

Wine List

WHITES *Light to full to sweet*

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

REDS *Light to full to sweet*

	6oz	9oz	Btl
Meiomi, Pinot Noir, CA <i>2017 Blackberry, dark cherry, toasty mocha, complex & richly flavored.</i>	15	22	55
Talbott, Kali Hart, Pinot Noir, CA <i>2017 Rich red fruit, hint of oak, soft, silky & elegant.</i>	14	21	52
Sebastiani, Merlot, CA <i>2017 Full bodied, raspberry, black tea, black plum, soft & complex.</i>	11	15	37
House Red, Cabernet, CA <i>Ripe raspberry, velvety & smooth.</i>	8	11	28
Louis Martini Sonoma, Cabernet, CA <i>2017 Ripe dark plum, rich & full-bodied.</i>	13	19	41
Prisoner Wine Co. "Saldo", Zinfandel, CA <i>2017 Rich, full, hint of chocolate, soft velvety tannins.</i>	15	22	49
Bonanza, Cabernet, CA <i>NV Vibrant notes of brown spice, trace of leather & chocolate.</i>	10	14	32

Bottle List

SPARKLING

Veuve Clicquot, Champagne Brut, FR <i>NV Yellow & white fruits, vanilla, toasty brioche.</i>	137
Domaine Chandon, Brut, CA <i>NV Apple & pear accented by citrus, spice over notes of almond & caramel.</i>	44
Mumm Cuvée, Napa, CA <i>NV Soft & elegant, hints of wild strawberry, vanilla & honey. Creamy caramel finish.</i>	59

WHITES

Cloudy Bay, Sauvignon Blanc, NZ <i>2018 Juicy subtle tropical characters, citrus, orange blossom, & passion fruit.</i>	48
Far Niente, Chardonnay, Napa, CA <i>2017 Aromas of melon & toasted oak. Long finish with a touch toasted hazelnut.</i>	114
Rombauer, Chardonnay, Carneros CA <i>2018 Rich & round. Mango, vanilla, & slight butter, creamy texture.</i>	67
Chateau D'Esclans "Whispering Angel", Rose, FR <i>2018 Citrus, rose petals, nectarines, & signature strawberry cream.</i>	51

REDS

Bella Glos "dairyman", Pinot, Russian River, CA <i>2017 Ripe plum, cherry, cocoa powder, & sweet fig. Silky & complex.</i>	105
Remy Ferbras, Chateauneuf-du-pape, Rhone Valley, FR <i>2016 Leather, licorice & spice. Sweet red fruits, soft tannins, long finish.</i>	89
Tinto Pesquera, Reserva, Tempranillo, Ribero Del Duero, ESP <i>2012 Notes of chocolate-covered cherries, toasted wood & anise. Rich & vibrant on the palate, with well-integrated tannins & a formidable finish.</i>	110
Renato Ratti, Nebbiolo, Marcanasco Barolo DOCG, IT <i>2015 Full bodied, hints of licorice, dark cherry, plum & herbs.</i>	114
Duckhorn, Merlot, Napa, CA <i>2016 Bing cherry, raspberry, & plum. Hints of blueberry, cedar, vanilla, & clove.</i>	94
Louis Martini, Cabernet, Napa, CA <i>2016 Notes of ripe dark plum, black currant & sage. Rich & full-bodied.</i>	72
Alexander Valley, Cabernet, CA <i>2017 Flavors of cherry, cassis, blackberry & chocolate. Fruit forward, lush flavors.</i>	47
Opus One, Cabernet Blend, Napa, CA <i>2016 Bouquet notes of sage, rosemary, and black olive. Juicy flavors of black cherry, blackberry & cassis flood the palate. Harmonious and lively, the flavors linger to create an enduring finish with touches of dark chocolate and espresso.</i>	380

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
Sterling White | light crisp, notes of grapefruit

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
Sterling White | 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

Timbers

AT LIED LODGE

APPETIZERS

Charcuterie | Meat & Cheese Board

meat | cheese | house-made lahvosh crackers | house-made pork rilette 20

Chicken Wings

one pound chicken wings | choice of white barbecue, 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

Baked Brie

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

Southern Cheese Plate

pimento | house-made lahvosh crackers | pickled onion | house-made pickles
bacon pepper jam | warm corn muffins 11
add shaved Piedmontese pastrami 4



SOUPS & SALADS

Soup of the Day cup 4 | bowl 6

Vegetable Gazpacho cup 4 | bowl 6

Chilled Shrimp & Cucumber Salad

marinated shrimp | avocado | cucumber | lime caviar | orange segment
hazelnut crumb | apple basil vinaigrette 13

"Orchard" Bibb Lettuce Salad

apple cider basil vinaigrette | candied bacon | candied nuts
cotija cheese | dehydrated apples | shaved radish 11

Chopped Caesar Salad

romaine | Parmesan | white anchovies | garlic croutons
Parmesan crisp | Caesar dressing Full 10 | Side 5

Garden Salad

shredded cheddar | cucumber | carrots | tomatoes
red onion | garlic croutons Full 10 | Side 5

Thoroughly cooking foods of animal origin reduces the risk of food borne illness.

Timbers

AT LIED LODGE

ENTRÉES

Honey Harissa Glazed Half Chicken

Cajun dirty rice, bell pepper, celery, onion, pickled okra | seared leeks | hoisin reduction 23

Maple Leaf Seared Duck*

cherry port wine reduction | blistered grapes | seared cipollini onions | arugula | green pea puree 29

Grilled Porterhouse Pork

corn cream polenta | kale & apple foam | dragon tongue beans 25

Seared Scallop & Grilled Shrimp*

coconut, parsnip & yucca mash | sauteed swiss chard | lime caviar | ginger lime rum sauce 30

Substitute mushroom "scallops" **V** **GF** 22

Grilled Salmon

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

Cajun Pasta

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

Durham Farm Quail*

Parmesan grits | cowboy succotash | rosemary demi 28

Grilled Pork Ribeye

Timbers signature coffee rub | sauteed pearl onions & peas | carrot parsnip puree
Aronia berry barbeque sauce 24

Black Garlic Braised Short Ribs

white cheddar & truffle mac-n-cheese | garlic haricot verts 24

Wagyu Burger

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

Lamb Osso Bucco*

traditional French-style cassoulet | fresh herb gremolata 32

Shredded Beef Cacio e Pepe

linguine pasta | sous vide pulled beef | mushrooms & snap peas in a Parmesan black pepper sauce
finished with herb oil & black garlic powder 20

Soffritto Vegetable Bowl

assortment of locally grown seasonal vegetables | saffron coconut milk broth | herb oil 18

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

AT LIED LODGE

STEAKS À LA CARTE

14oz Prime Bone-in Ribeye* 58

10oz Prime Sirloin* 30

8oz Piedmontese Culotte 18

9oz Filet Mignon* 35

4oz Pub Ranch Steak 10

sauces:

smoked apple & gorgonzola 4

Cajun cream 3

citrus chimichurri 3



SIDES

Honey Harissa Glazed Baby Carrots 5

White Cheddar Truffle Mac & Cheese 6

Sautéed Garlic and Shallot Snap Peas 5

Sautéed Bourbon Onions and Mushrooms 6

Corn Cream Polenta 5

Loaded Baked Potato

chive | bacon | cheddar cheese | butter | sour cream 6

Baked Sweet Potato

butter | brown sugar | torched marshmallow 6

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*