



BLUE BELL LODGE



COCKTAILS

MANHATTAN

woodford reserve, carpano antica sweet vermouth,
bitters, cherry // 15

OLD FASHIONED

woodford reserve, brown sugar cube, cherry,
orange twist, orange bitters // 15

HOUSE SANGRIA

brandy, triple sec, house red, fresh squeezed
orange juice, shaken, over ice // 13

LIMONCELLO MARTINI

tito's vodka, limoncello, lemon juice, sugar rim,
lemon twist // 13

ANGRY BURRO MANGO MARGARITA

blanco tequila, mango, lime juice,
triple sec, soda, tajín // 13

BLOODY MARY

tito's vodka, lodge signature bloody mary mix,
traditional accoutrements // 12

CROWN NEW FASHION

crown royal, amaretto, simple syrup,
bitters, orange peel // 15

KENTUCKY MULE

bourbon, ginger beer, fresh lime // 10

BLUE BELL MULE

tito's vodka, prickly pear, ginger beer,
fresh lime // 13



BLUE BELL
LODGE



CUSTERRESORTS.COM

BEER

ON DRAFT

Ask your server what's on tap!

Growler // 16 ♦ First Fill // 20 ♦ Refill // 24

BOTTLES & CANS

Domestics/Imports

Budweiser ♦ Bud Light ♦ Coors Light
Miller Lite ♦ Michelob Ultra ♦ Busch Light
Redbridge Lager (GF) ♦ Corona Extra ♦ Stella Artois

Non-Alcoholic

O' Douls Golden ♦ Heineken 0.0

Craft & Local Brews

Crow Peak 11th Hour IPA
Crow Peak Pile O' Dirt Porter
Crow Peak Cream Ale
Moose Drool Brown Ale
Lost Cabin Bruce Banner APA
Lost Cabin BEER Light American Lager
Lost Cabin Lord Grizzly Scotch Ale

Cider & Seltzer

Angry Orchard Hard Cider
High Noon (variety)

WINE

REDS



CSP Private Label Cabernet Sauvignon ----- 9 / 33
J. Lohr Cabernet Sauvignon ----- 11 / 41
CSP Private Label Merlot ----- 9 / 33
Argyle Pinot Noir ----- 11 / 41
Elouan Pinot Noir ----- 12 / 45

WHITES

CSP Private Label Chardonnay ----- 9 / 33
Harken Chardonnay ----- 10 / 37
J. Lohr Chardonnay ----- 11 / 41
Brancott Sauvignon Blanc ----- 10 / 37
Ca'Bolani Pinot Grigio ----- 10 / 37
Oliver 'Vine Series' Moscato ----- 9 / 33
Castello Prosecco ----- 10

♦ Wines Subject to Change Based Upon Availability. ♦
BBL invites you to take your unconsumed wine with you upon departure.