



APPETIZERS

Chili

With a dollop of Horseradish Cream cup **\$4.99** / bowl **\$6.99**

Mini Cheese Burgers *

Three of our Famous Mini Cheese Burgers with Parmesan Fries **\$11.99**

Seasonal Tots

Crispy Seasonal Veggies, served with Roasted Tomato Vinaigrette and Horseradish Aioli for Dipping **\$7.99**

Hot Lobster Sliders

Two Mini Lobster Rolls with Claw & Knuckle Meat, Drawn in Warm Butter with Fries **\$14.99**

Wings

Available: Mild, Hot, Insane, Kentucky Bourbon BBQ, Honey Mustard or Garlic Pepper Parmesan **\$10.79**

Blue Chips

House Made Potato Chips topped with Tomatoes, Warm Blue Cheese Sauce, Bacon, Red Onion & Jalapeños **\$9.29**

Bourbon Baked Brie Plate

Baby Brie wrapped in a Puff Pastry topped with Candied Walnuts and Bourbon Caramel served with Rustic Bread Croutons and Granny Smith Apples **\$11.99**

Baked Jalapeño Poppers

We aren't responsible for the heat in these fresh Jalapeño Peppers stuffed with Chicken, Bacon & Cheese, topped with Cilantro Cream Sauce & Pico de Gallo **\$8.79**

American Nachos

House Made Potato Chips topped with Chili, Red Onion, Tomatoes, Jalapeños, & American Cheese Sauce **\$8.99**

Beef Wellington Bites *

Our Beef & Mushrooms baked in Puff Pastry with a Warm Blue Cheese Sauce, prepared rare* **\$9.49**

Maine Lobster Roll

Chilled Lobster Salad, made with Mayo & Celery, served with Old Bay Potato Chips & Coleslaw **\$12.99**

Chicken Tenders

House made, lightly breaded and crisp. Available: Mild, Hot, Insane, Kentucky Bourbon BBQ, Honey Mustard or Garlic Pepper Parmesan **\$9.99**

Barking Dogs

Three Sabrett All Beef Mini Chili Cheese Dogs with Fries **\$8.99**

Beer Battered Rock Shrimp

With Crispy Jalapeño Chips on a Bed of Greens Served with Special Sauce **\$10.49**

Buffalo Shrimp

5 Large Crispy Shrimp tossed in your choice of Mild, Hot, or Insane Sauce, served with a Carrot and Celery Heart Salad and our Housemade Blue Cheese Sauce **\$10.29**

Pickles and Peppers

Assortment of Pickles, sliced Jalapeños and Pepperoncinis Beer Battered in house, served with a Spicy Aioli Sauce **\$7.49**

Southern Sliders

Slow Roasted Pulled Pork or Chicken, topped with Coleslaw & Served with French Fries **\$8.49**



FRESH GROUND

No Hormones, No Antibiotics.

Every burger has been ground right here by our in-house butchers within hours of hitting your plate.

Order "Some Pink" or "NO Pink" with your choice of Fancy Fries or Organic Mixed Greens. Any Burger can be served "In the Grass" (Bun-less, atop Iceberg Lettuce) or on a Whole Wheat Roll. Gluten Free Menu available. Pretzel Roll **\$0.79** - Add Chili **\$0.99**

NAKED BURGER *	Taste our meat in it's natural state, try Beef, Chicken or Turkey patty	\$10.79
TAVERN CLASSIC *	Lettuce, Tomato, Onion & Special Sauce	\$11.49
BACON CHEESE *	American Cheese, Bacon, Caramelized Onions, Garlic Mayo	\$12.99
BLUE CHEESE *	Caramelized Onions, Blue Cheese & Bourbon BBQ Sauce	\$12.99
3 SHROOMS *	Sautéed Mushrooms, Mushroom Spread, Truffle Mayo & Swiss Cheese	\$12.49
PRETZEL *	On a Pretzel Bun with Spicy Mustard, Lettuce, Pickles, Cheddar	\$12.79
ULTIMATE CHEESE *	4 Cheeses, Two on Top, Two Inside with Lettuce & Tomato (No pink only)	\$12.79
PHILISTEAK BURGER *	Burger* topped with our Sliced Steak, Garlic Mayo, Mushrooms, Onions & American Cheese Sauce	\$12.99
LOW CARB *	A Cheeseburger atop Iceberg Lettuce, Red Onion & Tomato served with Green Fries	\$13.29
WEST COAST *	A Fried Egg, Avocado & Kalamata Olive Mayo	\$11.99
NEW ENGLANDER *	Burger* topped with Lobster, Smoked Gouda, Caramelized Onion, Lettuce, Tomato, Corn Spread	\$15.99
BAJA *	Fresh Avocado, Jalapeños, Tomato, Jack Cheese, Lettuce & Chipotle Spread	\$12.99
TUNA BURGER	Grilled Tuna Steak topped with Cucumbers, Carrots, Avocado, Sesame Salt and Wasabi Mayo	\$13.99
GUILTLESS GREEK BURGER	For those meatless moments - Breaded and Baked Sliced Eggplant, topped with Lettuce, Tomato, Red Onion, Kalamata Olive Mayo, Roasted Red Pepper Sauce, Pepperoncini and Feta Cheese	\$10.99
HOMEMADE VEGGIE	Organic Kidney Beans, Organic Chick Peas, Organic Black Beans, Quinoa, and Fresh Veggies topped with Lettuce, Sliced Tomato, American Cheese and Roasted Garlic Mayo	\$10.99
BUFFALO CHICKEN	Melted Blue Cheese, Shredded Carrots & Crisp Celery: Mild, Hot or Insane	\$11.49
THE ITALIAN JOB	Fresh ground Chicken Burger, Mozzarella, Roasted Tomato, Roasted Red Pepper Sauce & Pesto	\$11.49
CUBAN BURGER	Ground Pork, Bacon, Spicy Mustard, Cheddar & Pickles	\$12.49
THE SQUEALER	Half Pork, Half Beef Burger with Bacon, Lettuce, Pickles, Cheese, Tomato, Mustard & Mayo	\$12.49
TURKEY CLUB	Fresh Ground Turkey Burger with Lettuce, Tomato, Bacon, Avocado & Mayo	\$11.49
BURGER FLIGHT	A mini sample of a Tavern, a Cuban Burger, and an Italian Job style Chicken Burger	\$13.99

SIDES

All listed sides \$3.99. Sub out your Fries with your Burger, no charge for tots or chips, all other listed sides 99 cents

Fancy Fries **\$2.99**
Onion Rings
Tater Tots
Truffle Fries
Parmesan Fries

Green Fries
Sweet Potato Fries
Steak Fries
Disco Fries
Fresh Potato Chips

Small Salads:
Iceberg Wedge
Caesar
Tomato Cucumber
Sautéed Kale and Company
- contains Bacon

BIG PLATES

Mac 'N Jack *

Organic Pasta, 4 Cheeses & Caramelized Onions **\$12.49** Add BBQ Chicken OR Pulled Pork **\$15.49**

Shepherd's Pie

A Classic, our Fresh Ground Beef, Fresh Corn and House Made Mashed Potatoes and Gravy **\$13.99**

Not Your Grandma's Pot Roast

Slowly braised Pot Roast in a Red Wine Pan Sauce, served with Root Vegetables, House Made Mashed Potatoes and Scratch Gravy **\$15.99**

Steak & Fries *

12oz Wet-Aged NY Strip topped with Chipotle Butter, served with Hand Cut Fries and Cole Slaw **\$24.99**

Southwest Stuffed Chicken

Tender Chicken Stuffed with Jalapeño Corn Bread, Organic Pasta with Cheese, Asparagus & Chipotle Cream Sauce **\$14.49**

Tuna Steak *

Blackened Tuna Steak over Creamy Quinoa Grits surrounded by Garlic Sautéed Kale, Shredded Brussels Sprouts and Red Cabbage **\$16.99**

Lobster Mac & Cheese

Organic Pasta tossed with Lobster, Caramelized Onions & a Lobster Cream Sauce **\$21.99**

Potless Lobster Pie

Sweet New England Lobster meat served in Sherry-Bourbon Lobster Sauce with Carrots, Corn, Green Beans & diced Potatoes. Topped with a fresh baked Pastry Crust **\$19.99**



SOUPS & SALADS

Soup of the Day

cup **\$3.99** / bowl **\$4.99**

California Cobb

Iceberg & Romaine topped with Chicken, Baby Tomatoes, Fresh Avocado, Boiled Egg, Bacon, Blue Cheese with a Truffle Ranch **\$11.99**
Lobster Cobb **\$17.49**

Baby Spinach

Organic Spinach, Frisée, Red Onion, Apple Sticks, Candied Walnuts, Blue Cheese, Dried Cranberries & Fuji Apple Vinaigrette Dressing **\$8.99**
Add Chicken **\$3.99**

Super Salad

Kale, Shaved Brussels Sprouts and Red Cabbage, tossed with Apple Sticks, Carrots, Candied Walnuts, Fresh Mozzarella and a Sweet and Spicy Vinaigrette **\$10.29**
Add Chicken **\$3.99**

South By Northeast

When flavors of the South meet people from the North. Spinach, Kale, Iceberg, Romaine, Red Cabbage, Shaved Brussels Sprouts, Corn, Blue Cheese, fresh Orange Segments, Tomatoes, Candied Walnuts, dried Cranberries, Red Onion with a Citrus-Honey Vinaigrette **\$12.79**

Burger Salad *

Iceberg & Romaine topped with our Cheeseburger *, Bacon, Cheddar Cheese, Tomatoes, Pickles, Red Onion, French Fries, Special Dressing & Topped with Organic Frizzled Onions **\$13.49**

Chop Salad

Iceberg & Romaine, Cucumber, Tomato, Kalamata Olives, Feta Cheese, Red Onion, Pepperoncini & Lemon Thyme Vinaigrette **\$10.49**
Add Chicken **\$3.99**

Garden Salad

Iceberg Lettuce, Tomato, Cucumber, Carrots & Lemon Thyme Vinaigrette small **\$3.99** / large **\$5.99**

Caesar Salad

Romaine with Garlic Croutons, Fresh Grated Parmesan Cheese, Caesar Dressing **\$8.49**
Add Chicken **\$3.99**

House Made Dressings

Truffle Ranch, Lemon Thyme Vinaigrette, Fuji Apple Vinaigrette, Caesar, Blue Cheese, Roasted Tomato Vinaigrette, Special Dressing, Horseradish Blue Cheese, Sweet and Spicy Vinaigrette, Citrus-Honey Vinaigrette, Oil & Vinegar



Our Chicken

Always Fresh Ground, In House, Antibiotic Free, All Vegetarian Diet

Our Beef

Always Fresh Ground, In House, Twice Daily. No Antibiotics, No Hormones, All Vegetarian Diet, Never Frozen, Always USA Source Verified

Before placing your order, please inform your server if a person in your party has a food allergy.

Note: Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. These items may be cooked to your liking. *





DESSERT MENU

The B Cup

Flourless Double Chocolate Cake
Filled with White Chocolate Mousse,
Dipped in Chocolate Ganache
\$6.50

Crispy Seasonal Pie

House Made Glazed Seasonal Pie
with a Scoop of Vanilla Ice Cream
\$6.50

Plan B FunniBone

A Double Chocolate Cake
Filled with a Peanut Butter Mousse,
Covered in a Chocolate Ganache
\$6.50

Cheesecake Parfait


Rich Cheesecake Served with
Seasonal Accompaniments
\$6.50

Bourbon Pineapple Upside Down Cake

Topped with a Bourbon Caramel
Sauce and Vanilla Ice Cream
\$6.50

Log Cabin Fever Roll

House Made Banana Cake rolled with
Maple Mousse, topped with a Salted
Caramel Sauce and Candied Walnuts
\$6.50



ALL AMERICAN BOTTLED CRAFT

BEER

	STYLE	ABV	IBU	SRM	STATE	PRICE
<u>DRINK UP</u>						
	Rotating Dogfish Head	Varies	-	--	DE	-
	Sam Adams Light	Light Lager	4.0%	10 11	MA	\$6.00
S	Abita Purple Haze	Fruit	4.2%	13 8	LA	\$5.50
S	Great Lakes Dortmunder	Lager	5.8%	30 6	OH	\$6.00
LS	Heavy Seas Gold	Gold Ale	4.5%	17 5	MD	\$6.00
	Sea Dog Blueberry	Fruit	4.6%	1 51	ME	\$6.00
	Anchor Steam	Steam	4.9%	37 6	CA	\$6.00
S	Allagash White	Wit	5%	13 4	ME	\$6.00
	Evolution Exile	ESB	5.8%	48 12	MD	\$6.50
S	New Holland Full Circle	Kolch	4.9%	25 4	MI	\$6.00
	Magic Hat #9	Fruit	5.1%	20 8	VT	\$5.50
S	Sam Adams Boston Ale	Pale	5.4%	34 14	MA	\$6.00
	Epic RiNo	Pale	5.8%	45 6	UT	\$6.00
S	Devil's Backbone	Vienna Lager	4.9%	18 19	VA	\$6.00
S	Wild Wolf Alpha	Pale	4.7%	45 9	VA	\$6.00
S	Great Divide Nomad	Pilsner	5.4%	45 5	CO	\$6.00
S	Sierra Nevada Pale	Pale	5.6%	38 6	CA	\$6.00
S	Kona Fire Rock	Pale	6%	35 6	HI	\$5.50
S	Bell's Lager	Lager	5%	68 5	MI	\$6.00
<u>A LITTLE ROASTY</u>						
S	Otter Creek Copper Ale	Altbier	5%	25 15	VT	\$6.00
SL	Flying Dog Old Scratch	Amber	5.5%	19.5 12	MD	\$5.50
	Brooklyn Lager	Amber	5.2%	30 8	NY	\$6.00
	Rogue Dead Guy	Maibock	6.5%	40 6	OR	\$6.00
S	Great Lakes Eliot Ness	Amber	6.2%	27 12	OH	\$6.00
S	Smuttynose Old Brown Dog	Brown	6.5%	18 30	NH	\$6.00
<u>HOP HEADS</u>						
S	Dogfish Head 60 Min	IPA	6%	60 8	DE	\$7.00
S	Green Flash West Coast	IPA	8%	95 9	CA	\$7.00
S	Victory Dirtwolf	Imperial IPA	8.7%	68 11	PA	\$7.00
SL	Heavy Seas Loose Canon	IPA	7.25%	45 9	MD	\$6.00
S	Dogfish Head 90 Min	Imperial IPA	9%	90 13	DE	\$7.00
S	Lagunitas IPA	IPA	6.2%	50 8	CA	\$6.50
S	Stone IPA	IPA	6.9%	77 11	CA	\$6.50
	Speakeasy Double Daddy	Imperial IPA	9.5%	65 11	CA	\$7.00
<u>PORTERS AND STOUTS</u>						
S	Founders Porter	Porter	6.5%	45 47	MI	\$7.00
	New Holland Dragon's Milk	Milk Stout	10%	31 23	MI	\$7.00
	Anchor Porter	Porter	5.6%	20 33	CA	\$6.00
S	Great Divide Yeti	Imperial Stout	9.5%	70 45	CO	\$7.00
S	Bell's Kalamazoo	Stout	6%	51 20	MI	\$7.00
	New Holland The Poet	Oatmeal Stout	5.2%	37 23	MI	\$7.00
<u>LOOKING FOR STRENGTH</u>						
S	Long Trail Double Bag	Altbier	7.2%	39 15	VT	\$7.00
S	North Coast PranQster	Belgian Style	7.6%	20 6	CA	\$6.00
S	Ommegang Hennepin	Saison	7.7%	24 6	NY	\$7.00
S	Ommegang Abbey	Dubbel	8.2%	20 10	NY	\$7.00
	Wyerbacher Blithering Idiot	Barley Wine	11.1%	52 8	PA	\$7.00
<u>GLUTEN FREE</u>						
	Angry Orchards Green Apple	Cider	5%	- -	MA	\$5.50
S	Woodchuck Amber Cider	Cider	5%	- -	VT	\$5.50
S	Omission IPA	IPA	6.7%	65 10	OR	\$6.00
S	Omission Lager	Lager	4.6%	20 7	OR	\$6.00

OVERWHELMED? Ask one of our Certified Cicerones™ to guide you through.



"Too much of anything is bad, but too much of a good whiskey is barely enough."

MARK TWAIN

TRY IT IN THE CAN!

CANNED FOR FRESHNESS

Block out the light and other beer damaging elements completely,
modern cans are the future of beer!

	STYLE	ABV	IBU	SRM	STATE	PRICE
	Seasonal Weiss	Wit	-	-	-	Varies
	Narragansett Tall	Lager	5%	12	7 RI	\$4.00
	Narragansett Seasonal Tall	Varies	-	-	- RI	\$4.00
	Pabst Blue Ribbon Tall	Lager	5%	12	3 IL	\$4.00
S	Avery Ellies Brown Ale	Brown	5.5%	28	25 CO	\$6.00
S	Brooklyn Lager Tall	Lager	5.2%	30	8 NY	\$6.00
L	21st Amendment Bitter	Session Ale	4%	42	7 DC	\$6.00
S	Oskar Blues Dales Pale	Pale Ale	6.5%	65	3 CO	\$6.00
SL	Flying Dog Snake Dog	IPA	7.1%	60	9 MD	\$5.50
S	Founders All Day IPA	IPA	4.7%	42	9 MI	\$5.50
S	Sixpoint The Crisp	Pale Lager	5.4%	44	5.9 NY	\$6.00
LS	Lost Rhino Chasers	Pilsner	5.6%	45	5 DC	\$6.00
L	21st Amendment Brew Free or Die	IPA	7%	70	6 DC	\$6.00
SL	DC Brau Penn Quarter	Porter	5.5%	29	N/A DC	\$7.00
S	Oskar Blues Old Chub	Scottish Ale	8%	18	10 CO	\$7.00

WHAT'S IT ALL MEAN?

ABV = How much alcohol is in the beer

IBU = How hoppy is it, the higher the number the more hop flavor

SRM = What color is the beer, the smaller the number, the lighter the color

L = Local, we define local as brewed within 120 miles

S = Sustainability, the brewery has a commitment to protecting the environment

O = Organic, certified Organic by the USDA

WINES

WHITE WINES

			GLASS	BTL
	Twisted	CA	Pinot Grigio	\$6.00 —
S	Fetzer	Mendocino, CA	Pinot Grigio	\$8.00 \$29
O	Milbrandt	WA	Pinot Grigio	— \$38
	Angeline	Santa Rosa, CA	Sauv Blanc	\$8.00 \$26
S	St. Supery	Napa, CA	Sauv Blanc	\$9.00 \$27
	Twisted	CA	Chardonnay	\$6.00 —
S	Trinity Oaks	Helena, CA	Chardonnay	\$7.00 \$25
	Sterling Vintner's	Napa, CA	Chardonnay	\$8.00 \$27
	Rodney Strong	Sonoma, CA	Chardonnay	\$9.00 \$33
	Toad Hollow	Mendocino, CA	Chardonnay	\$11.00 \$38
O	Bonterra	Mendocino, CA	Chardonnay	— \$40
O	Snoqualmie	Columbia Valley, WA	Riesling	\$8.00 \$28
	Beringer	Napa, CA	White Zin	\$6.00 —
	Sofia Mini*	Geyserville, CA	Sparkling	\$12.00 —

*187 ML Can of Sofia Coppola's Blanc de Blancs. Comes with it's own straw.

RED WINES

			GLASS	BTL
	Concannon	Central Coast	Pinot Noir	\$6.50 \$20
	Mont Pellier	Central Valley	Pinot Noir	\$7.00 \$21
O	Montinore	Forest Grove, OR	Pinot Noir	— \$33
S	Gnarly Head	Lodi, CA	Red Zin	\$9.00 \$29
S	Zen of Zin	Sonoma, CA	Red Zin	— \$24
O	Green Truck	Mendocino, CA	Petite Syrah	\$8.00 \$30
	Twisted	CA	Merlot	\$6.00 —
S	14 Hands	WA	Merlot	\$8.00 \$27
S	Raymond	Napa, CA	Merlot	\$16.00 \$50
	Twisted	CA	Cabernet	\$6.00 —
	American Pie by Robert Mondavi	Napa, CA	Cabernet	\$6.50 \$22
S	337	Lodi, CA	Cabernet	\$10.00 \$33
S	Rutherford Ranch	Napa, CA	Cabernet	\$13.00 \$42
S	Justin	Paso Robles, CA	Cabernet	— \$63

S - Sustainable | O - Organic

AMERICA'S NATIVE SPIRIT
BOURBONS

	KY STRAIGHT BOURBON	MASH BILL	AGED	PROOF	JUST A NIP	THREE FINGERS
S	Fighting Cock	T	6 YRS	103	\$6.00	\$9.00
S	Ezra Brooks	T	NAS	80	\$5.00	\$8.00
S	McAfee's Benchmark	T	4 YRS	80	\$5.00	\$8.00
S	Ancient Age	T	3 YRS	80	\$5.00	\$8.00
S	Elijah Craig 12	T	12 YRS	94	\$7.50	\$10.00
S	Rebel Yell	W	NAS	80	\$6.50	\$9.00
S	Maker's Mark	W	NAS	90	\$8.00	\$11.00
S	Maker's 46*	W	NAS	94	\$9.00	\$13.00
S	Jim Beam	R	4 YRS	80	\$6.00	\$9.00
S	Old Granddad	R	8 YRS	86	\$6.00	\$9.00
S	Jim Beam Black	R	8 YRS	86	\$6.00	\$9.00
	Bulleit	R	6 YRS	90	\$7.50	\$10.00
	Jefferson's Reserve	T	15 YRS	90.2	\$11.00	\$18.00
	4 Roses Single Barrel	R	NAS	80	\$6.50	\$10.00
	Wild Turkey 81	R	NAS	81	\$6.00	\$9.00
	Jim Beam Devil's Cut	R	NAS	90	\$6.50	\$10.00
	Angel's Envy	R	4 YRS	86.6	\$12.00	\$18.00
	Widow Jane	R	7 YRS	91	\$12.00	\$16.00
	Calumet	T	NAS	86	\$8.50	\$12.00

SINGLE BARREL

S	Eagle Rare	T	10 YRS	90	\$6.50	\$10.00
S	Evan William's Single	T	9+ YRS	86.6	\$6.00	\$10.00
S	Elmer T Lee	T	NAS	90	\$6.00	\$10.00
	Willett Pot Still Reserve	T	NAS	94	\$7.00	\$11.00
S	Blanton's	T	NAS	93	\$10.00	\$14.00
S	Jim Beam Single Barrel	R	6 YRS	95	\$8.50	\$12.00
S	Knob Creek Single	T	9 YRS	120	\$9.00	\$13.00

SMALL BATCH

	Rowan's Creek	T	12 YRS	101	\$8.00	\$11.00
	Russell's Reserve	T	10 YRS	90	\$8.50	\$12.00
S	Baker's	T	7 YRS	107	\$10.00	\$14.00
S	Booker's	T	8 YRS	121-130	\$10.00	\$14.00
	1792 Ridgmont Reserve	R	8 YRS	93.7	\$7.50	\$11.00
	Woodford Reserve	R	NAS	90.4	\$8.50	\$13.00
	Knob Creek	T	9 YRS	100	\$8.00	\$12.00
	Noah's Mill	R	NAS	114.3	\$9.00	\$14.00
S	Basil Hayden's	R	8 YRS	80	\$9.00	\$14.00
S	EH Taylor Small Batch	T	7 YRS	100	\$8.50	\$13.00
S	Hudson Baby Bourbon	T	>4 YRS	92	\$12.00	\$16.00

RYES / TN WHISKEY

	Jim Beam Rye	R	4 YRS	80	\$6.00	\$9.00
	RI 1	R	NAS	92	\$10.00	\$14.00
	George Dickel	TW	10 YRS	90	\$7.50	\$10.50
	Jack Daniels	TW	NAS	80	\$7.50	\$10.50
	Gentlemen Jack	TW	NAS	80	\$8.00	\$12.00
	Bernheim	W	NAS	90	\$7.00	\$10.00
	Bulleit Rye	R	4 YRS	90	\$7.00	\$10.00
	Templeton Rye	R	NAS	80	\$8.50	\$13.00
S	Whistle Pig Rye	R	10 YRS	100	\$12.00	\$16.00
S	High West American Prairie	R	6-10 YRS	92	\$9.00	\$13.00
	Defiant	SMW	>6 mn	92	\$7.00	\$11.00

S-Sustainable | *Limited/Very Small Batch | T-Traditional | W-Wheated | TW-Tennessee Whiskey | R-Rye
NAS-No Age Statement (Distiller does not list age)

TRY A THREESOME

Professionally selected for you.

Kentucky Straight Bourbon Whiskey Threesome	\$10.00
Single Barrel Threesome	\$12.00
Small Batch Threesome	\$14.00

MIXED DRINKS

THE CLASSICS

- Sazerac** \$10.00
*We can't take the credit for this one, the official drink of New Orleans.
Willett Rye, Peychaud's Bitters, absinthe, simple syrup*
- The Older Fashioned** \$10.00
*Original Pre-Prohibition style, before we had to add fruit to mask the taste of bathtub booze.
Eagle Rare Bourbon, Angostura Bitter's, Peychaud's Bitters, sugar*
- Manhattan** \$12.00
*Whether you like yours On the Road, like Jack Kerouac or in a hot water bottle like Marilyn
Monroe, this classic cocktail is still around for a reason.
Jim Beam Rye, Angostura Bitters, sweet vermouth*
- Whiskey Smash** \$9.00
*"I don't even like brown liquor and I LOVE this drink!"
Old Bardstown Bourbon, sugar, mint and lemon*
- Dark n Stormy** \$8.00
*Thank you Bermuda for bringing the taste of the islands to America.
Goslings Black Seal Rum, ginger beer and fresh lime juice*
- Moscow Mule** \$9.00
*The drink that made vodka drinkable, plus it comes in a really cool copper cup. Tito's Handmade
Vodka, ginger beer and fresh lime juice*
-

FUTURE CLASSICS

- John Daly** \$9.00
*Just add a Lucky Strike and you've got a complete meal.
Sweet Tea Vodka, lemonade served in a 22oz. glass*
- B-Berry** \$8.00
*Warning! Tastes like juice, feels like vodka.
House made blueberry infused Tito's Handmade Vodka, simple syrup and fresh lemon juice*
- Benjamin Button** \$10.00
*Is it old or is it new? Must be bourbon.
Buffalo Trace, orange blossom honey and fresh lemon juice*
- Cider House Rules** \$12.00
*To follow or defy? Regardless of your opinion this hard cider and bourbon combo rules.
Maker's Mark 46, Laird's Bonded, fresh lemon juice, maple syrup and hard cider*
- Cucumber Basil Gimlet** \$13.00
*Can you say fresh, clean and refreshing?
Hendricks Gin, fresh lime juice, basil, simple syrup and fresh cucumber*
- Ryed the Mule** \$12.00
*The refreshment of the islands with the spice of America.
Bulliet Rye, fresh lime juice and ginger beer*
- Hot Summer** \$12.00
*The sweet innocence of summer teased with the rebellion of tequila is delicious anytime of year.
Organic Casa Noble Tequila, fresh muddled strawberries and jalapeños, fresh lime juice and agave
nectar*
- The Skinny B** \$8.00
*Light and refreshing, low calorie, a staff favorite.
Tito's Handmade Vodka, Orange, Lemon, Soda Water*

NO BOOZE HERE

- Coke, Diet Coke, Sprite, Ginger Ale, Mr Pibb, Barq's Root Beer** \$2.95
- Organic Iced Tea** \$2.95
Organic Black Korakundah
- Natalie's Hand Crafted Lemonade** \$2.95
- Organic Coffee or Decaf** \$2.95
- Organic Hot Teas** \$2.95
*Organic Black Korakundah, Organic Decaf
Korakundah, Organic Mint*

Ask about our selection of local, natural bottled soda

"Always do sober what you said you'd do drunk."



That will teach you to keep your mouth shut."

ERNEST HEMINGWAY

HAPPY HOUR MENU

MONDAY - SATURDAY
4:00 PM - 6:00 PM

*In bar area only.
Does not apply to carry out.*

\$3

Soup du Jour
Organic Mixed Greens
Southern Slider

Chicken or Pork

\$4

Draft of the Week
American Nachos
All Natural Chicken Tenders
Mini Burger

All burgers served with cheese.

Beef

Chicken

Veggie

Turkey

Pork

\$5

Wine of the Week
Bourbon Nip of the Week
Well Drinks



*Note: Thoroughly cooking meats, poultry, seafood,
shellfish or eggs reduces the risk of food borne illness.*