

COMPLIMENTARY OFFERINGS

WINE

SPARKLING WINE

Miguel Pons Cava Brut
La Luca Prosecco

WHITES

Emerald Bay Chardonnay

RED

Emerald Bay Cabernet Sauvignon

SPIRITS

VODKA

Sobieski
Sobieski Citron
Sobieski Organge

GIN

Gordon's Dry

RUM

Bacardi

SCOTCH

Dewar's White Label
Blended

WHISKEY/BOURBON

4 Roses
Jack Daniel's

TEQUILA

Lunazul

BRANDY

Churchill Vineyards (VS)

CORDIALS/LIQUEURS

Baileys Irish Cream
Kahlua

BEERS

Coors Light Draft
Blue Moon Draft
Corona Bottle
Revision IPA Bottle

WELCOME TO ESCAPE

STAY CONNECTED

Take advantage of our high-speed WiFi and stay fully powered with our charging points. We have USB chargers available for most tables within the lounge. Complimentary printing and scanning is also available.

CONNECT TO OUR WI-FI

Password: escape77



LOOKING FOR THE RESTROOMS?

They are just outside the lounge to the left

escape

Lounges



FOOD AND DRINK

Our food is prepared exclusively for Escape by our on-site chefs each day. Make the most of our freshly made, complimentary Chef's Table and choose from a delicious selection of pastries, salads, entrées, soup and desserts.

Our menu varies daily and seasonally to ensure we are able to provide a fresh selection of tasty treats!

Please help yourself to our complimentary tea, Wood-Fire Roasted Coffee and espresso beverages, soft drinks and fresh fruit juices or visit our bar to enjoy an assortment of complimentary or premium level alcoholic drinks such as wines, beers and spirits along with our Specialty Drinks designed uniquely for the Reno Escape Lounge.

Wood-Fire Roasted
COFFEE COMPANY
Handcrafted Coffee

ALLERGENS

All our food is labelled to reflect a range of allergens, but please do not hesitate to ask if you need any further information. Should you have any specific requirements please speak to one of our team members who will be happy to help.



PLEASE VISIT OUR BAR OR HELP
YOURSELF FROM OUR FRIDGES

PREMIUM SPIRITS

VODKA

Tahoe Blue \$5
Tito's \$6
Ketel One \$7
Grey Goose \$7

GIN

Hendrick's \$7
Aviation \$6

RUM

Myer's Dark \$7
Captain Morgan \$5

SCOTCH

Glenlivet 12yr \$9
Lagavulin 16yr \$12
Macallan 12 year \$10

TEQUILA

Cazadores Reposado \$5
Don Julio Anejo \$8
Patron Silver \$7

COGNAC

Remy Martin VSOP \$9
Hennessy VS \$7

CORDIALS/LIQUEURS

Ancho Reyes Chile \$5
Aperol \$6
Chambord \$7
Frangelico \$7
Di Sarrono Amaratto \$7
Grand Marnier \$8
St. Germain Elderflower \$7

WHISKEY/BOURBON

Bulleit Bourbon \$7
Crown Royal \$7
Jameson \$6
Woodford Reserve \$7
Woody Creek Rye \$8

PREMIUM BEERS

Black Butte Porter \$4
Depot Voyager IPA - Draft \$5
Firestone 805 \$5
Sierra Nevada Pale Ale \$5

SPECIALTY DRINKS

ANCHO BASIL PALOMA \$8

Tequila shaken with Ancho Reyes Chile Liqueur, lime juice and basil simple syrup topped with a splash of grapefruit juice and soda water

CANYON'S CREST \$8

Gin, cucumber liquor, basil simple syrup and lime juice shaken and poured over ice and topped with soda water and strawberry lime cider.

LATE HARVEST \$8

Tahoe Blue Vodka and pear liqueur combined with Melitti Amaro, lemon juice and simple syrup shaken and poured over ice before topping it off with ginger beer and cardamom.

TAHOE SAGE LEMON DROP \$8

Tahoe Blue Vodka and triple sec added to a combination of lemon juice, simple syrup and sage, shaken and served in a sager rimmed glass.

PREMIUM
DRINKS

PREMIUM WINE

SPARKLING WINE

La Marca Prosecco \$8

WHITES

Anna's Way Sauvignon
Blanc (NZ) \$7
Alverdi Pinot Grigio
(Italy) \$7
Solid Chardonnay
(Carneros) \$10
Fossil Point Rosé
(Central Coast) \$10

RED

Schug Pinot Noir
(Sonoma) \$8
Foxglove Zinfandel
(Paso Robles) \$7
Marietta Old Vine
Red Blend \$7
Truchard Merlot
(Carneros) \$10
Plungerhead
Cabernet Sauvignon
(Alexander Valley) \$11