

## STATION LIBATIONS

### GET SMASHED

vodka, aperol, limoncello, mint,  
seasonal fruit, soda spritzer 11.90

### STATION OLD FASHIONED

woodford reserve personal selection,  
orange & whiskey barrel bitters 13.90

### DARN GOOD SANGRIA

red wine, blackberry brandy,  
chinola, super juice 10.90

### PLEASURE PRINCIPLE

white rum, cucumber shrub,  
sorrel, lime 11.90

### ARDSLEY BLUEBERRY SOUR

woodinville whiskey, blueberry liqueur,  
egg white, lemon, bitters 12.90

### SNOOP & DR. DRAYTON

aviation gin, giffard pamplemousse,  
basil, grapefruit, lime 12.90

### DON'T MESS WITH BETH

yellowstone bourbon, averna,  
aperol, lime, bitters 12.90

### CUCUMBER COOLER

hanson cucumber vodka, mint, lime,  
house sour, shrub, soda spritzer 11.90

### BLOOD ORANGE MARGARITA

reposado tequila, solerno blood orange,  
cranberry, house sour 12.90

### FORSYTH FRESCA

ketel one peach & orange blossom,  
giffard raspberry, lemon, soda 11.90

## WINES BY THE GLASS

### BUBBLY

#### BTG | Btl

PROSECCO **Zardetto** - DOC Brut, IT 9.90 | 37  
ROSÉ **Los Dos** - Cava Brut Rosé, SPA 8.90 | 33  
CHAMPAGNE **Nicolas Feuillatte** - "Cuvee Gastronomie Brut", FR 18.90 | 70

### WHITES

#### 6oz | 9oz | Btl

PINOT GRIGIO **Cantina Di Lana** - Delle Venezie DOC, IT 7.90 | 10.90 | 29  
PINOT GRIS **La Crema** - Monterey, CA 10.90 | 13.90 | 41  
SAUVIGNON BLANC **Whitehaven** - Marlborough, NZ 11.90 | 14.90 | 45  
SAUVIGNON BLANC **Chemistry** - Columbia Valley, WA 10.90 | 13.90 | 41  
SAUVIGNON BLANC **Black Stallion** - Napa Valley, CA 11.90 | 14.90 | 45  
RIESLING **Eroica** - Columbia Valley, WA 10.90 | 13.90 | 41  
VINHO VERDE **Encostas Do Lima** - PT 8.90 | 11.90 | 33  
CHARDONNAY **Canyon Road** - CA 8.90 | 11.90 | 33  
CHARDONNAY **Louis Latour** - Ardèche, FR 10.90 | 13.90 | 41  
CHARDONNAY **Sonoma-Cutrer** - Sonoma Coast, CA 13.90 | 16.90 | 48

### ROSÉ

#### 6oz | 9oz | Btl

PROVENÇAL **Domaine Ott** - "By.Ott" Cotes de Provence, FRA 15.90 | 18.90 | 59  
PINOT NOIR **Stoller** - Willamette Valley, OR 10.90 | 13.90 | 41

### REDS

#### 6oz | 9oz | Btl

PINOT NOIR **Moillard** - "Le Duche" Bourgogne, FRA 16.90 | 19.90 | 64  
PINOT NOIR **Au Bon Climat** - Santa Barbara, CA 15.90 | 18.90 | 59  
PINOT NOIR **Argyle** - "Grower Series" Willamette Valley, OR 14.90 | 17.90 | 57  
MALBEC **A Lisa** - Patagonia, ARG 14.90 | 17.90 | 57  
CABERNET **Canyon Road** - CA 9.90 | 12.90 | 34  
CABERNET **Chateau La Hourcade** - Medoc, Bordeaux FRA 10.90 | 13.90 | 41  
CABERNET **Long Meadow Ranch** "Farmstead" Napa Valley, CA 16.90 | 19.90 | 64  
RED BLEND **Allegrini** - "Palazzo Della Torre"-Ripasso, Veneto, IT 14.90 | 17.90 | 57  
RED BLEND **Daou** - "Pessimist" Paso Robles, CA 11.90 | 14.90 | 45

## WINES BY THE BOTTLE

### BUBBLY

CHAMPAGNE **Veuve Clicquot** Brut, FRA 135  
CHAMPAGNE **Billecart Salmon** - Brut Rosé, FRA 175  
CHAMPAGNE **Charles Heidsieck** - Brut Reserve, FRA 99  
CHAMPAGNE **Pol Roger Extra** - Brut Reserve, FRA 107  
CHAMPAGNE **Collet** - Brut Rosé, FRA 88  
SPARKLING WINE **Gran Moraine** - Brut Rosé, Yamhill-Carlton, OR 90

### WHITES & ROSÉ

SAUVIGNON BLANC **Rombauer** - Napa Valley, CA 61  
SAUVIGNON BLANC **Dmne. du Pré Semelé Sancerre** - Loire, FRA 74  
VIOGNIER **Mark Ryan** - Yakima Valley, WA 63  
VIOGNIER **Penner-Ash** - OR 58  
CHARDONNAY **Diatom** - Santa Barbara, CA 51  
CHARDONNAY **Benton-Lane** - Willamette Valley, OR 62  
ROSÉ PINOT NOIR **Long Meadow Ranch** - Anderson Valley, CA 48

### REDS

PINOT NOIR **Penner-Ash** - Willamette Valley, OR 98  
PINOT NOIR **Sonoma Cutrer** - Russian River Valley, CA 55  
PINOT NOIR **Moillard** - Pommer 1er Cru "Les Grands Epenots" FRA 175  
PINOT NOIR **Brewer-Clifton** - Santa Rita Hills, CA 90  
BAROLO **Bruno Giacosa** - "Falletto" - Piemonte, IT 280  
BAROLO **Prunotto** - Piemonte, IT 114  
NEBBIOLO **Bruno Giacosa** - Alba, IT 80  
RIOJA **Carlos Serres** - Gran Reserva, SPA 77  
MALBEC **Catena** - "La Consulta" Mendoza, ARG 57  
SANGIOVESE **Villa Antinori** - Chianti Classico Riserva, IT 80  
SUPER TUSCAN **Ornellaia** - Bolgheri Superiore, IT 398  
CABERNET **Mt. Brave** - Mt. Veeder, Napa Valley, CA 160  
CABERNET **Scattered Peaks** - Napa Valley, CA 67  
CABERNET **Caymus** - Napa Valley, CA 130  
ZINFANDEL **Rombauer** - Napa Valley, CA 68  
RED BLEND **Ferrari-Carano** - "Tresor" Sonoma County, CA 70  
RED BLEND **Mark Ryan** - "Dissident" Columbia Valley, WA 87  
RED BLEND **Orin Swift** - "8 Years in the Desert" CA 91  
RED BLEND **Caymus** "The Walking Fool" Suisun Valley, CA 57  
SHIRAZ **Molly Dooker** - "The Boxer" McLaren Vale, ASTL 63  
SYRAH **Tensley Vineyard** - Santa Barbara County, CA 53

## MUST HAVE MULES

### BLOOD ORANGE MULE

titos handmade vodka, orange,  
blood orange ginger beer 11.90

### JALISCO MULE

tanteo jalpaeno tequila, lime,  
ginger beer 11.90

## BOTTLED & CANNED

Bud Light 4.90  
Tecate 4.90  
Yuengling Seasonal 6.90  
Southbound Mountain Jam 6.90  
Service Compass IPA 6.90  
North Coast Old Rasputin Stout 7.90  
Scofflaw Dirty Beaches Wheat 5.90  
Peroni 5.90  
Creature Classic City Lager 6.90  
Creature Tropicália IPA 6.90  
Creature Seasonal IPA 7.90  
Rapturous Raspberry Sour 5.90  
Abita Amber Lager 6.90  
High Noon Pineapple 6.90  
Truly Mixed Berry 4.90  
Treehorn Dry Cider 5.90  
Heineken 0.0 (Non-Alcoholic) 4.90

## ZERO-PROOF

### DOWNSHIFT

amethyst blueberry-ginger, seasonal fruit,  
lemon, mint, soda spritzer 7.90

### CIT-RUS GOT REAL

rosemary, orgeat, lemon, soda spritzer 7.90

### HOUSE CHERRY LIMEADE

amarena cherry juice, lime 6.90

# ARDSLEY STATION

## DINNER MENU

### ◦ SMALL PLATES ◦

#### POUTINE

bacon gravy, cheddar curds, station fries 11.90

#### MUSSELS \*

yellow curry, coconut milk, creole tomato sauce, bread 18.90

#### CHEESE & CHARCUTERIE

locally sourced, seasonal preserves, pickled vegetables 21.90

#### ARDSLEY CRAB CAKE \*

apple-fennel slaw, field greens, remoulade 22.90

#### BUTTER BEAN FALAFEL

sweet potato, red onion, sumac apples, station ranch 14.90

#### DEVEILED EGGS

housemade ipa mustard, paprika 6.90

#### PIMENTO CHEESE BRUSCHETTA

red pepper jelly, radish 14.90

#### BBQ PORK NACHOS

cheddar, cotija, jalapeno, tomato, roja, lettuce, cilantro crema 16.90

#### SOON-TO-BE-SOLD-OUT RIBS

hickory smoked, station bbq sauce 15.90

#### CALAMARI

andouille, banana peppers, bbq glaze 17.90

#### STATION WINGS

choice of naked, bbq or buffalo, blue cheese or station ranch 15.90

#### CRISPY FRIED MOZZARELLA

creole tomato sauce, parmesan, basil aioli 11.90

### ◦ GREENS ◦

#### STATION WEDGE

romaine, tomato, lardons, crispy onions, house blue cheese 13.90

#### SPRING HARVEST

field greens, seasonal berries, feta, pecans, cider vinaigrette 11.90

#### CAESAR

romaine, parmesan, white anchovies, garlic crostinis 12.90

### ◦ LARGE PLATES ◦

#### BACKYARD BOLOGNESE

pappardelle, 12hr-pork, pork sausage, parmesan 30.90

#### WILD MUSHROOM

campanelle, cream, feta, arugula, tomato, truffle oil 27.90

#### SHRIMP JAMBALAYA

carolina gold rice, andouille, green onion 30.90

#### 8oz FILET MIGNON \*

shallot smash potatoes, mushroom demi, seasonal vegetables 48.90

#### HERB ROASTED HALF CHICKEN

carolina gold rice, creamed collard greens, seasonal vegetables 28.90

#### SHRIMP & GRITS

cheddar grits, tasso gravy, aleppo 30.90

#### BBQ MIXED GRILL

ribs, station wings, mac & cheese, grilled street corn 34.90

#### WOOD FIRED RACK OF LAMB \*

mint & pea pistou, grilled caponata, crispy new potatoes 48.90

#### CEDAR PLANK SALMON \*

parmesan-herb encrusted, spring pea & tomato risotto 36.90

### ◦ BURGERS ◦

#### SOUTHERN CHARM \*

pimento cheese, crispy onions, sneaky sauce, pickles 18.90

#### BOOT SCOOTIN \*

bacon, bbq sauce, blue cheese crumbles, crispy onions 19.90

#### FUN GUY \*

mushrooms, gruyere, onions, sneaky sauce, pickles 18.90

#### STATION \*

bacon jam, cheddar, comeback sauce, banana peppers 19.90

### ◦ SIDES ◦

● GRILLED STREET CORN 6.90

● WHITE CHEDDAR GRITS 6.90

● GARLIC TOMATO SOUP 8.90

● GNOCCHETTI MAC & CHEESE 8.90

● STATION FRIES 6.90

### ◦ SEASONAL SPECIALS ◦

Scan QR code below to view our seasonal offerings



\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness