

SPENCER'S

COCKTAILS

THE CLASSICS

PORT OLD FASHIONED	breck port cask finished bourbon turbinado whiskey barrel-aged bitters	16
ESPRESS LANE☉	marble moonlight expresso vodka kahlua starbucks espresso	18

SEASONAL CREATIONS

PINK PEPPER CLUB	vida mezcal lime house pink peppercorn syrup naranja guava purée	16
FIZZY BUBBLECH*☉	breck gin heavy cream lemon lime hibiscus tea egg whites	18

HOT DRINKS

FIRE ON THE MOUNTAIN☉	151 rum naranja kahlua starbucks espresso heavy cream fire	20
CINNFUL TODDY☉	breck bourbon house apple cider syrup lemon lagavulin cinnamon	18

SPIRIT FREE

OTHER PEOPLES' PEPPER	lime house pink peppercorn syrup blood orange guava purée	12
DANCING IN THE STARLIGHT	lavender simple lemon butterfly pea tea luster dust	12
FLOWER POWER*☉	hibiscus tea house hibiscus syrup lemon lime egg whites soda	12

BEER

ROTATING SEASONAL DRAFT	9	COORS BANQUET	american lager	6	
ROTATING IPA	8	COORS LIGHT	american light lager	6	
ROTATING AMBER	8	STELLA ARTOIS	belgian pilsner	7	
KONA BIG WAVE	golden ale	7	MODELO ESPECIAL	mexican lager	7
LEFT HAND NITRO MILK STOUT	8	HEINEKEN 0.0 (gf)	non-alcoholic	7	
TEN MILE 6 CHAIR (gf)	dry cider	9	ATHLETIC BREWING N/A	non-alcoholic	9

AFTER DINNER DRINKS

AMARO NONINO	bittersweet orange spices caramel	14
AMARO SIBONA	bittersweet rootbeer allspice vanilla & chocolate	14
BAILEY'S	smooth irish cream liqueur	14
GRAND MARNIER	sweet candied orange caramel vanilla	14
HENNESSY VS	oak & vanilla almonds prune baking spice	18
TAYLOR FLADGATE 20YR PORT	spiced dried fruit rich & jammy butterscotch	18
IRISH COFFEE	starbucks coffee jameson heavy cream	16
ZIPPY HOT COCOA	hot cocoa choice of peppermint schnapps, peanut butter whiskey, or frangelico	16

SINGLE MALTS & LIQUEURS please ask your server for full spirit list

☉ We take pride in our craft cocktails. Drinks with this symbol take extra time to perfect. We promise it's worth the wait!

Advisory: *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Allergen information available upon request. Notice: All transactions are subject to state taxes, local taxes, and resort fees. Parties of 5 or more subject to a 20% automatic gratuity. This restaurant collects and shares gratuities on a pre-established basis among employees who customarily receive tips. A 6% resort fee applies to all transactions. This fee goes to fund the operation and maintenance of shared resort amenities, guest services, and property improvements managed in partnership with homeowners.

WINE

REDS

TRAPICHE BROQUEL MALBEC	Mendoza, Argentina	13	46
KING ESTATE INSCRIPTION PINOT NOIR	Willamette Valley, OR	14	50
SEVEN HILLS MERLOT	Walla Walla, WA	15	54
BONANZA CABERNET SAUVIGNON	California	15	54
DAOU PESSIMIST RED BLEND	Paso Robles, CA	16	56
SEGHECIO ZINFANDEL	Sonoma County, CA	16	58
ACACIA CARNEROS PINOT NOIR	Los Carneros, CA		58
ALEXANDER VALLEY CABERNET SAUVIGNON	Alexander Valley, CA		62
BELLE GLOS LOS ALTURAS PINOT NOIR	Santa Lucia Highlands, CA		72
JUSTIN CABERNET SAUVIGNON	Paso Robles, CA		82
LES CADRANS LASSEGUÉ GRAND CRU Bordeaux	Saint-Emilion, France		90
THE PRISONER RED BLEND	Napa Valley, CA		100
SEGHECIO OLD VINE ZINFANDEL	Sonoma County, CA		105
STAGS' LEAP CABERNET SAUVIGNON	Napa Valley, CA		125
BELLE GLOS CLARK & TELEPHONE (1.5L) PINOT NOIR	Santa Maria Valley, CA		150
JORDAN CABERNET SAUVIGNON	Alexander Valley, CA		160
OPUS ONE OVERTURE CABERNET SAUVIGNON	Napa Valley, CA		325

WHITES

FRISK PRICKLY RIESLING	Victoria, Australia	11	36
UNSHACKLED BY PRISONER CHARDONNAY	Napa Valley, CA	12	44
LOUIS JADOT BOURGOGNE CHARDONNAY	Burgundy, France	12	44
JEAN-LUC COLOMBO CAPE BLEUE ROSÉ	Provence, France	12	44
RUFFINO LUMINA PINOT GRIGIO	Delle Venezie IGT, Italy	13	48
LA CREMA CHARDONNAY	Sonoma Coast, CA	14	50
LOVEBLOCK SAUVIGNON BLANC	Marlborough, New Zealand	15	54
ROBERT MONDAVI CHARDONNAY	Napa Valley, CA		82

BUBBLES

MIONETTO PROSECCO BRUT	Prosecco, Italy	14	50
MUMM NAPA BRUT PRESTIGE N.V. CA CHAMPAGNE	Napa Valley, CA		64
PERRIER-JOUËT CHAMPAGNE	Champagne, France		120

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