LOBBY BAR

Jour Travels
Fare over. Room
Jour Raiting:

SNACKS AND SHARES

Caramelized French Onion Dip ^{GF/V} with potato chips 7

Butter Knife Buffet GF**

Assortment of breads and crudite, with your choice of spreads:

CHOOSE 2 CHOOSE 3

Tomato chutney ^{VE} Whipped garlic goat cheese ^V Hummus ^{VE} Citrus gremolata ^{VE}

Bavarian Cache

bratwurst, caramelized onion, and dijon, wrapped in puff pastry and sliced into coins 10

Blistered Shishito Peppers GF/V/VE**

finished with flaked salt and served with charred-lime aioli 8

Room Service Wings

sticky pineapple and soy glaze 12

Brasserie Browns GF

crispy, shredded potato nests served with whipped garlic and herb sour cream

- ▶ mushroom and English thyme 11 ^{VE}
- ▶ bacon and cheddar 11

French Bread Pizza

red sauce, bubbly cheese blend **Add** drizzle of Mar Mar chili garlic crunch +1

- ► classic 9 V
- chorizo and basil 11

Turkey Club*

bacon, turkey, cheddar, swiss, lettuce, tomato, mayo, served with a side of chips or green salad 13

GF • Gluten FreeV • Vegetarian VE • Vegan | ** on Request



MEAT AND CHEESE PLATES

Served with bread, crackers, and seasonal goodies

CHOOSE 3

CHOOSE 4

CHOOSE 5

17

21

27

Rotating Selection

prosciutto salami spanish chorizo manchego aged cheddar bellavitano

Let us choose... Concierge's Whim 21

Get all six... 29

SWEETS

Classic Root Beer Float 7 GF

Cookie Plate chef's selection 10

Boozy Ice Cream Float

Served with dark chocolate biscotti

- Myers's Dark Rum coconut cream ice cream 10
- Montenegro Amaro vanilla ice cream 10

Glamping S'mores

toasted marshmallow and dark chocolate ganache, gooey and sandwiched between house speculoos cookies 10

Please be aware that, despite best efforts and intentions, items marked "gluten free" may come into contact with wheat and/or gluten—therefore, we do not recommend consumption of our gluten-free items by those with celiac disease or severe allergies.

^{*}These items are prepared raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

COCKTAILS

Millionaire For An Hour boozy, sweet, refreshing Bluecoat gin, Trial & Error chartreuse, curação, lime, orgeat (almond), Dolin dry 15

Parlor Trick fresh, light, balmy Sake, grapefruit, spicy lime cordial 14

Monarch Club 3 a spring-worthy spritz
Cappelletti, rosé wine, elderflower liqueur, lemon, club soda 13

Guilt for Dreaming full, bright, classic Rittenhouse rye, Laird's Applejack, apricot liqueur, Cynar, bitters 15

A Posh Rebellion $\[\widehat{y} \]$ elegant, complex, candied Copper Fox gin, ginger liqueur, lime, agave, orange blossom 14

I'm Bored, Take Me to Paris [] floral, peppy, fabulous Tito's vodka, Lillet rosé, lemon, elderflower liqueur, club soda 13

The Guest Soloist $\[\mathcal{C} \]$ oh so smokey, clean Vida mezcal, hibiscus, limoncello, Ramazzotti, bitters 15

Joan Crawford Moment $\[\overline{y} \]$ balanced, juicy, bittersweet Espolon reposado, lychee liqueur, Campari, lemon, hibiscus, dusting of matcha for drama 15



Proper Champagne Cocktail

rough-cut sugar cube soaked in angostura bitters, Cava sparkling wine 13

Hotel Nacional Cocktail a c.1930s Havana classic house rum blend, pineapple, apricot liqueur, lime 14

Paper Plane

√ c. 2009 Chicago modern classic
Four Roses bourbon, Aperol, Amaro Nonino, lemon 14

Mules - Choose Your Spirit 🔊

- RVA Belle Isle Honey Habanero moonshine 11
- Kentucky Four Roses bourbon 11
- ► Moscow Tito's vodka 11

CRYSTAL TRAY FOR TWO

One carafe on ice with two glasses and bar snacks 25

- ► Manhattan rye, sweet vermouth, citrus rub, fancy cherry
- Gimlet gin or vodka, Kaffir lime-leaf and agave cordial
- ► Hemingway Daiquiri rum, maraschino, grapefruit, lime
- Martini dry, classic, or dirty vodka or gin



NON ALCOHOLIC

Copper Canyon

grapefruit, lime, spicy agave, club soda 8

The Bicycle Thief $\overline{\mathbb{Y}}$

Lyre's Italian spritz, elderflower cordial, lemon 9

Hibiscus Lemonade

house hibiscus-infused grenadine, orgeat (almond), lemon 6

Boylan's Root Beer 3.5

Make it a vanilla ice cream float +3.5

Barrit's Ginger Beer 3

Coke, Diet Coke, Sprite, Ginger Ale 2

Fever-Tree Sparkling Water ${\it 3}$

Bottled Water 2





CANS

Ardent IPA 6.8% ABV 7

Potter's Petite Cider 4.5% ABV 7

Hardywood Richmond Lager 5.0% ABV 6

Suncrush Tangerine 4.0% ABV 6

Anderson Valley Gose 4.2% ABV 7

Narragansett Lager 16oz 4.7% ABV 4

DRAUGHT

Aslin Power Moves IPA 5.5% ABV 9 Allagash Tripel Golden Ale 12oz 9% ABV 9 Devil's Backbone Vienna Lager 5.2% ABV 8 Rotating Seasonal MP



RED

Pinot Noir, Viña Laurent Chile 10 Tempranillo, Vegas Atlas Spain 10 Bordeaux, Château le Bergey France 11 Barbera, Iuli Umberta Italy 13

WHITE

Viognier, Le Ballon France 10 Sauvignon Blanc, Domaine des Cognettes France 12 White Blend, Michi's Farm Austria 13 Malvasia, Burja Estate Slovenia 14

SPARKLING

Cava, Nature Brut Spain 11 Rosé, Vinyes Singulars Spain 15





PRIVATE EVENTS

Ask us about corporate events and private parties-visit hotelgreene.com/events for more details.

GOLFAMMEAL DEALS

Listed prices do not include tax or gratuity.

BRUNCH

Saturday and Sunday 10am-2pm

All of the classics served in the lobby, followed by a round of golf \$25

DATE NIGHT

Thursday Evenings

Choice of three plates-savory, sweet, or a combination-to share, a glass of beer or wine each, and a round of golf each \$55 (per duo)

AMBASSADOR HOUR

Wednesday-Friday 5-7pm

Appetizer sampler plate and a round of golf \$20

