



# DRINK

## ENVIRONMENTALLY

Thank you for joining us at The Rim Lounge where we are proud to recognize and celebrate our partners' commitments to the environment by acknowledging their efforts in providing sustainable beverages for you to enjoy.

Below you will find the guidelines for the symbols you see throughout the menu. These symbols have been placed next to the brands that support the practices which encompass the concept of environmental stewardship and the responsible management of our resources.

The  symbol indicates that the company practices Biodynamic, Sustainable or Organic procedures in their production methods.

The  symbol indicates that the company is local or uses procedures which reduce their carbon footprint on the environment.

**Biodynamic Farming** . . . is a method of organic farming that emphasizes the holistic development and interrelationships of the soil, plants and animals as a self-sustaining system without external inputs. Biodynamic farming has much in common with other organic approaches, such as emphasizing the use of natural fertilizers and excludes the use of artificial chemicals on soil and plants.

**Sustainable Agriculture** . . . is the practice of farming using principles of ecology, the study of relationships between organisms and their environment. It has been defined as "an integrated system of plant and animal production practices having a site-specific application that will last over the long term".

**Carbon Footprint** . . . relates to the amount of greenhouse gases produced in our day-to-day lives through burning fossil fuels for electricity, heating and transportation etc.

Locally produced products by their nature, produce a lower carbon footprint, due to the fact that less fossil fuels are used to ship them to the property.

# FOOD

Available between 4:00pm and 10:00pm

## SMALL BITES

*(choose three from the following)*

12

### **Cured Black Olives**

sea salt, fresh herbs, citrus zest

### **Marinated Mixed Greek Olives**

orange, chile flakes

### **Castelvetrano Olives**

roasted garlic

### **Grilled Vegetable salad**

red peppers, yellow squash, zucchini, carrot

### **Eggplant Butter**

grilled flatbread

### **Mogollon Rim Mix**

roasted pecans, pistachio, dates,  
marcona almonds, dried tart cherries

## FLATBREADS

### **Cured**

lomo salami, speck, five year aged jack cheese,  
caramelized onions, grain mustard sauce

14

### **Vine**

heirloom tomato, queen creek olive oil, chiffonade basil, pesto,  
fresh mozzarella, twenty-five year aged balsamic

12

### **Harvest**

red pepper, yellow squash, zucchini, goat cheese,  
cured tomato, carrot, arugula pesto

12

# FOOD

## ANTIPASTI

### **Build-Your-Own Antipasti**

served with mini baguette, mogollon rim mix,  
your choice of one "Small Bite" and your choice of two items  
from the selections below

19

### **Cheese**

maytag blue

vella dry monterey jack, bear flag

apple walnut smoked aged cheddar, bee hive cheese company

purple haze goat cheese, cyprus grove

saint andre

### **Charcuterie**

speck americano, la quercia

nutty complex with a caramel finish

lomo americano, la quercia

cocoa and smoked paprika

varzi salami, creminelli

clove and nutmeg flavors

## SCOTCH TASTERS

### **Smoked Seafood Plank**

duck trap river maple trout, agave-cilantro salmon,

willapa bay oysters

14

### **Speyside**

sea salt dusted beef tenderloin crostini

smoked oyster and cucumber

dark chocolate mousse and toasted hazelnuts

maytag blue and 25 year aged balsamic

12

### **Highland**

blue cheese stuffed castelvetro olive

smoked trout served on pasilla chile rye

granny smith apple and brie cheese

marcona almond

12

# CRAFTED AT WESTIN

<b>AN ORCHARD MILE</b>	11
Bacardi Superior Rum, Pear Liqueur House-made Orange Citrus Sour, Soda Water	
<b>RUBY BASIL MARTINI</b>	12
Deep Eddy Ruby Vodka, Fresh Lemon Juice Agave Simple Syrup, Basil Leaf, Basil Oil Soda Water	
<b>SMIRK ROYALE</b>	12
The Botanist Gin, Pear Liqueur, House-made Grenadine, Fresh Lemon Juice, Falernum Ginger Beer	
<b>CUCUMBER BASIL GIMLET</b>	12
Effen Cucumber Vodka, Benedictine Fresh Lemon Juice, Agave Nectar, Fee Brothers Plum Bitters, Fresh Basil, Cucumber	
<b>POMEGRANATE GREEN TEA</b>	12
Hendrick's Gin, Fresh Lemon Juice, House-made Green Tea Syrup, Pomegranate Juice Angostura Orange Bitters	
<b>BASIL MARGARITA</b>	13
Sauza Blue Silver Tequila, Cinzano Bianco Fresh Lime Juice, Agave Simple Syrup Cucumber, Basil Oil	
<b>ROSEMARY PINEAPPLE MARGARITA</b>	13
Milagro Reposado Tequila, Cherry Heering Agave Simple Syrup, Fresh Lime Juice, Pineapple Rosemary, Fee Brothers Orange Bitters	
<b>MOGOLLON MOCKTAIL</b>	10
Basil, Pineapple, Fresh Lime Juice Falernum, Orange Bitters, Ginger Beer	

## SPECIALTY COCKTAILS

<b>WHITE FIG COSMO</b>	11
Figenza Fig Vodka, Cointreau, White Cranberry Juice, Fresh Lime Juice	
<b>THE MANHATTAN</b>	12
Bulleit Rye Whiskey, Sweet Vermouth Fee Brothers Orange & Angostura Bitters	
<b>BLUEBERRY MOJITO</b>	12
Bacardi Superior Rum, Muddled Mint & Blueberries, Fresh Lime Juice, Agave Simple Syrup	
<b>STRAWBERRY JALAPENO MARGARITA</b>	13
Herradura Double Reposado Tequila, Cointreau Agave Nectar, Fresh Lime Juice, Muddled Strawberry & Jalapeno	

# WINE



## TAP WINES glass / 375ml



Pinot Gris, <b>Acrobat</b> , Oregon	11/20
Sauvignon Blanc, <b>Benzinger</b> , North Coast	11/20
Chardonnay, <b>Franciscan</b> , Napa Valley	13/24
Rosé, <b>Meiomi</b> , California	12/22
Pinot Noir, <b>Saintsbury</b> , Carneros	14/26
Cabernet, <b>Ryder Estate</b> , California	12/22
Syrah, <b>Qupe</b> , Central Coast	13/24
Red Blend, <b>NxNW</b> , Columbia Valley	12/22

## BOTTLED WINES glass / bottle

### Sparkling/Champagne



Prosecco, <b>Mionetto</b> , Organic; Treviso D.O.C., Italy	13/48
Sparkling, <b>Roederer Estate</b> , Brut, California	16/56
Champagne, <b>Veuve Clicquot</b> , France (375ml)	64

### White Wine

Riesling, <b>Dr. Loosen</b> "Blue Slate", Germany	15/52
Pinot Gris, <b>J Vineyards</b> , California	14/48
Sauvignon Blanc, <b>Loveblock</b> , Marlborough	15/52
Chardonnay, <b>Miner Family Winery</b> , California	18/64
Chardonnay, <b>Rombauer</b> , California	20/72

### Red Wine

Pinot Noir, <b>Spy Valley</b> , Marlborough	17/60
Pinot Noir, <b>Migration</b> , California	18/64
Merlot, <b>Starmont Winery &amp; Vineyards</b> , California	15/52
Cabernet Sauvignon, <b>Simi</b> , California	16/56
Cabernet Sauvignon, <b>Napa Valley Quilt</b> , California	18/64
Red Blend, <b>Marchesi di Barolo</b> , Barbera d'Alba, "Ruvei", D.O.C., Italy	15/52

# BEERS

## Regional & Craft

8

Stone Brewing, "Delicious" IPA  
Four Peaks Brewery, Piper's Pale Ale  
Anchor Brewing Company, California Lager  
Odell Brewing Company, Easy Street Wheat  
Four Peaks Brewery, Kiltlifter Scottish Ale  
Deschutes Brewery, Black Butte Porter

## Domestic & Import

### Domestic Premium

7

Blue Moon  
Budweiser  
Michelob Ultra  
Sam Adams Boston

### Import Premium

8

Corona Extra  
Heineken  
Modelo Especial  
Stella Artois

### Domestic Light

7

Bud Light  
Coors Light  
Miller Lite

### Import Light

8

Corona Light

### Non-Alcoholic

7

O'Doul's

# VODKA

The birth date of Vodka has been estimated around the beginning of the twelfth century. Made for medical purposes, this crude anesthetic and disinfectant was distilled from rye. Although vodka began as rye-based liquor, as it became more popular to the masses, the potato became the ingredient of choice. The potato was much more common, and although the vodka did not taste as well, much easier to distill from than other grains. As vodka made the switch from a family made liquor to one that was produced on a grand scale by large distilleries, the potato was discarded and grain was embraced. Today most brands of vodka are distilled from rye, wheat, barley, and most commonly corn. Vodka is distilled at very high proofs and then filtered through vegetable charcoal. The higher the proof, the less the flavor and clearer the color.

Absolut	(Sweden)	10/13/15
Belvedere	(Poland)	11/14/16
Chopin	(Poland)	12/15/17
Deep Eddy Original	(USA)	12/15/17
 Grey Goose	(France)	11/14/16
Effen Black Cherry	(Holland)	11/14/16
Ketel One	(Holland)	10/13/15
Smirnoff	(Russia)	9/12/14
Stolichnaya	(Russia)	10/13/15
Tito's Handmade Vodka	(USA)	12/15/17

# GIN

Gin triumphed in the 1920s, the first Cocktail Age, after having been scarce during the 1914 - 1918 World War. Gin became the darling of the famous Cunard cruises. During the 90s and 30s the newly popular idea of the cocktail party crossed the Atlantic from the USA to Britain via an American hostess who wanted to fill in for her friends the blank time between teatime and dinner. By 1951 the Bartenders' Guild had registered 7,000 cocktails on its files.

Beefeater	9/12/14
Bombay	9/12/14
Bombay Sapphire	10/13/15
Hendricks	10/13/15
Tanqueray	10/13/15
Tanqueray Ten	11/14/16
#209	10/13/15

# TEQUILA

Blanco or Silver: Clear and transparent, fresh from the still tequila is called Blanco (white or silver) and must be bottled immediately after the distillation process. Oro or Gold: Is tequila Blanco mellowed by the addition of colorants and flavorings, caramel being the most common. Reposado or Rested: It is Blanco that has been kept (or rested) in white oak casks or vats called "pipones" for more than two months and up to one year. The oak barrels give Reposado a mellowed taste, pleasing bouquet, and its pale color. Añejo or Aged: Blanco tequila aged in white oak casks for more than a year.



Casa Noble	12/15/17
Cabo Wabo Blanco	12/15/17
Cruz Reposado	15/18/20
Cruz Silver	12/15/17
Don Julio Añejo	15/18/20
Don Julio Reposado	15/18/20
Jose Cuervo Tradicional	12/15/17
Milagro Reposado	12/15/17
Patron Añejo	15/18/20
Patron Reposado	15/18/20
Patron Silver	15/18/20





# WHISKEY

From the Gaelic for "water of life", spirituous liquor distilled from a fermented mash of grains, usually rye, barley, oats, wheat, or corn. The standard whiskeys of the world are Scotch (commonly spelled *whisky*), Irish, American, and Canadian. American whiskeys are divided into two main varieties, rye and bourbon, a corn whiskey that derives its name from Bourbon Co., Kentucky.

Basil Hayden	15/18/20
Bushmills	10/13/15
Bulleit	10/13/15
Canadian Club	10/13/15
Crown Royal	10/13/15
Crown Royal XR	18/21/25
Gentleman Jack	10/13/15
Jack Daniel's	10/13/15
Jack Daniel's Single Barrel	12/15/17
Jameson	10/13/15
Jameson 18 Year Old	18/21/25
Knob Creek	12/15/17
Maker's Mark	10/13/15
Woodford Reserve	12/15/17

# RUM

Sugarcane is the main ingredient in making rum. First, the sugarcane is boiled down and the remaining residue is spun until crystallized. Then it is separated from its congealed form, known as molasses. The molasses is reboiled, mixed with water and yeast, and then set to distill for a minimum of 3 years (usually 5 to 7 years). Lighter rums are aged from 1 to 4 years.

	Appleton Estate V/X	9/12/14
	Bacardi Light	9/12/14
	Captain Morgan (spiced rum)	9/12/14
	Malibu (tropical rum)	9/12/14
	AZ High Spirits Pieces of Eight	12/15/17
	Mount Gay Black Barrel	10/13/15
	Myer's (dark)	10/13/15
	Don Q Gran Anejo	15/18/20



# SINGLE MALT SCOTCH

## SPEYSIDE



The Speyside single malts are noted in general for their elegance and complexity, and often a refined smokiness. Beyond that, they have two extremes: the big, sherried types, as typified by The Macallan; and the lighter, less colorful style of the "Glens".

The Balvenie	DoubleWood 12 Year Old	14
The Balvenie	Single Barrel 15 Year Old	22
Cragganmore	12 Year Old	14
Cragganmore	Distillers Edition	20
Glenfiddich	Fine Oak 12 Year Old	14
The Macallan	12 Year Old	14
The Macallan	Fine Oak 15 Year Old	18
The Macallan	Fine Oak 18 Year Old	42
The Glenlivet	12 Year Old	14
The Glenlivet	18 Year Old	22

## HIGHLAND



By far the biggest region, the Highland embraces a wide variety. The western part of the Highland, have a rounded, firm, dry character, with some peatiness. The far north of the Highlands has a notable heathery, spicy, character which is derived from both the local soil and the coastal location. The more sheltered East Highlands and the Midlands have a number of notably fruity whiskies.

Dalmore	12 Year Old	14
Dalwhinnie	15 Year Old	18
Dalwhinnie	Distillers Edition	22
Dewar's	Signature	40
Dewar's	White Label	12
Glenmorangie	La Santa 12 Year Old	15
Glenmorangie	Quinta Ruban 12 Year Old	14
Glenmorangie	The Original 10 Year Old	14
Glenmorangie	Nectar D'Or 12 Year Old	14
Oban	Distillers Edition 14 Year Old	18

## ISLAY



Considered by many to be the greatest of whisky islands; Islay is blessed with numerous pockets of peat bog, lashed by the wind, rain and sea. The single malts from this area are noted for their seaweed, iodine-like, phenolic character.

Ardbeg	10 Year Old	12
Bowmore	12 Year Old	14
Lagavulin	16 Year Old	18
Laphroaig	10 Year Old	12

## ISLANDS



The Island category of malt whiskies includes Scapa and the world-renowned Highland Park from the Orkney islands to the north of mainland Scotland along with western distilleries such as Jura, Tobermory and Arran. It also includes the mighty, complex and peppery Talisker from the Isle of Skye.

Highland Park	18 Year Old	22
Highland Park	15 Year Old	18
Jura	10 Year Old	12
Talisker	Distillers Edition	22
Talisker	10 Year Old	12

## LOWLAND



This area tends to produce whiskies in which the softness of the malted barley itself is evident, untempered by Highland or Island peatiness or coastal brine and seaweed.

Auchentoshan	12 Year Old	14
Auchentoshan	10 Year Old	12
Glenkinchie	Distillers Edition	22
Glenkinchie	12 Year Old	14

## BLENDED SCOTCH

Blended Scotch whisky may contain a combination of whiskies from over 40 or 50 different malt and grain distilleries. The percentage of malt used will determine the quality, smoothness of taste and character. Each whisky used in the blending process will normally have been matured for about 5 years.

Chivas Regal	25 Year Old	55
Chivas Regal	12 Year Old	14
Johnnie Walker	Blue Label	52
Johnnie Walker	Platinum	25
Johnnie Walker	Swing	22
Johnnie Walker	Black Label	13
Johnnie Walker	Red	11

# BRANDY/COGNAC

**Very Special (VS)**, the youngest spirit of the assembly, may not be less than four and a half years old. **Very Special Old Pale (VSOP)** is between four and a half and six and a half years old. Extra Old (XO) **Napoléon, and Impérial, X.O.** are assemblies of spirits that are at least six and a half years old.

Courvoisier VSOP 12	12/15/17
Germain Robin Fine Alambic Brandy	15/18/20
Hennessy V.S.O.P.	18/21/24
Hennessy X.O	42/48/54
Hine Antique	21/24/27
Remy Martin X.O	24/27/30
Remy Martin Louis XIII	250/325/375

## Cordials

Cordials (also known as liqueurs) are sweet, flavor-infused spirits that are categorized according to the flavoring agent (i.e., fruits, nuts, herbal and spice blends, etc). The word liqueur comes from the Latin liquifacere ("to dissolve") and refers to the dissolving of flavorings in the spirits. Top-quality liqueurs are produced by distillation of either the fermented flavor materials or the spirit in which they have been infused.

Amaretto Disaronno	9/12/14
B & B	10/13/15
Baileys	9/12/14
Campari	9/12/14
Chambord	9/12/14
Cointreau	9/12/14
Drambuie	10/13/15
Frangelico	9/12/14
Godiva Chocolate	10/13/15
Jägermeister	8/11/13
Midori	8/11/13
Kahlua	8/11/13
Pama	9/12/14
Sambuca Romana	9/12/14
Southern Comfort	8/11/13
St- Germain Elderflower	10/13/15
Tuaca	8/11/13

## House of Marnier Lapostolle



Offering layers of complexity and luxury, each product in the Grande Cuvée Collection is a tribute to seven generations of artistry and expertise.

### **Cuvée du Centenaire** 45

An exceptional blend of refined XO Cognacs from the best Crus of Grande and Petite Champagne combined with the essence of wild tropical oranges. The blends are aged up to 25 years, resulting in a perfect balance of smoothness and intense flavor with a complex and lingering finish.

### **Cuvée 1880** 75

Distinctive blend of aged, premium Grande Champagne Cognac XO and wild tropical orange parfum. The blend of cognacs used in cuvee is aged up to 60 years. It is complex and well balanced allowing the orange essence to be discovered.

### **Quintessence** 95

Very rare Cognacs coming exclusively from Grande Champagne, the most prestigious growing area of Cognac. From the family's private cellar, Paradis, this unique collection includes some Cognacs more than 100 years old, Final blend is aged in French oak casks.

### **Grande Cuvée Collection Tasting Trio** 110

Cuvée du Centenaire

Cuvée 1880

Quintessence

# Cigars

## Mild Cigars

**Ashton Cabinet Vintage : Pyramid** 28

Flavor : 2.5 – Wrapper: Connecticut Shade

Fuente makes this cigar using 1994 vintage tobaccos from Dominican farms. This exceptional cigar has been uniquely crafted to deliver exceptional quality and flavors.

**Arturo Fuente: Chateau** 17

Flavor: 2.5 – Wrapper: Connecticut Shade

Made in the Dominican Republic at Chateau de la Fuente, this blend of Dominican filler and binder combines well with the rich flavor of the Connecticut Shade wrapper.

**Macanudo: Hyde Park** 18

Flavor : 2 – Wrapper: Connecticut Shade

This is the number one selling cigar in the USA and it is the standard by which premium, mild and easy to smoke cigars are measured nationally.

## Medium Bodied Cigars

**Cohiba Black: "Red Dot" Toro** 44

Flavor: 3.5 – Wrapper: Camaroon

One of the newest additions to the Cohiba family. With a dark maduro wrapper and aged Dominican Piloto binder, the Cohiba Black has a rich and complex flavor that appeals to even the most discerning aficionado.

**Monte Cristo #2: Torpedo** 36

Flavor: 3.5 – Wrapper: Ecuadorian Habano

Started in 1935 and is now made in the Dominican, this extraordinary cigar is in its most legendary shape, the pyramid torpedo. It delivers cedar flavors in abundance and a musty, smoky flavor jumps off the palate.

**Hemingway Short Story: Perfecto** 20

Flavor: 3.5 – Wrapper: Camaroon

Made by Arturo Fuente, this very rich yet mild bodied cigar is made with the famous Cameroon wrapper with an extra 140 days of natural aging. This flavorful cigar has almost sweet undertones and a rich aroma.

**Romeo y Julieta: Clemenceau** 22

Flavor: 3 – Wrapper: Indonesian

This is the Dominican version of the famous Cuban cigar named from Shakespeare's story of the infamous love affair. A medium bodied cigar blended with Dominican Olar filler and binder from the famed Cibao Valley.

## Full Bodied Cigars

**Punch: Pita/Toro** 16

Flavor: 4.5 – Wrapper: Ecuadorian Sumatran

Known for consistent draw and full, woody flavor, this Honduran-made cigar uses Cuban seed filler (Honduran grown) and the rich full flavor of the maduro Ecuadorian wrapper leaf to create a big body, robust cigar.

# Cigars

## Full Bodied Cigars – Continued

**Gurkha Cellar Reserve: 18yr Aged** 28

Flavor: 4 – Wrapper: Corojo

This limited edition uses a Corojo wrapper, and Dominican fillers and binders. This full bodied line consists of perfecto sizes, just like the original Cellar Reserve.

**Rocky Patel Limited Reserve: 1990's Vintage** 28

Flavor: 4 – Wrapper: Honduran Maduro

Fuller and bolder than its sister, the 1990 vintage version, the 13 years of aging, has resulted in big flavors with tons of nut and fruit undertones.

## Flavor Infused Cigars

**Maker's Mark Cigar: Toro** 29

Flavor: 3 – Wrapper: Sumatran

This mild-to-medium-bodied cigar is handmade with top quality Dominican long fillers infused with Maker's Mark, trussed with USA Connecticut a binder, rolled in an Ecuadorian Sumatra wrapper.

**Flavored Trios: 3 cigarillos** 18

Crafted from high quality Dominican filler and Indonesian wrapper, every cigar is expertly finished with premium quality and flavors.

**Irish Crème:** *Aromatic Irish crème and white chocolate flavor.*

**Moontrance:** *Flavors of berries dipped in acacia honey, with hints of bourbon and vanilla.*

## Rare and Hard to Find Cigars

**Opus x** 95

Flavor: 4 – Wrapper: Dominican Rosado

The flagship of the Arturo Fuente Family of cigars, this cigar is made from 100% Dominican tobacco, even the wrapper comes from the private farms of Chateau de la Fuente. Oily to the touch, Carlito Fuente spent 10 years searching for this blend.

**Liga Privada: #9** 45

Flavor: 4.5 – Wrapper: Black Oscuro Puros

Aged long-fillers from seven different farms unite, creating a bold and complex bouquet. An extra year's worth of aging has morphed this tasty creature into a rich, meaty smoke with various notes of toast, coffee, and chocolate into a smooth, satisfying experience. Full-bodied but silky from start to finish, the Liga Privada No. 9 is a gem.