



MANSION BAR

Established in 1881

Today's Silverado is one not so different from the centerpiece mansion, originally named Lavergne, standing as the heart of our historic property. Always meant as a safe haven, Senator John F. Miller signed the final deed in 1881 to the acreage that is now our Silverado Resort and Spa home. After serving the Union in the Civil War and shouldering many civic duties, Senator Miller and his wife built the Mansion, worked the grounds, and lived out their lives on these 1200 acres.

As it has been home to many in the past, we intend it to be home to you. Whether you are one of our members, or a guest from near or far, we welcome you to make yourself a place here. The land itself was chosen for its beauty, seclusion, and bounty. Nestled in the quiet southern hills of the Napa Valley, sheltered by the Mayacamas Mountain range towering in the east, it has been preserved over time; a sanctuary to many. Milliken Creek winds its way through our grounds, between our North and South greens, and can be enjoyed from the Mansion patio in all seasons. In the spirit of Silverado's history and origination, we welcome and hope to inspire you to enjoy your surroundings and your time here. We call this special place home, and we hope you will too.



SILVERADO.
A DOLCE RESORT

Cocktails

MANSION MARTINI | 16

grey goose vodka, cinzano dry
vermouth, olives

MOSCOW MULE | 13

absolut elyx, ginger beer, lime juice,
fresh mint

FRENCH 75 | 14

bombay sapphire, fresh lemon juice,
sparkling wine

BITTER END NEGRONI | 15

plymouth gin, carpano antica sweet
vermouth, campari, nonino amaro

CORPSE REVIVER NO. 2 | 14

bombay sapphire, combier orange
liqueur, lillet, absinthe

TEQUILA DAISY | 14

avion tequila, grand marnier,
orgeat, fresh lime juice

Cocktails

FARMERS DELIGHT | 15

casamigos reposado, aperol
el silencio mezcal, fresh strawberries

EL DIABLO | 15

patron silver, lejay cassis,
fresh lime juice, ginger ale

SAZERAC | 14

russell's reserve 10yr bourbon, angostura
bitters, bitter truth creole bitters,
absinthe rinse

SILVER OLD FASHIONED | 13

redemption rye, averna amaro,
house made simple syrup,
angostura bitters, walnut bitters

GOLDEN REVIVER | 15

toki whisky, fresh lemon juice, lillet,
st. germain, absinthe

SILVER TICKET | 16

kikori whisky, kahlua, averna amaro,
angostura orange bitters

Wine

Sparkling

		Glass Bottle
NV	J VINEYARDS Cuvée, Russian River Valley	16 60
NV	ROEDERER ESTATE, Brut, Anderson Valley	18 72

Whites

2017	LAIRD Pinot Grigio, Napa	11 45
2014	ANEW Riesling, Washington	10 40
2016	BLACK STALLION Sauvignon Blanc, Napa	12 48
2016	CROSSBARN Paul Hobbs Chardonnay, Sonoma	16 64
2015	WILLIAM HILL Chardonnay, Napa	14 56
2016	ZD Chardonnay, California	18 72

Rosé

2017	CULTIVAR California	12 48
------	------------------------	---------

Reds

2015	HARTFORD COURT Pinot Noir, Russian River	18 72
2016	DAVIS BYNUM Pinot Noir, Jane's Vineyard, RRV	16 64
2015	STERLING Merlot, Napa	15 60
NV	MONTICELLI BROTHERS Red Blend, Napa	14 55
2016	SMITH DEVEREUX "3" Red Blend, California	12 48
2015	ROBERT MONDAVI Cabernet Sauvignon, Napa	16 64
2015	JOSH Cabernet Sauvignon, California	10 40
2016	CHAPPELLET Mountain Cuvée, Napa/Sonoma	20 80
2016	FRANK FAMILY Zinfandel, Napa	16 64

Beer

Old Favorites

MICHELOB ULTRA, Lager | 5.50

BUD LIGHT, Lager | 5.50

COORS LIGHT, Lager | 5.50

AMSTEL LIGHT, Lager | 5.75

CORONA, Lager | 5.75

HEINEKEN, Lager | 5.75

STELLA ARTOIS, Lager | 6

GUINNESS, Stout | 6

FAT TIRE, Amber Ale | 6

BLUE MOON, Belgian White Ale | 5.75

Flavor of California

SIERRA NEVADA, Pale Ale | 6

ANCHOR STEAM, Ale | 6

LAGUNITAS, IPA | 6

RACER 5, IPA | 6

BALLAST POINT GRAPEFRUIT
SCULPIN, IPA | 7

TRUMER, Pilsner | 6

NAPA SMITH, Pilsner | 6

Spirits

Vodka

Absolut	11
Absolut Elyx	14
Belvedere	14
Chopin	14
Grey Goose / Flavors	13
Ketel One / Flavors	11
Napa Distillery Vodka	14
Stolichnaya Elit	18
Stolichnaya	11
Svedka	11
Tito's Handmade	13

Tequila

Casa Noble Crystal	13
Casa Noble Reposado	15
Casamigos Blanco	13
Cazadores Anejo	13
Cazadores Reposado	15
Cazadores Extra Anejo	17
Don Julio Reposado	17
Don Julio Anejo	20
Don Julio 1942	36
Espolón Silver	13
Patron Silver	14
Patron Platinum	45
El Silencio Mezcal	13

Spirits

Scotch

Ardbeg	19
Balvenie 12 yr	22
Chivas Regal	12
Dalmore 15yr	25
Dalwhinnie 15 yr	21
Dewars White Label	12
Glenfiddich 12 yr	14
Glenlivet 12 yr	12
Glenmorangie 10 yr	14
Glenmorangie Quinta	18
J&B	11
Johnnie Walker Red	11
Johnnie Walker Black	11
Johnnie Walker Blue	60
Lagavulin 16 yr	27
Laphroaig 10 yr	16
Macallan 12 yr	18
Macallan 18 yr	55
Oban 14 yr	23
Oban 18 yr	36
Sheep Dip	15
Talisker 10 yr	20

Whisk(e)y

Bushmills	11
Crown Royal	13
Jack Daniel's	13
Jameson	13
Pendleton	13

Spirits

Bourbon/Rye

Angel's Envy	14
Baker's 7 yr	18
Basil Hayden	14
Blanton's Single Barrel	18
Booker's 7 yr	18
Buffalo Trace	11
Bulleit	13
Bulleit Rye	13
High West American Prairie	13
Jim Beam	11
Knob Creek	13
Lost Republic	13
Maker's Mark	12
Old Potrero Rye	25
Redemption Rye	12
Rhetoric Orphan Barrel	30
Russell's Reserve 10 yr	13
Wild Turkey Rare Breed	13
Wild Turkey 101	11
Woodford Reserve	13

Gin

Beefeater	11
Bombay Sapphire	13
Distillery #209	13
Hendrick's	13
Junipero	13
Plymouth	13
Tanqueray	11

Martini/Up add \$2

Spirits

Brandy/Cognac

Courvoisier Exclusif	16
Courvoisier VS	16
Courvoisier VSOP	18
Hennessy Privilège VSOP	20
Hennessy VS	18
Hennessy XO	48
Martell VS	15
Remy Martin VSOP	15
Remy Martin XO	45

Rum

Bacardi 8	11
Bacardi Superior	11
Captain Morgan	11
Goslings	11
Mount Gay	11
Myers's Dark	11

Cordials / Digestifs

Amaretto Disaronno	12
Aperol	12
Averna	10
Baileys	12
Campari	12
Fernet-Branca	10
Frangelico	12
Grand Marnier	12
Kahlua	12
Nonino Amaro	14
Sambuca	10

Bar Bites

SEASONAL SOUP \$ 12

ask your server for today's soup

CAESAR \$ 16

torn croutons/crispy bacon/grana padano/
chives

add chicken or shrimp \$5

JUMBO SHRIMP COCKTAIL \$ 18

lemon/cocktail sauce/chervil

CHIPS AND GUACAMOLE \$ 15

guajillo dusted tortillas/roasted tomato
salsa/cotija/radishes

DIRTY FRIES \$ 9

(YOU'LL NEED TWO NAPKINS)

truffle oil/grana Padano/piquillo
aioli/nduj'a/scallions

CRISPY CALAMARI \$ 16

espelette /spicy aioli/lemon/chives
guajillo dusted tortillas/ radishes/cotija
cheese/salsa roja

ROASTED MUSHROOM QUESADILLA \$ 15

oaxaca cheese/cotija/asparagus/salsa cruda

"OUT AND IN" BURGER \$ 19

our special blend/caramelized
onions/tomato/lettuce/dill
pickles/ mustard/not so secret sauce

Desserts

TRIPLE CHOCOLATE MOUSSE^{GF}
triple chocolate with raspberry sauce

COCONUT PINEAPPLE CAKE
salted caramel sauce, toasted coconut
flakes

SEASONAL FRUIT CRISP
häagen-dazs vanilla ice cream

MUD PIE
oreo crust

CLASSIC CRÈME BRÛLÉE
served with pistachio biscotti

ASSORTED ICE CREAMS & SORBETS

\$9 each

Ports / Dessert Wines

SANDEMAN, Porto, "Founders Reserve" | 10

QUINTA DO CRASTO, LBV, 2006 | 12

COCKBURN'S, Vintage, 2000 | 18

PRAGER ARIA, White Port, Napa | 13

HEITZ CELLARS, Ink Grade Port, Napa | 13

PRAGER, Port, "Royal Escort", Napa | 18

PRAGER, "Noble Companion" Tawny | 14

WARRES, "Otima", 10yr Tawny | 12

COCKBURN'S, 20yr Tawny | 16

TAYLOR FLADGATE, 20yr Tawny | 16

TAYLOR FLADGATE, 40yr Tawny | 25

V. SATTUI WINERY, Madeira | 19

Cigars

OPUS X
Flavor: 4
Wrapper: Dominican \$115

COHIBA: "RED DOT" TORO
Flavor: 3 | 6 x 50
Wrapper: Cameroon \$52

MONTE CRISTO #2: TORPEDO
Flavor: 3.5 | 6 x 50
Wrapper: Connecticut Habano \$38

ASHTON CABINET VINTAGE: PYRAMID
Flavor: 2.5 | 7 x 54
Wrapper: Connecticut Shade \$33

DIAMOND CROWN: #4
Flavor: 2.5 | 4 3/4 x 52
Wrapper: Connecticut Shade \$33

DON CARLOS: DBL ROBUSTO
Flavor: 3.5 | 6 x 52
Wrapper: Cameroon \$33

GURKHA CELLAR RESERVE: 15 yr aged
Flavor: 4
Wrapper: Dominican \$31

ROCKY PATEL LIMITED RESERVE: 1990
VINTAGE
Flavor: 3.5 | 5 x 48
Wrapper: Honduran \$30

Cigars

ROMEO Y JULIETA: CLEMENCEAU TORO TUBE Flavor: 3 6 x 50 Wrapper: Indonesian	\$25
MACUNDO: HYDE PARK Flavor: 2 Lonsdale 6 1/2 x 42 Wrapper: Connecticut Shade	\$22
HEMINGWAY SHORT STORY: PERFECTO ROBUSOT Flavor: 3.5 4 1/8 x 48 Wrapper: Cameron	\$22
ARTURO FUENTE: CHATEAU Flavor: 2.5 4 1/2 x 50 Wrapper: Connecticut Shade	\$20
BACCARAT: OBUSTO Flavor: 2.5 6 x 50 Wrapper: Honduran	\$16
FLAVORED TRIOS 3 CIGARILLOS	\$18