

Crafted by Capital One



VEGETARIAN



VEGAN



GLUTEN FREE

#### NOTE

*Offerings are for sample purposes only. In-lounge offerings change daily, are updated seasonally, regionally specific, and use locally sourced ingredients wherever possible.*

## BREAKFAST

### BREAKFAST SANDWICH

Served on Buttered Brioche  
*Bacon, Egg, White Cheddar, Chipotle Tomato Jam*

### YOGURT PARFAIT

*House Granola, Berries, Wildflower Honey*

### BENNIE SINGLE

*Poached Egg, Herb Hollandaise, Mini English Muffin*

### FRENCH TOAST BITES

*Cinnamon Apples, Maple Syrup*

## PASTRIES

### CROISSANT

### PAN AU CHOCOLAT

### CHEESE DANISH

### CRANBERRY OAT BAR

### WILD BLUEBERRY MUFFIN

### ZUCCHINI LOAF

### LEMON POPPYSEED CAKE

## ALL DAY

### LIGHT FARE

### AVOCADO TOAST

*Grilled Bread, Avocado, Tomato*

### BRUSCHETTA

*Blistered Tomato,  
Eggplant, Olive, Sourdough Cracker*

### CHEESE CUP

*Prosciutto, Cornichon,  
White Cheddar*

### DEVILED EGGS

*Bacon, Chive, Pimento*

### GRILLED CHEESE BITES

*White Cheddar, Griddled Bread*

### POACHED SALMON

*Roast Zucchini, Lemon Butter*

### ROAST SQUASH LENTILS

*Red Lentils, Butternut, Braised Kale*

### MAC & CHEESE COCOTTE

*Fontina, Cheddar, Crispy Breadcrumbs*

### SALADS

### ARUGULA PARMESAN

*Sherry Vinaigrette, Cherry Tomato*

### BUTTERNUT SQUASH

*Cider Vinaigrette, Cranberry, Gorgonzola*

### SPINACH STRAWBERRY

*Balsamic, Goat Cheese, Walnuts*

### SPICY ROMAINE

*Miso Sesame Vinaigrette, Pickled Radish, Green Onions*

### DESSERT

### COCONUT CRUMBLE

*Toasted Coconut, Banana Custard*

### STRAWBERRIES & CREAM

*Crème Fraîche, Wildflower Honey*

### CARROT CAKE CUP

*Spiced Carrot Cake, Buttercream*

*Crafted by Capital One*

*Our drink menu was created in partnership with the team at Unfiltered Hospitality as well as Nickel City Bar (Fort Worth) and 3-Nations Brewing (Carrollton) focusing on the fun of draft cocktails, a highlight of the rich local craft beers of Dallas and a playful selection of wines from around the world. Cheers!*

## DRAFT COCKTAILS

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### BUTTER PECAN OLD FASHIONED

*Balcones Texas Pot Still Bourbon, Butter Pecan Syrup, Banane du Bresil, Cacao Bitters*

### BLUEBONNET

*Deep Ellum Lemon Vodka, Abricot du Roussillon, Lemon Sour, Texas Wildflower Honey, Butterfly Tea Float*

### BLAZING SADDLES

*Blanco Tequila, Cucumber, Lime, Tajin Rim, Cilantro Mist*

### DON'T CALL ME SHIRLEY

*Dry Gin, Chinola Passion Fruit, Vanilla Syrup, Citrus and Mint*

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### NICKEL CITY FROZEN IRISH COFFEE

*Irish Whiskey, Cold Brew Coffee, Vanilla Cream... Trust Us!*

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## CRAFT COCKTAILS

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### AIRMAIL

*Plantation 3 Star Rum, Guava, Lime, Sparkling Wine*

### TURTLE CREEK SPRITZ

*Aperol, Grapefruit Liqueur, Sparkling Pink Grapefruit, Rosé*

### FIRST CLASS BLOODY MARY

*St. George Green Chili Vodka, House-Made Bloody Mary Mix*

## NON-ALCOHOLIC unless you want it to be

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### HONEY, I'M HOME

*Heineken 0/0, Texas Honey Shrub, Fresh Grapefruit*

### CUCUMBER COOLER

*Cucumber, Lime, Thai Herbs Elixir, Club Soda*

### KATHLEEN & WINNIE

*3 Citrus & Mint, Ginger Elixir, Iced Black Tea*

## BEER & HARD SELTZER

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### LOCAL DRAFT BEER

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#### YELLOW ROSE AIRPORT PILSNER

*Brewed by 3 Nations Brewing for the Capital One Lounge in DFW*

#### MANGO SMASH IPA

*3 Nations Brewing... and it's delicious!*

### HARD SELTZER

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#### TAPWTR MOJITO

*Lime Seltzer, Texas Ales Project*

### LOCAL CRAFT BEER

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#### MERMAIDS & UNICORNS BLONDE ALE

*True Vine Brewing Company*

#### YALL'S BOCK

*Revolver Brewing*

#### CERVEZA POR FAVOR MEXICAN LAGER

*903 Brewers*

#### TEMPTRESS IMPERIAL MILK STOUT

*Lakewood Brewing*

### NON-ALCOHOLIC

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#### HEINEKEN 0/0

# WINE LIST

## BUBBLES

Prosecco, Sterling, Veneto, Italy

*Light bodied, green apple, lime, crisp, refreshing  
"I'll have what she's having"*

## WHITES & ROSÉ

### CHARDONNAY

St. Huberts, The Stag, North Coast, California

*Medium bodied, buttery oak, caramel, pear, green apple, vanilla  
"I wish I knew how to quit you."*

### SAUVIGNON BLANC

Matua, Marlborough, New Zealand

*Light to medium bodied, crisp, tropical notes, hints of grapefruit & citrus  
"Here's looking at you kid."*

### ROSÉ

A by Acacia, Pinot Noir, California

*Medium bodied, crisp, semi-dry, notes of strawberry, wild cherry  
"You had me at 'hello' "*

## REDS

### PINOT NOIR

Lyric by Etude, Santa Barbara County, California

*Medium bodied, red fruits, cherry, earthy notes  
"Mrs. Robinson, you're trying to seduce me, aren't you?"*

### CABERNET SAUVIGNON

Uppercut, Napa Valley, California

*Full bodied, bold, dark fruits, blackberry, oak, vanilla  
"Hello. My name is Inigo Montoya."*

### SANGIOVESE

Chianti Classico Riserva Castello  
di Gabbiano, Tuscany, Italy

*Medium to full bodied, dry, oak, vanilla, earth, hint of red fruits  
"Leave the gun. Take the cannoli."*

## UPGRADES

*We hope that you found everything you were looking for with our wide range of complimentary beverages!  
We are happy to offer the selections below for those looking for a little Business or First Class options!*

## HALF BOTTLES

### CHAMPAGNE

Taittinger Brut La Française, France, \$45

### CHARDONNAY

Patz & Hall, Dutton Ranch, Sonoma Coast, \$35

### MERLOT

Duckhorn, Napa Valley, \$40

### PINOT NOIR

Kosta Browne, Sonoma Coast, \$50

### CABERNET SAUVIGNON

Caymus Cellars, Napa Valley, \$55

### CABERNET SAUVIGNON

Darioush, Napa Valley, \$60

## SPIRITS

### BALCONES SINGLE MALT TEXAS WHISKEY

*Exclusive hand-picked barrel for the Capital One Lounge, \$10*

#### *\$10 Spirits*

Hennessy VS, Hendricks, Blackland Gin, Tanqueray, Campari,  
Aperol, Bailey's Irish Cream, St. Germain, Kahlua, Appleton  
Estate, Don Julio Blanco, Grey Goose, Tito's, Jack Daniels,  
Jameson, Woodford Reserve, Still Austin Straight Bourbon,  
Firestone and Robertson TX Straight Bourbon

#### *\$15 Spirits*

Hennessy VSOP, Zacapa 23, Fortaleza Blanco, Fortaleza  
Reposado, Don Julio Reposado, The Glenlivet 12 Year,  
Fortaleza Anejo, The Macallan 12 Year,  
Garrison Brother's Texas Bourbon