



*The Lodge*  
AT LAKE MARY RONAN

## house cocktails

<b>Chocolate Cherry Martini</b>	\$12
<i>Tito's Vodka, Chocolate Liqueur, Flathead Cherry Juice and Whipped Cream</i>	
<b>Huckleberry Creamsicle</b>	\$10
<i>Willie's Huckleberry Liqueur, Sprite and Huckleberry Whipped Cream</i>	
<b>Spicy Bloody Mary</b>	\$10
<i>Tito's, Tomato and all the fixin's topped with Pickled Veg</i>	
<b>Watermelon Mojito</b>	\$10
<i>Plantation Rum, Muddled Mint and Limes, Fresh "Squeezed" Watermelon Juice</i>	
<b>Smokey Old Fashioned</b>	\$12
<i>Oaked Smoked Glass, Muddled Fruit and Bulleit Bourbon</i>	
<b>Spicy Mountain Margarita</b>	\$10
<i>Spotted Bear Agave, Grand Mariner, Jalapeños, Kimchi Chili Flakes and Sour Mix</i>	
<b>Huckleberry Lemonade</b>	\$12
<i>Huckleberry Vodka, Lemonade and Huckleberries</i>	
<b>Flathead Cherry Gin Fizz</b>	\$10
<i>Tanqueray Gin, Lime Juice, Flathead Cherry Juice, and Soda</i>	

## local on tap

Brewery | Beers | ABV | Price

TAMARACK   Hat Trick Hop IPA   6.8%   \$6
TAMARACK   Wakeboard Wit   4.5%   \$6
RONAN Co-Op BREWERY   Kolsch   5%   \$6
KETTLEHOUSE   Cold Smoke   6.5%   \$6

## bottles & cans

<i>Budweiser</i>	\$4	<i>Guinness</i>	\$6
<i>Coors Light</i>	\$4	<i>Moose Drool</i>	\$5
<i>Coors Banquet</i>	\$4	<i>Brown Ale</i>	
<i>Miller Lite</i>	\$4	<i>Budweiser</i>	\$4
<i>Corona</i>	\$5	<i>Bud Light</i>	\$4
<i>Clausthaler NA</i>	\$4	<i>Coors Light</i>	\$4
<i>New Grist</i>	\$5	<i>Laughing Dog</i>	\$5
<i>Pilsner GF</i>		<i>Huckleberry Cream Ale</i>	
<i>Stella Artois</i>	\$4	<i>Sam Adams NA</i>	\$4

## seltzers & ciders

<i>Ranch Water Hard Seltzer</i>	- \$5
<i>Western Cider</i>	- \$5



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## wine by the glass/bottles

### Red

<b>EOS On-Premise</b> <i>Cabernet Sauvignon, Paso Robles California</i>	\$6/\$25
<b>Sean Minor 4B</b> <i>Pinot Noir, California</i>	\$10/\$25
<b>Bodini</b> <i>Malbec, Mendoza Argentina</i>	\$7/\$25
<b>Conundrum</b> <i>Red Blend, California</i>	\$10/\$30
<b>Bonanza by Wagner</b> <i>Cabernet Sauvignon, California</i>	\$10/\$30
<b>Klinker Brick Old Vine</b> <i>Zinfandel, Lodi California</i>	\$14/\$35
<b>Truchard</b> <i>Sarah, Napa California</i>	\$13/\$40
<b>Rocca Delle Macie Classico</b> <i>Chianti, Tuscany Italy</i>	\$14/\$45

### Rosé

<b>Domaine de Pellhaut</b> <i>Rose, Cote de Gascogne France</i>	\$8/25
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### White

<b>Eos On-Premise</b> <i>Chardonnay, Paso Robles California</i>	\$6/\$20
<b>The Champion Il Campione</b> <i>Sauvignon Blanc, Marlborough New Zealand</i>	\$8/\$25
<b>Chloe</b> <i>Pinot Grigio, Valdadige D.O.C. Italy</i>	\$8/\$25
<b>Vinho Verde</b> <i>Portugal, J. Portugal Ramos Loureiro</i>	\$8/\$25
<b>Imagery</b> <i>Chardonnay, California</i>	\$9/\$30
<b>Truchard</b> <i>Chardonnay, Napa California</i>	\$15/\$45
<b>Trimbach Riesling</b> <i>Reisling, Alsace, France</i>	\$8/\$25

### Wine by the Bottle

<b>Prosecco (375ml)</b> <i>Sparkling Wine, Italy</i>	\$10
<b>Dibon Cava</b> <i>Sparkling Wine, Catalonia Spain</i>	\$25
<b>Veuve Clicquot Yellow</b> <i>Champagne, France</i>	\$160
<b>Chappellet, Dutton Ranch</b> <i>Pinot Noir, Russian River Valley California</i>	\$120
<b>Stag's Leap</b> <i>Cabernet Sauvignon, Napa Valley California</i>	\$110
<b>Chablis, Albert Bichot AOC</b> <i>Chardonnay, Burgundy France</i>	\$90
<b>Caymus</b> <i>Cabernet Sauvignon, Napa Valley California</i>	\$170
<b>Caymus Magnum (1.5L)</b> <i>Cabernet Sauvignon, Napa Valley, California</i>	\$300