



COCKTAIL
MENU

Featured Libation
Ask your bartender for details

Stubborn Mule - **12**
Tito's, Fresh Lime, Ginger Beer

Be Mine - **14**
Vanilla-infused Vodka, Strawberry Puree,
Amaretto, Crème De Cocoa, Cream, Graham
Cracker

Yippie-Ki-Yay - **14**
Sutler's Gin, Green Chartreuse, Cocchi
Americano, Simple Syrup

Fireside Chat - **14**
Gosling's, Rumchata, Cranberry-orange
Reduction, Ginger Spiced Horchata

Spice Is Nice - **13**
Milagro Reposado, Fresh Grapefruit, Fresh
Lime, Chili Syrup, Pinch of Salt

Fuego Y Pasion - **14**
Vida Mezcal, Ancho Reyes, Passionfruit,
Pineapple, Simple Syrup, Li Hing Salt

Fashion Isn't New - **14**
Old Forester, Demerara, Angostura Bitters,
Smoke

This Is Bananas - **15**
Coconut fat-washed Rittenhouse Rye, Giffard
Banane, Chocolate Bitters, Candied Banana



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Catcher In The Rye - **15**
Templeton 4yr Rye, Fig & Clove Infused Punt e
Mes, Angostura

Harvest Moon - **14**
Apple jack, Caramel Cider, Fresh Lemon, Egg
White

Orchard Blossom - **13**
Rotari Brut, Crème De Muir, Ginger Syrup, Club
Soda

Keep The Change, Toddy - **13**
Teeling's, Irish Tea, Fresh Lemon

Polar Express - **13**
Godiva Dark, Espresso, Simple Syrup, Mint
Chantilly Cream, French Broad Chai-masala
Chocolate Shavings

Night Cap - **13**
Three Olives Triple Shot Espresso Vodka,
Godiva Liqueur, Kahlua, Montenegro Amaro,
Splash Of Cream



Penny For Your Thoughts - **13**
Maker's Mark, Pennycup Cold Brew,
Montenegro Amaro, Pumpkin Foam Foam



WINE
MENU

By the Glass

White

Le Charmel Rose **12/ 36**
Provence, France

Cabianca Moscato **10/ 30**
Italy

Tiefenbrunner Pinot Grigio **12/ 36**
Trentino, Italy

Spy Valley Sauvignon Blanc **11/ 33**
Marlborough, New Zealand

Davis Bynum Chardonnay **12/ 36**
Sonoma County, California

Vieilles Vignes Bourgogne Chardonnay **16/ 48**
Bourgogne, France

Dignitat Cava **11/ 33**
Barcelona, Spain

Red

Chehalem Pinot Noir **14/ 44**
Willamette Valley, Oregon

Aia Vecchia "Lagone" Toscana **12/ 32**
Tuscany, Italy

Felino Malbec **14/ 42**
Mendoza, Argentina

Hedges "CMS" Cabernet Sauvignon **12/ 36**
Columbia Valley, Washington

Austin Hope Cabernet Sauvignon **18/ 55**
Paso Robles, California



BEER MENU

DRAFT

"Rotating Draft Selections"

BOTTLES & CANS

Noble Standard Bearer Cider - 6.7% - 6

Brevard Lager- 5.0% - 6

Catawba White Zombie - 5.1% - 6

New Belgium Voodoo Ranger IPA - 7.0% - 6

WW Pernicious IPA - 7.3% - 6

WW Freak Of Nature Double IPA - 8.5% - 7

Highland Gaelic Ale - 5.5% - 6

ABC Ninja Porter - 5.6% - 6

Bud Light - 5

Michelob Ultra - 5

Stella Artois - 5

St. Pauli N/A - 5



SPIRITS MENU

BOURBON

Angels Envy - 18

Bardstown Fusion - 18

Basil Hayden - 14

Belle Meade - 15

Blanton's - 25

Booker's - 27

Bowman Brother's Small Batch - 12

Breckenridge - 15

Buffalo Trace - 16

Bulleit - 12

Eagle Rare - 14

Elijah Craig Small Batch - 12

Elijah Craig Barrel Proof 12yr - 13

Four Roses Small Batch - 13

George Dickel Bottled In Bond - 12

Henry McKenna 12yr Bonded - 14

Henry McKenna - 10

High West Prairie - 12

I.W Harper - 24

Jack Daniel's - 11

Jefferson's Chef - 16

Jefferson's Ocean - 26

Jefferson's Prichard Reserve - 27

Jim Beam - 10

Knob Creek - 12

Limit One Serving Per Guest



SPIRITS MENU

Maker's Mark - 12

Michter's - 15

Soul - 14

WB Saffel - 35

Wild Turkey Rare - 15

Woodford Reserve - 13

RYE

Basil Hayden Dark - 15

Highest Rendezvous - 22

Michter's Single Barrel - 14

Old Overholt Bonded - 11

Southern Star Double Rye- 12

Templeton 4yr - 13

Templeton Caribbean Rum Cask - 15

Whistle Pig 10yr Rye - 25

SCOTCH WHISKEY

Balvenie 17yr Doublewood - 60

Dewar's White Label - 11

Glenfiddich 12yr - 17

Glenlivet 12yr - 15

Glenlivet 18yr - 40

Glenmorangie 12yr "Lasanta" - 16

Johnnie Walker Black Label - 12

Johnnie Walker Blue Label - 65

Limit One Serving Per Guest



SPIRITS MENU

Lagavulin 16yr – 35

Laphroaig 10yr – 18

Macallan 12yr – 22

Macallan 18yr – 95

Monkey Shoulder – 12

Oban 14yr - 27

WHISKEY

Canadian Club Reserve – 11

Crown Royal – 12

Jameson – 11

Nikka Coffey Grain - 23

Redbreast – 20

TEQUILA

Corralejo Anejo- 14

Corralejo Reposado – 13

Del Maguey Vida *Mezcal* – 13

Don Julio 1942 Anejo – 50

Espolon Silver - 11

Milagro Reposado – 12

Patron Reposado – 16

Patron Silver – 15

Tres Generaciones Anejo – 15

Limit One Serving Per Guest



SPIRITS MENU

GIN

Bombay Sapphire - 11

Bombay Sapphire East - 11

Chemist - 12

Chemist Barrel Rested - 13

H&H - 12

Hendrick's - 12

Roku - 12

Tanqueray - 11

The Botanist - 13

Uncle Val's - 13

RUM

Bacardi Silver - 10

Captain Morgan - 11

El Dorado - 13

Gosling's - 11

Malibu - 12

Mount Gay XO - 14

Plantation - 11

Limit One Serving Per Guest



SPIRITS MENU

VODKA

Chopin – 12

Crystal Head – 15

Grey Goose – 12

Ketel One – 11

Ketel One Citroen – 11

Stoli Elit – 16

Tito's – 10

Reyka – 11

CORDIALS / AMARO

Absinthe D' Pernod – 21

Amoro Nonino - 14

Aperol – 11

Campari – 12

Drambuie – 12

Fernet Branca – 12

Frangelico – 12

Grand Marnier – 13

Kahlua – 11

Lucid – Absinthe – 15

Oak City Amaretto – 11

Pimms – 11

Sambuca – 11

Limit One Serving Per Guest



WINE MENU

BY THE BOTTLE

WHITE

Chateau Fuisse Pouilly-Fuisse **75**
Burgundy, France

Kistler Chardonnay **125**
Russian River, California

Frog's Leap Sauvignon Blanc **50**
Napa, California

Trimbach Riesling **45**
Alsace, France

Argyos Assyrtiko Blend **90**
Santorini, Greece

Dom Perignon **350**
Champagne, France

RED

Stags Leap Artemis Cabernet **115**
Napa, California

FEL Cliff Lede Pinot Noir **85**
Anderson Valley, California

El Enemigo Malbec **52**
Mendoza, Argentina

Chateau Peymartin St. Julian Bordeaux **80**
Bordeaux, France

Starlane Cabernet Sauvignon **100**
Paso Robles, California

El Coto Gran Reserva Rioja **60**
Rioja, Spain