



## Lounge Menu

Available nightly during business hours.

Happy Hour: Sunday to Friday from 4 to 6 p.m.

Well Cocktails and Select Global Wines for \$7 each.

Two-for-one lounge appetizers on Thursday, Friday and Sunday during Happy Hour.

### Artisan Organic Cocktails - \$14 each

For every organic cocktail you order, our friends at Tru Organic Spirits will plant a tree...thank you! - Chef Ron

#### **Southwestern Sling**

Tru Lemon Vodka and Gin, Cilantro, Cucumber  
Agave Nectar, PachaMama Bitters

#### **Midnight Sun**

Tru Gin, Jasmine Tea Liqueur, Lemon Juice  
Blue Sky Ranch Organic Mulberries

#### **S-Tru-driver**

Vanilla Scented Tru Vodka, Fallbrook Blood Orange Juice  
House Made Saffron Tincture, Organic Salt and Pepper

### Lounge Appetizers - \$14 each

#### **Pumpkin Seed Coated Blue Crab Cake**

Buckwheat Noodle, Serrano Ham, Tangerine Lace, Açai Berry Infusion

#### **Lemon Thyme Scented Avocado Fritters**

Sea Salt Flakes, Ancho Chile Dip

#### **Spinach Wrapped Pacific Oysters**

Lobster Mousse, Caviar Quintet, Lemon Myrtle, Beurre Blanc

#### **Macadamia Dukkah Crusted Shrimp Lollipop**

Andouille Sausage, Saffron Artichoke Aioli

#### **Dry Aged Brandt Beef Carpaccio**

Wisconsin Pleasant Ridge, Watercress, Fig Vincotto, Tamarind Pâte de Fruit

#### **Five Spring Mushrooms**

Sage Apricot Biscotti, Smoked Almonds, Vino Santo Angelica Reduction

#### **Trilogy of Maine Lobster Bisque Shooters**

Yuzu Citrus Foam, California Field Fennel Pollen Dust

#### **Ahi Tuna Tiger Eye**

Mango, Seaweed, Wasabi, Pickled Ginger, Cashew Mint Pesto

#### **Artisan Cheese**

Walnut Fig Jam, Green Apple Paste, Ciabatta Crisp

### Global Wines

#### **Bubbles**

NV Mumm, Brut Prestige, Napa Valley	\$11.00
NV Roederer Estate, Anderson Valley	\$12.00
NV Piper Heidsieck, Brut, Reims	\$19.00

#### **Reds**

2007 Edmeades, Zinfandel, Mendocino	\$12.00
2006 Blind Trail, Pinot Noir, New Zealand	\$14.00
2005 Lake Sonoma, Cabernet Sauvignon, Napa Valley	\$11.50
2007 Pasqual Toso, Malbec, Mendoza, Argentina	\$10.50
2007 Acre, Merlot, Central Coast	\$13.50

#### **Whites**

2008 Caposaldo, Pinot Grigio, Veneto, Italy	\$ 8.25
2008 Villa Maria, Sauvignon Blanc, Marlborough	\$10.50
2007 Girard, Chardonnay, Russian River Valley	\$14.00
2006 Freemark Abbey, Chardonnay, Napa Valley	\$11.00
2005 La Chablisienne, Grand Cuvee, 1er Cru	\$16.00

**M.R. Mixology - \$12 each**

**Añejo Framboise**

Cazadores Anejo, Chambord, Muddled Raspberries, Ginger Beer

**Chai Cream Root Beer Float**

Voyant Chai Cream Liqueur and Root Beer

**Citrus Berry**

Hangar One Buddhas Hand Citron, Muddled Strawberries, Basil

**Dragon Berry Lemonade**

Bacardi Dragon Berry Rum, Fresh Strawberry, All Natural Lemonade

**Derby Flower**

Maker's Mark, St. Germain, Apple Cider, Backhouse Bitters

**Lavender Lemon Drop**

Grey Goose Citron, Lavender Syrup, Fresh Lemon

**Be Charmed...3 Latin American Tastes**

*And Take-Home Six of Chef Ron's Hand-Crafted Wine Charms*  
Blue Sky Ranch Lemon Pisco Sour, Strawberry Sea Salt Margarita  
Peri Peri Thyme Scented Caipiriñha  
\$35

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