

PRESIDENTIAL COCKTAILS

W.H. TAFT APPLETTINI ~	13
BELVEDERE, APPLE PUCKER, SWEET & SOUR AND SIERRA MIST <i>GUEST OF THE HOTEL IN 1909</i>	
HERBERT HOOVER LEMON DROP ~	13
ABSOLUTE CITRON, GRAND MARNIER, LEMONADE & SUGAR -RIMMED <i>GUEST OF THE HOTEL IN 1922</i>	
J.F.K. COSMOPALITAN ~	13
SVEDKA, GRAND MARNIER, LIME JUICE, CRANBERRY JUICE <i>GUEST OF THE HOTEL IN 1940</i>	
REAGAN MARTINI ~	13
GREY GOOSE VODKA, BLUE CURACAO, LEMON TWIST <i>HONEYMOON AT THE HOTEL IN 1952</i>	
GEORGE W. BUSH MARTINI ~	13
KETEL ONE, SAMBUCA ROMANA BLACK, 3 COFFEE BEANS <i>GUEST OF THE HOTEL IN 2003</i>	
TEDDY ROOSEVELT MARTINI ~	13
TANQUERAY No. 10, GRAND MARNIER, DUBONNET, TWIST OF LEMON & ORANGE <i>GUEST OF THE HOTEL IN 1903</i>	
NIXON MARTINI ~	13
BOMBAY SAPPHIRE GIN, DASH OF DRY VERMOUTH <i>MARRIED AT THE HOTEL IN 1940</i>	
“ IF THESE WALLS COULD TALK”	
“QUEEN OF THE AIR”	13
GIN, CRÈME DE VIOLETTE, STRAWBERRY PUREE, SIMPLE SYRUP, MARASCHINO CHERRY JUICE <i>EMILIA EARHART: PILOT: GUEST OF THE HOTEL IN 1936</i>	
“THE PERFECT TEN”	13
MACALLAN 12YR, AND GINGER ALE <i>ROBERT REDFORD: ACTOR AND DIRECTOR: GUEST IN THE HOTEL IN 1969</i>	
“ROB ROY”	13
GLENLIVET, SWEET VERMOUTH AND BITTERS <i>W.C. FIELDS: ACTOR AND COMEDIAN: GUEST OF THE HOTEL IN 1913</i>	
“SIDECAR”	13
BRANDY, TRIPLE SEC AND LEMON JUICE <i>HENRY FORD: FIRST RIDE CAR: GUEST OF THE HOTEL IN 1913</i>	
“HORSE’S NECK”	13
BUSCHMILLS, GINGER ALE AND BITTERS <i>WILL ROGERS: THE AMERICAN COWBOY: GUEST OF THE HOTEL IN 1913</i>	
“ORIGINAL CHAMPAGNE COCKTAIL”	13
CHAMPAGNE, BITTERS AND SUGAR CUBE <i>BETTE DAVIS: ACTRESS: MARRIED AT THE HOTEL IN 1945</i>	
“THE INVENTION”	13
RYE WHISKEY, ELDER FLOWER LIQUOR AND APEROL <i>BETTE DAVIS: ACTRESS: MARRIED AT THE HOTEL IN 1945</i>	

UPDATED 3/26/2021



APPETIZERS /SMALL PLATES

FRESH GUACAMOLE ~	12
MOLCAJETE-STYLE PREPARED FRESH TO ORDER	
JUMBO SHRIMP CEVICHE ~	17
SHRIMP CEVICHE, CUCUMBER, RADISH, ONION, TOMATO, CILANTRO, AVOCADO WITH TOSTADAS.	
CALAMARI AND SHRIMP TOSTADA ~	16
GREEN OLIVES, PICKLED ONIONS, RADISH, CILANTRO, CAPERS, SERRANO CHILE, LIME AIOLI	
SHRIMP FLAUTAS (2) ~	16
CHIPOTLE AIOLI, LIME CREAM, COTIJA CHEESE AND CILANTRO	
CHICKEN TORTILLA SOUP ~	12
AVOCADO, QUESO FRESCO, TORTILLA STRIPS	
FRIED CALAMARI ~	14
CRISPY CALAMARI, PICO DE GALLO, GARLIC CHIPOTLE, LIME	
CHICKEN EMPANADAS~	14
CHIPOTLE AIOLI, LIME CREAM, COTIJA CHEESE, CILANTRO	
HOUSE SALAD ~	12
ROMAINE HEARTS, ROASTED PEPPERS, TOMATO, CUCUMBER, RADISH, COTIJA CHEESE, CHIPOTLE DRESSING	
FISH TACOS (2) ~	18
ENSENADA-STYLE CRISPY HALIBUT, CABBAGE, LIME AIOLI, PICKLED ONION, FLOUR TORTILLA	
CARNITAS ~	19
TENDER ROASTED PORK, SERVED WITH HOUSE MADE MOLE, RADISH, CILANTRO	
ENCHILADAS (2) ~	17
CORN TORTILLAS, CHOICE OF RED OR GREEN SALSA, MONTEREY CHEESE, AND COTIJA	
ADD CHICKEN \$20 FILET MIGNON OR SHRIMP \$23	

**THE IRVINE & ROBERTS FAMILY VINEYARD
ROGUE VALLEY, OREGON**

	GLASS	BOTTLE
CHARDONNAY, IRVINE & ROBERTS	13	42
CHARDONNAY, ROBERTS RESERVE	11	38
PINOT NOIR, IRVINE & ROBERTS	14	47
PINOT NOIR, ROBERTS RESERVE	13	42
ROSE OF PINOT NOIR, IRVINE & ROBERTS	12	39

OTHER WINES BY THE GLASS

CHARDONNAY ST. FRANCIS	9	35
CHARDONNAY MARTIN RAY, SONOMA COUNTY. CA	12	39
SAUVIGNON BLANC MARTIN RAY	10	35
MOSCATO MIRASSOU	9	35
PINOT GRIGIO MEZZACORONA	11	36
RIESLING CHATEAU STE. MICHELLE, WA	9	35
CABERNET SAUVIGNON McMANIS FAMILY VINEYARD, CA	10	36
CABERNET SAUVIGNON MARTIN RAY, NAPA VALLEY, CA	13.50	45
CABERNET SAUVIGNON ST. FRANCIS	13	43
BRUNELLO DI MONTALCINO TENUTE SILVIO NARDI	22	79
RED BLEND ANONYMOUS, NAPA VALLEY, CA	15	45
RED BLEND COOPER & THIEF, CA	15	45
RED BLEND MAESTRO, NAPA VALLEY, CA	18	59
RED BLEND THE PESSIMIST, PASO ROBLES, CA	14	45
PINOT NOIR ANGELINE “RESERVE” SONOMA, CA	11	40
MALBEC TRAPICHE, ARGENTINA	12	39
MERLOT ST. FRANCIS	11	40
MERLOT EMMOLO	19	65
ZINFANDEL THE FEDERALIST	11	35

BEER SELECTIONS

BUD LIGHT	6.25	CORONA EXTRA	7	GUINNESS	7
COORS LIGHT	6.25	CORONA LIGHT	7	MODELO NEGRA	7
O’DOOLS	6.25	DOS EQUIS AMBER	7	NEWCASTLE	7
BUDWEISER	6.25	DOS EQUIS SPECIAL LAGER	7	STELLA ARTOIS	7
MILLER LIGHT	6.25	HEINEKEN	7	PACIFICO	7