



ABERDEEN

SUNSET LOUNGE

COCKTAILS & WINE BY THE GLASS

ABERDEEN COCKTAILS

19TH HOLE	\$9
CROWN ROYAL, PEACH SCHNAPPS, CRANBERRY JUICE	
MAPLE OLD FASHION	\$10
MAKERS MARK, FRESH ORANGE, CHERRY, MAPLE SYRUP, AND SODA	
EXTRA AÑEJO MARGARITA	\$11
EXTRA AÑEJO TEQUILA, FRESH LEMON AND LIME JUICE	
RASPBERRY LEMON DROP	\$9
ABSOLUT CITRON, CHAMBORD, FRESH LEMON JUICE, AND SIMPLE SYRUP	
ROSÉ SANGRIA	\$9
ROSÉ WINE, ORANGE LIQUOR, FRESH STRAWBERRIES, AND GINGER ALE	
DRU'S CHOCOLATE INDULGENCE	\$9
VAN GOGH CHOCOLATE VODKA, BAILEYS, KAHLÚA	
RASPBERRY MOJITO	\$9
SILVER RUM, RASPBERRIES, MINT, LIME, SIMPLE SYRUP, SPARKLING WATER	

WINE BY THE GLASS

SPARKLING	
CRANE LAKE BRUT CALIFORNIA	\$8
MASCHIO PROSECCO SPLIT ITALY	\$9
SAUVIGNON BLANC	
GIESEN NEW ZEALAND	\$8
KIM CRAWFORD MARLBOROUGH, NEW ZEALAND	\$11
PINOT GRIGIO	
COASTAL VINES CALIFORNIA	\$7
COPPOLA CALIFORNIA	\$8
SANTA MARGHERITA ALTO ADIGE, ITALY	\$11
CHARDONNAY	
COASTAL VINES CALIFORNIA	\$7
LOUIS JADOT POUILLY-FUISSÉ FRANCE	\$14
CAKEBREAD NAPA VALLEY, CALIFORNIA	\$16
PINOT NOIR	
HAHN CALIFORNIA	\$8
MEIOMI CALIFORNIA	\$9
MERLOT	
COASTAL VINES CALIFORNIA	\$7
CABERNET SAUVIGNON	
COASTAL VINES CALIFORNIA	\$7
SILVER GATE CALIFORNIA	\$8
J. LOHR PASO ROBLES, CALIFORNIA	\$11
INTERESTING WINES	
ROSÉ ALL DAY SOUTHWEST, FRANCE	\$8
RELAX RIESLING MOSEL, GERMANY	\$8
NATURA EMILIANA, CHILE	\$8
PRISONER NAPA VALLEY, CALIFORNIA	\$14



ABERDEEN

SUNSET LOUNGE

BITES & GREENS

BITES

JUMBO CHICKEN WINGS GF	1/2 DOZEN \$8	DOZEN \$12
ROASTED OR FRIED WITH HOT, MEDIUM, OR MILD BUFFALO SAUCE, HONEY GARLIC SAUCE, BLUE CHEESE DRESSING, CARROTS, AND CELERY		
PLATTER OF BONES *GF		\$18
2 CHICKEN DRUMSTICKS, 2 SINGLE BONE LAMB CHOPS, 2 BABY BACK RIBS, HOME-MADE POTATO CHIPS, CARROTS, CELERY, AND BLUE CHEESE DRESSING		
ROASTED WILD MUSHROOM TACOS		\$9
2 SIX-INCH FLOUR TORTILLAS FILLED WITH PAN ROASTED WILD MUSHROOMS, KIMCHEE SLAW, COTIJA CHEESE, AND TOPPED WITH WHITE TRUFFLE AIOLI		
SUNSET NACHOS		\$12
CORN TORTILLA CHIPS TOPPED WITH SHREDDED CHEDDAR JACK CHEESE, CHOPPED RED ONIONS, GREEN CHILI PEPPER, DICED TOMATOES, AVOCADO CREMA, AND SEASONED GROUND BEEF OR GRILLED CHICKEN		
SHREDDED BRISKET PAPPARDELLE		\$12
SLOW COOKED BRISKET, RED WINE DEMI, CREMINI MUSHROOM, PAPPARDELLE PASTA, SMOKED BUTTER		

GREENS

SOUTH BEACH SALAD *GF		\$14
CRISPY FRIED CHICKEN BREAST TOSSED IN GUAVA BBQ SAUCE OVER BABY ARUGULA, WATERMELON, HEIRLOOM GRAPE TOMATOES, FETA CHEESE, RED ONIONS, CITRUS CHAMPAGNE VINAIGRETTE		
ICEBERG WEDGE SALAD *GF *VG		\$11
CRISP ICEBERG LETTUCE, CRUMBLLED BLUE CHEESE, TOMATO, SHAVED RED ONION, CRISPY BACON CHOICE OF DRESSING		
SOUTHWEST SALAD *GF VG		\$14
ICEBERG LETTUCE, ROASTED CORN, ROASTED RED PEPPER, TOMATO, ONION, SEASONED BLACK BEANS, SHREDDED CHEDDAR CHEESE, SEASONED GROUND BEEF, CREAMY CILANTRO LIME DRESSING		
CAESAR SALAD *GF	SIDE \$4	FULL \$11
ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN CHEESE, CREAMY CAESAR DRESSING, PARMESAN TUILE		
Add Protein: Flake Tuna 4 Chicken Breast 6 Shrimp 7 Salmon 9 Lobster Salad 10		

GF - Gluten Free

VG - Vegetarian

*GF - Gluten Free Option

*VG - Vegetarian Option

Coffee, tea and fountain soda are included with every meal. All purchases are subject to 20% gratuity and 7% sales tax. Minimum spending/sharing charge in effect \$4. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.



SUNSET LOUNGE

HANDHELDS & SWEETS

HANDHELDS

SUNSET BURGER \$16

8 OZ. WAGYU BEEF PATTY ON A BRIOCHE BUN TOPPED WITH CHEDDAR, A FRIED EGG, AND CRISPY ONION STRAWS. SERVED WITH YOUR CHOICE OF FRIES

FRENCH DIP \$16

CRUSTY FRENCH BAGUETTE FILLED WITH THINLY SLICED RIB-EYE, CARAMELIZED ONIONS, GRUYERE CHEESE. SERVED AU JUS AND YOUR CHOICE OF FRIES

LOBSTER ROLL *GF \$24

TENDER MAINE LOBSTER TOSSED IN OLD BAY AIOLI ON A TOASTED BRIOCHE BUN WITH SHREDDED LETTUCE. SERVED WITH YOUR CHOICE OF FRIES

FOOT LONG HOT DOG *GF \$12

ALL BEEF FRANK SERVED WITH YOUR CHOICE OF FRIES, CHOPPED ONIONS, AND SAUERKRAUT
ADD BEEF CHILI AND CHEESE +\$1

SHAREABLE SWEETS

COOKIE SKILLET \$8

WARM CHEWY CHOCOLATE CHIP COOKIE TOPPED WITH VANILLA ICE CREAM AND HOT FUDGE

BANANA FOSTERS CHEESECAKE GF \$8

SERVED WITH FRESH BERRIES AND WHIPPED CREAM

SUGAR-FREE CHEESECAKE \$8

SERVED WITH FRESH BERRIES

3-LAYER CHOCOLATE CAKE GF \$8

SERVED WITH FRESH BERRIES AND WHIPPED CREAM

SELF-SERVICE FROZEN YOGURT \$2.50

TOPPINGS BAR AVAILABLE

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SUNSET LOUNGE

AFTER DINNER DRINKS

NESPRESSO

ESPRESSO \$3

LUNGO \$3

ESPRESSO AND HOT WATER

DOUBLE ESPRESSO \$4

CAPPUCCINO \$4

LATTE \$4

ICED LATTE \$4

CAFÉ GLASSE \$5

SHOT OF ESPRESSO, VANILLA ICE CREAM, HOT MILK FOAM

SPIRIT COFFEES

JAMESON IRISH COFFEE \$7

JAMESON, BAILEYS IRISH CREAM, FRESH COFFEE, TOPPED WITH WHIPPED CREAM AND GREEN CRÈME DE MENTHE

MEXICAN COFFEE \$7

KAHLÚA AND FRESH COFFEE TOPPED WITH WHIPPED CREAM

SPANISH COFFEE \$7

COFFEE, VODKA, ORANGE LIQUOR, FRESH COFFEE TOPPED WITH WHIPPED CREAM

HAWAIIAN COFFEE \$7

COCONUT RUM, CREAM, FRESH COFFEE TOPPED WITH WHIPPED CREAM

GREAT WHISKEY FINDS

1792 SMALL BATCH \$10

BASIL HAYDEN \$11

WOODFORD RESERVE \$10

ABERLOUR 12 YEARS \$16

DALWHINNIE MALT SCOTCH 15 YEARS \$15

GLENLIVET 12 YEARS \$10

JOHNNY WALKER DOUBLE BLACK \$10

MACALLAN 12 YEARS \$14