



HOUSE COCKTAILS:

House-Barreled Breaking & Entering Bourbon Manhattan:
Aged with Cocchi Barolo Chinato and Angostura Bitters. \$14

Vieux Carre: *Doc Holiday Double-Rye (Georgia), Cognac, Cocchi Sweet Vermouth, Angostura & Peychaud's Bitters, Benedictine and orange zest. \$13*

Irby Old Fashioned: *your choice of bourbon or rye, Angostura Bitters, sugar cube, seltzer muddled with citrus. Rocks.*

Yankee Old Fashioned: *bourbon or rye, cherry bitters, Angostura Bitters, muddled orange & cherry, seltzer splash. House Bourbon: Four Roses. \$13*

Maple Mason-Dixon: *A touch of North. A touch of South. House-made Vermont Maple Foam (contains egg whites) served over lightly muddled orange zest, Angostura and Peychaud's bitters and your choice of bourbon. House bourbon: Four Roses. \$13*

Stark & Dormy: *Kraken Rum, Tiki Bitters, ginger beer \$13*

Moscow Mule: *Breckenridge Vodka, Angostura Orange Bitters, ginger beer.*

Gran Salted Old Fashioned: *Doc Holiday Rye, Angostura Orange Bitters, house-made Gran Marnier & Sea Salt Carmel.*

The Horses Neck: Bourbon, a bevy of different dashes of bitters, ginger beer, Orange Zest. House bouron: Four Roses \$13

B&T (Botanical & Tonic): St. George Botanivore Gin, St. Germain, tonic, fresh grapefruit, lemon zest \$13

Bramble: Broker's Gin, fresh lime juice & simple syrup, Crème de Mure muddled with organic berries \$13

Ginger Shrub Margarita: Herradura Silver Tequila, Shrub Spicy Ginger, fresh lime (contains egg whites) \$13

Deconstructed Cosmo: Hangar One Mandarin Blossom Vodka, Angostura Orange Bitters served over house-made Cointreau Cosmo Iceballs (only 20 iceballs available per day). \$13

Deconstructed Dirty: Your choice of vodka or gin, served over house-made dirty martini iceball (Only 20 iceballs available per day). House vodka: Breckenridge \$13.

Front Porch Cocktail: Hendricks Gin, Aperol, Lillet Blanc, Angostura Orange Bitters, fresh lemon and grapefruit juice, Lemon Zest. \$13

Plumb Rickey: Averill Damson Plumb Gin, Gin & Fee Bros Plumb Bitters muddled with cherries, topped with house seltzer \$13

Raspberry Rickey: Fresh organic raspberries and Angostura Bitters. Muddled and shaken with Hangar One Frazier River Vodka, Angostura Orange Bitters, fresh lime juice, topped with house seltzer. \$13

The Establishment

Craft Beer List and Descriptions

Jopen Jacobus RPA 5.5% ABV Holland

Taste is balanced between the hops and malt. The bitterness is not too high, but enough to balance the beer. The hops offer red fruit, grapefruit, mango and give the beer a nice citric hoppy taste. The rye adds a slightly nutty and fullness to the beer.

Suggested Pour: 10oz. Jopen Stange or Jopen Wine Glass Suggested Retail: \$8.00

Lion Stout 8.8% ABV Sri Lanka

The taste is more complex than the smell. There is still cocoa, licorice, sweet dark fruit, and just a hint of hop bitterness. The malts really dominate here in all of their dark, sweet, roasted glory.

The booze creeps up on you; by the end of the glass, the alcohol is noticeably warm on the palate (in a good way) and more fragrant.

Suggested Pour: 10oz. Snifter or Chalice Suggested Retail: \$9.00

Stoudt's 2X IPA 10.0% ABV Pennsylvania

Intense orange flavor that builds, with herbal hop notes underlying in the mid palate. Malt sweetness is in perfect balance with hop bitterness that reaches a crescendo in the mid palate while the finish ends noticeably on the sweeter side.

Suggested Pour: 10oz. Chalice Suggested Retail: \$9.50

Red Brick Vanilla Gorilla 8.0% ABV Georgia

Tastes similar to how it smells. Mild roasted malts with bitter chocolate up front. Again, as it warms the vanilla comes out more and the last sip is mildly bitter dark chocolate with a good amount of vanilla. Bitterness is mild throughout.

Suggested Pour: 10oz. Brick Mason Snifter Suggested Retail: \$9.00

Moa St. Joseph Tripel 9.5% ABV New Zealand

Taste is nice and creamy with a solid malt and hop balance. Lingering notes of banana, hazelnut, and toffee. Some coconut rum and maybe even light vanilla as it warms. A crisp, citrusy finish on the backend from being aged in Sauvignon Blanc barrels.

Suggested Pour: 10oz. Moa Snifter Suggested Retail: \$10.00

RJ Rockers Gruntled Pumpkin 7.0% ABV South Carolina

The aroma is pumpkin, clove, and cinnamon. The flavor is of sweet malt, pumpkin, clove, nutmeg, and subtle cinnamon. It has a light feel on the palate with mild carbonation.

Suggested Pour: 10oz. Chalice Suggested Retail: \$7.00