

This is.....  
where it begins  
Winter 2020



# THE ARGYLE

Lakewood Oaks Country Club

## WINE

### champagne & sparkling

	6 OZ.	9 OZ.	BTL
Moletto Prosecco <i>Veneto region, Italy</i>	10	~	30
Argyle Brut <i>Willamette Valley, Oregon</i>	~	~	44
J. Roget Brut <i>Canandaigua, New York</i>	7	9	21

### pinot gris /grigio

Ca' del Sarto <i>2017 Friuli, Italy</i>	7	9	21
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### chenin blanc

Lubanzi <i>2018 Swartland W.O, South Africa</i>	~	~	33
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### sauvignon blanc

Shannon Ridge <i>2018 Lake Co., California</i>	8	11	26
Walnut Block <i>2018 Marlborough, New Zealand</i>	9	12	30

### chardonnay

Sean Minor "Four Bears" <i>2017 Central Coast, CA</i>	10	13	33
Charles & Charles <i>2016 Columbia Valley, WA</i>	8	11	27
Butter <i>2017 Coastal California</i>	~	~	41

### pinot noir

Erath <i>2016 Dundee Hill, Oregon</i>	11	13	35
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### grenache

Zestos <i>2017 Madrid, Spain</i>	8	10	25
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### merlot

Gen5 <i>2016 Lodi, CA</i>	8	10	24
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### red blend

Trentadue "Old Patch" <i>2016 California</i>	~	~	30
Whiplash <i>2015 California</i>	8	10	25

### zinfandel

Gen 5 "Old Vines" <i>2016 Lodi, California</i>	8	10	25
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### malbec

Black Cabra <i>2017 Mendoza, Argentina</i>	7	9	23
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### cabernet sauvignon

Joel Gott <i>2017 Paso Robles, CA</i>	10	12	33
Ballard Lane <i>2017 Paso Robles, CA</i>	10	12	33
Light Horse <i>2015 Napa Valley, CA</i>	8	10	26
Rodney Strong <i>2016 Sonoma Co, CA</i>	11	13	40

### port

Graham's 10 Year Tawny (2 oz.)	8	~	~
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## HOUSE WINE - by the glass

Chardonnay, Sauvignon Blanc, Reisling Cabernet, Merlot, Pinot Noir	7.95	9.95	~
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## MARTINIS

### bleu martini

Tito's vodka or Tanqueray gin misted with vermouth and served with blue cheese stuffed olives

House Premium

8 10

### expresso martini

Tito's vodka, Kahlua, Baileys and fresh coffee

8 10

### lemon drop martini

Absolut citron vodka, sugar, sour

8 ~

### citrus basil manhattan

Makers Mark whiskey, fresh lemon, basil simple syrup

~ 10

### classic manhattan

Templeton whiskey, bitters, sweet Gallo vermouth

~ 10



## HAPPY HOURS

all House selections and Beer with the happy hour label are \$1.00 off

TUESDAY thru THURSDAY

4:30 p.m. to 6:30 p.m

## ON THE ROCKS

House Premium

### custom margaritas

Juarez tequila, mango, blood orange, strawberry, or lime

8 10

### moscow mule

Stolichnaya vodka, ginger beer, lime

8 10

### rum punch

Bacardi Rum, bitters, orange pineapple juice, cherry swirl

8 ~

### old fashioned

Bourbon whiskey, bitters, simple syrup, orange, cherry

~ 10

## BEER

Blue Moon Belgian White (5.4%) 4.00

Boulevard Pale Ale (5.4%) 4.00

Boulevard Wheat (4.4%) 4.00

Bud Light (4.2%) 3.75

Budweiser (5.0%) 3.75

Coors Light (4.2%) 3.75

Corona Extra (4.6%) 4.50

Corona Light (4.6%) 4.50

K.C. Bier Company - Munich Brown Lager (5.0%) 4.50

Michelob Ultra (4.2%) 3.75

Miller Lite (4.2%) 3.75

Stella Artois (4.2%) 4.50

The Calling India Pale Ale (5.4%) 5.75

## BRING YOUR FAVORITE BOTTLE

Have a special bottle of wine at home? Bring it. We will apply a \$15.00 charge to uncork and serve so you can enjoy it here at the Argyle.

## FRIDAY NIGHTS - 1/2 PRICE WINE

Enjoy a bottle of wine at 1/2 price for bottles up to \$35 when you order a menu entree item.

## OUR PREMIUM BRANDS

Grey Goose, Kettle One, Belvedere, Patron, Chivas Regal, McCallan, Makers Mark, Templeton, Buffalo Trace, Aberlour, Bombay, Crown Royal