



*The Lodge*  
AT LAKE MARY RONAN

## house cocktails

<b>Sweet Tea Smash</b>	\$12
<i>Dickel Whiskey, Strega, sweet tea, lemon, mint</i>	
<b>Summer Strawberry Fizz</b>	\$11
<i>Titos Vodka, muddled mint, fresh strawberry, Prosecco, soda</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>	\$11
<i>Plantation Rum, Muddled Mint and Limes, Fresh "Squeezed" Watermelon Juice</i>	
<b>Smokey Old Fashioned</b>	\$12
<i>Oaked Smoked Glass, Muddled Fruit, Bulleit Bourbon, and walnut bitters</i>	
<b>Spicy Mountain Margarita</b>	\$11
<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>	

## local on tap

Brewery | Beers | ABV | Price

LEWIS & CLARK   Helena Haze   6.0%   \$6
TAMARACK   Hat Trick Hop IPA   6.8%   \$6
RONAN Co-Op   Kolsch   5%   \$6
KETTLEHOUSE   Cold Smoke   6.5%   \$6
COORS   Coors Light   4.2%   \$5

## bottles & cans

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

## Seltzers & Ciders

*Ranch Water Hard Seltzer - \$6*

*Western Cider - \$6*

*White Claw - \$6*



*The Lodge*  
AT LAKE MARY RONAN

## wine by the glass/bottles

### Red

<b>EOS On-Premise</b>	\$7/\$25
<i>Cabernet Sauvignon, Paso Robles California</i>	
<b>Catena "Appellation Series" Malbec,</b>	\$9/\$30
<i>Vista Flores Argentina</i>	
<b>Carmel Road</b>	\$10/\$30
<i>Pinot Noir, California</i>	
<b>Bonanza by Wagner</b>	\$10/\$30
<i>Cabernet Sauvignon, California</i>	
<b>Barone Fini</b>	\$10/\$30
<i>Merlot, Trentino Italy</i>	
<b>Sella Antica Rosso</b>	\$12/\$35
<i>Red Blend, Italy</i>	
<b>Conundrum</b>	\$12/\$35
<i>Red Blend, California</i>	
<b>Rocca Delle Macie Classico</b>	\$12/\$45
<i>Chianti, Tuscany Italy</i>	
<b>Klinker Brick Old Vine</b>	\$14/\$35
<i>Zinfandel, Lodi California</i>	

### Rosé

<b>Vila Wolf Rose</b>	\$9/30
<i>Pfalz, Germany</i>	

### White

<b>Eos On-Premise</b>	\$7/\$25
<i>Chardonnay, Paso Robles California</i>	
<b>Chloe</b>	\$8/\$25
<i>Pinot Grigio, Valdadige D.O.C. Italy</i>	
<b>Dr. Loosen</b>	\$9/\$30
<i>Reisling, Mosel Germany</i>	
<b>The Champion Il Campione</b>	\$12/\$45
<i>Sauvignon Blanc, Marlborough New Zealand</i>	

### Wine by the Bottle

<b>Prosecco (375ml)</b>	\$10
<i>Sparkling Wine, Italy</i>	
<b>Dibon Cava</b>	\$25
<i>Sparkling Wine, Cataloni Spain</i>	
<b>Norton Malbec Reserva</b>	\$50
<i>Mendoza, Argentina</i>	
<b>Route Stock</b>	\$60
<i>Cabernet Sauvignon, Napa</i>	
<b>Trefethen</b>	\$80
<i>Cabernet Sauvignon, Napa Valley California</i>	
<b>Chablis, Albert Bichot AOC</b>	\$90
<i>Chardonnay, Burgundy France</i>	
<b>Frank Family</b>	\$90
<i>Cabernet Sauvignon, Napa</i>	
<b>Chappellet, Dutton Ranch</b>	\$120
<i>Pinot Noir, Russian River Valley California</i>	
<b>Veuve Clicquot Yellow</b>	\$160
<i>Champagne, France</i>	
<b>Caymus</b>	\$170
<i>Cabernet Sauvignon, Napa Valley California</i>	
<b>Caymus Magnum (1.5L)</b>	\$300
<i>Cabernet Sauvignon, Napa Valley, California</i>	