

# DRAKES HAUS

HOME OF THE MERLOT BURGER

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## LATE NIGHT MENU

### MERLOT BURGERS

Choose any 2 of the following merlot burgers for \$8.50 or a single merlot burger for \$4.25, substitute with "non-Merlot" burger patty or Portobello mushroom slices at no extra charge. (Price is per burger).

#### South American

Merlot infused beef patty with grilled slices of Chorizo sausage, cherry fennel goat cheese, and arugula ..... \$ 4.25

#### FRENCH

Merlot infused beef patty with brie cheese, rosemary apricot jam, field greens tossed in lemon herb dressing ..... \$ 4.25

#### California

Merlot infused beef patty with avocado, sprouts, and sun-dried tomato cream cheese ..... \$ 4.25

#### ITALIAN

Merlot infused beef patty with fresh mozzarella, roasted red pepper, basil pesto, and field greens..... \$ 4.25

#### OREGON

Merlot infused beef patty with Tillamook sharp cheddar, bacon, caramelized onions, tomato and lettuce ..... \$ 4.25

#### BORDEAUX

Merlot infused beef patty with Tillamook sharp cheddar, bacon, caramelized onions, tomato and lettuce ..... \$ 4.25

#### AUSTRALIAN

Merlot infused beef patty with Tillamook sharp cheddar, bacon, caramelized onions, tomato and lettuce ..... \$ 4.25

#### COLORADO

Merlot infused beef patty with Tillamook sharp cheddar, bacon, caramelized onions, tomato and lettuce ..... \$ 4.25

### BUILD YOUR OWN BURGER TOPPING OPTIONS

bacon • grilled Chorizo • pesto (\$1.00) • cage-free fried egg • avocados (\$.75) Tillamook Sharp Cheddar • goat cheese • brie cheese • sundried tomato cream cheese • fresh mozzarella • apricot rosemary jam • cherry fennel jam (\$.50) caramelized onions • roasted red peppers • green leaf lettuce • mixed greens • arugula • sprouts • tomato (\$.25)


### SMALL PLATES

 **CAPRESE SALAD** 3 stacks of fresh mozzarella on top of slices of tomato with basil pesto drizzled with balsamic reduction, olive oil, salt and pepper ..... \$ 5.50

**STANDARD FRIES** - hand-cut fries tossed in sea salt ..... \$1.95

**GRAVY FRIES** - hand-cut fries topped with melted Italian cheese blend and brown gravy ..... \$4.95

**MESS O' FRIES** house fries served under a melted Italian cheese blend, Merlot infused beef crumbles, fresh tomatoes, cilantro - extra for sour cream/avocado ..... \$ 5.95

 **CHEESE AND APPLES** aged gouda and blue cheese wedges served with green apple slices, bread and honey ..... \$ 8.50

**DIPS FLIGHT** hummus, tzatziki sauce, house-made cheese dip, served with pita points ..... \$ 5.50

## COCKTAIL MENU

### LA BUENA VIDA

Vida Organic Mescal, sweet vermouth, aperol ..... \$11

### LONG ISLAND ICED TEA

traditional recipe using grand Marnier & fresh lemon juice ..... \$10

### JACK ROSE

Leopold Bros NY apple flavored whiskey, cherry liqueur, fresh lemon juice ..... \$10

### SIDECAR

Bulliet Bourbon, Leopold Bros American Orange Liqueur, fresh lemon juice ..... \$9

### ELDERFASHIONED

Old Overholt Straight Rye Whiskey, St Germaine, Bitters ..... \$9

### AVIATOR

Leopold American Small Batch Gin, Leopold Bros MI Tart Cherry Liqueur, fresh lemon juice ..... \$9

### SMOKIN' HOPS

Vida Organic Mescal, fresh lemon juice, cayan, O'Dells IPA ..... \$8

### DARK 'N' STORMY

Gosling's Black Seal Rum, fresh lime juice, Goslings Ginger Beer ..... \$7

### LOVELAND LEMONADE

Spring 44 Honey Vodka, Domaine de Canton, fresh lemon juice, fresh seasonal berries ..... \$7

### HAND SHAKEN DAIQUIRI

Bacardi Superior Rum, fresh lime juice ..... \$7

### SOUR RASCAL

Old Forrester Whiskey, Orange marmalade, bitters, fresh lemon juice, White Rascal Belgian Style White Ale ..... \$7

### MUZZLE SHOT

A Flaming Shot served in an Anodized Aluminum Shot Glass, Fireball Whiskey, Bacardi 151 ..... \$7