

## COMPLIMENTARY OFFERINGS

### WINE

#### SPARKLING WINE

Miguel Pons Cava Brut  
La Luca Prosecco

#### WHITES

Emerald Bay Chardonnay

#### RED

Emerald Bay Cabernet Sauvignon

### SPIRITS

#### VODKA

Sobieksi  
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  
Icky IPA Draft

## 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 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

PREMIUM  
DRINKS