

## SIGNATURE COCKTAILS

\$9 each

### BASIL LEMON DROP

Tito's vodka, lemon juice, simple syrup, muddled basil, sugar rim

### DIRTY STRAWBERRY MOJITO

Captain Morgan spiced rum, muddled strawberries, lime, mint, simple syrup, prosecco topper

### ESCAPE MINT JULIP

Buffalo Trace bourbon, muddled mint, simple syrup, mint sprig

### MIDNIGHT ESPRESSO MARTINI

Tito's vodka, Kahlua coffee liqueur, simple syrup, espresso, espresso beans garnish

### PINEAPPLE MARGARITA

Patron tequila, orange liqueur, muddled pineapple, simple syrup, lime juice, salt rim

### FRENCH CUCUMBER GIMLET

Hendrick's gin, St. Germain elderflower liqueur, muddled cucumber, lime juice, cucumber garnish

## PREMIUM SPIRITS

### VODKA

Tito's \$7  
Ketel One \$8  
Grey Goose \$8

### GIN

Bombay Sapphire \$7.50  
Tanqueray \$7  
Hendrick's \$8

### RUM

Captain Morgan \$7  
Gosling's Dark \$7  
Ron Zacapa 23 Centenario \$9

### SCOTCH

Dewar's White Label \$7  
Johnnie Walker Black \$9  
Johnnie Walker Blue \$32  
Glenlivet 12yr \$10  
Oban 14yr \$14

### COGNAC

Courvosier V.S.O.P. \$10  
Hennessy V.S. \$9.50

### CORDIALS/LIQUEURS

Southern Comfort \$6.50  
Disarrano \$7  
Chambord \$6.50  
St. Germain Elderflower \$7  
Aperol \$6.50  
Cointreau \$8  
Campari \$7.50  
Midori \$7  
Grand Marnier \$9

### TEQUILA

Espolon Reposado \$8.50  
Patron Silver \$9  
Cabo Wabo Reposado \$10

### WHISKEY/BOURBON

Crown Royal \$7.50  
Maker's Mark \$8  
Basil Hayden \$9  
Buffalo Trace \$7.50  
Woodford Reserve \$8.50  
Jameson \$8.50  
High West Rendezvous Rye \$10

## PREMIUM WINES

### SPARKLING

Mumm Napa Brut Prestige \$10.50  
Whispering Angel Rose \$11

### ROSE

Chateau d'Esclans Whispering Angel Rose \$11

### RED

Trapiche Oak Cask Malbec (Argentina) \$8  
Landmark Pinot Noir (Sonoma) \$12  
Groth Cabernet Sauvignon (Napa) \$23  
Mount Veeder Cabernet Sauvignon (Napa) \$15  
Saldo Zinfandel (California) \$13

### WHITE

Matua Sauvignon Blanc (New Zealand) \$8  
Stags' Leap Chardonnay (Napa) \$13  
Eroica Riesling (Columbia Valley) \$9.50  
Santa Margherita Südtirol Alto Adige Pinot Grigio \$14  
Migration Chardonnay (Sonoma Coast) \$16

## PREMIUM BEERS

Four Peaks Kilt Lifter \$5  
Founders Breakfast Stout \$5  
Huss Brewing Scottsdale Blonde \$5  
Elysian Space Dust IPA \$5  
SanTan MoonJuice Galactic IPA \$5

## PREMIUM WATER

Sparkling Water \$2  
Spring Water \$2



## COMPLIMENTARY FOR ALL GUESTS

### WINE

#### SPARKLING

Ruffino Prosecco

#### WHITE

Beringer Founders' Estate Chardonnay

#### RED

Beringer Founders' Estate Cabernet Sauvignon

---

### SPIRITS

#### VODKA

Svedka  
Svedka Citron  
Svedka Clementine

#### WHISKEY/BOURBON

Canadian Club  
Jack Daniel's  
Jim Beam

#### GIN

Beefeater

#### TEQUILA

Jose Cuervo Silver

#### RUM

Bacardi

#### BRANDY

Korbel

#### SCOTCH

Johnnie Walker Red

#### CORDIALS/LIQUEURS

Bailey's Irish Cream  
Kahlua

---

### BEER

Dragoon IPA  
Coors Light  
Samuel Adams Seasonal

### STAY CONNECTED

Take advantage of our high-speed WiFi and stay fully powered with our charging points.

We have USB charging ports available at most tables within the lounge.

### STAY PRODUCTIVE

Complimentary printing and scanning is available to lounge guests. Ask a Lounge Agent for more information.

### STAY ENTERTAINED

At Escape Lounge, you have access to over 7,000+ publications on your own device thanks to PressReader.

Just log into the WiFi for access. Ask a Lounge Agent for more information.



### LOOKING FOR THE RESTROOM?

Next to the bar/lounge area. Look for the restroom signage.



THE CENTURION® STUDIO PARTNER







### BEVERAGE MENU

PHOENIX SKY HARBOR  
INTERNATIONAL AIRPORT

**BREAKFAST**


Open to 10:30 am

Seasonal Fresh Fruit 

Banana Nut Muffin | banana chip    




Steel Cut Oats | chunky applesauce 

Seasonal Fruit Smoothie 

Spinach Egg Bite | green onion, swiss cheese  

Chorizo Breakfast Tacos | eggs, corn salsa  

Baguette French Toast | sweet ricotta, blueberries  


Seeded Bread | hummus, avocado, pickled beet, egg slice, everything spice   

A Selection of your Favorite Dry Cereals


**LUNCH/DINNER/DESSERT**

10:30 am to Close


Creamy Tomato Bisque with Crutons 


Stromboli Bite | salami, roasted pepper, provolone  

Farro and Cranberry Salad  


Classic Caesar Salad   

Turkey Baguette Sandwich | havarti, romesco  

Soy Ginger Salmon | jasmine rice, cucumber salad   

Antipasti Bite | warm olives, oregano, lemon, parsley, baguette 

Black Bean Dip 

Caramel Apple Pastry | vanilla sauce 

Chocolate Chunk Cookie   


Seasonal Cookie   

**BREAKFAST**

Open to 10:30 am

Seasonal Fresh Fruit 

Banana Nut Muffin | banana chip    




Steel Cut Oats | chunky applesauce 

Seasonal Fruit Smoothie 

Spinach Egg Bite | green onion, swiss cheese  

Chorizo Breakfast Tacos | eggs, corn salsa  

Baguette French Toast | sweet ricotta, blueberries  


Seeded Bread | hummus, avocado, pickled beet, egg slice, everything spice   

A Selection of your Favorite Dry Cereals


**LUNCH/DINNER/DESSERT**

10:30 am to Close

Creamy Tomato Bisque with Crutons 


Stromboli Bite | salami, roasted pepper, provolone  

Farro and Cranberry Salad  

Classic Caesar Salad   

Turkey Baguette Sandwich | havarti, romesco  

Soy Ginger Salmon | jasmine rice, cucumber salad   

Antipasti Bite | warm olives, oregano, lemon, parsley, baguette 

Black Bean Dip 

Caramel Apple Pastry | vanilla sauce 

Chocolate Chunk Cookie   

Seasonal Cookie   