

CLASSICS

TATE'S SIGNATURES

MARTINIS

FIG MANHATTAN [\$8.5]

– MANHATTAN CLUB, 1874 –
Marker's Mark, Housemade Fig Syrup,
Housemade Sweet Vermouth, Bitters,
Cherry

GINGER ROGERS [\$8.5]

– ABSINTHE BAR, C.2000 –
Plymouth Gin, Housemade Ginger Syrup,
Lime Juice, Mint, Ginger Ale

TATE'S GIMLET [\$10]

Hendrick's Gin, St. Germain, Lime Juice,
Garnished with a Cucumber

[new!] MY BLUE HEAVEN [\$10]

Crown, Lemon Juice, Orange Bitters,
Muddled Blueberries, Housemade Honey
Lavender Syrup, Prosecco

[back!] EMERALD CITY JULEP [\$9]

– MATT CENEVIVA, 2010 –
Absolut Citron, Midori, Simple Syrup,
Mint, Garnished with Melon Balls

FRENCH TICKLER [\$8]

St. Germain, Prosecco, Soda, Lemon
Twist Garnish

BELLE FIDEL [\$8]

10 Cane Rum, Muddled Lime, Mint,
Bitters, Prosecco, Sugar

LA BODEGUITA BAR SERVED MOJITOS TO
FIDEL AND CHE BEFORE THE REVOLUTION.
WE LIKE TO THINK IF THEY'D HAD COURTS,
THINGS MIGHT HAVE TURNED OUT
DIFFERENTLY.

MANGO-RURU [\$9]

El Jimador Reposado, Blue Agave Nectar,
Mango Puree, Lime, Orange and Cholula

NO TRIPLE SEC HERE...JUST A CELEBRATION
OF TRADITIONAL MEXICAN FLAVORS

OLD HAVANA [\$10]

Gosling's Rum, Cointreau, Lime Juice,
Lemon Juice, Simple Syrup, Orange
Bitters, Finished with a Candied Orange
Slice

MY LOST LOVE IN OLD HAVANA SIPS THIS
ONE ALL DAY LONG AND THINKS OF ME

[new!] MAGIC CARPET [\$9]

Gordon's Gin, Citr'onge, Lemon Juice,
Campari

TAKE A RIDE TO A FAR AWAY LAND

[new!] CHERRY ALEXANDER [\$10]

Brandy, Vanilla Ice Cream, Housemade
Black Cherry Syrup

EVER HAD A CHERRY SUNDAE? KISSIN'
COUSIN TO THE ALEXANDER THE GREAT!

[new!] AUNT DONNA'S COSMO [\$10]

Absolut Citron, White Cranberry/
Peach Juice, Simple Syrup, Lime Juice

MADE A YEAR ROUND FAVORITE

STRAWBERRY DELIGHT [\$10]

Muddled Strawberries, Chateau
Monet, Vodka, Housemade Balsamic
Syrup, 10 Cane Rum, Cointreau, Lime
Juice, Prosecco

[new!] SPRING IN SAIGON [\$10]

El Mayor, Canton, Housemade
Lavendar-Honey Syrup, Lime Juice
and Cranberry Juice

[new!] CAIPIRINHA MARTINI [\$9]

Oronoco Rum, Lime Juice, Simple
Syrup, Boozy Berry Juice And Shiraz

[new!] RUBY'S CHERRY PIE [\$10]

Amaretto, Vodka, Housemade Black
Cherry Syrup, PAMA Liqueur and
Cranberry Juice

[back!] THE REMEDY #2 [\$10]

– MATT CENEVIVA, 2010 –
Absolut Wild Tea Vodka, Egg White,
Mint, Lemon Juice, Simple Syrup

CURES WHAT AILS YOU...AND THEN
SOME!

MY MANGO [\$10]

Spiced Rum, Triple Sec,
Housemade Mango Puree, Mint

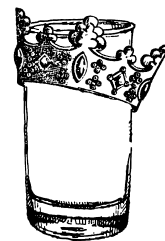
PEGASUS LIMONE [\$10]

Stoli Orange, St. Germain, Lemon
Juice, Simple Syrup, Prosecco,
Finished with Rock Candy

GIVE WINGS TO YOUR TASTE BUDS!

THE PROBLEM WITH THE WORLD IS THAT
EVERYONE IS A FEW DRINKS BEHIND.

HUMPHREY BOGART



PAPA DOBLE [\$8.5]

– HAVANA, 1921 –
10 Cane Rum, Grapefruit Juice, Lime
Juice, Simple Syrup, Grenadine

FOR WHOM THE BELLS TOLL HAS
NOTHING ON THIS HEMMINGWAY
CLASSIC

[new!] PINK LADY [\$9]

– PHILADELPHIA, C. 1920 –
Gordon's Gin, Grenadine, Lemon Juice,
Apricot Brandy, Applejack, Egg White

MAN UP AND ORDER THIS BEAUTY

[new!] FRONT PORCH LEMONADE [\$8]

– DALE DEGROFF, C. 1985 –
Citron Vodka, Cranberry Juice, Lemon
Juice, Ginger Syrup and Ginger Ale

YOU'LL BE ON THE PORCH ALL DAY

SIDECAR [\$9]

– PARIS, 1917 –
Cognac, Cointreau, Lemon Juice

[new!] PEACH MINT JULEP [\$9]

– NEW ORLEANS, 1830 –
Peach-infused Bourbon, Simple Syrup,
Mint

BELLINI [\$7.5]

– HARRY'S BAR, VENICE, 1940 –
Prosecco, White Peach Puree, Peach
Cordial

BLACKBIRD JULEP [\$10]

– MATT CENEVIVA, 2010 –
Chambord, Absolut Citron, Lemon Juice,
Simple Syrup, Boozy Berry Compote

NOW A CLASSIC FOR YOUR YEAR-ROUND
PLEASURE

TATE'S OLD FASHIONED [\$9.5]

– PENDENNIS CLUB, C. 1880 –
Crown Royal, Canton, Cherry, Orange,
Bitters, Orange Marmalade

[new!] AVIATION COCKTAIL [\$8]

– SHOEMAKER'S BAR, C. 1890 –
Plymouth Gin, Luxardo Marascino,
Lime Juice, Sugar

WHISKEY SMASH [\$9]

– DALE DEGROFF, 1993 –
Maker's Mark, Simple Syrup, Cointreau,
Lemon Juice, Mint

DARK & STORMY [\$8]

– BERMUDA, 1919 –
Gosling's Rum, Muddled Lime,
Housemade Ginger Beer

BATTEN DOWN THE HATCHES...
A STORMY NIGHT'S A COMIN'!

[new!] POBLANO ESCOBAR [\$10]

– JULIAN COX, LA –
Jose Cuervo, Triple Sec, Pineapple Juice,
Lime, Poblano Pepper

IT IS WELL TO REMEMBER THAT THERE ARE
FOUR REASONS FOR DRINKING:
THE ARRIVAL OF A FRIEND
ONE'S PRESENT OR FUTURE THIRST
THE EXCELLENCE OF THE DRINK
OR ANY OTHER REASON.

LATIN PROVERB

CASUAL CRAFT

[new!] WILLY WONKA [\$9]

Absolut Citron, Canton, Housemade
Black Cherry Syrup, Assorted Fruits

[new!] GIN AND BITTER LEMON [\$7]

Gordon's Gin and Schweppes Bitter
Lemon

I LIKE TO DRINK MARTINIS...
TWO AT THE VERY MOST.
THREE I'M UNDER THE TABLE...
FOUR I'M UNDER THE HOST.

DOROTHY PARKER

SPIRITS

SCOTCH WHISKIES

Macallan 12
Macallan 15
Balvenie 15
Glenlivet 12
Lagavulin 16
Laphroaig 10
Glenmorangie
Speyburn
Highland Park 12
Aberlour 12
Glenfiddich 12

BOURBON WHISKIES

1792
Baker's
Bulleit
Gentleman Jack
Knob Creek
Maker's Mark
Blanton's
Booker's
Evan Williams 1783
Woodford Reserve
Basil Hayden's
Elijah Craig 12

ASK ABOUT
OUR
COLLECTION
OF OTHER
INTERESTING
LIQUORS

WINE

BEER

TATE'S SHARED PLATES

WHITE	GLASS	BOTTLE
'Lunetta' Prosecco [ITALY] It's all about apricot, light honey and bubbles	\$7.50	\$24.00
^[new!] Volteo White Blend [SPAIN] A spring evening in Grenada - Citrus and mimosa	\$5.50	\$20.00
Barone Fini Pinot Grigio [ITALY] Lemon peel, balanced, so summer	\$7.50	\$24.00
Casa Lapostolle Sauvignon Blanc [CHILE] Citrus and apples leading to a clean finish	\$6.50	\$22.00
Pacific Rim Dry Riesling [WASH./CALI.] Lightly honeyed peach with a delicate finish	\$6.00	\$21.00
Monmousseau Vouvray [FRANCE] The sweeter side of chenin blanc with a touch of lemon	\$6.50	\$22.00
Snoqualmie 'Naked' Gewurztraminer [WASH.] It's spicy with hints of clove...it's sweet with hints of honey	\$7.50	\$24.00
Yangarra 'Un-Oaked' Chardonnay [AUSTRALIA] A bright style of chardonnay with creamy apple and pear in abundance	\$8.50	\$26.00
Newton Red Label Chardonnay [NAPA/SON.] Full-throttled and bold, apple to oak	\$9.50	\$28.00
RED	GLASS	BOTTLE
Carmel Road Pinot Noir [MONTEREY] Cherry and earth with hints of smoke and spice	\$9.50	\$28.00
^[new!] Villa Pozzi Nero d'Avola [ITALY] Dark cherry and leather with a very smooth finish	\$7.00	\$21.00
Fess Parker 'Frontier Red' [SANTA BARBARA] Mostly Syrah so it's jammy and smooth with spice at the end	\$6.50	\$22.00
Volteo Tempranillo/Shiraz [SPAIN] Old world and new world in one wine; bright fruit and fine leather	\$5.50	\$20.00
Colores del Sol Malbec [ARGENTINA] Red and black currant that surrenders to a smooth finish	\$7.00	\$23.00
Montevina 'Terra d'Oro' Zinfandel [AMADOR] Black plum and earth and the necessary black pepper end	\$10.50	\$30.00
Candor Merlot [CALIFORNIA] Big and bold fruit with that merlot hint of chocolate	\$10.50	\$30.00
The Show Cabernet Sauvignon [CALIFORNIA] Fun and jammy, the new California cabernet by Joel Gott	\$8.50	\$26.00
Kunde Cabernet Sauvignon [CALIFORNIA] Black plum, vanilla, moderate tannins, your classic Sonoma cabernet	\$9.00	\$27.00

BOTTLES	STYLE	ABV	PRICE
Guinness	Irish Dry Stout	4.2%	\$3.75
Bass	English Pale Ale	5.0%	\$3.75
^[new!] Samuel Adams	Boston Lager	5.1%	\$4.00
Dragons Milk	American Strong Ale	9.0%	\$8.50
^[new!] Stone Belgique	Belgian Style IPA	4.9%	\$9.00
The Dogfish 60 Minute	American IPA	6.0%	\$4.50
Framboise	Lambic - Fruit	8.5%	\$7.50
Chimay Blue	Belgian Dark Ale	9.0%	\$7.50
Fat Tire	Amber Ale	5.2%	\$4.00
^[new!] Belle's Oberon	American Wheat	5.8%	\$4.00
Orval	Belgian Pale Ale	6.9%	\$6.00
Rogue Dead Guy	Maibock	6.5%	\$5.00
^[new!] Smutty Nose	Porter	5.7%	\$4.25
^[new!] Samuel Smith	English Oatmeal Stout	5.0%	\$6.00

BEER IS LIVING PROOF THAT GOD
LOVES US AND WANTS US TO BE HAPPY.

BENJAMIN FRANKLIN

CANS	STYLE	ABV	PRICE
Dales	Pale Ale	5.2%	\$4.00
Modus Hoperandi	American IPA	6.8%	\$3.75
SKA Special	Extra Special Bitter	5.7%	\$3.75
Momma's Little Yella Pils	Pilsner	5.2%	\$4.00
^[new!] Avery Ellie's Brown	Brown Ale	5.5%	\$4.00

DRAFT

OUR TWELVE DRAFT BEERS CHANGE SEASONALLY. ASK YOUR SERVER ABOUT OUR CURRENT SELECTION OF CRAFT DRAFT BEERS.

TATE'S SIGNATURE CARAMEL CORN & PEANUTS [\$3]
Chil spices, cilantro and lime zest

^[new!] CAJUN CHIPS [\$3]
Housebaked kettle chips with Cajun spices

MIXED OLIVES [\$3.5]
Infused with herbs, citrus and garlic

FRESH WARM CASHEWS [\$3]
Moroccan spices

HOLLY'S PIMIENTO CHEESE [\$5]
Aged extra sharp cheddar and Spanish pequillo peppers

NEW ORLEANS JUMBO LUMP CRAB CAKE [\$6.5]

WARM BLUE CRAB DIP [\$8]
Finished with Amontillado sherry

ARTISANAL CHEESE PLATTER [\$10.5]
Fine collection of cheeses from NC to Europe with seasonal fruit

^[back and new!] HAM & EGGS [\$4]
Tate's signature wasabi-spiced deviled eggs and curried deviled eggs with prosciutto rosettes

JALAPENO SPICED TWO-STEP MEATBALLS [\$5.5]
With marinara sauce

^[new!] BRUSCHETTA [\$6]
Sliced rustic bread brushed with olive oil, topped with fresh mozzarella and fresh tomato basil salad

^[new!] ARTICHOKE & SPINACH DIP [\$6]
Spinach, artichokes & 4 cheeses with baked pita slices and tricolored tortilla chips

^[back!] BALL PARK NACHOS! [\$5]
Tri-colored chips with spicy jalapeño cheese, topped with beef, black beans and chorizo

ANTIPASTI PLATTER [10.5]
A seasonally rotating selection of artisan-cured meats and cheeses, marinated peppers and artichoke hearts, fresh fruits and herb infused olives

MINI PORK SLIDERS [\$5]
2 mini sliders w/ orange-infused BBQ sauce, housemade slaw and fritos

^[new!] TATE'S SIGNATURE DESSERT [\$3.5]
Rich chocolate espresso cream sided with a housemade lavender French madeleine

IN ADDITION TO OUR SHARED PLATES, HOLLY TATE FINE CATERING ALSO PREPARES A VARIETY OF SYRUPS AND INFUSIONS FOR OUR PROPRIETARY RECIPES. MADE WITH THE FRESHEST ALL NATURAL INGREDIENTS WE CAN FIND, THEY ARE ESSENTIAL TO MANY OF OUR COCKTAILS:

BLACK CHERRY SYRUP • FIG SYRUP • GINGER SYRUP
HONEY-LAVENDER SYRUP • GINGER BEER
BALSAMIC SYRUP • PEACH-INFUSED BOURBON
MANGO PUREE • SWEET VERMOUTH