

Wine

White

Chardonnay

	Glass	Bottle
Darkhorse	7.5	26
Coppola	10	38
Meiomi	13	48
Franciscan		50
Paul Hobbs		56
Coppola Director's Cut		58
Sonoma Cutrer	16	59

Other Varietals

Darkhorse Pinot Grigio	7.5	26
Coppola Pinot Grigio	10	38
Darkhorse Sauvignon Blanc	7.5	26
Nobilo Sauvignon Blanc	10	38
Cade Sauvignon Blanc		85
Peter Mertes Riesling	8	28
Perrin Rose	9	32

Sparkling

Wycliff Brut	6	26
Cielo Prosecco	8	28
Sofia Coppola	10	---
Conundrum		45
Blanc de Blue		58
Billecart-Salmon Brut		125
Moët & Chandon Imperial		150
Billecart-Salmon Brut Rose		175

Red

Cabernet

	Glass	Bottle
Darkhorse	7.5	26
Tom Gore	12	44
Coppola Claret	12	44
Beachaven		60
Simi Alexander Valley	18	65
Hess Allomi		85
Silverado		112

Pinot Noir

Darkhorse	7.5	26
Chloe		36
Portlandia		45
Meiomi	13	48
Migration		51

Other Varietals

Darkhorse Merlot	7.5	26
14 Hands Merlot	10	38
Casillero Malbec	10	38
Catena Malbec	13	48
McManis Zinfandel	9	32
Joel Gott Zinfandel		49
Two Vines Shiraz	9	32
Root 1 Carmanère	10	38

Port

Ramos Pinto		8
Taylor LBV		10
Taylor 10yr		12
Taylor 20yr		18



Ask your server about our specialty desserts!

Cocktails



Fig and a Half Fig-infused bourbon and Punt e Mes Vermouth. Churchill's mother may have made the first Manhattan, but we're quite certain she would prefer ours.	12	Stormy Mountain Buffalo Trace, a shake of bitters, and ginger beer with a float of dark rum. Have a few, and the rockin' chair will get you...	10
Lynchburg Lemonade Jack Daniel's Whiskey with muddled lemons and simple syrup. A true Tennessee standard.	9	Blackberry Mojito The beverage you've been waiting for all winter. Silver Rum, Chambord, blackberries, mint, and lime.	14
Hendrick's Gimlet Hendrick's gin served up or on the rocks with cucumber and fresh lime. Cool, clean, and balanced.	12	Sewanee Mule Tennessee's own Picker's Vodka topped with Wild Ginger Original Beer. An old favorite with a kick.	12
Margarita Afinado Patrón Silver Tequila, Cointreau, fresh lime juice, on the rocks with a salt rim. The "Madre" of them all.	11	Summer in the Park Colonel E.H. Taylor bourbon and Lillet Blanc, with lemon and fresh thyme. Perfect for a hot day on the back lawn.	14
Sewanee Sidecar Buffalo Trace, Cointreau, and lemon served on the rocks with a sugar rim. Because bourbon is better.	13	A Flight of Bourbon Choose a selection (3/4 oz. each) to expand your palate or enjoy your favorites:	
The Socialite Muddled ginger, simple syrup and citrus vodka topped with champagne. Ginger ale's older, more sophisticated cousin.	10	APPLE OF MY RYE Bulleit Rye, Dickel Rye, Angel's Envy Rye	20
Sewanee Baptist Our version of the traditional favorite. Crown Royal Rye, Ginger Syrup, and Fresh lime juice.	10	ANGEL'S SHARE Woodford, Basil Hayden, Jefferson's Reserve	20
		HIGH SPIRITS	22
		Noah's Mill, Knob Creek, Taylor Bonded	
		POP'S CABINET	24
		Angel's Envy, Elijah Craig, Weller	

Beer

Budweiser	Shiner Bock	Lagunitas IPA	Stone IPA
Bud Light	Sweetwater IPA	Amstel Light	6.5
Coors Light	Sweetwater 420	Guinness	Lagunitas Lil Sumpin
Michelob Ultra	Angry Orchard	Corona	7.50
Miller Lite	Blue Moon	Stella Artois	Dogfish 90 Minute
Yuengling	Sam Adams	DogFish 60 Minute	9.00
O'Doul's (NA)	Heineken	Specialty Drafts	
3.5	5	5	