MULE | \$14

maker's mark reserve bourbon, ginger beer, lime

BLACK-EYED RYE | \$14

maker's mark reserve, ginger beer, blackberry syrup, lime juice, mint

SANGRIA | \$11

red wine, brandy, pineapple juice, simple syrup garnished with fresh fruit

CUCUMBER MOON MARTINI | \$12

absolut citron vodka, elderflower liqueur, lime juice, simple syrup, muddled cucumbers

AÇAÍ OF RELIEF | \$12

van gogh açai blueberry, lime, simple syrup, club soda

DAVID'S TEA FOR TWO | \$25

absolut elyx vodka, chilled green tea, freshly squeezed lemon juice, simple syrup, pomegranate juice

LIVE! CRUSH | \$12

choose from deep eddy flavored vodkas: cranberry, orange, grapefruit or seasonal. triple sec, fresh juices, soda

enjoy a flight of three | \$18

ESPRESSO CARAMEL MARTINI | \$10

van gogh double espresso vodka, espresso, kahlua

BLOOD ORANGE SIDECAR | \$12

courvoisier vs cognac, cointreau liqueur, blood orange juice

SWEET TEA MINT JULEP | \$12

maker's mark bourbon, freshly brewed black tea, simple syrup, fresh lemon juice, mint

NEW OLD FASHIONED | \$12

knob creek bourbon, st. germain elderflower, splash of ginger ale, orange, lemon luxardo cherries

WHITE WINE

CHARDONNAY

Chloe Sonoma (CA) | \$10 / 45

Kendall Jackson (CA) | \$12 / 55

Cambria Benchbreak (CA) | \$14 / 65

MOSCATO

Terra d'Oro (CA) | \$10 / 45

Rosatella (Italy) | \$9 / 40

PINOT GRIGIO

Ruffino Lumina Pinot Grigio (Italy) | \$9 / 40

Erath Pinot Gris (WA) | \$12 / 55

RIESLING

Kung Fu Girl (WA) | \$9 / 40

ROSÉ

Klinker Brick (CA) | \$11 / 50

SAUVIGNON BLANC

Joel Gott (CA) | \$10 / 45

Kim Crawford (New Zealand) | \$13 / 60

WHITE BLEND

Conundrum (CA) | \$14 / 65