

Bar West Lounge

COCKTAILS - SMALL PLATES - LIVE MUSIC

HOURS OF OPERATION

Wednesday - Thursday | 4:30 pm - 12:00 am
Friday - Saturday | 4:30 pm - 12:30 am
Sunday | 4:30 pm - 12:00 am

LIVE ENTERTAINMENT

Wednesday | 8:00 pm - 11:00 pm | Tom Stanfield
Thursday | 7:30 pm - 10:30 pm | Local Talent
Friday & Saturday | 9:30 pm - 12:30 am | Tom Stanfield

HAPPY HOUR SPECIALS

Enjoy a \$5 glass of wine and Chef's special \$5 appetizers.
Every Friday 5:00pm - 6:30pm

Meet the Talent

TOM STANFIELD



Tom Stanfield is the resident piano man at The Abbey where he's been singing and tickling the ivories since 1980. Now toss in a trumpet with the right hand while the left hand strides the keyboard, and let the fun begin! Billy Joel to Elton John, Sinatra to Bennett, a splash of Jimmy Buffett and a dose of Mumford & Sons, Tom Stanfield is your piano man.

Bar West History



MERMAID LOUNGE (1963-2004)

Styled after the Mermaid Tavern in London, offering a relaxing atmosphere, excellent service and superb drinks.



THE HELM (2004-2014)

A piano bar atmosphere that was a popular spot for cocktails with coworkers & friends while unwinding with a gentle melody.



BAR WEST (2014-PRESENT)

Through the years, we've seen various different names and decor but this iconic lounge has always kept to its roots.

Wine Menu

SPARKLING & CHAMPAGNE

Riondo Prosecco	11
Korbel Brut Split	11

SAUVIGNON BLANC

Nobilo	11/42
--------	-------

CHARDONNAY

Bacchus	10/38
Daou	12/46

OTHER WHITES

Washington State Riesling	10/38
Ruffino Moscato D'Asti	10/38
Maso Canali Pinot Grigio	12/42

ROSÉ

Copper Ridge White Zinfandel	7/28
Fleur De Mer Rosé	12/46

PINOT NOIR

Bacchus	10/38
Erath Resplendent	13/50

SYRAH-SHIRAZ

Greg Norman Shiraz	11/40
--------------------	-------

MERLOT

Decoy by Duckhorn	10/40
-------------------	-------

CABERNET SAUVIGNON

Bacchus	10/38
Unshackled by Prisoner	14/54

OTHER REDS

Llama Malbec	11/40
The Pessimist	13/50

Beer & Seltzers Menu

CRAFT & IMPORT

Corona Extra	\$5.50
New Glarus Spotted Cow or Moon Man	\$5.50
Stella Artois	\$6.50
Heineken	\$6.50

DOMESTIC

Coors Light	\$4.75
Budweiser	\$4.75
Bud Light	\$4.75
Michelob Ultra	\$4.75
Miller Lite	\$4.75

HARD SELTZERS

High Noon Mango Seltzer	\$7
High Noon Grapefruit Seltzer	\$7
High Noon Black Cherry Seltzer	\$7

NON-ALCOHOLIC BEER

O'Douls	\$6
---------	-----

Craft Cocktails

DRINK LOCAL, DRINK WISCONSIN

WISCONSIN'S ORIGINAL CRAFT COCKTAILS



THE ABBEY RESORT'S EXCLUSIVE

MAPLE BOURBON OLD FASHIONED - \$16

WI (Baraboo) made Driftless Glen Single Barrel Bourbon, 96 Proof. Small batch bourbon, tasted, hand selected by, and bottled exclusively for The Abbey Resort. Driftless Single Barrel Bourbon, Wisconsin Grade A Maple Syrup, Angostura Orange Bitters, Orange, Cherry



ABBNEY RESORT SIGNATURE BLOODY MARY - \$16

Get rid of the vodka. Throw Kurvball BBQ Whiskey into the mix and you have a home run. Kurvball Whiskey (Pewaukee, WI) Bloody Mary Mix, and Rimmed in BBQ Spice Rub.



BAR WEST'S ESPRESSO MARTINI - \$16

Get a rush with our Espresso Martini. Perfect to start or end your night. Locally produced in Harvard, IL. Rush Creek Vanilla & Coffee Vodka, Espresso, Simple Syrup, Grind Coffee Liqueur, Crème de Cocoa, Cream, Rimmed with or without espresso grind.

Luxurious Libations



LADY C

\$25

Courvoisier XO Imperial Cognac, Rosé, Orange Juice, Lemon Juice, Simple Syrup, Champagne



THE NECROMANCER

\$20

Hendricks Gin, Cointreau, Tattersall Absinthe, Tattersall Crème de Fleur, Dry Vermouth



UNICORN BLOOD

\$20

Ketel One Vodka, Grand Marnier, Violet Liqueur, Blueberry Puree, Lemon Juice, Lime Juice, Agave Nectar, Champagne

Food Menu

5:30PM - 9:30PM

SMALL & LIGHT

- CAULIFLOWER POPCORN (V, G)** \$15
Roasted Cauliflower, Parmesan, Sweet & Spicy Aioli
- CALAMARI*** \$16
Cocktail Sauce, Grilled Scallion, Fresh Lemon
- SHRIMP COCKTAIL* (G)** \$14
1/2 Dozen Shrimp, Fresh Lemon, Cocktail Sauce, Horseradish Cream

PIQUANT & SATISFYING

- FARMERS MARKET BURGER*** \$24
USDA Prime 8oz Patty, Brioche Bun, Cherry Bomb Pepper Jelly, Fried Egg, American Cheese, Honey Cured Bacon, Lettuce, Parmesan Garlic Fries

SWEET ENDINGS

- CRÈME BRULEE CROSTATA (V)** \$11
Chocolate Shortbread, Smoked Sea Salt Caramel, Fresh Raspberries
- KEYLIME CHEESECAKE (V)** \$11
New York Style Cheesecake, Graham Cracker, Candied Lime

ACCOMPANIMENTS

- PARMESAN GARLIC FRIES** \$7

Mocktails



VIRGIN MARGARITA

Orange Juice, Lime Juice, Lemon Juice, Simple Syrup, Kosher Salt, Lime Wheels

\$9



VIRGIN COSMO

Lime Juice, Cranberry Juice, Orange Juice, Sparkling Water, Lime Wheel

\$9



VIRGIN BLOODY MARY

Lemon Juice, Tomato Juice, Olive Juice, Water, Worcestershire, Tabasco

\$9



VIRGIN MAI TAI

Orange Juice, Pineapple Juice, Lime Juice, Almond Syrup, Grenadine, Sparkling Water, Oranges, Limes, Cherries

\$9



VIRGIN ORANGE MOSCOW MULE

Orange Juice, Owen's Ginger Beer Mix, Lime Juice, Oranges, Limes

\$9