



## HOURS OF OPERATIONS

Lounge Service

Sunday- Tuesday 1pm-10pm

Wednesday- Saturday 1pm-11pm

Tapas & Light Bites Available

Daily

1:00pm - 10:00pm

Dinner Service Available

Daily

5:00pm - 10:00pm

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**Danica Norris**  
Director of Food & Beverage

**Jasmine Figlow**  
Food & Beverage Manager

**Maggie Jones**  
Lounge Manager

# COCKTAILS

Lead Bartender Drew Hendrickson



**DAIQUIRI ROYALE**  
*White Rum, Creme de Violette,  
Red Wine Cordial, Rhubarb Bitters,  
Fresh Lime, Egg White*

16



**CAFE BOULEVARDIER**  
*Rye Whiskey, Amaro Averna,  
Kamora Coffee Liqueur*

16



**HOT GUAVA GIMLET**  
*Gin, Guava, Fresh Lime,  
Chili, Tajin*

16



**SPRING SANGRIA**  
*Chenin Blanc, Strawberries,  
Lemon, Brandy, Bauchant, Soda*

13



**EL DIABLO**  
*Tequila, Black Currant Liqueur,  
Fresh Lime, Ginger, Agave*

16



**ESPRESSO MARTINI**  
*Vanilla Clove Vodka, House  
Espresso, Kamora Coffee Liqueur,  
Vanilla Bean, Oat Milk*

16



**QUEEN OF THE NILE**  
*Gin, Mint Washed Empress Gin,  
Cinnamon Simple, Plum Bitters,  
Fresh Lime, Soda Water*

17



**SMOKED OLD FASHIONED**  
*Bourbon, Demerara,  
Bitters, Smoke*

16



**BRAND NEW PAIR OF SHOES**  
*Bourbon, Cherry-Balsamic  
Shrub, Allspice*

16



**LICKETY SPRITZ**  
*Rosolio Aperitivo, Apricot Liqueur,  
Grapefruit Tincture, Prosecco, Tonic*

16

Feeling Adventurous?  
Check out our Spirits list  
& ask our team to create a custom cocktail just  
for you



Thank you for visiting  
the Workshop Lounge!



Follow us on  
Instagram!



## MOCKTAILS

\$12

**CHERRY BLOSSOM GIRL**  
*Cherry Balsamic Shrub,  
Fresh Lemon, Vanilla, Soda*

**NADA RITA**  
*Citrus Medley,  
Agave, Cinnamon,  
Orange Blossom Water*

**PINEAPPLE No. 87**  
*Pineapple, Fresh Lime, Cane  
Sugar, Ginger Beer, Lime Wheel*

**GOLDEN HOUR**  
*Coconut Milk, Pineapple Juice, Fresh  
Lime, Vanilla, Slice Pineapple*

**51 SOUTH**  
*Blackberry, Mint,  
Fresh Lime, Club Soda*

## BEER

**SEASONAL DRAFTS 7**

ASK YOUR BARTENDER FOR  
CURRENT SELECTIONS

**CANS | BOTTLES**

**UNTITLED ART FLORIDA SELTZER 7**

**ANXO CIDER 8**

**MICHELOB ULTRA 5**

**BUD LIGHT 5**

**MILLER LITE 5**

**WICKED WEED TWIST WHEAT ALE 6**

**SIERRA NEVADA PALE ALE 6**

**HIGHLAND GAELIC ALE 6**



## SPIRITLESS (N/A)

**SIERRA NEVADA TRAIL PASS N/A 6**

**MICHELOB ULTRA ZERO N/A 5**

**HIGHLAND FALLS 5MG THC SELTZER 11**

**HIGHLAND FALLS 10MG THC SELTZER 13**

# Wine

## CLASSIC

\*VIA ALPINA SAUVIGNON BLANC  
15/GL 53/BTL FRIULI, ITALY  
FRESH, GREEN APPLE, MIRERALITY

LORELLE PINOT NOIR  
16/GL 56/BTL WILLAMETTE VALLEY, OREGON  
OAK SPICE, CHOCOLATE CHERRY, LONG FINISH

BRASSFIELD PINOT GRIS  
13/GL 46/BTL HIGH VALLEY CALIFORNIA  
ZESTY, HONEYSUCKLE, VOLCANIC

\*GAIL 'DORIS' CABERNET SAUVIGNON  
15/GL 53/BTL SONOMA, CALIFORNIA  
DARK FRUIT, PINE FOREST, DUSTY COCOA

\*BODAN ROAN CHARDONNAY  
13/GL 46/BTL HIGH VALLEY, CALIFORNIA  
RICH, TROPICAL, NEUTRAL BARRELS

\*DOMAINE DU FOSSILE CABERNET FRANC  
14/GL 49/BTL LOIRE VALLEY, FRANCE  
VIOLETS, SPICE, GREEN PEPPER

## ADVENTUROUS

\*BRISA SUAVE VINHO VERDE  
13/GL 46/BTL MINHO, PORTUGAL  
CRISP, GREEN FRUIT, WHITE FLOWERS

VILLA TONINO NERO D'AVOLA  
12/GL 42/BTL SICILY, ITALY  
JUICY PLUM, OREGANO, SOFT TANNINS

\*ABELLIO ALBARINO  
13/GL 46/BTL RIAS BIXAS, SPAIN  
CITRUS, FLORAL, SLEEK

CASANOVA DELLE CERBAIE,  
ROSSO DI MONTALCINO  
15/GL 53/BTL PIEDMONT ITALY  
FULL BODIED, RED FRUIT, THYME

BLANC ET FILS 'WILLY' JACQUERE  
\$15/\$53 SAVOIE, FRANCE  
BRIGHT, MELON, DRY

MARQUES DE TOMARES CRIANZA  
TEMPRANILLO  
12/GL 42/BTL RIOJA, SPAIN  
VANILLA, VELVETY, FRUIT FINISH

## BUBBLES, ROSE' & ORANGE

\*SALAMON PROSECCO  
12/GL 42/BTL TREVISO, ITALY  
CLEAN, CRISP, HINT OF SWEETNESS

LIEU DIT CABERNET FRANC ROSE  
13/GL 46/BTL SANTA BARBARA, CA  
STRAWBERRY, TANGY, SMOOTH FINISH

\*KIKI & JUAN ORANGE  
14/GL 49/BTL(L) VALENCIA, SPAIN  
FUNKY, TANGERINE, WILDFLOWER HONEY

\*ALBET I NOYA BRUT ROSE  
13/GL 46/BTL PENEDES, ITALY  
CLEAN, CRISP, HINT OF SWEETNESS

DONNA LAURA ROSATO  
12/GL 42/BTL VENETO, ITALY  
JUICY, STRAWBERRY, PINK GRAPEFRUIT

\* INDICATES AN ORGANIC, BIODYNAMIC AND/OR SUSTAINABLY RUN VINEYARD

# SPIRITS

## WHISKEY

ANGELS ENVY BOURBON 22 KNOB CREEK 17  
ANGELS ENVY RYE 28 LARCENY 13  
BASIL HAYDEN 18 MAKERS MARK 14  
BLANTONS 31 MAKERS MARK 46 16  
BUFFALO TRACE 21 MICHTERS RYE 20  
COOK'S MILL 21 NIKKA COFFEY GRAIN 29  
CROWN ROYAL 13 OLD FORESTER 4 YR 12  
FOUR ROSES SINGLE BARREL 18 REDBREAST 12 YR 30  
FOUR ROSES SMALL BATCH 15 RITTENHOUSE RYE 11  
EAGLE RARE 20 SUNTORY TOKI 17  
ELIJAH CRAIG 14 TEELING IRISH WHISKEY 15  
HIGH WEST DOUBLE RYE 17 WHISTLE PIG PIGGY BACK 20  
JACK DANIEL'S 12 WILD TURKEY 22  
JAMESON 14 WILD TURKEY RYE 22  
JEFFERSON'S OCEAN 33 WILLET RYE 33  
JIM BEAM 10 WOODFORD 16  
WOODFORD DOUBLE OAK 27

## TEQUILA & MEZCAL

ASTRAL 12 OLMECA ALTOS PLATA 14  
DON FULANO BLANCO 26 SIETE LEGUAS BLANCO 20  
EL TESORO BLANCO 26 TAPATIO BLANCO 22  
EL TESORO REPOSADO 28 TAPATIO REPOSADO 28  
G4 BLANCO 21 VOLCAN BLANCO 24  
G4 REPOSADO 28 SOTOL 13  
LA GRITONA 22 DEL MAGUEY VIDA 16  
LALO 20 ILEGAL 15  
OCHO PLATA 20 LOS VECINOS 15  
OCHO REPOSADO 24 MADRE 20

# SPIRITS

## VODKA

BELVEDERE 13  
CHEMIST 14  
GREY GOOSE 12  
OCEAN 13  
KETEL ONE 12  
KETEL ONE CUCUMBER MINT 12  
TITOS 11

## SCOTCH

ABERLOUR 12YR 21  
DEWARS 12 YR 14  
DEWARS 15YR 18  
GLENLIVET 12 YR 23  
GLENMORANGIE 10YR 19  
JOHNNIE WALKER BLACK 17  
JOHNNIE WALKER GOLD 30  
MACALLAN 12YR 33  
OBAN 32

## RUM

APPLETON ESTATE 12  
APPLETON 12 YR 21  
BACARDI 11  
BRUGAL 1888 19  
CRUZAN 11  
DIPLOMATICO PLANAS 14  
DIPLOMATICO RESERVA 17  
FLOR DE CAÑA 13

## GIN

BEEFEATER 11  
BOMBAY SAPPHIRE 12  
BOTANIST 14  
CHEMIST 16  
DRUMSHANBO GUNPOWDER IRISH 17  
EMPRESS 15  
HENDRICKS 15  
MONKEY 47 25  
NOLET 20  
ROKU 13  
SIPSMITH 14  
TANQUERAY 11

## COGNAC

COURVOISIER VS 21  
HENNESSY VS 15

FLOR DE CAÑA EXTRA DRY 13  
LEMON HART & SONS 19  
MEYER'S 12  
PYRAT XO RESERVE 16  
RHUM BARBANCOURT 13  
SANTA TERESA 19  
SMITH & CROSS 16  
WRAY & NEPHEW 12



# FOOD

Available All Day



## Snacks

**OLIVE MEDLEY**  
ORANGE & THYME  
\$6

**BAR MIX**  
APPLE CIDER VINEGAR  
POWDER, SALT,  
ROSEMARY & EVOO  
\$5

**PORK RINDS**  
WITH HOUSE MADE  
PIMENTO CHEESE  
\$8

## Small Plates & Salads

**BLISTERED SHISHITO PEPPERS**  
FISH SAUCE CARMEL & BONITO  
FLAKES  
\$12

**DEVIL ON HORSEBACK**  
CRISPY SPECK HAM WRAPPED  
DATES, BLUE CHEESE  
MOUSSE & BALSAMIC  
\$5/ EACH

**PROSCUITTO & MELON**  
HONEYDEW & CANTALOUPE,  
BALSAMIC DRIZZLE  
\$12

**BLUNT PRETZEL KNOTS**  
WITH LOCAL BEER CHEESE  
OR SALTED BOURBON  
CARMEL  
\$10

**BLACK GARLIC WINGS**  
THREE JUMBO WINGS, BLACK  
GARLIC SESAME, PEANUTS,  
HERBS, GOCHUGARU, CRUDITE,  
MINT & CUCUMBER COOLING DIP  
\$15

**PAN CON TOMATE**  
CITY BAKERY FOCACCIA,  
GARLIC, FRESH HEIRLOOM  
TOMATO PUREE, ROASTED  
GARLIC AIOLI  
\$7  
ADD BOQUERONES + \$5

**GRILLED CAESAR SALAD**  
ROMAINE, HOUSE MADE CAESAR,  
GRATED PARMESAN, HOUSE  
CROUTONS & PICKLED RED  
ONION  
\$8 SMALL / \$12 LARGE  
ADD GRILLED CHICKEN + \$7  
ADD SHRIMP + 8  
ADD GRILLED SALMON\* + \$13

**ANTIPASTO SALAD**  
SPRING MIX, OLIVES,  
ROASTED PEPPERS, SALAMI,  
SHREDDED MOZZARELLA,  
RED WINE VINAIGRETTE &  
BALSAMIC DRIZZLE  
\$15



# Mains



Available Daily After 5pm

## WORKSHOP LOUNGE BURGER \*

GROUND SIRLOIN, CARAMELIZED ONION, WHITE CHEDDAR,  
ROASTED GARLIC AIOLI, BACON, ARUGULA & TOMATO ON  
CITY BAKERY BUN. SERVED WITH FRIES

\$24

## FRIED CHICKEN SANDWICH\*

BUTTERMILK FRIED CHICKEN, HOT HONEY AIOLI, LETTUCE &  
TOMATO ON CITY BAKERY BUN. SERVED WITH FRIES

\$20

ADD PIMENTO CHEESE + \$2

## SEASONAL RISOTTO

ASK YOUR BARTENDER FOR THE CURRENT INGREDIENTS

\$23

ADD FRIED CHICKEN + \$7

ADD GRILLED CHICKEN + \$7

ADD SHRIMP +\$8

ADD GRILLED SALMON \* + \$13

## MUFFULETTA

MORTADELLA, SOPRESATTA, PROVOLONE, SPICY GIARDINIERA, OLIVE  
TAPENADE, PICKLED ONIONS, LEMON VINAIGRETTE, DRESSED GREENS,  
ROASTED GARLIC AIOLI ON SEARED FOCACCIA. SERVED WITH FRIES

OR SIDE SALAD

\$18

## SHRIMP & GRITS

BACON, TASSO HAM, TRINITY MUSHROOM & CAJUN CREAM SAUCE

\$25

# Kids

CHICKEN TENDERS & FRIES \$9

GRILLED CHEESE & FRIES \$9

\* ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR  
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK  
OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE UPON  
REQUEST.

# WINE BY THE BOTTLE

## SPARKLING

CHAMPALOU BRUT  
90/ BOTTLE

LOIRE VALEEY, FRANCE NV

100% CHENIN BLANC

CREAMY, DELICATE, WHITE FLOWERS



VEUVE CLICQUOT "YELLOW LABEL"

BRUT 160/ BOTTLE

CHAMPAGNE, FRANCE NV

CLASSIC, TOASTY, CITRUS

ARMAND DE BRIGNAC ACE OF SPADES

BRUT 450/BOTTLE

CHAMPAGNE, FRANCE

COMPLEX, PEACH, CITRUS

## WHITE

SEA SMOKE CHARDONNAY

200/BOTTLE

SANTA BARBARA COUNTY, CALIFORNIA

ELEGANT, CRISP ACIDITY, LEMON CURD

DOMAINE RAIMBAULT SANCERRE

84/ BOTTLE

LOIRE VALEEY, FRANCE

VIBRANT MINERALITY, GREEN APPLE

## ROSÉ

DOMAINE YVES DUPORT "CELINE" ROSE

50/ BOTTLE

FRANCE

FLORAL, CRISP, RED BERRIES

## RED

JOAN D'ANGUERA LES MAIOLS  
GARNACHA

54/ BOTTLE

SPAIN

WARM CHERRY, WHITE PEPPER

LACHINI VINEYARDS PINOT NOIR

60/ BOTTLE

OREGON, 2021

WILD HERBS, SPICE, BLACK TEA

STAGS LEAP "ARTEMIS"

CABERNET SAUVIGNON

215 / BOTTLE

NAPA, CALIFORNIA

STRUCTURED, LUSH FRUIT, OAK

VALERIE COURREGES ZINZOLIN

50/ BOTTLE

CAHORS, FRANCE

MALBEC, SYRAH, CABERNET FRANC

SPICY, DARK FRUIT, SMOKE

DOMAINE DE HOMS, CLOTS DE PAL

45/BOTTLE

MINERVOIS, FRANCE 2019

GRENACHE, SYRAH

CHARMING, ELEGANT, RED FRUIT