

ESTATE

ULTRA BAR | YACHT CLUB

SHARED PLATES

TEMPURA SHRIMP 14 GF
Jalapeño pepper, chili garlic-honey dipping sauce

HERB TOSSED FRIES 5 GF V
Chipotle catsup

CHIPS & SALSA 4 GF V
Salsa verde & rojas

WINGS SMALL 9 | LARGE 16
Buffalo or BBQ sauce, served with ranch or blue cheese

BONELESS WINGS SMALL 11 | LARGE 18
Buffalo or BBQ sauce, served with ranch or blue cheese

SHRIMP SKEWERS 13 GF
Lychee-habanero glaze, mango-pineapple salad

STEAK SKEWERS 13 GF
Sambal coconut marinade, soy glaze, ginger rice

SALADS

Add grilled chicken, \$5

LETTUCE CUPS 14
Chicken salad with grape, walnut, cranberry, celery

SPINACH 12
Raspberries, red onion, pistachios, cabernet sauvignon vinaigrette

WATERCRESS 11
Nueske's bacon, grilled artichoke hearts, heirloom cherry tomatoes, lemon basil vinaigrette

WATERMELON 11
Pickled watermelon, grilled watermelon, cucumber, arugula, green onion, queso fresco, smoked ginger cilantro vinaigrette

TACOS

Served on 4" corn tortilla; add avocado, \$2

CARNITAS VERDES 3 GF
Braised pork, salsa verde, pickled red onions, queso cotija, cilantro

POLLO AL PASTOR 3 GF
Braised chicken in Chile de Arbol salsa, fresh pineapple, cilantro, queso cotija

DE ASADA 3.5 GF
Seared steak, red onion, cilantro, lime crema, salsa verde on side

DE PESCADO 3
Beer battered atlantic cod, chipotle mayo, cabbage lime slaw, cilantro, red onion

HUITLACOCHÉ 3 GF V
Roasted corn, mushrooms, queso chihuahua, huitlacoche, cilantro, red onion, queso fresco

FLATBREADS

MARGHERITA 9
Bufala mozzarella, tomato, basil, olive oil

BUFFALO CHICKEN 12
Baked chicken, cheddar, mozzarella, red onion, ranch

BBQ CHICKEN 12
Smoked chicken, Nueske's bacon, white cheddar, pineapple, red onion, smoked pineapple BBQ sauce

PETITE SAMMIES

Three per plate; fries served á la carte

BLACKENED CHICKEN 12
Gouda, avocado, brioche bun

ANGUS 12
Black angus short rib, brisket and chuck, aged cheddar, sriracha mayo, pretzel bun

PULLED PORK 10
Chipotle honey BBQ sauce, salt and vinegar chips, ciabatta bun

DESSERT

CAKE POP FLIGHT 6
Cookies and cream, red velvet, cheesecake with pop rocks frosting

ZARLENGO'S GELATO 6
Strawberry cheesecake, double chocolate, cappucino

ZARLENGO'S SORBET 6
Blood orange

ESTATE COCKTAILS*

The Movers

OLD FASH ESTATE 12
Bulleit Bourbon, house-made cinnamon and vanilla syrup, cherry bark vanilla bitters, glacier ice cube

TERRACE TEA 10
Jim Beam, fresh brewed tea, lemon, simple syrup, mint

The Shakers

THE ESTATE 12
Ketel One, orange smash, mint, lemon, pomegranate-berry syrup

GINGER MULE 11
Svedka, ginger candy, ginger beer, kaffir syrup, Angostura bitters

DUTCH MULE 12
Ketel One, ginger beer, lime juice

The Troublemakers

TIKI TIKI 10
Bacardi Pineapple, banana liqueur, triple sec, orange juice, simple syrup

SUMMER SNOW 9
Sparkling wine, pomegranate-berry syrup, floating raspberry

SKINNY COCKTAILS

Cocktail, 10* | Carafe, 38 {Serves 4-6}
Low calorie cocktails under 140 calories

MANSION MARGARITA
Don Julio Blanco, agave nectar, kaffir syrup, sea salt

CANDY CRUSH
Brugal Extra Dry Rum, peach schnapps, pineapple, mint, gummy bear, Sprite

PEACHY KEEN
Svedka Raspberry, peach schnapps, orange juice, soda

SANGRIA

Cocktail, 12* | Pitcher, 40 {Serves 4-6}

RED SANGRIA
Brugal, Grand Marnier, red wine, orange, lemon, simple syrup, fresh fruit

WHITE SANGRIA
Bacardi Pineapple, white wine, orange, lemon, simple syrup, fresh fruit

BEER

Drafts

• Bud Light [16OZ FOR 5]

• 312 Urban Wheat • Bells Oberon Ale • Blue Moon • Goose Island Blue Line
• Goose Island Endless IPA • Goose Island Green Line • Goose Island Summer Ale
• Guinness • Lagunitas IPA • Pacifico • Revolution Cross of Gold • Revolution IPA
• Stella Artois • Sweetwater 420 Extra Pale Ale • Two Brothers Wobble • Victoria
[16OZ FOR 6]

• Duvel [9OZ FOR 9] • Goose Island Sofie [12OZ FOR 9]

Bottles

FIVE

• Bud Light • Budweiser
• Miller Light

SIX

• Amstel Light • Corona • Corona Light
• Dos Equis • Heineken • Hoegaarden
• Lagunitas Little Sumpin' Sumpin'
• Matilda • Modelo Especial • Peroni
• Woodchuck

WINE

White

PINOT GRIGIO
Lagaria, Umbria, Italy | 9/32

SAUVIGNON BLANC
Kim Crawford, Marlborough | 11/44

CHARDONNAY
Hidden Crush, Central Coast | 9/36
Ferrari Carano, Sonoma County | 12/48

RIESLING
Blüfeld, Germany | 9/32

Red

PINOT NOIR
Irony, Monterey | 9/36

MALBEC
Diseño, Argentina | 9/32

CABERNET SAUVIGNON
Seven Falls, Wahluke Slope | 10/40
Napa Cellars, Napa Valley | 13/52

NON-ALCOHOLIC DRINKS

SOFT DRINKS 3
Coke, Diet Coke, Sprite, lemonade

RED BULL
RED BULL SUGAR FREE 5

THE FINE PRINT

Available Gluten Free GF or Vegetarian V
*Please ask server for details and alert your server of any food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*

Champagne and bottle service menu available upon request.

**Subject to availability on rooftop.*

To help conserve natural resources and minimize waste, water is available upon request only.