

## FEATURED COCKTAILS

- Club Martini** - Ketel One, Gorgonzola & Tabasco Stuffed Olives \$12  
**Manhattan** - Redemption Rye, Carpano Vermouth, Whiskey Infused Cherry, Bitters \$11  
**El Verano** - 100 Años Tequila, St. Germain, Muddled Cucumber \$11  
**Marlborough** - Hendricks Gin, St. Germain, Sauvignon Blanc \$12  
**Orange Blossom** - Tanqueray Gin, Cointreau, Orange Juice, Lime, Bitters \$11  
**Grown Up Sour** - Amaretto di Saronno, Wild Turkey 101, Lemon Juice, Simple Syrup \$11  
**Handshake** - Conniption Gin, Trincheri Dry Vermouth, Fernet-Branca \$11

## WINES BY THE GLASS

### SPARKLING & WHITE WINES

Anna Du Codorniu Brut Cava	\$8
Anna Du Codorniu Brut Rosé	\$8
Col Solivo Prosecco	\$8
Fiore Moscato d'Asti	\$8
Montpellier Chardonnay	\$8
Sisters Forever "UnOaked" Chardonnay	\$8
Hess Estate Grown Chardonnay	\$10
Haymaker Sauvignon Blanc	\$8
Riff Pinot Grigio	\$8
Schmitt Sohne Riesling	\$8

### RED WINES

Round Hill Cabernet Sauvignon	\$8
Chateau St. Michelle Cabernet Sauvignon	\$10
Old Vines Estate Merlot	\$8
Zolo Malbec	\$8
Angeline Pinot Noir	\$8
Sea Glass Pinot Noir	\$10
Bieler Pere + Fils Sabine Rosé	\$8
Ravenswood "Zen of Zin" Zinfandel	\$8
Millbrandt Brothers Red Blend	\$8

## BEERS

### DRAUGHT BEER

Starpoint Hipster Hobo Pale Ale, Durham, NC	\$7
Lexington Brewing Co. Bourbon Barrel Ale, KY	\$7
Allagash White, Portland, ME	\$7

### DOMESTIC BOTTLES

Bud Light	\$4
Coors Light	\$4
Michelob Ultra	\$4
Miller Lite	\$4
Yuengling Lager	\$4

### PREMIUM BOTTLES

Amstel Light	\$6
Bell's Two Hearted Ale	\$6
Blue Moon	\$6
Corona	\$6
Guinness	\$6
Heineken	\$6
Lagunitas IPA	\$6
Sam Adams	\$6
Sierra Nevada	\$6
Stella Artois	\$6
Heineken 00 Non-Alcoholic	\$6

For a full wine list, please ask your server.

The University Club strives to create unique member dining experiences.

We use local ingredients whenever possible.

Should you have any dietary restrictions, please consult your server.

22% service charge will be automatically added to your food & beverage charges.