**S'mores Lava Cake: $7.50**
Graham cracker cake filled with molten chocolate ganache. Topped with toasted marshmallow and garnished with whipped cream. Campfire delight!

**Flourless Chocolate Cake: $7.50**
Rich & decadent, this chocolate cake is accompanied by a raspberry sauce and whipped cream. For our gluten-free friends!

**Peach Cobbler: $7.50**
Sweet peach filling baked in a flaky pastry crust. Served with a scoop of our house-made vanilla ice cream. Just like grandma used to make!

**Cherry Crumble Cheesecake: $7.50**
Creamy vanilla bean cheesecake topped with sweet cherries and crumble on a graham cracker crust. Better than Eli's!

**Lemon Berry Sundae: $7.50**
Raspberry-filled lemon sugar cookie, our house-made strawberry ice cream, mixed berry coulis, whipped cream & a cherry. Sundae Funday!

**Artisanal Ice Cream and Sorbet: $4.50**
Ask your server for flavors.
Spring Sangria $10
A refreshing Blush Sangria that is sure to cool you down from those hot Spring trails. Made with strawberries, raspberries, and pineapples melding with the sweet notes of our Rose.

Hippy Punch $9
Spring of love and peace in a glass. Easy to make, easy to drink!

Catalina Margarita $13
Silver Tequila, Blue Curacao, and Peach Schnapps will take you to the beach with this sweet Tajin-rimmed 'rita!

Moonlit Peach Fuzz $13
Let this refreshing sweet peach cocktail transport your memories to a moonlit Spring night with good friends. Made with Old Smokey Peach Moonshine.

Orange Dreamy-Tini $14
Virgil’s orange cream soda and whipped cream vodka make this one taste just like an orange push-up from the ice cream truck.

Strawberry Mule $9
Vodka & Ginger Beer mingle with strawberry puree and lime in this fruity and refreshing mule.
Signature Cocktails

**Mango Cosmo Paradiso $14**
This Mango Cosmo is absolute heaven!
Mango juice mixed with our Absolute Mango and Cointreau in a chipotle cinnamon rimmed glass.

**The Legendary $14**
This special Manhattan is made with Horse Soldier Bourbon and a crafted vanilla cream soda. Ask about the Green Berets’ distillery.

**Rock Rita $14**
Our twisted version of the classic margarita blends Don Julio Blanco Tequila, Disaronno Amaretto, and blood orange juice.

**The Hob Knob $12**
A simplistic Old Fashioned featuring Knob Creek Pre-Prohibition-style bourbon and Disaronno Amaretto. Garnished with Moonshine cherries.
Craft Beer

Featuring Tangled Roots Brewing Company Ottawa, IL
Kit Kupfer American Amber Ale, 4.9% ABV
Sun Kissed Blonde Ale, 5.2% ABV
Honest Haze American IPA, 7% ABV
Ask your server for Tangled Roots draft options.

Draft Ales Available
Ask your Server for our complete Draft Beer selection

Leinenkugel Brewing:
Ask your server for options.
Chippewa Falls, WI

Church Street Brewery:
Brewcifer Db1 IPA, 9% ABV
Itasca, IL

Desthil: Deadhead
Hazy IPA Series, 7% ABV
Normal, IL

Pollyanna: Summerly
Fruited Wheat Ale, 4.8% ABV
Lemont, IL

Obscurity: Orange Pop Culture
Golden Ale, 4% ABV
Elburn, IL

Lagunitas: Tiki Fusion
Tropical DBL IPA, 10% ABV
Chicago, IL

Lagunitas: Hazy Wonder
Hazy IPA, 6% ABV
Chicago, IL
Ask your server for Lagunitas draft options.

Proudly serving
Starved Rock Signature Ale
brewed by Leinenkugel

Fresh/Local

Featuring Tangled Roots Brewing Company Ottawa, IL
Kit Kupfer American Amber Ale, 4.9% ABV
Sun Kissed Blonde Ale, 5.2% ABV
Honest Haze American IPA, 7% ABV
Ask your server for Tangled Roots draft options.
Domestic & Import

BOTTLE SELECTION

BUDWEISER (St. Louis, MO)
BUD LIGHT (St. Louis, MO)
BUSCH LIGHT (St. Louis, MO)
COORS LIGHT (Golden, CO)
CORONA (Mexico)
HEINEKEN (Netherlands)
MICHELOB ULTRA (St. Louis, MO)
MILLER 64 (Milwaukee, WI)
MILLER LITE (Milwaukee, WI)
PABST BLUE RIBBON (Milwaukee, WI)
STELLA ARTOIS (Belgium)

DRAFT ALES AVAILABLE
FEATURING LODGE LAGER

* Brewed specifically for Starved Rock Lodge by Tangled Roots Brewing (Ottawa, IL)
Ask your server for our complete Draft Beer Selection
## Red

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Price per 30cl Bottle</th>
<th>Price per Glass Bottle</th>
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</thead>
<tbody>
<tr>
<td>Mosketto Sweet Red</td>
<td>Italy</td>
<td>8</td>
<td>30</td>
</tr>
<tr>
<td>Starved Rock Merlot</td>
<td>California</td>
<td>8</td>
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<tr>
<td>Casillero Del Diablo Merlot</td>
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<tr>
<td>Starved Rock Cabernet</td>
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<td>Casillero Del Diablo Cabernet</td>
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<tr>
<td>Murphy Good Pinot Noir</td>
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<td>Antigal Uno Malbec</td>
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<td>1000 Stories Zinfandanel</td>
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## White

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<th>Region</th>
<th>Price per 30cl Bottle</th>
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<tbody>
<tr>
<td>Bulletin Place Moscato</td>
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<tr>
<td>Shades of Blue Riesling</td>
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<td>Matua Sauvignon Blanc</td>
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<td>Starved Rock Chardonnay</td>
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<tr>
<td>Chardonnay</td>
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<tr>
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## Sparkling

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<tbody>
<tr>
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<tr>
<td>Freixenet Cordon Brut (Split)</td>
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<tr>
<td>Maschino Prosecco (Split)</td>
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<tr>
<td>Starved Rock Bubbly (Bottle)</td>
<td>Utica, IL</td>
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<tr>
<td>Mia Dulce Moscato Di Asti</td>
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## Rose

<table>
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<th>Region</th>
<th>Price per 30cl Bottle</th>
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<tbody>
<tr>
<td>Starved Rock White Zinfandanel</td>
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<tr>
<td>Matua Pinot Noir Rosé</td>
<td>New Zealand</td>
<td>9</td>
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</tr>
</tbody>
</table>
Crafted Canned Cocktails

White Claw 4.5% ABV
Black Cherry or Lime

High Noon 4.5% ABV
Pineapple or Watermelon

Carbliss 5.0% ABV
Black Raspberry or Cranberry

Lagunitas Hoppy Refresher
0 Calories 0 Carbs 0 Alcohol
Original, Blood Orange, and Berry Lemon

Blake's Hard Cider 6.5% ABV
Triple Jam and Pineapple Passion
now serving
CASAMIGOS

By George Clooney

ask your server, not your significant other.