

STATION LIBATIONS

GET SMASHED

vodka, aperol, limoncello, mint, seasonal fruit, soda-spritzer 12.90

SNOOP & DR. DRAYTON

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

STATION OLD FASHIONED

woodford reserve personal selection, orange & whiskey barrel bitters 14.90

DON'T MESS WITH BETH

yellowstone bourbon, averta, aperol, lime, bitters 13.90

DARN GOOD SANGRIA

red wine, blackberry brandy, chinola, super juice 11.90

TAKE ME HOME TONIGHT

hanson cucumber vodka, pomegranate liqueur, cucumber shrub, lemon 12.90

MAI-TYBEE

plantation rum, naranja, pineapple & orange juices, grenadine, myer's float 12.90

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 12.90

WINES BY THE GLASS

BUBBLY

PROSECCO **Zardetto** - DOC Brut, ITA
CAVA **Los Dos** - Cava Brut Rosé, SPA
ROSÉ **Gerard Bertrand** - Crémant d'Limoux Brut, FRA
CHAMPAGNE **Nicolas Feuillatte** - "Cuvee Gastronomie Brut", FRA

WHITES

PINOT GRIGIO **Livon** - Collio, ITA
SAUVIGNON BLANC **Whitehaven** - Marlborough, NZL
SAUVIGNON BLANC **Matanzas Creek** - Sonoma County, CA
RIESLING **Eroica** - Columbia Valley, WA
VINHO VERDE **Encostas Do Lima** - POR
CHARDONNAY **Canyon Road** - CA
CHARDONNAY **Louis Latour** - Ardèche, FRA
CHARDONNAY **Sonoma-Cutrer** - Sonoma Coast, CA

ROSÉ

PROVENÇAL **Bieler** - "Sabine" Aix-En-Provence, FRA
MOURVEDRE **Kind Stranger** - Columbia Valley, WA
CINSAULT **Fabre** - Cotes De Provence, FRA

REDS

PINOT NOIR **Moillard** - "Le Duche" Bourgogne, FRA
PINOT NOIR **Argyle** - "Grower Series" Willamette Valley, OR
MALBEC **A Lisa** - Patagonia, ARG
BORDEAUX **Chateau La Hourcade** - Medoc, Bordeaux FRA
CABERNET **Canyon Road** - CA
CABERNET **Long Meadow Ranch** - "Farmstead" Napa Valley, CA
RED BLEND **Allegrini** - "Palazzo Della Torre" Ripasso, Veneto, ITA
RED BLEND **Daou** - "Pessimist" Paso Robles, CA
RED BLEND **Caymus** - "The Walking Fool" Suisun Valley, CA

BTG | BTL

9.90 | 37
8.90 | 33
13.90 | 48
18.90 | 70

6 oz | 9oz | BTL

10.90 | 13.90 | 41
12.90 | 15.90 | 47
14.90 | 17.90 | 57
10.90 | 13.90 | 41
8.90 | 11.90 | 33
10.90 | 13.90 | 41
11.90 | 14.90 | 45
14.90 | 17.90 | 57

6oz | 9 oz | BTL

11.90 | 14.90 | 45
10.90 | 13.90 | 41
13.90 | 16.90 | 48

6oz | 9oz | BTL

16.90 | 19.90 | 64
14.90 | 17.90 | 57
14.90 | 17.90 | 57
11.90 | 14.90 | 45
10.90 | 13.90 | 41
17.90 | 20.90 | 67
14.90 | 17.90 | 57
12.90 | 15.90 | 47
18.90 | 21.90 | 70

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** - "Cuvée 21" Brut, FRA 260
SPARKLING WINE **Gran Moraine** - Brut Rosé, Yamhill-Carlton, OR 90

WHITES & ROSÉ

SAUVIGNON BLANC **Rombauer** - Napa Valley, CA 61
SAUVIGNON BLANC **Ziata** - Napa Valley, CA 58
SAUVIGNON BLANC **Dmne. du Pré Semelé Sancerre** - Loire, FRA 74
VIOGNIER **Penner-Ash** - OR 58
CHARDONNAY **Benton-Lane** - Willamette Valley, OR 62
CHARDONNAY **Protege** - Napa Valley, CA 90
CHARDONNAY **Diatom** - Santa Barbara, CA 57
ROSÉ PINOT NOIR **Long Meadow Ranch** - Anderson Valley, CA 48

REDS

PINOT NOIR **Penner-Ash** - Willamette Valley, OR 116
PINOT NOIR **Moillard** - Pommer 1er Cru "Les Grands Epenots" FRA 175
PINOT NOIR **Brewer-Clifton** - Santa Rita Hills, CA 90
NEBBIOLO **Bruno Giacosa** - Alba, ITA 80
BAROLO **Bruno Giacosa** - "Falletto" - Piemonte, ITA 280
BAROLO **Prunotto** - Piemonte, ITA 114
SUPER TUSCAN **Ornellaia** - Bolgheri Superiore, ITA 398
RIOJA **Carlos Serres** - Gran Reserva, SPA 77
CABERNET **Mt. Brave** - Mt. Veeder, Napa Valley, CA 160
CABERNET **Freemark Abbey** - Napa Valley, CA 140
CABERNET **Scattered Peaks** - Napa Valley, CA 67
CABERNET **Robert Mondavi** - Napa Valley, CA 75
ZINFANDEL **Rombauer** - Napa Valley, CA 68
ZINFANDEL **Ridge** - "Benito Dusi Ranch" Paso Robles, CA 70
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
GRENACHE BLEND **Chateau Pegau** - 'Maclura' Cotes-Du-Rhone FRA 45
SHIRAZ **Molly Dooker** - "The Boxer" McLaren Vale, AUS 63
PETITE SYRAH **Stags' Leap Winery** - Napa Valley, CA 70

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
Sweetwater Lager 5.90
Service Compass IPA 6.90
Guinness 7.90
Harp Lager 7.90
Allagash White 7.90
Peroni 5.90
Creature Tropicália IPA 6.90
Rotating Seasonal IPA 7.90
Rapturous Raspberry Sour 5.90
Abita Amber Lager 6.90
High Noon Grapefruit 6.90
Long Drink Strong Citrus 7.90
Potter's Petite Cider 6.90
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

◦ SHAREABLES ◦

BRUSCHETTA

pimento cheese, red pepper jelly, radish 14.90

STATION QUESO

three cheese blend, tomatoes, spinach, chips, grilled bread 13.90

TRUFFLE FRIES

parmesan, garlic aioli 11.90

FRIED GREEN TOMATOES

pimento aioli, bacon jam, pickled red onions 11.90

CHEESE & CHARCUTERIE

shallot fig jam, okra, mixed olives, pecans, ciabatta bread 21.90

ARDSLEY CRAB CAKES *

mixed greens, radish, remoulade 23.90

LOUISIANA BBQ SHRIMP

worcestershire butter, blackening seasoning, grilled bread 16.90

DEVILED EGGS

stone ground mustard, red pepper jelly, smoked paprika 6.90

POUTINE

bacon gravy, cheddar curds, station fries 11.90

BUFFALO WINGS

choice of naked, bbq, buffalo or siracha hot honey, blue cheese or ranch 12.90

MUSSELS *

coconut yellow curry, creole tomato sauce, grilled bread 18.90

CALAMARI

andouille sausage, banana peppers, bbq glaze 18.90

◦ SALADS ◦

STATION WEDGE

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

HARVEST

greens, seasonal fruit, feta, candied pecans, vidalia vinaigrette 12.90

CAESAR

romaine, parmesan, house caesar dressing, croutons 12.90

◦ Add ons ◦

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

◦ BURGERS ◦

SOUTHERN CHARM *

pimento cheese, crispy onions, sneaky sauce, pickles 18.90

BOOT SCOOTIN *

smoked gouda, bbq glaze, avocado, bacon, garlic aioli 19.90

FUN GUY *

swiss, mushrooms, onions, sneaky sauce, pickles 18.90

STATION *

cheddar, bacon jam, chipotle aioli, banana peppers 19.90

CHICKEN MELT

cheddar, bacon, tomato, lettuce, chipotle aioli 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 pasta, 12hr-pork, pork sausage, parmesan 31.90

WILD MUSHROOM GNOCCHI

truffle cream sauce, garlic, shallot, arugula, tomato, feta 28.90

BOURBON GLAZED SALMON *

carolina gold rice, collard greens 38.90

SHRIMP & GRITS

smoked gouda grits, tasso gravy, green onion, aleppo 31.90

BEEF TENDERLOIN TIPS *

mash potatoes, mushroom demi-glace, crispy onions 35.90

HALF CHICKEN

mash potatoes, dijon cream sauce, collard greens 28.90

14oz DRY-AGED PORK CHOP *

root vegetable hash, peach chutney 36.90

14oz RIBEYE *

mash potatoes, red wine demi-glace, seasonal vegetables 55.90

BBQ MIXED GRILLED *

1/2 rack baby back ribs, shrimp skewers, street corn, station fries 38.90

◦ SIDES ◦

- STATION FRIES 6.90
- GNOCCHI 8.90
- SMOKED GOUDA GRITS 6.90
- TOMATO SOUP 8.90
- STREET CORN 5.90
- SEASONAL VEGETABLES 6.90