



## **Barrel Aged Cocktails \$11**

*Aged for 45 days in New French Oak*

### **Smoked Perfect Manhattan**

(Round & Smooth)

### **Smoked Vieux Carré**

(Round & Complex)

### **Rusty Nail**

(Sweet & Smokey)

### **Negroni**

(Sweet & Bitter)

## **Mule Series \$11**

**Moscow**, Cathead Vodka

**Blueberry**, Stoli Blueberry

**Mexico**, Luna Azul Tequila

**Kentucky**, Four Roses

## **House Cocktails**

### **Frosé \$9**

"Slushie Magic"

### **Shimmering Martini \$11**

Stoli Blueberry, Lemonade, Prosecco, Lemon

### **The #18 Margarita \$17**

Don Julio Anejo, Cointreau, Lime Juice, Lime

### **Grove Water \$11**

Sky Wild Strawberry, Apricot Liqueur, Cranberry Juice, Soda Press, Lemon

### **Ms. Ole Miss \$11**

Cathead Vodka, St Germaine, Grapefruit, Soda, Lemon

### **Southwest Sunshine \$11**

Jalapeno Infused Reposado Tequila, Mango Syrup, Egg White, Flamed Orange Peel

### **Old World Fashioned \$11**

Beefeater Gin, Aperol, House Made Old Fashioned Syrup, Orange Peel

### **Kentucky Plum \$11**

Bulleit Bourbon, Plum Syrup, Aperol, Flamed Lemon Peel

### **Bite the Bulleit \$11**

Bulleit Rye, Hoodoo Chicory Liqueur, Sweet Vermouth, Bitters, Coffee Beans

### **Hot Spiked Cider \$11**

Bulleit Bourbon, Hot Apple Cider, Cloves, Cinnamon Stick, Lemon

## **Come Visit For Our Happy Hour**

Monday–Friday 4pm–7pm, Sunday 3pm–5pm

## Draft Beer \$7

**Yuengling**, Lager

**SPB Suzy**, Unfiltered Blonde Ale

**Blue Moon**, Belgium White Ale

**Dale's**, Pale Ale

**Bell's**, Two Hearted IPA

**Seasonal**, Rotating Selection

## Bottled Beer

**Coors Light** \$5

**Bud Light** \$5

**Budweiser** \$5

**Michelob Ultra** \$5

**Miller Lite** \$5

**Corona Light** \$6

**Stella Artois** \$6

**Lagunitas** Lil Sumpin Ale \$6

**Elysian**, SpaceDust IPA \$8

**Natchez**, Altered State \$6

**Guinness**, (can) \$7

## Sparkling Wine

**La Marca**, Prosecco \$10 | 38

**Domaine Chandon**, Etoile Rosé \$20 | 78

**Veuve Clicquot**, Brut \$22 | 86

**Dom Pérignon**, Brut \$250

## White & Rosé Wine

**Mondavi**, Pinot Grigio \$9 | 34

**Voga**, Pinot Gris \$12 | 46

**Kenwood**, Sauvignon Blanc \$9 | 34

**Brancott**, Sauvignon Blanc \$12 | 46

**Kenwood**, Chardonnay \$9 | 34

**Sterling**, Chardonnay \$12 | 46

**Remy Pannier**, Rosé D'Anjou \$10 | 38

## Red Wine

**Dark Horse**, Pinot Noir \$9 | 34

**Kenwood**, Pinot Noir \$12 | 46

**Krutz Magnolia**, Pinot Noir \$60

**Sterling**, Merlot \$9 | 35

**Terrazas**, Malbec \$11 | 42

**Dark Horse**, Cabernet Sauvignon \$9 | 34

**Carnivore**, Cabernet Sauvignon \$12 | 46

**Krutz Magnolia**, Cabernet Sauvignon \$60