

COCKTAILS

Blue Martini 8 / 10

Tito's Vodka or Tanqueray Gin misted with Vermouth and served with Blue Cheese Stuffed Olives

Espresso Martini 8 / 10

Tito's Vodka, Kahlua, Baileys and Fresh Coffee

Lemon Drop Martini 8

Absolute Citron Vodka, Sugar, Sour

Citrus Basil Manhattan 12

Makers Mark Whiskey, Fresh Lemon, Basil, Simple Syrup

Classic Manhattan 12

Templeton Whiskey, Sweet Vermouth, Bitters, Maraschino Cherry

Custom Margaritas 8

Juarez Tequila, Mango or Blood Orange or Strawberry or Lime

Moscow Mule 10

Stolichnaya Vodka, Ginger Beer, Lime

Rum Punch 8

Bacardi Rum, Bitters, Orange and Pineapple Juice, Cherry Swirl

Old Fashioned 10

Templeton Whiskey, Bitters, Simple Syrup, Orange & Cherry

BEER

Craft 4

Blue Moon Belgian White, Boulevard Pale Ale, Boulevard Wheat

Craft Prime 4.50

K.C. Bier Company—Munich Brown Lager

Craft Premium 5.75

The Calling India Pale Ale

Domestic 3.75

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

Import 4.50

Corona Extra, Corona Light, Stella Artois

Your Server will be pleased to provide our Wine Menu upon request



the Argyle
bar & lounge

Good food.....

..... Good friends

Enjoy your evening!

SHAREABLES

Brie Fondue 10
Praline Pecans , Roasted Garlic, Baby Spinach , Local Honey, Crackers, Fig Jam

Tempura Chicken 12
Tangy Peanut Slaw, Teriyaki, Sweet Chili, Honey Mustard

Salmon Arancinis 14
Artichoke Aioli

Duck Enchiladas 13
Blue Corn Tortillas , Green Chili Tomatillo , Queso

Shrimp Deviled Egg 11
Cocktail Coulis, Bacon, Zucchini Olive Relish

SOMETHING TO HOLD ON TO

includes choice of Phantom Fries, Sidewinders or House Chips

Classic Cheeseburger 13
American Cheese, Lettuce, Tomato, House Onions, Pickles

Argyle Turkey Bacon 14
Nine Grain Toast, Pamako Fried Egg, Provolone, Lettuces, Tomato, Lemon Basil Aioli

Argyle Daily Signature Feature 16
(no substitutions please)
Cup Soup , Small Salad, Half Sandwich

Romano Chicken 14
Brioche, Blended Cheeses, Marinara, Pesto

Reuben 13
Corned Beef Brisket, Sauerkraut, Swiss, Classic Sauce, Marble Rye

Rachael 13
Roasted Turkey, House Slaw, Provolone & Swiss, Marble Rye

ARLONG PIZZA

Ultimate 15
Lots of Yummy Good Stuff

Grilled Chicken 15
Wild Mushrooms, Broccoli, Rossa Ricotta, Roasted Garlic, Cheeses

Winter 15
Squashes, Brussels, Peas, Mushrooms, Sun Dried Tomatoes, Basil, Mozzarellas

BBQ Pork 15
Apples, Pickled Red Onion, Horseradish, Cheddar, Cheeses

ARLONG PIZZA (Cont'd)

Seafood Pesto 15
Crab, Shrimp, Lobster, Vegetables, Cheeses

Italian Cheeses 15
Marinated Mozzarella, Provolone, Fontina, Burrata, Asiago, Romano, Grana Padano

SALADS

Add Ons : Grilled Chicken/ Spiedini 7 Grilled Market Fish 9 Grilled Steak/Shrimp 11

Garden 7 / 10
Greens, Quinoa, Squashes, Bell Peppers, Radishes, Sun Flower Seeds, Craisins, Feta, Creamy Italian, White Balsamic Vinaigrette

Salmon Buddah Bowl 14
Mixed Greens, Avocado, Local Egg, Poached Apple, Crispy Brussels, Lentil Garbanzo Rice, Goat Cheese, Fig Vinaigrette

Celebration Salad 12
Lettuces, Bacon, Water Chestnuts, Local Egg, Oranges, Smoked Almonds, Gorgonzola, Pickled Red Onion, French Dressing

Argyle Caesar 7 / 10
Romaine, Kale, Brussels Leaves, Heirloom Tomato, Mediterranean Olives, Tonnato Dressing, Parmesan Crisp, Croutons

The Wedge 12
Bacon, Apples & Pears, Tomatoes, Gorgonzola, Walnuts, Green Goddess

MAINS

Beef Tenderloin 33
Brie Stuffed, Bordelaise, Pistachio Butter, Potato Puree, Market Vegetable

Duroc Pork Chop 30
Au Poivre Crème, Cabbages & Apples, Greens, Whipped Potato

Seafood Cobb Salad 24
Greens, Tomato, Bacon, White Cheddar, Local Egg, Crispy Sweet Potatoes, Red Onion, Avocado, Corn, Black Olives, Gorgonzola, Buttermilk Tarragon Dressing

Buck Head Sirloin Steak 29
Green Peppercorn Brandy Reduction, Padano Potato, Market Vegetable

Chicken Spiedini 26
Broccolis, Wild Mushrooms, Italian Cheese Crème, Lemon Coulis

"Seas The Day" Market Price
Maple Roasted, Beurre Noisette, Asiago, Rice Pilaf, Seasonal Vegetable

Chicken Marsala 25
Wild Mushroom, Roasted Bell Pepper, Crème, Greens & Peas, Rice Pilaf