

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, averta, 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

ARDSLEY BLUEBERRY SOUR

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

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

DINNER MENU

◦ SMALL PLATES ◦

PIMENTO CHEESE BRUSCHETTA
red pepper jelly, radish 14.90

CRISPY FRIED MOZZARELLA
creole tomato sauce, parmesan, basil aioli 11.90

CHEESE & CHARCUTERIE
locally sourced, seasonal preserves, pickled vegetables 21.90

ARDSLEY CRAB CAKE *
apple-fennel slaw, greens, remoulade 22.90

FRIED GREEN TOMATOES
summer succotash, remoulade 13.90

DEVILED EGGS
housemade ipa mustard, red pepper jelly, smoked paprika 6.90

BBQ PORK NACHOS
cheddar, cotija, jalapeno, tomato, roja, lettuce, cilantro crema 16.90

STREET CORN
cotija, tajin, chimichurri two ways, radish, jalapeno 6.90

POUTINE
bacon gravy, cheddar curds, station fries 11.90

CALAMARI
andouille sausage, banana peppers, bbq glaze 17.90

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

NOLA SHRIMP FRITES
lemon garlic butter, blackened shoestring fries 15.90

MUSSELS *
coconut milk yellow curry, creole tomato sauce, grilled bread 18.90

◦ GREENS ◦

STATION WEDGE
romaine, tomato, lardons, crispy onions, blue cheese dressing 13.90

SUMMER HARVEST
greens, watermelon, tomato, radish, feta, cider vinaigrette 11.90

CAESAR
romaine, parmesan, white anchovies, garlic crostinis 12.90

◦ Add ons ◦

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

◦ BURGERS ◦

SOUTHERN CHARM *
pimento cheese, crispy onions, sneaky sauce, pickles 18.90

BOOT SCOOTIN *
blue cheese crumbles, bacon, bbq sauce, crispy onions 19.90

FUN GUY *
gruyere, mushrooms, onions, sneaky sauce, pickles 18.90

STATION *
cheddar, bacon jam, comeback sauce, banana peppers 19.90

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

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

◦ 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 sausage, green onions 30.90

14oz RIBEYE *
crispy smash potatoes, chimichurri butter, seasonal vegetables 55.90

HERB ROASTED HALF CHICKEN
carolina gold rice, creamed collard greens, seasonal vegetables 28.90

SHRIMP & GRITS
cheddar grits, tasso gravy, aleppo 30.90

LOWCOUNTRY RAMEN
shortrib, shrimp, jammy egg, collards, mushroom, jalapeno, radish 26.90

14oz DRY-AGED PORK CHOP *
sweet potato smash, peach chutney, seasonal vegetables 36.90

CEDAR PLANK SALMON *
parmesan-herb encrusted, sweet pea & tomato risotto 37.90

◦ SIDES ◦

- STATION FRIES 6.90
- MAC N CHEESE 8.90
- CHEDDAR GRITS 6.90
- SEASONAL VEGETABLES 6.90
- GARLIC TOMATO SOUP 8.90