

## 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

### 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 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, IT

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

ROSÉ **Gerard Bertrand** - Cremant d'Limoux Brut Rosé, FRA

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

### WHITES

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

SAUVIGNON BLANC **Whitehaven** - Marlborough, 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 **Bieler** - "Sabine" Aix-En-Provence, FRA

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 **Clarendelle** - Medoc, Bordeaux, FRA

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

CABERNET **Iron + Sand** - Paso Robles, CA

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

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

8.90 | 11.90 | 33

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

### 6oz | 9oz | BTL

16.90 | 19.90 | 64

14.90 | 17.90 | 57

14.90 | 17.90 | 57

10.90 | 13.90 | 41

14.90 | 17.90 | 57

17.90 | 20.90 | 67

14.90 | 17.90 | 57

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** - Brut Rosé, FRA 88

CHAMPAGNE **Collet** - "Cuvée 21" Brut, FRA 260

### 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

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 **Robert Mondavi** - Napa Valley, CA 75

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

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

Sweetwater Lager 5.90

Service Compass IPA 6.90

North Coast Old Rasputin Stout 7.90

Allagash White 7.90

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

seasonal preserves, pickled vegetables, bread 21.90

#### ARDSLEY CRAB CAKES \*

pickled slaw, remoulade 23.90

#### STATION QUESO

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

#### DEVEILED EGGS

stone ground mustard, red pepper jelly, smoked paprika 6.90

#### DUCK CONFIT

carrot, lardons, dijon cream sauce, crispy onions 18.90

#### POUTINE

bacon gravy, cheddar curds, station fries 11.90

#### CALAMARI

andouille sausage, banana peppers, bbq glaze 18.90

#### BUFFALO WINGS

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

#### PORK BELLY

sweet potato mash, pickled apples, cider glaze 14.90

#### MUSSELS \*

garlic butter, fennel, white wine, pastis, allepo, grilled bread 18.90

### ◦ SALADS ◦

#### STATION WEDGE

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

#### HARVEST

greens, apple, feta, candied pecans, cider glaze, vinaigrette 12.90

#### CAESAR

romaine, parmesan, house croutons 12.90

### ◦ Add ons ◦

● CRAB CAKE 14

● CHICKEN 5

● STEAK 10

● SALMON 12

● SHRIMP 8

● LOBSTER 20

### ◦ 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 \*

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

campanelle pasta, cream, feta, arugula, tomato, truffle oil 28.90

#### LOBSTER MAC & CHEESE \*

creste di gallo pasta, three cheese bechamel, lardons, crispy onions 38.90

#### SWEET & SOUR SALMON \*

tamarind glaze, sweet pea & tomato risotto 38.90

#### HALF CHICKEN

carolina gold rice, dijon cream sauce, collard greens 28.90

#### SHRIMP & GRITS

cheddar grits, tasso gravy, green onion, aleppo 31.90

#### BEEF TENDERLOIN TIPS \*

mash potatoes, mushroom demi-glace, crispy onions 35.90

#### 14oz DRY-AGED PORK CHOP \*

sweet potato mash, apple chutney, seasonal vegetables 36.90

#### 8oz FILET MIGNON \*

mash potatoes, parmesan peppercorn butter, seasonal vegetables 53.90

### ◦ SIDES ◦

● STATION FRIES 6.90

● MAC & CHEESE 8.90

● CHEDDAR GRITS 6.90

● SEASONAL VEGETABLES 6.90

● GARLIC TOMATO SOUP 8.90