

# Red Wine

Glass BTL

## Smooth & Fruity

Pinot Noir, <i>Firesteed, Willamette Valley</i>	8	30
Pinot Noir, <i>Edna Valley, Central Coast</i>	10	37
Pinot Noir, <i>Pluto's Fury, Russian River Valley</i>	15	55
Eruption Blend, <i>Brassfield Estate, Lake County California</i>	12	44

## Soft Berry Flavors

Merlot, <i>William Hill, Central Coast</i>	8	30
Merlot, <i>Columbia Winery, Columbia Valley</i>	15	55
Merlot, <i>Rodney Strong, Sonoma</i>		75
Merlot, <i>Rutherford Hill, California</i>		60
Uncensored Blend, <i>Geyser Peak, California</i>	12	44

## Robust & Rich

### **Cabernet Sauvignon, *Storypoint, Sonoma***

<i>Bold, rich, and only sold in restaurants, this cabernet is composed of grapes harvested from Lake, San Luis Obispo, and San Joaquin counties. Each lot of grapes was cold soaked resulting in the rich color of this wine. A highly aromatic Cabernet with subtle spice notes and layers of ripe fruit and toffee notes.</i>	10	37
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Cabernet Sauvignon, <i>William Hill, Central Coast</i>	8	30
Cabernet Sauvignon, <i>Walking Tree, Alexander Valley</i>	15	55
Cabernet Sauvignon, <i>Jordan, Alexander Valley</i>		97
Cabernet Sauvignon, <i>Atlas Peak, Napa Valley</i>		90
Malbec, <i>Waterbrook, Columbia Valley</i>	13	49
Red Zinfandel, <i>XYZin, Central Coast</i>	10	37
Troublemaker Blend, <i>Austin Hope, Paso Robles</i>	12	44

### **Top Rail Blend, *Picket fence, Sonoma***

<i>Wine Maker Allison Crowe, loves to blend wines as it allows her to break the rules and craft a wine based on flavor rather than be beholden to a particular vineyard or grape. The name top rail comes from the top rail of a picket fence that holds everything together much like this wine blends grapes together from all over Sonoma county.</i>	11	42
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# Craft Cocktails

## **Three Embers Old Fashioned** <sup>3</sup>

Few Sprits Bourbon, North Shore Distillery Rum, Korbel Brandy Scrappy's Chocolate, Orange & Barrel Aged Bitters 12

## **Rosemary Gimlet**

Northshore Gin number 9, rosemary simple, lime juice 11

## **Half Day Lemonade**

Our own Half Day Whiskey, triple sec, fresh squeezed lemonade 10

## **Bourbon Violette**

Koval Bourbon, honey from our hives, lemon, crème de violette 11

## **Honey Cider Radler**

Few Bourbon, honey simple, apple cider, finished with honey badger 11

## **Blueberry Coconut Lemonade**

North Shore Distillery Sol chamomile citrus Vodka, Cello Via blueberry-coconut lemoncello, fresh squeezed lemonade 12

## **Bee's Knees**

North Shore Distillery Gin No. 9, honey from our hives, fresh squeezed lemon 12

## **Caribbean Sazerac**

North Shore Distillery bourbon cask rum, scrappy's orange bitters, Cointreau served in a absinthe rinsed glass 11

## **Lime & The Coconut**

Taildragger tequila, Cello Via coconut-lime liquor, fresh squeezed lime, pineapple juice, coconut hat 12

## **Citrus Flower Sour**

Citrus vodka, egg white, St. Germain, orgeat, lemon juice 11

## **Honey Old Fashioned**

Our own Half day Whiskey, honey simple, lemon, orange bitters 11

*We are proud to use spirits distilled in the Chicagoland area as the base in our signature cocktails.*

# Draft Beer

Our very own Honey Badger <i>Golden Ale Lake Bluff IL 5% ABV</i>	6
Semi Sweet Hard Cider, Seattle Cider <i>Hard Apple Cider, Seattle Washington 6.8% ABV</i>	7
Fixed Gear, Lakefront Brewing <i>American Red Ale, Milwaukee, WI 6.8% ABV</i>	7
Haymarket, Oscar's Pardon Brewing <i>Belgian Pale Ale, West Loop Chicago, IL 4.5% ABV</i>	6
Waterslides, 3 Sheeps Brewing <i>IPA, Sheyboygan, WI 6.2% ABV</i>	6
Anti Hero, Revolution Brewing <i>IPA , Chicago, IL 6.8% ABV</i>	7
312, Goose Island Brewing <i>Urban Wheat Ale, Chicago, IL 6.3% ABV</i>	6
Mad town Nut Brown, Ale Asylum Brewing <i>American Brown Ale, Madison, WI 5.5% ABV</i>	7
Domaine DuPage, 2 Brothers Brewing <i>French Country Ale, Warrenville, IL 5.8% ABV</i>	7
90 Shilling, O'Dell Brewing <i>American Red Ale, Ft. Collins, CO 5.3% ABV</i>	7
Edmund Fitzgerald, Great Lakes Brewing <i>Porter, Cleveland, OH 6% ABV</i>	7
Belt and Suspenders, Buckledown Brewing <i>American Pale Ale, Lyons, IL 7% ABV</i>	7
Flywheel, Metropolitan Brewing <i>Pilsner, Chicago, IL 5% ABV</i>	7
In the Flesh Two Brothers <i>Mango Goose, Warrenville IL 4.1% ABV</i>	8
Spiteful Brewing <i>Double IPA, Chicago, IL 7.9% ABV</i>	7
Over the Lime, Lake Bluff Brewing <i>Session, Lake Bluff, IL 5.5% ABV</i>	7

# Bottled and Canned Beer

## Lagers/Ales

Dynamo, Metropolitan Brewing-Copper Lager	7
Honker's Ale Goose Island-English Bitter	6.5
Rebel Kent, 3 Sheeps-Amber Ale	7.25
Cross of Gold, Revolution-Golden Ale	6.75
Cast Iron, 4 Hands Brewing-Oatmeal Brown Ale	7
Fritzicuffs, Buckledown Brewing-Pilsner	7.15
Ballast Point, Grunion Brewing-American Pale Ale	7
Hopacious, Ale Asylum Brewing-American Pale Ale	6.75
Oatsmobile, Bell's Brewing-Pale Ale	6.25
Fist City, Revolution Brewing-Chicago Pale Ale	6.5
Daisy Cutter, Half Acre-Pale Ale	8
Turntable Pils, Great Lakes Brewing-Pilsner	7.25

## India Pale Ale

7.25	Outlaw, Two Brothers Brewing
7.5	Incarnation, 4 Hands Brewing-IPA
6.5	Velveteen Habit, Ale Asylum Brewing
6.5	Goose Island IPA
6.75	Irie, Tighthead Brewing
7.5	Hopslayer, Wild Onion Brewing- Double IPA
6.75	Lagunitas IPA

## Wheat Beer

312, Goose Island Brewing-Urban Wheat Ale	6.75
American Wheat, Deschutes Brewing-Pale Wheat Ale	6.5
Ebels Weiss, Two Brothers Brewing-German Wheat	7
Oarsman Ale, Bell's Brewing-Berliner Weiss	6.5
Unshadowed, Ale Asylum Brewing-Hefewisen	6.5
5 Lizard, 5 Rabbit Brewing-Latin Style Whit Bier	7
Little Sumpin' Sumpin', Lagunitas-Pale Wheat	7

## Porter/Stout/Gose

7	Black Butte, Deschets Brewing-Porter
6	Chocolate Milk Stout, 4 Hand's Brewing-Seasonal
6.75	Kalamazoo Stout, Bell's Brewing-Stout
6	Cashmire Hammer, 3 Sheeps Brewing-Rye Stout
7	Here Gose Nothin', Destihl Brewing-Gose
7	Drumroll, O'Dell Brewing-India Session Ale
7	Troublesome, Off Color Brewing-Gose

## Cider/Hard Soda

Angry Orchard	6
Ciderboys First Press	6
Ciderboys Seasonal	6
Woodchuck Granny Smith	6
Not Your Father's Root Beer	6
2 Fool's Rose Cider	6

# White & Rose Wine

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## Bubbles

Sparkling California Brut, <i>Korbel (187ML)</i>	9	
Brut, <i>Piper Sonoma</i>	13	49

## Fruity & Sweet

White Zinfandel, <i>Beringer Vineyards, California</i>	8	30
Pinot Grigio, <i>Geysler Peak, Central Coast</i>	9	33
Riesling, <i>Washington Hills, Colombia Valley</i>	9	33
Moscato, <i>Canyon Road, California</i>	8	30

## Light & Crisp

Rose, <i>Euforia, Washington</i>	12	37
Rose of Pinot Noir, <i>King Estate, Willamette Valley</i>	13	49

## Sauvignon Blanc, *Outlot, Magnolia Peninsula*

<i>Wine Maker Ondine Chatten, created this wine as a tribute to Sonoma county's rich agricultural heritage. This first year vintage, is medium bodied with vibrant tropical fruit and lemon grass flavors</i>	12	44
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Pinot Gris, <i>MacMurry Estate, Russian River Valley</i>	10	37
Serenity Blend <i>Brassfield Estate, Lake County California</i>	11	42
Fume Blanc, <i>Ferrari Carano, Sonoma</i>	13	49

## Full & Smooth

Chardonnay, <i>William Hill, Central Coast</i>	8	30
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## Chardonnay, *Landmark Overlook, Sonoma*

<i>"Overlook" is named after The John Deere family farm of the same name in the Quad Cities. The Grapes in this wine are hand harvested, and hand sorted before being fermented with all native yeasts. A rich palate textured with ripe fruit and tart lemon.</i>	15	55
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Chardonnay, <i>Sonoma Cutter, Sonoma</i>	13	25
Chardonnay, <i>Cakebread, Napa Valley</i>		80

# Desserts

## ROCKY ROAD BREAD PUDDING

*caramel sauce, candied pecans, toasted maltmallow 8*

## APPLE TARTE TATIN

*prepared for two smoked maple gelato, candied bacon, chai caramel 14*

## CHOCOLATE PAVÉ

*chocolate crumble, raspberry sorbet 7*

## BURNT HONEY PANNA COTTA

*honey poached pears, honey hazelnut brittle, sugared cranberries 7*

## BANANA CAKE

*chocolate crèmeux, florentine, bruleéd bananas, vanilla gelato 7*

Welcome to Three Embers ! We are committed to buying local as much as possible. That starts in our back yard with a 2 acre garden, green house, and apiary located right here on the Resort property. We have partnerships with Frillman Farm in Buffalo Grove, Koval Distillery in Chicago, Lake Bluff Brewing, and countless Midwestern farms. This allows us to bring you the freshest, highest quality meats and produce year round. Our grill fueled by locally sourced oak and cherry wood, gives all of our dishes a signature wood kissed flavor, different than anything you'll find. Enjoy!