

AIRSPACE LOUNGE



WELCOME GUESTS FROM



WWW.AIRSPACELOUNGE.COM



Network: AirspaceLounge

Password: Airspace



DINING MENU

Available all day

GOOD MORNING SMOOTHIE.....6

Choice of Naked Juice flavors may include Green Machine, Blue Machine, Mighty Mango, Berry Blast and Strawberry Banana

EXPRESS BREAKFAST SANDWICH.....6

A hot egg and cheese sandwich served on an English muffin. **Available with bacon +\$0.50**

MARINATED VEGETABLES.....8

Servings of vegetable selections including Gigandes white beans in a Mediterranean marinade, a hearty sampling of roasted marinated tomatos, and two tender dolma rice stuffed grape leaves, all served with bruschetta-bread crackers and lemon.

CHARCUTERIE AND CHEESE PLATE..... 10

Sampling of fine Italian meats along with two cheeses; cheddar and blue cheese, served with flatbread crackers, Dijon mustard and cornichon pickles

MARINATED OLIVE MIX.....5

A variety of pitted Italian Olives cured in a special mix of herbs, spices, olive oil and wine vinegar.

AIRSPACE SOUP Bowl/Cup.....7 / 5

Ask your Lounge attendant for the today's selection

CHICKEN BTA WRAP.....11

Shredded rotisserie chicken breast, bacon, roasted marinated tomatoes, baby arugula with jalapeno ranch dressing. Served with a cornichon pickle.

Add a cup of soup + \$3.00

VEGETARIAN MEDITERANEAN WRAP.....9

Roasted marinated tomatoes, sliced cucumber, crumbled Feta cheese, sliced marinated olives, baby arugula, with balsamic vinaigrette. Served with a cornichon pickle.

Available with rotisserie chicken + \$3.00 Add a cup of soup +\$3.00

MACARON SELECTION.....7.5

Assortment of hand-made macaroons made with fresh, high-quality almonds from California.

*Access with American Express Platinum, or Centurion includes a \$10 Credit towards any Food item or Premium beverage upgrade. Remaining credit balances are not transferrable and are void after purchase. Not to be used for gratuity

*Cash not accepted in the lounge at this time.

*ALL DINING ITEMS PACKAGED TO-GO IN ECO FRIENDLY CONTAINERS

BEER LIST

FEATURED BEERS

LOCAL BREWERY DRAFTS, ABV% varies.....Market Price

San Diego, California

San Diego is home to a variety of craft breweries. Ask our team “What’s on tap?”

ALPINE DUET IPA, 7% ABV (12oz).....15

Alpine, California

Alpine’s original West Coast-style single IPA is made with Simcoe and Amarillo hops to strike a harmonious hop balance. Duet pours a hazy straw color and is topped with bright white beer foam. It offers a blast of resinous aromatics with notes of evergreen pine, orange zest, and hints of cedar. Big hoppy flavors mingle with geraniol notes, while hints of citrus fruit and an overall lingering piney quality lend a touch of complexity to an otherwise simple and delicious IPA.

BALLAST POINT SCULPIN IPA, 7% ABV.....9

San Diego, California

Sculpin being a gold-medal winning IPA, whose inspired use of hops creates hints of apricot, peach, mango and lemon flavors, but still packs a bit of a sting, just like a Sculpin fish.

GREEN FLASH WEST COAST IPA, 7% ABV.....9

San Diego, California

A menagerie of hops is layered throughout the brewing process: Simcoe for unique fruitiness and grapefruit zest, Columbus for strong hop pungency, Centennial for pine and citrus notes and cascade for floral aroma. A multi-dimensional hop experience.

BELCHING BEAVER PEANUT BUTTER MILK STOUT, 5.3% ABV.....9

San Diego, California

Tastes like dark chocolate Reese’s in a glass! Rolled oats and Lactose add to the creamy body of this beer while heavenly aromas of roasted buttery peanuts and chocolate greet you with every sip.

CORONADO ORANGE AVE WIT, 5.2% ABV.....8

San Diego, California

This So-Cal take on a traditional witbier honors Coronado’s main street that was once lined with orange trees. Bolstered by orange zest, coriander and orange blossom honey, it’s Belgium by way of Coronado. Expect a refreshing, light-bodied brew rife with citrus zing and a hint of earthy spice.

IMPORTS

ASAHI RICE LAGER, 5% ABV.....8

Osaka, Japan

Carefully selected strains of yeast that not only facilitate outstanding fermentation, but also enhance the beer’s sophisticated aroma and refreshingly dry taste.

CORONA LAGER, 4.6% ABV Lager.....7

Mexico City, Mexico

With a refreshing, smooth taste balanced between heavier European imports and lighter domestic beer, Corona is an even-keeled cerveza with fruity-honey aromas and a touch of malt. The flavor is crisp, clean and well balanced between hops and malt, a superior taste profile from superior ingredients—the finest-quality blend of filtered water, malted barley, hops, corn and yeast.

DOMESTICS

COORS LIGHT LAGER, 4.2% ABV

Golden, Colorado

Made with traditional two-row lager malt which is made from our unique high county barley and four hop varieties. These are selected for their delicate aromatic properties.

MILLER GENUINE DRAFT LAGER, 4.7% ABV

Milwaukee, Wisconsin

An airy, light nose has hints of cidery sweetness. A faint corn flavor and graham cracker sweetness make up the bulk of this light, soft palate, with medium carbonation.

THE WINE BAR at AIRSPACE LOUNGE

SPARKLING by the glass

COPPOLA SOFIA BLANC DE BLANCS (Pinot Blanc/Muscat/Riesling)..... 8
Monterey County, CA
Fruity and refreshing, this sparkling has mellow flavors of apples and pears, topped by a hint of citrus and honeysuckle.

WHITE by the glass

SABLES D'AZUR STILL ROSÉ (Grenache/Syrah/Cinsault).....12
Cotes de Provence, France
Red currant, citrus clementine and sweet grapefruit aromas with similar lively, fresh fruit flavors, nice balance and a delicate finish.

ACACIA CARNEROS CHARDONNAY.....14
Napa Valley, California
Bright aromas of lemon peel, mandarin spice and honeycomb. Rich, silky palate with crème caramel, green apple and lemon flavors.

CARMENET CHARDONNAY.....10
Sonoma County, California
Hints of apple, banana and vanilla aromas. Opulent and sensual with butterscotch, tropical fruit flavors and ends with a smooth, crisp finish.

KIM CRAWFORD SAUVIGNON BLANC.....13
Marlborough, New Zealand
Aromas of citrus and tropical fruits backed by characteristic herbaceous notes for which Marlborough Sauvignon Blanc is renowned.

STONE CELLARS CHARDONNAY
California
Ripe apple flavors, enticing citrus aromas and a touch of baking spices and French vanilla round out the palate.

STONE CELLARS PINOT GRIGIO
California
Aromas of guava, mango, and honeysuckle with notes of peach and pineapple. Fresh acidity carries through to the finish.

RED by the glass

MEIOMI PINOT NOIR.....13
Sonoma County, California
Aromas of tobacco, dark red fruits and fresh berries with a rich cherry flavor, complemented by notes of cedar, raspberry and strawberry.

LYTHIUM CABERNET SAUVIGNON.....12
Lodi, California
Intense flavors including dark berries, black cherries, toffee, vanilla and clove. The fullness on the palate comes from the supple tannins that contribute to a lasting and satisfying finish.

BELLA GRACE PRIMITIVO16
Amador County, California
Full of black pepper, ripe cherries and red currants. There is a slight hint of smokiness as the wine opens. A luscious silkiness covers the palate on the first taste. The tannins are soft and well-structured. All dark fruit flavors develop across the palate ending in a long and juicy finish.

DOMAINE BOUSQUET "GAIA" RED BLEND (Malbec/Syrah/Cabernet).....12
Argentina, South America
Black fruit and spicy aromas, yet juicy and fruity with some tannin backbone. Medium to full body and polished and pretty.

19 CRIMES RED BLEND (Shiraz/Cabernet/Grenache).....10
South Eastern Australia
Intense, lifted vanilla aromas balanced with riper red to dark berry fruits. Subtle flavors of chocolate and a cedar spice. Full and round with a distinct sweetness giving a soft, fruity finish.

STONE CELLARS CABERNET SAUVIGNON
California
Layered with rich berry and dark ripe fruits, and smoky oak components.

STONE CELLARS MERLOT
California
Concentrated but wonderfully balanced with aromas of ripe cherry and black stone fruit in the nose.

WINE by the bottle

GH MUMM BRUT GRAND CORDON CHAMPAGNE (Pinot Noir/Chardonnay/Pinot Meunier).....58
Champagne, France
Exuberant bubbles and a brilliant, golden color testify to the vibrancy of this champagne. Lush aromas of ripe peach, apricot and pineapple cascade from the glass, chased by hints of vanilla and caramel, yeast, dried fruit, and honey. Intense, complex flavors of fresh fruit and caramel that morph into a long, lingering finish.

BELL CELLARS CHARDONNAY RESERVE.....65
Napa Valley, California
Complex exotic tropical aromas: banana, lychee and pineapple with nutmeg and buttercream. Soft and smooth, yet vibrant with ripened apples and pears flavors and a nutty finish to this handcrafted wine.

JUSTIN CABERNET SAUVIGNON.....55
Paso Robles, California
Clear notes of earth, vanilla and slightly toasted oak, complemented by strawberry, raspberry and blackcurrant aromas. Has a soft entry, with balanced acidity and tannins, along with strawberry, earth, toasted oak and vanilla flavors.

SIGNATURE COCKTAIL LIST

OLD FASHION.....	15
Classic cocktail made with Basil Hayden's bourbon, angostura and orange bitters, a Luxardo cherry and a king cube. Garnished with orange zest.	
NEGRONI.....	13
Classic cocktail made with an equal balance of Bombay Sapphire gin, Campari and sweet vermouth. Served with a king cube and orange zest.	
CADILLAC MARGARITA.....	16.5
Classic Cadillac Margarita served on the rocks with Casamigos Anejo tequila, triple sec and topped with Grand Marnier.	
MANHATTAN.....	14
Vermouth is poured over ice before adding Bulleit Rye whiskey and stirring. Bitters is added and it's served straight up with a Luxardo cherry.	
MOSCOW MULE.....	12
Deep Eddy vodka, Goslings ginger beer, angostura bitters and fresh squeezed lime juice served on the rocks in a traditional copper mug.	
JAMESON MULE.....	12
Jameson whiskey, Goslings ginger beer, angostura bitters and fresh squeezed lime juice served on the rocks in a traditional copper mug.	
NAMASTE.....	14.5
An Airspace original cocktail using Ciroc vodka, Bombay Sapphire gin, cucumber, fresh squeezed lime juice, agave nectar, Rose Water and a splash of cranberry juice and soda, served on the rocks.	
LEMON DROP.....	13
Deep Eddy vodka, triple sec, fresh squeezed lemon juice with a hint of agave nectar; served in a chilled sugar rimmed martini glass.	
ROSEWATER SPRITZ.....	12
Sophia Coppola Blanc de Blanc sparkling wine, Rose Water, agave nectar, fresh squeezed lemon juice and lemon zest.	
APRICOT MARTINI.....	15
Grey Goose vodka, triple sec, fresh squeezed lemon juice, and apricot marmalade served in a chilled martini glass.	
JUNGLE MAI TAI.....	15
Captain Morgan spiced rum, Bacardi rum, Disaranno Amaretto, triple sec, blue curacao, fresh squeezed lemon juice, and pineapple juice served on the rocks.	
CUCUMBER GIMLET.....	15
Empress gin, cucumber, simple syrup, and fresh squeezed lime juice served in a chilled martini glass.	
WHITE RUSSIAN.....	13
Kettle One vodka, Kahlua, and half and half served on the rocks.	
LONG ISLAND ICE TEA.....	13
Bacardi rum, Smirnoff vodka, Gordons gin, Sauza Blue tequila, triple sec, sweet and sour and a splash of coke.	

SPIRITS

BOURBON AND RYE

George Dickel	9
Basil Hayden's	14
Basil Hayden's Rye.....	14
Bulleit Bourbon.....	13
Bulleit Rye	13
Jim Beam	8

SCOTCH

Glenlivet	15
Laphroaig.....	15
Johnnie Walker, Red	8
Johnnie Walker, Black.....	13

IRISH/CANADIAN WHISKEY

Jameson's.....	10.5
Crown Royal.....	11

VODKA

Grey Goose	14
Ciroc.....	13
Ketel One.....	12.5
Smirnoff.....	8
Deep Eddy.....	11

RUM

Bacardi, Supreme.....	8
Captain Morgan.....	10.5
Zacapa.....	13.

GIN

Gordon's.....	8
Tanqueray	11
Bombay Sapphire.....	13
Empress.....	15

TEQUILA

Don Julio.....	16
Casamigos, Anejo.....	16
Patron, Silver.....	13
Sauza Blue, Reposado.....	8

COGNAC

Hennessy, VS.....	11
Hennessy, VSOP.....	16

SPECIALTY

Grand Marnier.....	11
Bailey's Irish Cream.....	8
Kahlua	8
Disaranno Amaretto	8
Campari.....	8