



The Grove

CAMP RICHARDSON RESORT

COCKTAIL SELECTIONS

RUM RUNNER \$13 | \$18

Tahoe's favorite beach drink for more than 30 years. Light rum, dark rum, our own blend of tropical fruit, and a **Meyers's** float

— \$2 FLOATS —

KRAKEN & BANANA, JACK DANIEL'S BLACKBERRY,
WORTHY PARK 109 PROOF JAMAICAN RUM, Malibu

GROVE MARGARITA \$13 | \$18

A classic margarita. Additive free, 100% blue agave tequila mixed with non-GMO ingredients. **Pueblo Viejo Blanco** tequila and **Fever Tree** margarita mix.

— \$1 FLAVOR INFUSIONS —

PASSION FRUIT, BLACKBERRY, LEMON PEPPER, STRAWBERRY, DEL FUEGO,
CARIBBEAN

SHOT of LALO and a BEER | COCKTAIL

Rum Runner	\$20 \$25
Grove Margarita	\$20 \$25
Draft Beer	\$20 \$25

PAINKILLER \$16 | \$21

The best way to dress up coconut in a cocktail. Featuring **Marti Rums**, Bols Dry Curacao, pineapple, orange juice, and coconut.

ORANGE CRUSH | \$15

From Ocean City Maryland in a ski mask. **Tito's** vodka, orange juice, orange curacao, and **Licor 43**, topped with lemon lime soda.

TIKI WHIP | \$15

Mountains of pineapple with an adult twist. **Planteray Three-Star** Rum, banana liqueur, pineapple juice, fresh citrus, and a hint of vanilla.

MISTERIOS DEL MUERTE | \$15

A smoke infused tiki cocktail at home next to the campfire. **Siete Misterios Mezcal**, pineapple juice, citrus and a touch of orgeat.

ALPEN SPRITZ | \$16

A spritz with the flavor to match its photogenic good looks. **Sarti Rosa**, **Tito's** vodka, lemon pepper simple syrup, prosecco, and soda water.



SUNRISE BLOODY MARY | \$16

The Grove's proprietary spice blend is the foundation of this all time favorite. **Tito's** vodka, tomato juice, and a perfect blend of spices.

GROVE OLD FASHIONED | \$14

A traditional Old Fashioned made with traditional whiskey. **Evan Williams** bourbon, aromatic bitters, and bourbon demerara syrup.

SPICED OLD FASHIONED | \$15

An Old Fashioned made for early sunsets over snowcapped mountain tops. **Wild Turkey 101**, spiced syrup, and chocolate bitters.

HONEY BUNNY | \$15

Sweet rye with a little bite. The perfect balance for an after dinner cocktail. **Rittenhouse Rye**, spiced honey syrup, and traditional bitters.

BLOOD ORANGE MEXICAN MULE | \$14

Barely Legal Tequila, ginger, and a kiss of blood orange. **Espolon Reposado** Tequila, blood orange syrup, and ginger beer.

LEAVING MANHATTAN | \$16

A barrel aged Manhattan with a western twist. **Stranahan's single malt** whiskey, Luxardo liqueur, Amaro Averna, and Antica sweet vermouth.

DESOLATION COFFEE | \$16

Irish coffee with a lost in the mountains feel. **Jameson Irish whiskey**, **Borghetti** espresso liqueur, **Frangelico**, and our local roast.

BLACK CHERRY HOT CHOCOLATE | \$14

Off the slopes and into the hot tub. **Stranahan's Blue Peak**, rich hot coco, buried in black cherry liquor.

MOCKTAILS

MT. TALLAC | \$10

Pineapple juice, sodawater, orange juice, strawberry purée

JAKE'S PEAK | \$10

Ginger beer, passion fruit purée, soda water, fresh lime

MT. ROSE | \$10

Lemonade, guavapurée, sodawater, and strawberry puré

VIRGIN RUM RUNNER | \$10