

wine

sparkling

| | |
|--|-------------|
| brut nv, domaine ste. michelle <i>wa</i> | g/b 7/28 |
| rosé "hugo," huber, <i>austria</i> | 42 |
| brut nv, nicolas feuillate <i>france</i> | 52 |

whites

| | |
|---|-------------|
| albariño, nessa <i>es</i> | g/b 9/36 |
| riesling, bergweiler noble house <i>de</i> | 7/28 |
| white bordeaux, chateau les arromans <i>fr</i> | 7/28 |
| white blend "amycas," brooks <i>or</i> | 9/36 |
| white blend "big woop," woop woop, <i>au</i> | 8/32 (1L) |
| sauvignon blanc, l'hemoniere touraine <i>fr</i> | 8/32 |
| chardonnay, bishops peak <i>ca</i> | 9/36 |

reds

| | |
|--|-------------|
| merlot, charles smith "the velvet devil" <i>wa</i> | g/b 9/36 |
| pinot noir, opalia <i>fr</i> | 7/28 |
| pinot noir, talbott "sleepy hollow" <i>ca</i> | 10/40 |
| pinot noir, t.r. elliot "three plumes" <i>ca</i> | 56 |
| red blend "authentic red," gnarly head <i>ca</i> | 8/32 |
| tempranillo "el primavera," agricola labastida <i>es</i> | 9/36 |
| cabernet sauvignon, octavia <i>ca</i> | 9/36 |
| zinfandel blend "incredible red," peachy canyon <i>ca</i> | 9/36 |

beer

domestic \$4.25

miller lite
yuengling

craft & imported \$6

goose island honkers e.s.b.
guinness
kona brewing co. pipeline porter
lakefront new grist gluten-free
longtrail hibernator unfiltered ale
maui brewing co. mana wheat (12 oz. can)
new belgium fat tire
new belgium snow day
new belgium prickly passion saison (22 oz.), \$8
pacifico
strongbow cider
troegs mad elf winter ale
widmer bros. "brr" winter seasonal
widmer bros. o'ryely i.p.a.

all beers served in 12 oz bottles unless otherwise noted

the rumor mill

fusion bar & restaurant

cocktail classics

each \$9

americano

aperol, sweet vermouth & club soda served over ice with a lemon garnish

bacardi cocktail

bacardi light rum, lime juice & grenadine served chilled

bloody mary

tomato juice, worcestershire, old bay & your choice of our fusion vodkas, served tall in a bamboo glass

dry bronx

tanqueray gin, dry vermouth & orange juice served chilled

fig & honey manhattan

balcones rumble texas whiskey (brewed with wildflower honey, mission figs & demerara sugar), sweet vermouth & bitters served chilled with a cherry

jacques rose

boulard calvados from normandy, lemon juice & grenadine shaken with ice & strained

signature cocktails

each \$9 except where noted

fusion vodka

\$6.25

your choice of our fusion vodka flavors, straight up or on the rocks. don't be afraid to mix & match!

blossoms

our house-infused vodkas mixed with juices & fresh fruit purees. choose from apple, blood orange, pear, pomegranate, raspberry, strawberry or white peach

just off the slopes

creamy hot chocolate, rm vanilla cream vodka & caramel

pumpkin martini

rm fusion pumpkin vodka, irish cream liqueur & cream

spiked cider

fresh apple cider, tuaca & rm honey bourbon served chilled

cherry lime annie

rm fusion cherry vodka, fresh limeade & soda

mojito

rm fusion mint & lime rums, mint, lime, simple syrup & soda

strawberry lemonade

\$4

fresh lemonade with strawberry puree (non-alcoholic)

snacks

something to whet the appetite

- olives** \$5
an assortment of olives, warmed in herbed olive oil
- edamame** \$5
steamed edamame in the pod, house-smoked sea salt
- sweet potato fries** \$5
tossed with cinnamon butter

small plates

two or more make a meal

- tomato tower** \$7
balsamic & basil goat cheese, tomato slices, extra virgin olive oil & syrupy balsamic reduction
- warm a.g. cashew salad** \$7
asparagus & green beans, sweet soy thai chili reduction, chopped cashews
- tofu tempura** \$8
curry battered & served with plum sauce for dipping
- mushroom tart** \$8
warm roasted mushrooms layered between wheat-berry crostini with peach onion goat cheese spread
- pear & ginger salad** \$8
field greens tossed in balsamic basil vinaigrette, pear matchsticks, candied ginger & a fried goat cheese round
- potato & spinach salad** \$8
a warm salad of roasted fingerling potatoes, onion & spinach, all tossed in a white wine-dijon dressing with blue cheese
- crab dumplings** \$9
fried dumplings filled with old bay—dijon goat cheese & lump crabmeat, sweet soy for dipping
- salmon & mushroom stack** \$9
salmon over seasoned cream cheese, topped with roasted mushrooms, tomatoes & capers
- seared tuna** \$10
rolled in chinese-five spice, seared rare & served on cusabi edamame salad
- duck & cherries** \$10
cardamom-infused sous-vide duck breast, brined cherries, pomegranate oil
- lamb chops** \$10
lamb chops cooked sous-vide till medium rare, finished on the grill & served with romesco sauce & cilantro oil
- cilantro beef** \$10
grilled beef, sliced cucumbers, cilantro oil
- honey-miso scallops** \$12
marinated, seared & served on cucumber salad

shared plates

tastes for two

- fries & fusion ketchups** \$8
your choice of regular or sweet potato fries, four house-infused ketchups
- brie** \$11
baked brie topped with your choice of bacon-bourbon marmalade or fig balsamic compote & served with warm bread
- ribs** \$11
slow-roasted & glazed with teriyaki bbq sauce
- fish & chips** \$12
chef's choice fresh fish, cooked sous-vide, tempura battered & quickly deep fried. served with french fries & truffled tartar
- tuna tartare** \$13
sushi-grade tuna in lemon-soy vinaigrette with guacamole & salty tortilla chips
- crab dip** \$14
creamy cheeses, jumbo lump & old bay, served with warm bread
- kobe sliders** \$14
four burgers, guinness mustard & caramelized onions
- mussels & calamari** \$14
mussels sauteed in white wine & tomato butter, served topped with panko-breaded fried calamari rings

sweets

all house-made, each one \$8

ice cream trio

amaretto white chocolate crème brulee

banana wontons &
kahlua espresso ice cream

chocolate raspberry flourless cake

warm pear tart & green tea ice cream

chef's choice bread pudding,
served with ice cream

please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity may be added for parties of six or larger

matthew milani
owner & executive chef
m01062012