

**THE BAR**  
at  
Delta Sky Club®

## COMPLIMENTARY

We are pleased to offer you the following selection of complimentary beverages.

### **BEER**

Miller Lite  
Local Craft

### **WINE**

#### **WHITE**

Trinity Oaks Chardonnay  
Frontera Sauvignon Blanc

#### **RED**

Doña Paula Malbec  
Trinity Oaks Pinot Noir

### **SPIRITS & CORDIALS**

#### **VODKA**

Stolichnaya

#### **GIN**

Bombay

#### **RUM**

Bacardi

#### **WHISKEY**

Jack Daniel's  
Cutty Sark

#### **CORDIAL**

Baileys

We are always looking for new and better ways to serve you.  
Note that your selection may not always be available in this club.

## **BEER**

Served by the glass

### **DOMESTIC & IMPORT**

3

Blue Moon

Corona

Stella Artois

Ayinger Celebrator

## **WINE**

Selected wines by the glass or bottle

by Delta's Master Sommelier, Andrea Robinson

### **BUBBLES**

Chandon Brut Classic

8 / 28

### **WHITE / ROSE**

#### **CRISP & REFRESHING**

Tablas Creek Patelin Rose, Paso Robles

7 / 25

La Sirena Moscato Azul, Calistoga Napa Valley

8 / 28

#### **RIPE & LUSCIOUS**

Testarossa Chardonnay, Santa Lucia Highlands

8 / 28

Merry Edwards Sauvignon Blanc, Russian River Valley

9 / 32

Trefethen Chardonnay, Oak Knoll District of Napa Valley

10 / 36

### **RED**

#### **SUBTLE**

Ceja Vino de Casa Pinot Noir-Syrah, Carneros

7 / 25

Wente Riva Ranch Pinot Noir, Monterey

8 / 28

#### **BOLD**

Head High Red Blend, Sonoma-Mendocino-Lake Counties

8 / 28

Freemark Abbey Cabernet Sauvignon, Napa Valley

9 / 32

Duckhorn Merlot, Napa Valley

12 / 44

## COCKTAILS

8

### CLASSICS

Old Fashioned

Sidecar

Hemingway Daiquiri

Gin Fizz

Cosmopolitan

Bloody Mary

### SEASONAL

Martini

Margarita

Bellini

### INSPIRED BY CHEF MAI PHAM

Icy Spicy Thai Basil Mojito

Lemongrass Lychee Martini

## SPIRITS & CORDIALS

6

### VODKA

Hangar One

Tito's

Van Gogh

### GIN

Tanqueray 10

### RUM

Captain Morgan Spiced

### WHISKEY

Woodford Reserve

Jameson

### CORDIAL

Cointreau

Fernet Branca

Frangelico

Kahlúa

Amaretto Di Saronno

Marie Brizard Creme De Menthe

St. Germain Elderflower

Sambuca Romana

Campari

## SPIRITS & CORDIALS

8

### VODKA

Hangar One Mandarin Blossom  
Beluga Noble  
Chopin  
Belvedere  
Ketel One  
Grey Goose

### GIN

50 Pound  
Hendrick's

### RUM

Cabana Cachaça  
Zacapa  
Ron Barcelo

### WHISKEY

Maker's Mark  
Booker's  
Woodford Reserve Double Oaked  
Bulleit Rye  
Crown Royal  
Johnnie Walker Black  
Glengoyne 12  
Laphroaig  
Macallan 12

### TEQUILA

Don Julio Añejo  
Casamigo Blanco  
Herradura Reposado  
DeLeón Platinum

### MEZCAL

Del Maguey Vida

### BRANDY

Courvoisier VSOP  
Remy VSOP  
Massenez Poire Williams  
Castello Banfi Grappa di Brunello

### CORDIAL

Grand Marnier

### WHISKEY

Johnnie Walker Blue

20

### BRANDY

Hennessy XO

20



CHEF MAI PHAM



## MAI PHAM

Is the chef/owner of the nationally acclaimed Lemon Grass Restaurant and Star Ginger in Sacramento, California. A recognized expert on Asian cuisine, Chef Pham is known for her fresh Southeast Asian cuisine featuring the bright flavors of Vietnam, Thailand and beyond. She's the host of TV Food Network "Vietnam: My Country, My Kitchen" and author of Pleasures of the Vietnamese Table, which received a James Beard Award nomination and was named among the best cookbook titles in 2001 by The New York Times and The Los Angeles Times, and The Best of Vietnamese and Thai Cooking, which was featured on NPR's Fresh Air and Martha Stewart Living magazine. Her newest book, Flavors of Asia, is a collaboration with The Culinary Institute of America and features recipes from seven Asian countries. Chef Pham was previously a food columnist for the San Francisco Chronicle. During her 10-year tenure, she wrote extensively about the traditional food ways of Asia including an article titled "Love, Life and Pho" which won a Bert Greene Award for Food Journalism.

In recent years, Chef Pham has partnered with dining entities to launch Star Ginger at more than a dozen locations nationwide. The popular concept offers guests a wide spectrum of on-trend Asian flavors, from hearty authentic Thai curries to the fresh, flavorful Vietnamese noodle soups and banh mi sandwiches as well as savory Korean and Indian flavors.

Born in Saigon and raised in Vietnam and Thailand, Chef Pham graduated from the University of Maryland with a degree in journalism. She worked as a television journalist for various ABC News affiliates and later as a speechwriter for a California governor before returning to her love of food and cooking.



## SMALL BITES

### THE 3X3 BOARD

California triple crème brie, Spanish manchego, smoked gouda, selected handcrafted Fra' Mani salame, grapes & toasted bread

11

### CHICKEN POTSTICKERS

Soy lime dipping sauce

8

### CHICKEN SPRING ROLL LETTUCE WRAPS

Fresh herbs & chili-lime dipping sauce

8

### MASALA WHITE BEAN DIP

Hint of ginger, cumin and lemon, with pita chips

8

### ROASTED POWER NUTS

Warm spices, touch of cayenne

5

## SALADS

### CAESAR SALAD

Romaine, arugula, Calamansi lime, Caesar dressing, shaved Parmigiano Reggiano & sourdough croutons\*

9

### FIELD GREENS SALAD

Baby lettuce mix, cherry tomato, pickled carrots, dill & Champagne shallot vinaigrette\*

9

### ASIAN CHICKEN SALAD

Lettuces, red & green cabbages, cucumber, carrots, herbs, edamame, mandarin orange & ginger-sesame dressing

11

\* ADD CHICKEN OR SALMON

4/5

## FLATBREAD

### FOUR CHEESE

Fontina, Point Reyes blue, mozzarella, Parmigiano Reggiano, caramelized onions, green apple & arugula

9

### SALAME & TOMATO

Fra' Mani salame Toscano, Pomodoro sauce, mozzarella, fontina & Parmigiano Reggiano

### MARGHERITA

Pomodoro sauce, cherry tomatoes, fontina, mozzarella, fresh basil & extra virgin olive oil

### THAI CHICKEN

Caramelized onions, mozzarella, carrots, green curry sauce, cilantro & Sriracha

## ASIAN NOODLE SOUP

9

### CHICKEN PHO

Steamy Vietnamese noodle soup with rice noodles, aromatic chicken broth, bean sprouts, shaved onions, cilantro, lime, chilies & Thai basil

### BEEF PHO

Steamy Vietnamese noodle soup with rice noodles, aromatic chicken broth, bean sprouts, shaved onions, cilantro, lime, chilies & Thai basil

## SANDWICHES

### CHICKEN CLUB

12

Red leaf lettuce, tomato, thick cut bacon, avocado, cucumber & lemon aioli on sourdough

### CALIFORNIA AVOCADO CLUB

10

Shaved Granny Smith & Fuji apples, Laura Chenel goat cheese, caramelized onions & arugula on whole grain bread

### 5-SPICE CHICKEN BÁNH MI

10

Toasted Vietnamese classic layered with caramelized onions, pickled carrots, cucumber, cilantro, shaved jalapeño, Sriracha aioli & toasted baguette

## ICE CREAM + SWEETS

### MINI CHOCOLATE LAVA CAKE WITH RASPBERRY SAUCE

7

### HÄAGEN-DAZS® CHOCOLATE ICE CREAM

5

### VANILLA ICE CREAM WITH FRESH MIXED BERRIES

6

### MANGO SORBET

3

Thank you for visiting THE BAR at Delta Sky Club®