

The Lobby Bar



Menu

The Arlington Burger | 14

Brisket beef, roasted garlic aioli, bacon-onion jam, Havarti cheese, lettuce

Duck Confit Quesadilla | 13

Caramelized onion, sautéed mushrooms, Manchego cheese, avocado crema

Bulgogi Beef Sliders | 12

Thousand Island, bacon-onion jam, brioche slider bun

Chicken Wings | 12

Choice of fireball whiskey buffalo sauce, peach BBQ sauce, lemon pepper sauce

Meatballs | 11

House marinara, Parmesan cheese, garlic bread

Chili Fries | 11

Sweet potato fries, bison chili, cheddar, sour cream

Artichoke Flatbread | 11

Add Chicken +\$5 | Shrimp +\$6 | Sausage +\$5

Roasted garlic purée, sautéed mushrooms, cherry tomatoes, fresh mozzarella

Salads

Add Chicken +\$5 | Salmon +\$6 | Shrimp +\$6

Strawberry & Apple Salad | 11

Spinach, walnuts, feta cheese, raspberry balsamic dressing

Roasted Gold Beet Salad | 11

Spring mix, feta cheese, pickled onions, champagne vinaigrette

Cocktails



CANS & DRAFTS

Domestic Beer | 6

Canned Cocktails
& Seltzers | 6

Local, Craft,
Import Beer | 7

The Arlington Old Fashioned | 15

Elijah Craig Bourbon, house bitters, Grand Marnier & Luxardo cherries.

The Venetian Martini | 15

Tito's Vodka or Henrick's Gin & Dry Vermouth shaken dirty with a blue cheese stuffed olive.

46 Manhattan | 15

Maker's Mark 46 Bourbon paired with Doulin Sweet Vermouth, our house bitters & cherries marinated in orange liqueur.

Espresso Martini | 14

Rock Town Coffee and Bourbon Crème Liqueurs. Shaken and served in a chocolate swirled martini glass

The Heart of Hot Springs Bloody Mary | 13

Dixie Black Pepper Vodka, Zing Zang, Lime & Olive Juice. Topped with a Lemon & Lime Wheel

Blueberry Lemon Drop Martini | 13

Stoli Blueberry Vodka shaken with fresh squeezed lemon juice and sweetened with simple syrup. Served in a sugar rimmed coupe.

Marilyn Monroe | 13

Apple Brandy, Grenadine & Sparkling wine. Maraschino cherry garnish.

The Arlington Rum Punch | 13

Cruzan Coconut Rum, Cruzan Spiced Rum, Pineapple, OJ & Cherry.

The OG Rita | 9

Made with our house citrus blend & orange liqueur. Strawberry or Chambord with sugar rim, additional \$2.

Wines

Sparkling & Rosé

Prosecco, La Gioiosa
Veneto, Italy | 12.5/42

Sparkling Brut, JCB
Burgundy, France | 85

Sparkling Wine, Belaire
Burgundy, France | 95

Champagne, Moët &
Chandon Brut
Champagne, France | 130

White

Reisling, Schlink Haus
Rhein, Germany | 12.5/42

Sauvignon Blanc, Jax Y3
Sonoma County, California | 17/49

Sauvignon Blanc, Paul Cherrier
Domaine Sancerre, France | 90

Pinot Grigio, Peter Zemmer
Alto Adige, Italy | 15/48

Chardonnay, Juggernaut
California | 17/48

Chardonnay, Jax Y3
Sonoma County, California | 17/49

Chardonnay, Presqu'île
Santa Barbara, California | 68

Chardonnay, Jax Dutton Ranch
Sonoma County, California | 82

Chardonnay, Jean-Baptiste
Jessiaume
Bourgogne, France | 100

Chardonnay, Domaine
Jean Dauvissat Père et Fils
Chablis, France | 160

Chardonnay, Ron Rubin
Russian River Valley
Sonoma County, California | 12.5/42

Red

Pinotage, Barista
South Africa | 12.5/42

Pinot Noir, Juggernaut
California | 17/48

Pinot Noir, Ron Rubin
Russian River Valley
Sonoma County, California | 12.5/42

Pinot Noir, Belle Glos
Clark & Telephone
Santa Maria Valley, California | 90

Cabernet Sauvignon,
Juggernaut
California | 17/48

Cabernet Sauvignon, Quilt
Napa Valley, California | 76

Bordeau, G D'Estournel
France | 120

Antiche Terre Venete
Amarone, Italy | 85

Red Blend, Silk & Spice
Portugal | 9.5/38

Red Blend, Jax Y3 Taureau
Nappa Valley, California | 70

House Wines *by Silver Gate*
Glass/9.5 | Bottle/38

Moscato

Sauvignon Blanc

Pinot Grigio

Chardonnay

Pinot Noir

Merlot

Cabernet Sauvignon

