

SHAKEN OR STIRRED

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 from juices or syrups.

Unfiltered Martini 14

The original martini created in the 1860's was crafted with equal parts gin and sweet vermouth. Belvedere Unfiltered made with Dankowski Diamond Rye is combined with dry vermouth to create one of our most popular cocktails.

Negroni 13

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.

Cosmopolitan 25 15

In honor of the Cosmopolitan's 25th anniversary, celebrate with Grey Goose Vodka shaken and muddled limes, Cointreau and a splash of Chandon Rose.

Botanical Crush 15

A classic smash. Hendrick's Gin muddled with fresh lemon, mint and a touch of sugar.

TIME HONORED

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

Moscow Mule 16

Ketel One Vodka and ginger beer.

Champagne Cobbler 14

Svedka Raspberry Vodka, fresh lemon and strawberry purée, topped with Chandon Rose.

Texas Greyhound 14

Tito's Handmade Vodka, freshly squeezed grapefruit, lime and simple syrup with a touch of salt.

Queen's Park Swizzle 14

A twist on a Mojito made with Bacardi Superior Rum, fresh lime, mint and bitters.

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 tequilas.

Rye Manhattan 17

Bulleit Rye has notes of cherry, tobacco and cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters.

Craft Manhattan 16

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.

Añejo Old Fashioned 15

A tequila variation on the classic Old Fashioned. Hornitos Black Barrel Añejo, simple syrup and Angostura Bitters.

Tennessee Old Fashioned 14

A classic Old Fashioned made with Dickel Tennessee Rye, simple syrup and Angostura Bitters. Served with an orange twist and cherry.



SUNSET TERRACE

STEAKS • CHOPS • SEAFOOD

WITH OR 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.

Elevated Organic Margarita 15
Casa Noble Crystal Organic Tequila from the Lowlands of Mexico has notes of earthiness and tropical fruit. Shaken with Cointreau and agave nectar.

Reposado Paloma 16
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.

Añejo Honey Margarita 17
Patron Añejo has a bouquet of vanilla, caramel and oak with subtle ocean salt notes. Shaken with Grand Marnier, fresh lime and honey.

Grapefruit Jalapeño Margarita 14
A sweet heat Margarita. Avion Silver Tequila and Svedka Grapefruit Jalapeño Vodka. Shaken and served on the rocks.

HOMEGROWN

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

Basil Peach Gimlet 14
Cîroc Peach Vodka, fresh lime, simple syrup, basil and peach bitters.

Key Lime Collins 12
Cruzan Key Lime Rum, fresh lemon, lemon-lime soda and a half lime.

Peach Palmer 13
Deep Eddy Sweet Tea Vodka, fresh lemon, peach purée and iced tea.

Whiskey Berry Sour 14
Maker’s 46, fresh lemon, sugar and strawberry purée.

WHAT’S BREWING

Local Craft Draft 8
New Belgium Juicy Haze IPA
Highland Brewing Co. Gaelic Ale
Wicked Weed Pernicious
Hi-Wire Bed of Nails Brown

American Bottled 6
Budweiser
Bud Light
Michelob ULTRA
Miller Lite

Premium Bottled 7
Stella Artois
Guinness
Corona
Blue Moon Belgian White Ale
Sam Adams Boston lager

Asheville Favorites 7
Asheville Brewing Co. Shiva IPA (can)
Boojum Brewing Graveyard Fields
Highland Brewing Pilsner
New Belgium Tartastic (Lemon Ginger Sour)
Noble Cider Village Tart
Sierra Nevada Hazy Little Thing IPA



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