

# THE LOT

## Bar & Lounge



### SMALL PLATE



#### WINGS (NAKED OR BREADED)

Classic Buffalo, Spicy Hot, BBQ, Thai Asian.  
½ dozen \$6 | dozen \$10

#### HOT ARTICHOKE SPINACH DIP

Mozzarella, Fresh Garlic, Ricotta, Fresh Spinach, Grilled Artichoke Hearts, Grated Parmesan and a Touch of Heat Served with Tri Colored Corn Tortilla Chips with Jalapenos. \$8

#### ROASTED RED PEPPER HUMMUS

Tantalizing Blend of Garbanzo Beans, Garlic, Lemon Juice, and Roasted Red Peppers, Blended Smooth. \$7

#### "BOOM BOOM" SHRIMP

Panko Breaded Shrimp Tossed in our House Made Louisiana Voodoo Sauce Served over our Southern Slaw Mix. \$12

#### FIRE GRILLED QUESADILLAS

Your Choice of Chicken, Pork, or Beef. Served with Black Beans, Sweet Corn, a Blend of House Queso Cheese and Pico de Gallo. \$9

#### BAVARIAN PRETZEL STICKS

Warm, Soft, Oven Baked Pretzel Sticks Served with Creamy Queso Dip or Spicy Mustard. \$7



### FLATBREADS \$10

#### CARNIVAL

Italian Sausage, Crumbled Beef, Pepperoni, Imported Ham, Diced Tomato & Aged Mozzarella.

#### PINEAPPLE EXPRESS

House made BBQ Sauce, Mozzarella, Fresh Cut Pineapple and Tender Shaved Pork.

#### BUFFALO CHICKEN

Baked Chicken Breast, Crumbled Blue Cheese, Mozzarella and Topped with Our Spicy Garlic Ranch Sauce.

#### MARGHERITA

Mozzarella, Vine Ripe Tomatoes, Freshly Torn Basil, Grated Parmesan, EVOO.

#### WHITE

Prosciutto, Goat Cheese, Mozzarella, Sun Dried Tomatoes, Roasted Garlic, Caramelized Onions, Cracked Black Pepper and a Balsamic Reduction.

### SIGNATURE BURGERS & BRATS

Thick, Juicy, and Hand-Shaped, Served with Vine Ripe Tomato, Onion, Lettuce and Pickle Slices

#### BUILD YOUR OWN

Build it Yourself, Burger Comes with all the LOT Standard Toppings and Add your Choice of 2 Toppings Below. \$12

#### BBQ TEXAN BURGER

Whalen's Whiskey Sauce, Fried Onion Ring, Pepper Jack Cheese. \$11

#### BLACK'EN BLEU BURGER

Blackening Spices, Blue Cheese, Applewood Smoked Bacon. \$11

#### VEGGIE BURGER

Our House made Veggie Burger served with Lettuce, Tomato, Cucumber and Red Onion. \$11

#### ASIAN PEANUT BUTTER BURGER

A Burger with Perfect Balance, Peanut Butter and Five Mysterious Asian Spices Served with a Confucius Cabbage Slaw. \$11

#### ST. LOUIS

Two Brats on Buns with Melted Swiss Cheese, Sauerkraut. \$10

#### WISCONSIN STYLE

Two Brats on Buns with Bacon, Mushrooms, Onion & Pickles. \$10

#### CHICAGO BRAT

Two Brats on Buns with Onion, Tomato, Neon Pickle Relish, Spicy Mustard, & Cucumber. \$10

#### TOPPINGS 99¢ EACH

Applewood Bacon, Sauteed Mushrooms, Grilled Onions, Hummus, Fried Egg, Avocado, Jalapenos

### POPCORN & SIDES

#### MOVIE POPCORN

Served With or Without Butter. \$6

#### ZEBRA CORN

Caramel Corn with Stripes of Dark Artisan Chocolate and Luxuriously Rich White Chocolate. Satisfies your Desire for Something Rich, Flavorful, Crunchy and Amazing. \$8

#### RUSSET POTATO FRIES \$4

#### SWEET POTATO FRIES \$4

#### FRESH CUT ONION RINGS \$4

#### SOUTHERN COLE SLAW \$2



### DESSERTS

#### MONKEY BREAD

Sweet Dough Balls Rolled in Cinnamon Sugar, Molasses and Slow Churned Butter. This Fresh Baked Dessert is Sure to Hit your Sweet Tooth. \$7

#### JACKIE BROWNIE

A Warm Phyllo Wrapped Brownie and Vanilla Ice Cream Topped with a Rich Fudge Sauce and Whipped Cream. \$8

### WRAPS & SANDWICHES

#### TACOS A LA CARTE

Three Freshly Made Soft-Shell Tacos with Pico De Gallo and Southern Slaw with your Choice of Mahi-Mahi, Chicken Breast, Boom Boom Shrimp or Ground Beef. \$11

#### 3-D GRILLED CHEESE

Three Cheeses Melted on Country White Bread. \$8

#### BLACKENED MAHI-MAHI OR CHICKEN SANDWICH

Vine Ripe Tomato, Lettuce, Grilled Pineapple, Bermuda Onion, Creole Mayo. \$12

#### ROASTED TURKEY ARTICHOKE

Made with All-Natural Roasted Turkey, Artichoke-Parmesan Spread, Roasted Red Peppers, Caramelized Onions and Fresh Baby Spinach. Grilled and Served on Our Ciabatta Bread. \$10

#### CHIPOTLE CHICKEN WRAP

Crispy or Grilled Chicken, Smoked Bacon, Cheddar Cheese, Tomatoes & Chipotle Spread Wrapped in a Flour Tortilla and Served with Chips. \$10

#### TURKEY CLUB

Thin Sliced Turkey, Bacon, Lettuce, Tomato and an Herb Mayonnaise Spread Wrapped in a Flour Tortilla or Country White Bread and Served with Chips. \$10



Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness. Please inform your server of any allergies and we will do our best to accommodate your needs.

LET THE LOT BAR & LOUNGE TAKE CARE OF YOUR CATERING NEEDS

PLEASE JOIN US AT [THELOTBAR.COM](http://THELOTBAR.COM)

# LIBATIONS



## 7 | Pitchers 14

### PROSECCO MOJITO

A Cuban Classic with an Italian Twist! Fresh Muddled Mint, Lime and Sugar Topped with Vibrant Lamarca Prosecco.

### ISLAND SANGRIA

A Tropical Twist of the Original Made with Crisp Red Wine and Juicy Mango.

### PINEAPPLE SANGRIA

The Hawaiian Takes on the Spanish Favorite: a Blend of Sauvignon Blanc, Oranges, Lemons, Fresh Pineapples, Coco Real and Ginger Ale. Garnished with a Mint Sprig, Aloha!

### RASPBERRY RUBY SLIPPERS

A Refreshing Bit of Bubbly, Spruced up with Fresh Raspberries and a Splash of Cranberry Juice. Your Taste Buds will be Ticked Pink.

### STRAWBERRY MOSCATO SPRITZER

It's the Grown Up Shirley Temple! Strawberry Puree, Lemon Juice and Moscato.

### PINEAPPLE UPSIDE-DOWN CAKE MIMOSA

Not Like What your Grandma Used to Make! This Confectionary Cocktail is Perfect for Brunch or Dessert.



## BEER

### DRAUGHTS

- Yuengling 5
- Miller Lite 5
- Coors Light 5
- Sam Adams (seasonal) 6
- Magic Hat (seasonal) 6
- Brooklyn Brown 6
- Stella Artois 6
- Blue Moon 6
- Heineken 6
- Blue Point American Lager 6.5
- Bell's Two Hearted Ale 6.5
- Monk in the Trunk (Florida organic brew) 6.5

### IMPORT / PREMIUM BOTTLES

- Heineken 6.5
- New Castle 6.5
- Guinness 6.5
- Corona 6.5
- Corona Light 6.5
- Sweaty Betty 6.5
- Purple Haze 6.5
- "Flying Dog, Doggie Style" 6.5
- Wells Banana Bread Ale 7
- Young DBL Chocolate Stout 7

### BOTTLED DOMESTICS

- Bud Light 5
- Budweiser 5
- Coors Light 5
- Miller Lite 5
- Mich Ultra 5
- Rolling Rock 5

### 22 OZ. BOMBERS

- Rouge (Seasonal) 18
- Chimay Blue 20
- Brooklyn Local 1 & 2 (Seasonal) 18



## WINE

**Does wine go with movies?  
Uh, yeah.**

We are working with mainstream and lesser known vineyards to produce and bottle signature wines, privately reserved for our restaurants and theaters exclusively. We hope you'll enjoy them! We don't care if you know how to swirl, sniff, just let it breathe or call it oaky. Just "clink and drink".



## WHITE VINO

### BUBBLES

Pascual Toso, Sparkling Wine **8 | 34**  
*Fresh and soft on the palate. Easy to drink with just the right amount of bubbles.*

Lamarca, Prosecco **9 | 36**  
*Vibrant white peach bouquet with fresh apple.*

Perrier-Joulet Fleur Champagne **120**  
*Gingerbread, honey and grapefruit flavors converge in a symphony of lingering perfection.*

### LUSH & SMOOTH

Canyon Road, Chardonnay **5 | 19**  
*Silkier than a Vickie's Secret nightie, with racy hints of honeysuckle.*

Montes Classic, Chardonnay **7 | 27**  
*A soft & fruity finish. It's Richard Simmons on a cool-down.*

Cakebread, Chardonnay **80**  
*A buttery, toasty, oaky mouthful in your pear-peach pie hole.*

### LIGHT & CRISP

Maso Canali, Pinot Grigio Italy **9 | 34**  
*Floral and tropical fruit aromas. Think: my big fat obnoxious Hawaiian shirt. Serve poolside with grilled shrimp.*

Primaterra, Pinot Grigio **7 | 27**  
*Elighted with flavors of peach and honeysuckle complemented by citrus flavors.*

Montes Classic, Sauvignon Blanc **7 | 27**  
*Picking lemons on a grassy knoll, you stumble over a sack of melons.*

Whitehaven, Sauvignon Blanc **9 | 34**  
*Classic characters of grapefruit, passion fruit and slightly herb-y.*

### SLIGHTLY SWEET

Canyon Road House White Zin **5 | 19**  
*Pink and fruity, with big whiffs of watermelon. Make it a picnic and pair it with barbecue.*

August Kessler, Riesling **8 | 27**  
*White peach, apricot, pear and a zesty smack of grapefruit.*

Bodega Norton Moscato **7 | 27**  
*Picture yourself eating fresh fruit of the peach variety. Picture frothy bubbles dancing on the palate. Now imagine joy.*

Apothic White Blend **8 | 28**  
*Intense flavors of peach, pineapple, honey and vanilla spice make this smooth white blend unforgettable.*



## RED RED WINES

### MEDIUM BODY

Lucky Star, Pinot Noir **7 | 30**  
*You can have your wine and drink cola too, with dark cherry and hints of spicy cola.*

MacMurry Ranch, Pinot Noir **9 | 36**  
*Cherry jam, rhubarb and stewed strawberries. Just add pie crust for the Quilter's Circle bake sale.*

Canyon Road Merlot **5 | 19**  
*Ruby red varietal of merlot, with just the right amount of oak.*

Santa Ema Reserve Merlot **9 | 36**  
*Black currants are black, violets are blue. No grippy tannins you'll find in this brew.*

### A BIT SPICY

Kaiken Reserve, Mendoza, Argentina, Malbec **7 | 28**  
*Black fruit and blueberries aromas, accompanied by chocolate, vanilla and elegant flowers of awesome.*

Achaval Ferrer Malbec **10 | 44**  
*Lovely red displays aromas of violet and crushed raspberry, with a pleasant aftertaste of licorice and mint.*

Greg Norman Shiraz **8 | 26**  
*A gorgeous display of spice, licorice and red berries with a silky tannin palate.*

### ROBUST & FULL

Canyon Road, Cabernet **5 | 19**  
*You're strolling through a grove of oak trees, eating chocolate covered cherries.*

Kaiken, Reserve, Mendoza, Argentina, Cabernet **7 | 28**  
*Big, juicy mountain berries with a whack of black pepper.*

Montes Alpha, Cabernet **10 | 44**  
*Intense ruby in color with red fruits evocations of blackcurrant, chocolate and cigar box.*

Louis M. Martini, (Napa), Cabernet **12 | 46**  
*Lusty, sinuous and smoky with red fruits, herbs and a slight tobacco note.*

### OUTSIDE THE BOX

Apothic Red **8 | 28**  
*It has a full mouth feel that's bursting with ripe cherry and cola.*

Bogle Phantom **12 | 46**  
*Juicy boysenberry and black fruit are deepened with aromas of pipe tobacco and black pepper, with subtle hints of clove and vanilla.*

Montes Cherub **10 | 44**  
*It's a rich, ripe wine, filled with crisp cherries and raspberries. It's also a wine with heft, dry without tannins.*

Knights Valley, Cabernet Blend **12 | 46**  
*The fruit is pure black currant, the oak age bringing out spice, a creamy richness to the texture, a solid structure. The flavor of those tiny round black berries is the flavor that lasts.*