

STATION LIBATIONS

GET SMASHED

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

SNOOP & DR. DRAYTON

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

STATION OLD FASHIONED

woodford reserve personal selection, orange & whiskey barrel bitters 13.90

DON'T MESS WITH BETH

yellowstone bourbon, averna, aperol, lime, bitters 12.90

DARN GOOD SANGRIA

red wine, blackberry brandy, chinola, super juice 10.90

CUCUMBER COOLER

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

MAI-TYBEE

plantation rum, naranja, pineapple & orange juices, grenadine, myer's float 11.90

BLOOD ORANGE MARGARITA

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

BLOODY MARY

house-infused pepper vodka, chilled shrimp & olive skewer 10.90

FORSYTH FRESCA

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

WINES BY THE GLASS

BUBBLY

PROSECCO **Zardetto** - DOC Brut, IT

ROSÉ **Los Dos** - Cava Brut Rosé, SPA

CHAMPAGNE **Nicolas Feuillatte** - "Cuvee Gastronomie Brut", FR

WHITES

PINOT GRIGIO **Cantina Di Lana** - Delle Venezie DOC, IT

SAUVIGNON BLANC **Whitehaven** - Marlborough, NZ

SAUVIGNON BLANC **Ant Moore** - "Estate Series", MBH, NZ

SAUVIGNON BLANC **Matanzas Creek** - Sonoma County, CA

RIESLING **Eroica** - Columbia Valley, WA

VINHO VERDE **Encostas Do Lima** - PT

CHARDONNAY **Canyon Road** - CA

CHARDONNAY **Louis Latour** - Ardèche, FR

CHARDONNAY **Sonoma-Cutrer** - Sonoma Coast, CA

ROSÉ

PROVENÇAL **Domaine Ott** - "By.Ott" Cotes de Provence, FRA

GRENACHE NOIR **Daou** - Paso Robles, CA

PINOT NOIR **Stoller** - Willamette Valley, OR

REDS

PINOT NOIR **Moillard** - "Le Duche" Bourgogne, FRA

PINOT NOIR **Argyle** - "Grower Series" Willamette Valley, OR

MALBEC **A Lisa** - Patagonia, ARG

CABERNET **Canyon Road** - CA

CABERNET **Chateau La Hourcade** - Medoc, Bordeaux FRA

CABERNET **Long Meadow Ranch** "Farmstead" Napa Valley, CA

RED BLEND **Allegrini** - "Palazzo Della Torre"-Ripasso, Veneto, IT

RED BLEND **Daou** - "Pessimist" Paso Robles, CA

BTG | BTL

9.90 | 37

8.90 | 33

18.90 | 70

6 oz | 9oz | BTL

7.90 | 10.90 | 29

11.90 | 14.90 | 45

10.90 | 13.90 | 41

14.90 | 17.90 | 57

10.90 | 13.90 | 41

8.90 | 11.90 | 33

9.90 | 12.90 | 34

10.90 | 13.90 | 41

13.90 | 16.90 | 48

6oz | 9 oz | BTL

15.90 | 18.90 | 59

12.90 | 15.90 | 47

10.90 | 13.90 | 41

6oz | 9oz | BTL

16.90 | 19.90 | 64

14.90 | 17.90 | 57

14.90 | 17.90 | 57

9.90 | 12.90 | 34

10.90 | 13.90 | 41

16.90 | 19.90 | 64

14.90 | 17.90 | 57

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 **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 **Freemark Abbey** - Napa Valley, CA 140

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, blood orange ginger beer 11.90

JALISCO MULE

tanteo blanco jalapeno tequila, lime, ginger beer 11.90

BOTTLED & CANNED

Bud Light 4.90

Michelob Ultra 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

Rotating Seasonal IPA 7.90

Rapturous Raspberry Sour 5.90

Abita Amber Lager 6.90

High Noon Pineapple 6.90

White Claw Blackberry 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 8.90



CIT-RUS GOT REAL

rosemary, orgeat, lemon, soda spritzer 7.90

GRAPEFRUIT NIRVANA

amethyst grapefruit, basil, agave, lemon, soda 8.90

ARDSLEY STATION

LUNCH MENU

◦ SMALL PLATES ◦

POUTINE

bacon gravy, cheddar curds, station fries 11.90

PIMENTO CHEESE BRUSCHETTA

red pepper jelly, radish 14.90

DEVILED EGGS

housemade ipa mustard, red pepper jelly, smoked paprika 6.90

STATION WINGS

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

CRISPY FRIED MOZZARELLA

creole tomato sauce, basil aioli 11.90

CALAMARI

andouille sausage, banana peppers, bbq glaze 17.90

ARDSLEY CRAB CAKE *

apple-fennel slaw, greens, remoulade 22.90

◦ SIDES ◦

- STATION FRIES 6.90
- MAC N CHEESE 8.90
- STREET CORN 6.90
- SEASONAL VEGETABLES 6.90
- GRILLED CHEESE SANWICH 8.90
- GARLIC TOMATO SOUP 8.90

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

◦ LARGE PLATES ◦

BACKYARD BOLOGNESE

pappardelle pasta, 12hr-pork, pork sausage, parmesan 22.90

WILD MUSHROOM

campanelle pasta, cream, feta, arugula, tomato, truffle oil 20.90

HANGER STEAK FRITES *

station fries, chimichurri aioli 23.90

CHICKEN & WAFFLES

cheddar, scallions, maple syrup, buffalo sauce 17.90

SHRIMP & GRITS

cheddar grits, tasso gravy, aleppo 20.90

◦ Add ons ◦

- | | |
|----------------------|------------------|
| ● CRAB CAKE 14 | ● SALMON 12 |
| ● CHICKEN 5 | ● SHRIMP 8 |
| ● FLAT IRON STEAK 10 | ● BURGER PATTY 5 |

◦ GREENS ◦

BLACKENED SALMON CAESAR

romaine, parmesan, white anchovies, garlic crostinis 19.90

SUMMER HARVEST

greens, watermelon, tomato, radish, feta, cider vinaigrette 15.90

GRILLED STEAK WEDGE *

romaine, tomato, lardons, crispy onions, blue cheese dressing 21.90

CHICKEN CHOP

napa cabbage, romaine, blue cheese, bacon, butter beans, tomato, cucumber, sunflower seeds, white balsamic vinaigrette 17.90

◦ SANDWICHES ◦

PRIME RIB DIP

gruyere, horseradish aioli, au jus 21.90

CHICKEN MELT

cheddar, bacon, tomato, red onion, lettuce, honey mustard 18.90

PASTRAMI REUBEN

12hr-brisket, gruyere, sauerkraut, ipa mustard, remoulade 19.90

BLACKENED SALMON

bacon jam, lettuce, tomato, remoulade 19.90

SAVANNAH CUBANO

12hr-pork, ham, gruyere, banana peppers, mustard, pickles 18.90

FORAGER'S GRILLED CHEESE

american & gruyere cheeses, mushrooms, onions, sneaky sauce 16.90

FRIED GREEN TOMATO B.L.T.

pimento cheese, bacon, lettuce, tomato, chimichurri aioli 17.90

◦ BURGERS ◦

SOUTHERN CHARM *

pimento cheese, crispy onions, sneaky sauce, pickles 18.90

FUN GUY *

gruyere, mushrooms, onions, sneaky sauce, pickles 18.90

BOOT SCOOTIN *

blue cheese, bacon, bbq sauce, crispy onions 19.90

STATION *

cheddar, bacon jam, comeback sauce, banana peppers 19.90