# Wine List

## WHITES  Light to full to sweet

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Description</th>
<th>6oz</th>
<th>9oz</th>
<th>Btl</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Marca, Prosecco, IT</td>
<td>Light crisp, green apple, &amp; citrus.</td>
<td>9</td>
<td>34</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fleur de Mer, Rose, FR</td>
<td>2018 Red cherry, raspberry, white peach, crisp &amp; refreshing.</td>
<td>10</td>
<td>14</td>
<td>35</td>
<td></td>
</tr>
<tr>
<td>Zénato, Pinot Grigio, Venetto IT</td>
<td>Key lime, white peaches &amp; green apple.</td>
<td>10</td>
<td>14</td>
<td>35</td>
<td></td>
</tr>
<tr>
<td>St. Supéry, Sauvignon Blanc, CA</td>
<td>Pink grapefruit, lime zest, bright &amp; clean.</td>
<td>10</td>
<td>14</td>
<td>35</td>
<td></td>
</tr>
<tr>
<td>William Hill, Chardonnay, CA</td>
<td>2018 Smooth, hints of nutmeg, caramel &amp; honey.</td>
<td>8</td>
<td>11</td>
<td>28</td>
<td></td>
</tr>
<tr>
<td>House White, Chardonnay, CA</td>
<td>Toasted oak, caramel, vanilla nose.</td>
<td>9</td>
<td>12</td>
<td>31</td>
<td></td>
</tr>
<tr>
<td>Pacific Rim, Riesling, WA</td>
<td>Honey, pear &amp; orange blossom. Sweet, with pineapple &amp; white peach.</td>
<td>9</td>
<td>12</td>
<td>31</td>
<td></td>
</tr>
<tr>
<td>Bella Sera, Moscato, CA</td>
<td>NV Fresh peach &amp; apricot. Sweet &amp; light bodied.</td>
<td>9</td>
<td>12</td>
<td>31</td>
<td></td>
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## REDS  Light to full to sweet

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Meiomi, Pinot Noir, CA</td>
<td>2017 Blackberry, dark cherry, toasty mocha, complex &amp; richly flavored.</td>
<td>15</td>
<td>22</td>
<td>55</td>
<td></td>
</tr>
<tr>
<td>Talbott, Kali Hart, Pinot Noir, CA</td>
<td>2017 Rich red fruit, hint of oak, soft, silky &amp; elegant.</td>
<td>14</td>
<td>21</td>
<td>52</td>
<td></td>
</tr>
<tr>
<td>Sebastieni, Merlot, CA</td>
<td>2017 Full bodied, raspberry, black tea, black plum, soft &amp; complex.</td>
<td>11</td>
<td>15</td>
<td>37</td>
<td></td>
</tr>
<tr>
<td>House Red, Cabernet, CA</td>
<td>Ripe raspberry, velvety &amp; smooth.</td>
<td>8</td>
<td>11</td>
<td>28</td>
<td></td>
</tr>
<tr>
<td>Louis Martini Sonoma, Cabernet, CA</td>
<td>2017 Ripe dark plum, rich &amp; full-bodied.</td>
<td>13</td>
<td>19</td>
<td>41</td>
<td></td>
</tr>
<tr>
<td>Prisoner Wine Co. “Saldo”, Zinfandel, CA</td>
<td>2017 Rich, full, hint of chocolate, soft velvety tannins.</td>
<td>15</td>
<td>22</td>
<td>49</td>
<td></td>
</tr>
<tr>
<td>Bonanza, Cabernet, CA</td>
<td>NV Vibrant notes of brown spice, trace of leather &amp; chocolate.</td>
<td>10</td>
<td>14</td>
<td>32</td>
<td></td>
</tr>
</tbody>
</table>

## SPARKLING

<table>
<thead>
<tr>
<th>Sparkling Wine</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot, Champagne Brut, FR</td>
<td>NV Yellow &amp; white fruits, vanilla, toasty brioche.</td>
<td>137</td>
</tr>
<tr>
<td>Domaine Chandon, Brut, CA</td>
<td>NV Apple &amp; pear accented by citrus, spice over notes of almond &amp; caramel.</td>
<td>44</td>
</tr>
<tr>
<td>Mumm Cuvée, Napa, CA</td>
<td>NV Soft &amp; elegant, hints of wild strawberry, vanilla &amp; honey. Creamy caramel finish.</td>
<td>59</td>
</tr>
</tbody>
</table>

## WHITEs

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<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Cloudy Bay, Sauvignon Blanc, NZ</td>
<td>2018 Juicy subtle tropical characters, citrus, orange blossom, &amp; passion fruit.</td>
<td>48</td>
</tr>
<tr>
<td>Far Niente, Chardonnay, Napa, CA</td>
<td>2017 Aromas of melon &amp; toasted oak. Long finish with a touch toasted hazelnut.</td>
<td>114</td>
</tr>
<tr>
<td>Rombauer, Chardonnay, Carneros CA</td>
<td>2018 Rich &amp; round. Mango, vanilla, &amp; slight butter, creamy texture.</td>
<td>67</td>
</tr>
<tr>
<td>Chateau D’Esclans “Whispering Angel”, Rose, FR</td>
<td>2018 Citrus, rose petals, nectarines, &amp; signature strawberry cream.</td>
<td>51</td>
</tr>
</tbody>
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<tr>
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<tbody>
<tr>
<td>Bella Glos “dairyman”, Pinot, Russian River, CA</td>
<td>2017 Ripe plum, cherry, cocoa powder, &amp; sweet fig. Silky &amp; complex.</td>
<td>105</td>
</tr>
<tr>
<td>Remy Ferbras, Chateauneuf-du-pape, Rhone Valley, FR</td>
<td>2016 Leather, licorice &amp; spice. Sweet red fruits, soft tannins, long finish.</td>
<td>89</td>
</tr>
<tr>
<td>Tinto Pesquera, Reserva, Tempranillo, Ribero Del Duero, ESP</td>
<td>2012 Notes of chocolate-covered cherries, toasted wood &amp; anise. Rich &amp; vibrant on the palate, with well-integrated tannins &amp; a formidable finish.</td>
<td>110</td>
</tr>
<tr>
<td>Renato Ratti, Nebbiolo, Marcenasco Barolo DOCG, IT</td>
<td>2015 Full bodied, hints of licorice, dark cherry, plum &amp; herbs.</td>
<td>114</td>
</tr>
<tr>
<td>Duckhorn, Merlot, Napa, CA</td>
<td>2016 Bing cherry, raspberry, &amp; plum. Hints of blueberry, cedar, vanilla, &amp; clove.</td>
<td>94</td>
</tr>
<tr>
<td>Louis Martini, Cabernet, Napa, CA</td>
<td>2016 Notes of ripe dark plum, black currant &amp; sage. Rich &amp; full-bodied.</td>
<td>72</td>
</tr>
<tr>
<td>Alexander Valley, Cabernet, CA</td>
<td>2017 Flavors of cherry, cassis, blackberry &amp; chocolate. Fruit forward, lush flavors.</td>
<td>47</td>
</tr>
<tr>
<td>Opus One, Cabernet Blend, Napa, CA</td>
<td>2016 Bouquet notes of sage, rosemary, and black olive. Juicy flavors of black cherry, blackberry &amp; cassis flood the palate. Harmonious and lively, the flavors linger to create an enduring finish with touches of dark chocolate and espresso.</td>
<td>380</td>
</tr>
</tbody>
</table>
Arbor Day Farm Wine

6oz Glass 9 | 9oz Glass 12 | Bottle 31

Arbor Day Farm wines subject to availability

WHITE

LaCrosse | semi-sweet | light fruity overtones
Edelweiss | crisp, similar to Riesling wines
Seyval Blanc | French hybrid, grapefruit & citrus flavors

APPLE

Honeycrisp | lightly sweet
Apple | refreshingly sweet
Apple Pie | fortified, made from pressed apple cider, cinnamon

RED

De Chaunac | dry, full-bodied French hybrid, pleasing bouquet
Chambourcin | semi-dry, French American hybrid, fruity characteristics
St. Croix | full-bodied, plum, black cherry

FRUIT

Cherry | sweet, tart, spice & cinnamon, made from Montmorency cherries
Strawberry | sweet, made from locally grown strawberries
Peach | candy-sweet, made from tree-ripened peaches

Flight Menu

Arbor Day Farm Wine Flight 20
Choice of 4:
DeChaunac | Chambourcin | St. Croix
Seyval Blanc | LaCrosse | Edelweiss | Honeycrisp | Apple | Strawberry | Peach

Stemless Arbor Day Farm wine glass for purchase 4

Craft Beer Flight 8
Choice of 4:
Lucky Bucket Lager | Infusion Vanilla Bean Blonde Ale | Empyrian Stout
Empyrian Scottish Ale | Kros Strain Fairy Nectar

Bourbon Flight 38
Choice of 4:
Basil Hayden’s | Bulleit Bourbon | Woodford Reserve | Gentleman Jack | Angel’s Envy | Maker’s Mark

Ask your server for our seasonal specialty picks of bourbon
APPETIZERS

Chicken Wings
chicken wings | choice of ragin’ buffalo or Tree City barbecue sauce
choice of ranch or blue cheese dressing | celery | carrots 13

Bavarian Pretzels
warm Bavarian pretzels | house-made beer cheese sauce | stone ground mustard 8

Meat & Cheese Board
cured meats & cheeses | cheese | house-made lahvosh crackers | pickled vegetables | Dijon 20

Baked Brie
puff pastry | apple butter | house-made lahvosh crackers 12

Pommes Frites
hand-cut fries | truffle oil | shaved Parmesan | black pepper 6

Bourbon Mushrooms & Onion Flatbread
caramelized mushrooms & onions | garlic aioli | mozzarella & provolone cheese blend 13
add chicken 5 / add steak 7

SOUPS & SALADS

Soup of the Day  cup 4 | bowl 6

Grilled Salmon Cobb GF
romaine | hard boiled egg | tomato | bacon | avocado | cucumber | corn | red onion
shredded cheddar cheese | green goddess dressing 16

“Orchard” Wedge Salad
Boston lettuce leaf | apple cider basil vinaigrette | candied bacon | bleu cheese | red onion
dehydrated apples | shaved radish 11

Chopped Caesar Salad
romaine | Parmesan | white anchovies | Parmesan crisp croutons | Caesar dressing 10
add grilled chicken 5 | add shrimp 6 | add steak 7 | add vegetarian breaded chk’n patty 5

Garden Salad
cucumber | carrots | tomatoes | 10 full | 5 half

Thoroughly cooking foods of animal origin reduces the risk of food borne illness.
Parties of six or more are subject to an automatic 22% service charge.
A 22% service charge will be applied to all room service orders.
**ENTRÉES**

**Grilled Salmon**
Atlantic salmon | verde rice with citrus chimichurri
garlic marinated cherry drop tomatoes | plantain chips  
GF 24

**Steak Frites***
7oz filet mignon | Pommes Frites | sautéed carrots | Bernaise  
GF 36

**Seared Scallop & Grilled Shrimp***
coconut, parsnip & sweet potato mash | sautéed swiss chard | ginger lime rum sauce  
GF 30

**Roasted Half Chicken**
yukon gold mashed potatoes | vegetable du jour | rosemary demi glace  
gluten-free option available 21

**Cajun Pasta**
grilled chicken | andouille sausage | Cajun pepper & onion cream sauce 18

**Grilled Pork Ribeye**
Timbers signature coffee rub | sautéed pearl onions & peas | carrot parsnip puree
Aronia berry barbeque sauce  
GF 24

**Black Garlic Braised Short Ribs**
white cheddar & truffle mac-n-cheese | garlic haricot verts  
24

**Angus Burger**
half-pound Black Angus beef | choice of cheese: pepper jack, American, or Cheddar  
add bacon 2 | add fried egg 1
vegan plant-based burger available upon request 15

**Wagyu Burger**
cheddar cheese | candied pork belly | caramelized onions | lettuce | tomato | house-made pickles  
French fries 22

**Soffritto Vegetable Bowl**
assortment of locally grown seasonal vegetables | saffron coconut milk broth | herb oil  
GF V 18
add chicken 5

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*Selections are not included in overnight package pricing; available for an additional charge.

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STEAKS À LA CARTE

14oz Ribeye*  32
7oz Filet Mignon*  29
sauces:
gorgonzola butter  3
rosemary demi  3
Cajun cream  3
Bernaise  4

SIDES

Honey Harissa Glazed Baby Carrots
Five-Cheese Truffle Mac & Cheese
Grilled Asparagus
Sautéed Bourbon Onions and Mushrooms
Loaded Baked Potato
chive | bacon | cheddar cheese | butter | sour cream
Yukon Gold Mashed Potatoes

Timbers focuses on using seasonally driven, locally grown produce and livestock.

We’re proud to partner with outstanding local producers who, like Arbor Day Farm, are committed
to providing fresh, authentic ingredients for the ultimate dining experience.

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Cocktails

“THE CLASSICS”

Prairie City Paloma
Milagro Blanco | rosemary-agave syrup | fresh squeezed grapefruit juice | soda 9

ADF Signature Old Fashioned
Angels Envy bourbon | muddled orange slice | cherry | orange bitters 13

Timbers Manhattan
Bulleit Rye | Dolin Vermouth Rouge | Angostura bitters 11

Violette 75
Suntory Roku Gin | crème de violette | fresh lemon juice | Prosecco 9

Grapefruit Martini
Frankly Organic Grapefruit Vodka | triple sec | fresh-squeezed grapefruit juice | sugar rim 10

Garden Gimlet
Suntory Roku Gin | fresh lime juice | berry jam | soda 9

Classic Side Car
Courvoisier | triple sec | fresh lemon juice 12

Aperol Spritz
Aperol | Prosecco | soda 8

Cosmopolitan
Cooper’s Chase vodka | Cointreau | cranberry juice | fresh lime juice 10

Draft Beer

Pint 6 | Pilsner 8

Fairy Nectar IPA | Kros Strain Brewing Company • La Vista, NE
Pre-Prohibition Lager | Lucky Bucket • La Vista, NE
Vanilla Bean Blonde Ale | Infusion Brewing Company • Benson, NE
Burning Skye Scottish Ale | Empyrean Brewing Company • Lincoln, NE
Oatmeal Stout | Empyrean Brewing Company • Lincoln, NE
Boulevard Wheat | Boulevard Brewing Company • Kansas City, MO