The Grove
CAMP RICHARDSON RESORT

COCKTAIL SELECTIONS

RUM RUNNER $12 | $16
Tahoe's favorite beach drink for more than 30 years. Our own blend of juice and rum creates the foundation of this frozen Tahoe classic. Add a Myer's float and you get this drink as it was always intended.

– $2 FLOATS –
KRAKEN & BANANA, JACK DANIEL'S BLACKBERRY,
WORTHY PARK 109 PROOF JAMAICAN RUM

PINEAPPLE OAXACAN | $17
An old-fashioned cocktail built for the beach. We start with Lalo Blanco tequila, add our homemade pineapple syrup, and finish with a few dashes of grapefruit bitters.

OLD FASHIONED | $19
A traditional cocktail made with exceptional whiskey. Eagle Rare 10-year, peach bitters, and demerara simple syrup create a perfect expression of this classic.

WINTER-SPICED OLD FASHIONED | $16
Winter-spiced syrup and Jack Bonded rye create an exceptional blend of seasonal flavors. Add chocolate bitters to craft the perfect nightcap for long, snowy nights.

OLD TRAVELLER MANHATTAN | $16
This barrel-aged Manhattan is built around Traveller whiskey. We age it with Amaro Averna to add sweet vanilla notes and savory complexity.

SNOWSHOE COFFEE | $14
We start with Tahoe's favorite local roast, add our in-house blend of Jameson Irish whiskey, Borghetti espresso liqueur, and cold brew, then top it with hand-shaken sweet cream. A more adult approach to after-dinner espresso.

CHOCOLATE CHERRY WARMER | $14
The Grove's version of every ski resort's favorite drink. Woodford Reserve Straight Malt, dark chocolate depth, and a cherry kick create the perfect cocktail for relaxing by the firepit.

ORGANIC MARGARITA $12 | $16
A classic margarita made with additive-free tequila and organic ingredients to let the best parts of this beach favorite shine.

ALL-DAY BLOODY MARY | $15
The Grove's proprietary spice blend creates our award-winning version of every barman's favorite breakfast. We use Ketel One vodka to create this perfect start to any day on the beach.

WHITE RUSSIAN | $14
We mix Wheatley vodka, Borghetti espresso liquor, cold brew, and pour it through hand shaken sweet cream to create this savory after-dinner nightcap.

BLACKBERRY SMASH | $15
Macerated blackberries, Buffalo Trace bourbon, and a little sugar are all we use to create this simple pleasure. Buffalo Trace has the perfect balance of caramel sweetness and delicate spice to build this backyard classic.

SPICED CRANBERRY MULE | $16
A Tito's Mule spiked with a hint of cranberry and holiday spice to create a bright, refreshing cocktail fit for long nights and warm hearths.

CRANBERRY PALOMA | $15
Agave and water are said to be the only ingredients in Lalo Blanco tequila. We add grapefruit soda, lemon, and cranberry to create the perfect paloma for long days on the beach with friends.

APEROL SPRITZ | $14
Sour, sweet, strong, and weak—these are the four parts of every great cocktail. This European classic delivers all of them in perfect measure. A great way to relax at any time of day.

MOCKTAILS

MT. TALLAC | $10
Pineapple juice, soda water, orange juice, strawberry purée

JAKE'S PEAK | $10
Ginger beer, passion fruit purée, soda water, fresh lime

MT.ROSE | $10
Lemonade, guava purée, soda water, and strawberry purée

VIRGIN RUM RUNNER | $10