

# STIRRED AND SHAKEN

When to stir and when to shake? Stirring retains a silky texture and the aromatics of a cocktail and is used in drinks that contain high alcohol content, such as the Martini or Manhattan. Shaking mixes and chills the ingredients and is best for cocktails made with juices or syrups.

- 12 **Unfiltered Martini**  
The original martini created in the 1860's was crafted with equal parts of Gin and Sweet Vermouth. Belvedere Unfiltered, made with Dankowskie Diamond Rye is combined with Dry Vermouth to create one of our most popular cocktails.
- 13 **Negroni**  
Created in the early 1900's in Florence. The Botanist Gin, Campari and Sweet Vermouth. A classic blend of bitter and sweet—the perfect aperitif.
- 12 **Cosmopolitan 25**  
In honor of the Cosmopolitan's 25th Anniversary, celebrate with Grey Goose Vodka shaken with Muddled Limes, Cointreau and a splash of Chandon Rosé.
- 13 **Botanical Crush**  
A classic smash. Hendrick's Gin muddled with Fresh Lemon, Mint and a touch of Sugar.

**IN THE BARREL**  What is old is new again. Brown Spirits are back in style with variations on the classic Manhattan and Old Fashioned using a variety of spirits ranging from traditional Ryes to Bourbons and Rums.

- 11 **Rye Manhattan**  
Bulleit Rye has notes of Cherry, Tobacco and Cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters.
- 13 **Craft Manhattan**  
Woodford Reserve Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters.
- 12 **Tequila Old Fashioned**  
A Tequila variation on the classic Old Fashioned. Hornitos Black Barrel Añejo Tequila, Simple Syrup and Angostura Bitters.
- 12 **Tennessee Old Fashioned**  
A classic Old Fashioned made with Dickel Tennessee Rye, Simple Syrup and Angostura Bitters. Served with an Orange Twist and a Cherry.

# TIME HONORED

Our interpretation of classic cocktails dating back to the 19th Century.

- 11 **Moscow Mule**  
Ketel One Vodka and Ginger Beer.
- 12 **Champagne Cobbler**  
Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.
- 11 **Texas Greyhound**  
Tito's Handmade Vodka, Freshly Squeezed Grapefruit, Lime and Simple Syrup with a touch of Salt.
- 12 **Queen's Park Swizzle**  
A twist on a Mojito made with Bacardi Superior Rum, Fresh Lime, Mint and Bitters.

# WITH WITHOUT SALT

The Margarita, also the Spanish word for daisy, evolved from the classic cocktail by the same name. The Daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the “Sidecar” during Prohibition. Soon after it grew popular in Mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

- 12 **Elevated Organic Margarita**  
Casa Noble Crystal Organic Tequila from the Lowlands of Mexico has notes of earthiness and tropical fruit. Shaken with Cointreau and Agave Nectar.
- 14 **Reposado Paloma**  
One of the most popular and oldest cocktails in Mexico. Tres Generaciones Reposado Tequila, Fresh Grapefruit, Lime and Club Soda. Shaken and served with a touch of Salt.
- 12 **Añejo Honey Margarita**  
Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Honey.
- 12 **Grapefruit Jalapeño Margarita**  
A sweet heat Margarita. Avión Silver Tequila and Svedka Grapefruit Jalapeño Vodka. Shaken and served on the rocks.

**HOME GROWN**  Unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best, fresh indigenous ingredients available.

- 12 **Basil Peach Gimlet**  
Cîroc Peach Vodka, Fresh Lime, Simple Syrup, Basil and Peach Bitters.
- 9 **Key Lime Collins**  
Cruzan Key Lime Rum, Fresh Lemon, Lemon-Lime Soda and a Whole Half Lime.
- 10 **Peach Palmer**  
Deep Eddy Sweet Tea Vodka, Fresh Lemon, Peach Purée and Iced Tea.
- 10 **Whiskey Berry Sour**  
Maker’s 46, Fresh Lemon, Sugar and Strawberry Purée.

## WHAT’S BREWING

### CRISP

|                                  |   |                                 |   |                                   |   |
|----------------------------------|---|---------------------------------|---|-----------------------------------|---|
| Budweiser<br>Missouri, 5%        | 7 | Miller Lite<br>Wisconsin, 4.17% | 7 | Stella Artois<br>Belgium, 5%      | 8 |
| Bud Light<br>Missouri, 4.2%      | 7 | Corona Extra<br>Mexico, 4.6%    | 8 | Amstel Light<br>Netherlands, 3.5% | 8 |
| Michelob Ultra<br>Missouri, 4.2% | 7 | Heineken<br>Holland, 5%         | 8 | St. Pauli Girl<br>Germany, na     | 7 |

### ROASTY MALTY BALANCED

|  |   |  |   |  |   |
|--|---|--|---|--|---|
| Sam Adams<br>Boston Lager<br>Massachusetts, 4.9% | 7 | Guinness<br>Draught Stout<br>Ireland, 4.2%   | 8 | Red Brick<br>Hoplantia<br>Georgia, 6.8%                  | 8 |
|  |   | Sweetwater<br>Georgia Brown<br>Georgia, 5.8% | 8 | Monday Night<br>Brewing,<br>Drafty Kilt<br>Georgia, 7.2% | 8 |

### FRUITY SPICY YEASTY

|  |   |
|--|---|
| Red Hare Cotton Tail Pale Ale<br>Georgia, 5.5% | 8 |
|--|---|

# WINES BY THE GLASS

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to wines that are drier and stronger in taste.

## SPARKLING WINES

- |    |   |
|----|---|
| 9  | <b>Maschio, Prosecco, Brut DOC</b><br>Treviso, Veneto, Italy 187ml          |
| 12 | <b>Marquis de La Tour, Brut Sparkling</b><br>Loire Valley, France, NV 187ml |
| 18 | <b>Chandon, Rosé</b><br>California, NV, 187ml                               |

6 oz pour | 9 oz pour

11 | 14.75

10 | 13.25

12 | 16

11 | 14.75

12 | 16

10 | 13.25

## WHITE & BLUSH WINES

**Kris, Pinot Grigio, "Artist Cuvee"**  
delle Venezie, Italy

**Joel Gott, Sauvignon Blanc**  
California

**Whitehaven, Sauvignon Blanc**  
Marlborough, New Zealand

**Sacha Lichine SLS Rosé, Single Blend**  
Languedoc, France

**Kendall-Jackson, Chardonnay, "Vintner's Reserve"**  
California

**Wente Vineyards Estate Grown, Chardonnay**  
Livermore Valley, Central Coast, California

6 oz pour | 9 oz pour

11 | 14.75

13 | 17.25

10 | 13.25

12 | 16

10 | 13.25

12 | 16

16 | 21.25

## RED WINES

**Parker Station, Pinot Noir, by Fess Parker**  
Central Coast, California

**Meiomi, Pinot Noir**  
Monterey, Sonoma and Santa Barbara, California

**Charles Smith Wines, Merlot, "The Velvet Devil"**  
Columbia Valley, Washington

**Terrazas Altos del Plata, Malbec**  
Mendoza, Argentina

**Genesis by Hogue, Meritage**  
Columbia Valley, Washington

**Louis M. Martini, Cabernet Sauvignon**  
California

**Beringer, Cabernet Sauvignon**  
Knights Valley, California

# SMALL BITES

- 9 **Brunswick Stew**  
Chicken / crowder peas / new potatoes / sweet corn  
barbecue broth
- 9 **Low Country Chowder**  
Applewood smoked bacon / baby shrimp / sweet corn  
new potato / cream
- 9 **Caesar Salad**  
Shaved thomasville tomme / country ham cracklings  
grit croutons  
Add: chicken / steak\* / shrimp\* 5
- 9 **Spinach Salad**  
Candied georgia pecans / blue cheese / tomatoes  
bacon vinaigrette  
Add: chicken / steak\* / shrimp\* 5

# SHAREABLES

- 10 **Black Eyed Pea Hummus**  
Olive oil drizzle / johnny cakes
- 10 **Southern Salsa**  
Tri color chips
- 14 **Barbecue Wings**  
Pickled peach barbecue sauce
- 12 **Savannah Blue Crab & Kale Dip**  
Johnny cakes
- 13 **Southern Sausage Fondue**  
"Georgia flame" pepper cheese / sausage trio  
grilled crostini
- 13 **Southern Toast Trio**  
Choice of three: braised oxtail / pulled pork  
pickled avocado / black truffle mousse pate  
barbecue chicken / smoked trout  
cola butter / pimento drizzle
- 26 **Smoked Barbecue Ribs**  
Georgia peach tamarind reduction / house made  
peach chutney

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness. There will be a 20% gratuity added to parties of 6 or more. All alcohol is inclusive of tax.

# FLATBREADS

- 14 **Short Rib\***  
Extra virgin olive oil / kale / moon cheese
- 14 **Pulled Pork**  
Caramelized onions / granny smith apple / feta
- 14 **Smoked Tomato**  
Kalamata olive / hearts of palm / baby spinach

# SANDWICHES

- 15 **Smashed Burger\***  
American cheese / caramelized onion / pickled vegetables
- 14 **Georgia Barbecue Pulled Pork**  
White cheddar / fried pickle / coleslaw / doublewide toast
- 14 **Cider Brined Turkey Club**  
Applewood smoked bacon / peach whipped mayo  
iceberg / tomato / cheddar / pullman toast
- 16 **Coastal Blue Crab Cake**  
Sweet corn relish / meyer lemon garlic mayo  
sweet potato bun

# SOUTHERN FLAIR

- 29 **Diver Scallops\***  
Chanterelles / roasted root vegetables / fingerling potatoes  
south georgia blueberry reduction
- 36 **Filet Mignon\***  
Horseradish whipped potatoes / wilted collards  
pecan romesco
- 25 **Hickory Smoked Poussin**  
Braised fingerlings / corn / swiss chard / butter beans  
onions / sweetwater honey brown ale broth

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