

LANDMARK LOUNGE

Featured Cocktails

APPLE OF MY RYE 19

Two James Rye Whiskey, Amaretto, harvest spices,
house-made vanilla custard cream

CRIMSON SPRITZ 14

Grey Goose Vodka, Aperol, Zehnder's signature
Cranberry Relish, rosemary infused honey, Prosecco

GARNET GROVE 10

Empress Indigo Gin, tart pomegranate, fresh lemon,
ripe blackberry

LAMBRUSCO SMASH 12

Quiercioli Lambrusco, reposado tequila,
muddled fresh fruit, bright citrus, ginger

THE MILL OLD FASHIONED 20

Zehnder's Private Label Bourbon, rosemary, lemon, bitters
add smoke + 2

Martinis

PERFECTLY PEAR'D 12

Grey Goose La Poire, Licor 43, delicate pear nectar,
warm autumn spice

FILTHY AFFAIR 18

Citadelle Gin, olive brine, pickle juice, fresh dill

ORANGE SOCIETY 17

Hendrick's Gin, Cointreau, Zehnder's Orange Marmalade

Espresso Creations

ESPRESSO MARTINI 16

fresh brewed Creation Coffee espresso, Mr. Black,
Ketel One Vodka

GIDDY UP BUFFALO 12

Buffalo Trace Bourbon Cream, Buffalo Trace Bourbon,
fresh brewed Creation Coffee espresso

ON SHAKY GROUNDS 12

Ketel One Vodka, Mr. Black coffee liqueur, rich espresso, oat
milk, brown sugar, vanilla custard cold foam

ESPRESSO OLD FASHIONED 20

Four Roses Single Barrel Bourbon, freshly pulled
espresso, rich demerara, aromatic citrus bitters
add smoke + 2

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From the Kitchen

TABLE BREAD 11

warm artisan bread with curated butter flight

HUMMUS 11

chickpea, tahini, crispy pepitas, Aleppo pepper, pomegranate and parmesan

GRUYÈRE AND CARAMELIZED ONION DIP 13

silky Gruyère fondue, sweet caramelized onion, crispy parmesan panko topping, served warm with pita and house-made chips

BAKED CRAB DIP 17

creamy Gruyère and cheddar spread, fresh crab, Old Bay wontons

FLATBREAD 18

garlic herb Boursin, house-made Michigan cherry bacon jam, roasted Bartlett pears, arugula and balsamic glaze

MOROCCAN LAMB MEATBALLS 28

yogurt, tahini, pomegranate reduction

COLOSSAL SHRIMP 30

garlic butter drizzle, lemon zest

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Desserts

FALL HARVEST CRÈME BRÛLÉE 10

bourbon, warm autumn spice, candied pecans & pepitas,
candied orange, orange tuile

CARROT CAKE 9

spiced carrot cake layered with cream cheese filling with
roasted pineapple, orange caramel, and candied pecans

COOKIES & MILK 13

chewy Biscoff and chai-spiced cookies featuring caramelized
spice, Biscoff cookie crumbs, white chocolate, and a spiced
orange glaze for a balance of rich sweetness
and bright citrus

Spirit Free

NOT YOUR AVERAGE PALOMA 12

Undone No. 4, choice of grapefruit or watermelon

CHERRY BLOSSOM G & T 12

Undone No. 2, fresh cherries,
Thomas Henry Cherry Blossom Tonic

DIRTY SODA 8

Ask your bartender about today's featured creation

HOT COFFEE OR ESPRESSO 4

fresh brewed Creation Coffee

LANDMARK LOUNGE

Red Wine

	Glass/Bottle	
ARGYLE PINOT NOIR, WILLAMETTE VALLEY, OREGON	15	75
FRESH RED FRUIT, MINERAL, TANGERINE PEEL, FLOWER, STRONG ACIDITY		
MEDICI ERMETE QUERCIOLI REGGIANO LAMBRUSCO DOC	9	45
JUICY RASPBERRY, RIPE STRAWBERRY, AND CANDIED PLUM		
PRUNOTTO FIULOT BARBERA D'ASTI DOCG, PIEDMONT, ITALY	16	80
FRESH RED FRUIT, HINT OF BLACK PEPPER, STRONG ACIDITY		
THE LANGUAGE OF YES GRENACHE, SANTA BARBARA, CALIFORNIA	24	120
HINTS OF BERRY AND PLUM, WHITE PEPPER NOTES, LOW ACID AND TANNIN		
ATAMISQUE MALBEC, UCO VALLEY, ARGENTINA	17	83
BOLD BLACK FRUIT, SOFT ACID AND TANNIN, HINT OF VANILLA AND CLOVE		
MOLLYDOOKER THE BOXER SHIRAZ, MCLAREN VALE, AUSTRALIA	13	65
BOLD AND STRONG, DARK BERRIES, CHOCOLATE, LICORICE SPICE		
CHEVALIER DE LASCOMBES BORDEAUX, MARGAUX AOC, FRANCE	22	108
COMPLEX BORDEAUX BLEND, POWERFUL TANNIN, FINE ACIDITY		
FAUST CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	27	135
NOTES OF BLACK CHERRY, DARK COCOA, AND WARM SPICE		

White & Rosé

ALTA MORA CARRICANTE, ETNA BIANCO DOC, ITALY	22	115
WHITE PEACH, WILD HERBS, A HINT OF SEA SALT. FLINTY UNDERTONES		
CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	21	106
STRONG NOTES OF CITRUS AND TROPICAL FRUIT, HINTS OF GRASS, SALINE ACIDITY		
LINGUA FRANCA AVNI CHARDONNAY, WILLAMETTE VALLEY, OREGON	22	110
BRIGHT CITRUS, GREEN APPLE, DELICATE WHITE FLORALS		
LA NERTHE ROSÉ, CÔTES DU RHÔNE AOC, FRANCE	12	60
FRUITY, FRESH, AND ZESTY BLEND OF GRENACHE, MOURVEDRE, AND CINSULT		

Bubbly

	Split/Bottle	
AVISSI PROSECCO DOC, VENETO, ITALY	8	41
GOLDEN APPLE, HONEYSUCKLE, A TOUCH OF HONEYDEW MELON. FINE BUBBLES		
VEUVE CLICQUOT, CHAMPAGNE AOC, FRANCE	45	100
CLASSIC CHAMPAGNE BLEND, HINTS OF GREEN FRUIT AND BISCUIT		

Draft Beer

ZEHNDER'S VIENNA RED	7	ZEHNDER'S GOLD	7
BELL'S TWO HEARTED ALE	7	SHORT'S LOCAL LIGHT	6