



Aroma

RESTAURANT & WHISKEY BAR

MON, THURS, SUN 12PM-8PM
FRIDAY & SATURDAY 12PM-9PM



STARTERS

- PARMESAN TRUFFLE WAFFLE FRIES****10**
- Waffle style fries tossed in Garlic Truffle oil & parmesan cheese served with Garlic Aioli
- MUSHROOM BRUSCHETTA****18**
- Toasted artisan baguette topped with whipped truffle goat cheese & a medley of sauteed seasonal mushrooms, fresh herbs & a drizzle of a balsamic reduction
- ROASTED BRUSSEL SPROUTS****12**
- Halved Sprouts roasted & topped with feta cheese, crispy bacon & drizzled with a balsamic reduction
- CAJUN CAULIFLOWER****14**
- Crispy cauliflower florets tossed in house-made Cajun seasoning & fried to golden & crispy. Served with a smokey chipotle aioli & garnished with micro greens
- ZUCCHINI FRITTI****12**
- Zucchini spears crusted with seasoned panko, drizzled with ranch
- BACON WRAPPED PRAWNS****20**
- Jumbo Gulf shrimp wrapped in smokey bacon, served over a bed of arugula with a drizzle of sriracha mayo
- SMOKED BBQ RIBS****12**
- 5 slow cooked ribs tossed in Sweet Baby Rays BBQ sauce & topped with chopped scallions

FROM THE GARDEN

- BUTTERNUT SQUASH BISQUE****8**
- Silky puree of roasted butternut squash simmered with aromatic herbs, shallots, & a touch of cream. Finished with spiced pepitas & a drizzle of maple creme
- INSALATA CAPRESSE****16**
- Fresh sliced Mozzarella, Fresh Vine Tomato, Basil over a bed of Basil Pesto topped with Balsamic Reduction
- BLUE COBB SALAD****14**
- Romaine lettuce, Grape tomato, English cucumber, avocado, blue cheese, egg, bacon, House Dressing
- HOUSE SALAD****10**
- Mixed greens, Seasonal veggies, croutons, tossed in our House Balsamic Vinaigrette
- Add Chicken 10 or Add Salmon 18**

KIDS MENU

- BUTTER NOODLES****10**
- Pasta of the day tossed in butter & parmesan cheese
- CHICKEN TENDERS****16**
- 3 breaded crispy chicken tenders served with ranch & waffle fries
- AROMA JR BURGER****14**
- Beef patty , cheddar cheese, pickles, mayo served with waffle fries

HANDHELDS

- AROMA STEAK BURGER****18**
- 8oz Harris Ranch Beef Patty, cheddar cheese, LTPO, Chipotle Aioli, Brioche Bun
- BACON WESTERN BURGER****20**
- 8oz Harris Ranch Beef Patty, Cheddar cheese, Smoked Bacon, Fried Onion Ring, Sweet Baby Rays BBQ Sauce, Brioche Bun
- MUSHROOM N SWISS BURGER****20**
- 8oz Harris Ranch Beef Patty, Swiss cheese, Cremini Mushrooms, Carmelized onions, Chipotle mayo, Brioche Bun
- NOTORIOUS PIG****18**
- 12 hour slow cooked Pulled Pork, Coleslaw, Crispy Onion Ring, Pickles, Sweet Baby Rays BBQ Sauce, Brioche Bun
- CALIFORNIA CHICKEN****20**
- 6oz Grilled Mary's Chicken Breast, Avocado, Pico de Gallo, Pickled Onions, Chipotle Aioli, Brioche Bun
- CHICKEN BACON N SWISS****22**
- 6oz Grilled Mary's Chicken Breast, Swiss cheese, Smoked Bacon, Lettuce, Tomato, Honey Mustard, Brioche Bun
- ITALIAN PESTO SANDWICH****16**
- Fresh Mozzarella, Fresh Vine Tomatoes, layered with house-made basil pesto on toasted Baguette. Finished with baby arugula & a drizzle of balsamic glaze

DESSERTS

- SCOOP DE JOUR****8**
- Ask your server about available flavors
- WHISKEY & PEACH COBBLER****12**
- Vanilla whipped Cream, Candied Pecans, Fresh Mint
- BLUEBERRY CHEESECAKE****12**
- Blueberry Compote, Chantilly Cream, Mint

CHEF FEATURES

- FRESH ATLANTIC SALMON****38**
- Fresh Grilled Atlantic Salmon served over Lemon Rosemary Polenta & Spiced Broccolini
- HARRIS RANCH RIBEYE****45**
- 14 oz premium Angus ribeye from Harris Ranch, flame-grilled to perfection. Served with Roasted Garlic Mash Potatoes, Spiced Broccolini & finished with Apple Rosemary Butter.
- BERKSHIRE PORK CHOP****35**
- Thick-cut heritage pork chop, flame grilled. Served over butternut squash puree with roasted Brussels sprouts & Apple butter.



COCKTAILS	
WASHINGTON APPLE SHOOTER	10
Apple Crown Royal, Cranberry, Lime soda	
SMOKED OLD FASHIONED	16
Bourbon, Orange, Maraschino	
TIMBERLINE OLD FASHIONED	16
Bourbon, Golden Maple Syrup, Coffee Bitters, Brandied Cherry	
“MOUNTAIN MAN”HATTAN	16
Rye Whiskey, Sweet Vermouth, Maraschino Jus	
MINER’S MULE	14
Vodka, Ginger Beer, Lime, Elderflower	
LAKESIDE LEMON DROP	14
Absolute Citrus, Cointreau, House-made sweet & sour with a sugar rim	
BLOOD ORANGE MARGARITA	14
House Tequila, Triple Sec, Blood Orange juice, House-made lime syrup, Salt Rim	
KAISER PEAK CADILLAC	16
Patron Tequila, Cointreau, Fresh lime juice, Salted rim & a float of Grand Mariner	
CHOCOLATE VANILLA DRIFT	14
Vanilla Vodka, Chocolate Liqueur, Baileys, Frangelico, Chocolate Swirled glass	

MOCKTAILS	
DRAGON’S BLOOD	10
Blood Orange, Ginger Beer, Lime	
MOCK MULE	10
Ginger Beer, Lime, Orange, Mint	
CRAN-TINI	10
Cranberry, Lemon, Lemon-Lime Soda	
LAVENDER FIZZ	10
Lavender, Honey, Lemon, Egg	
BRASS MONKEY	10
Ginger Beer, Orange Juice, Cherry Juice	
LUCID LEMON DROP	10
Lemon, Lemon Tonic, Egg, Lemon Syrup	

BEVERAGES	
SODAS	4
Pepsi, Diet Pepsi, Starry, Dr Pepper, Lemonade, Ginger Beer, Brisk Raspberry, Cranberry & Apple Juice	
WATER UPON REQUEST	

DRAFT BEERS	
ASK YOUR SERVER ABOUT OUR SEASONAL TABS SELECTION!!	
<u>CANNED BEERS</u>	
RATION ALE 6	MICHELOB ULTRA 6
hazy IPA 0.5% USA lager 4.8%	
COORS LIGHT 6	MODELO 6
light lager 4.2% mexican lager 4.2%	
805 6	CORONA 6
blonde ale 4.7% mexican lager 4.7%	
SWAMIS 8	
pale ale 6.8%	
2 TOWNS COSMIC CRISP 8	
apple cider 8%	
CROW & WOLF BREWERY 8	
SABRE-TOOTHED SQUIRREL 10	
amber ale 7%	
BUBBLES & DESSERTS	
VEUVE DEVIENNE SPARKLING BLANC	
California 16	
BIVIO GRUPPO PROSECCO	
Italy 12	
OAK FARM ROSE	
Lodi 25	
FASI MALVASIA BIANCA	
Madera dessert wine 35	
FASI SWEET SYRAH	
Madera dessert wine 45	

WHISKEY’S	
JOHNNIE WALKER RED	
JOHNNIE WALKER BLACK	
JOHNNIE WALKER GREEN	
JAMESON IRISH WHISKEY	
JAMESON BLACK BARREL	
DEWAR’S WHITE LABEL	
GLENLIVET 12YR	
CHIVAS REGAL 12YR	
WOODFORDS RESERVE	
CROWN ROYAL	
KNOB CREEK	
WILD TURKEY 101	
BUSHMILL’S IRISH	

CORKAGE FEE \$20

WHITE WINE	
BY THE GLASS	
SALMON CREEK 2023 CHARDONNAY	
CALIFORNIA 8	
SUMMER’S ESTATE	
ANDRIANNA’S CUVÉE CHARDONNAY	
NAPA / SONOMA, CA 12	
HATCHER SAUVIGNON BLANC	
SIERRA FOOTHILLS, CA 11	
BY THE BOTTLE	
OAK FARM - 2023 SAUVIGNON BLANC	
CALIFORNIA 22	
ALPINE RIFT SAUVIGNON BLANC	
NEW ZEALAND 22	
CASS “ MR BLANC” 2023	
PASO ROBLES 20	
BELLA GRACE “ CRACKED EGG” VIOGNIER	
AMADOR 28	
CASS 2024 VIOGNIER	
PASO ROBLES 24	
PHELPS CREEK VINEYARDS RIESLING	
COLUMBIA GORGE 24	
BIVIO DELLE VENEZIE PINOT GRIGIO	
ITALY 20	
CARMENET RESERVE BUTTERY CHARDONNAY	
CALIFORNIA 20	
BELLA GRACE VERMENTINO 2023	
AMADOR 28	
VEUVE DEVIENNE SPARKLING BLANC	
FRANCE 12	

RED WINE	
BY THE GLASS	
SALMON CREEK CABERNET SAUVIGNON	
CALIFORNIA 8	
LE VIGNE MERLOT 2019	
PASO ROBLES 12	
PHELPS CREEK PINOT NOIR 2019	
COLUMBIA GORGE 15	
BY THE BOTTLE	
BALLETTO PINOT NOIR 2021	
RUSSIAN RIVER VALLEY 30	
GLUNZ CABERNET SAUVIGNON 2021	
PASO ROBLES 28	
HATCHER CABERNET SAUVIGNON 2019	
SIERRA FOOTHILLS 28	
RUTHERFORD CABERNET SAUVIGNON 2022	
NAPA VALLEY 28	
CARMENET CABERNET SAUVIGNON	
CALIFORNIA 25	
BRADY VINEYARD ZINFANDEL 2021	
PASO ROBLES 24	
HIGHWAY 12 MELOT 2022	
AMADOR 28	
HATCHER BARBERA COOPER RANCH 2019	
AMADOR 28	
BELLA GRACE ZINFANDEL 2021	
AMADOR 24	
HATCHER BLANC DE NOIRS 2023	
SPARKLING BRUT 30	

