



SALADS

- Baked Beets** Goat Cheese, Toasted Walnuts, Apples \$10
- Arugula Salad** Toasted Quinoa, Blueberries, Balsamic \$9
- Caesar Salad** Lemon Confit, Parmesan, Croutons \$8
- Organic Young** Greens, Olive Oil, Lemon Juice \$7

GET TOASTED “TOAST” LOW CALORIE PREPARATION

ALL SANDWICHES ARE SERVED WITH MESCLUN GREENS

- Slow Baked Beets** Arugula, Goat Cheese, Lemon Agrumato Oil \$13
- Avocado Toast** Tomato, Basil, Maldon Sea Salt, Jalapeño \$13
- Prosciutto di Parma** Fig Jam, Toasted Walnut, Brie \$14
- Cold Smoked Salmon** Vidalia Onions, Dill Sour Cream \$15

GRILLED CHEESE

PROUDLY USING COUNTRY RYE FROM “TRIBECA” BAKERY

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

- Classic Cheese** Cheddar, Gouda, Gruyere \$13
- Crispy Goat** Chevre, roasted Beets, Fig Jam, Balsamic \$14
- Chicken Melt** Cheddar, Parmesan, Basil Pesto, Tomato \$16
- Bacon Schmelz** Smoked Bacon, Gouda, Maple Syrup \$15
- Vegan Melt** Vegan Cheese, Avocado, Basil \$13
- Toast “Monsieur”** Maple Glazed Ham, Gruyere, Mustard \$14
- Turkey** Granny Smith Apples, Brie, Vidalia Onions \$13
- Smoked Salmon** Brie, Avocado, Dill \$16
- Korean Beef** Kimchi, Cheddar, Smoked Brisket \$17

SOUP & SIDES

- San Marzano Tomato Soup** Five Spice Croutons \$6
- Hand Cut Fries** Sriracha Mayonnaise \$6
- Sweet Potato Tater Tots** Parmesan Cheese, truffle scented \$8

Bar Essentials

- Organic Chicken Wings** Hot & Spicy \$13
- Beef Burger** Cheese, Bacon, Lettuce, Tomato, French Fries \$16
- Vegetarian Burger** Avocado, Tomato, Jalapeño, Basil, Mesclun greens \$17

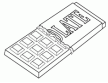
BROWN

All Bourbon are Whiskey, however,
all Whiskey are not Bourbon



Fruit/Floral: Potpourri, Rose, Raspberry/Blackberry, Blueberry, Cherry, Plum/Raisins, Orange, Lemon, Apricot, Peach/Banana

Old Forester Kentucky Straight Bourbon	\$11
Legent Bourbon	\$12
Bespoken	\$14



Sweet- Baked, Candy, Buttery: Chocolate, Baked Goods, Honey, Simple Syrup, Butterscotch/Toffee, Maple Syrup, Caramel, Vanilla

Jim Beam White Label	\$8
Woodford Reserve Straight BBN	\$14
Maker's Mark	\$12
Blanton's Single Barrel	\$18
Angel's Envy Port Finish	\$14
Jefferson's Ocean Voyage #23	\$25
Bib & Tucker Bourbon Small Batch	\$14
Buck Bourbon 8 yr	\$13
Horse Soldier	\$26
Belle Meade Rsv Bourbon	\$18
Bespoken Spirits	\$14
Blinking Owl BBN Wheated	\$16
Bowman Isaac	\$14
Breaker Bourbon	\$14
Dickel Bourbon Small Batch 8 yr	\$13
Maker's Mark Cask Strength	\$12



Aromatic -Earthy, Spices: Leather, Coffee, Tobacco, Licorice, Mint, Herbal Tea, Clove, Black Pepper

Widow Jane 10YO Single Barrel	\$20
Bowman Bros Bourbon	\$12
Jefferson Bourbon Rsv	\$14



Grain- Sweet: Malt, Wheat, Corn
Spicy: Rye

Wild Turkey Bourbon 81	\$11
Angel's Envy Rye	\$25
Old Forester Prohibition	\$18
Basil Hayden's Dark Rye	\$16
Sazerac Rye	\$11
Belle Mead Cask Strength Reserve	\$20
Crooked Fox	\$13
Jefferson Ocean Wheated	\$25
Breaker Bourbon Wheated	\$16



Wood- Nuts: Almond, Walnut, **Wood:** Pine, Cedar
Oak: Toasted Oak, New Oak

Knob Creek Straight Bourbon	\$14
Elijah Craig Small Batch Barrel Proof	\$12
Knob Creek Cask Strength Rye	\$14
Duke Bourbon	\$13
Duke Bourbon Founders RSV Grand	\$27
Knob Creek 9 yr	\$14
1792 Bourbon	\$11
Basil Hayden's	\$16

COCKTAILS

Smoky Deal	\$14
<i>Bacon Fat-Washed Bourbon, Maple Syrup, Brandied Cherries, Orange, Angostura Bitters</i>	
Boulevardier	\$13
<i>Bourbon, Campari, Sweet Vermouth</i>	
Paper Plane	\$12
<i>Bourbon, Aperol, Amaro, Lemon Juice</i>	
Sazerac	\$13
<i>Rye, Cognac, Absinthe, Simple Syrup, Peychaud's Bitters</i>	
Monkey Barrel	\$14
<i>Bourbon, Blackwell Rum, Banana, Lemon</i>	
Habanero Margarita	\$13
<i>Habanero Infused Tequila, Triple Sec, Simple Syrup, Lime Juice</i>	
Paloma	\$13
<i>Del Maguey Vida Mezcal, Pampelmousse Liqueur, Grapefruit Juice, Lime Juice, Soda</i>	
And Just Like That...	\$12
<i>Vodka, Triple Sec, Ancho Reyes, Cranberry Juice, Lime Juice</i>	
Pama Sutra	\$13
<i>Vodka, Pama Pomegranate Liqueur, Pom Juice, Lime Juice</i>	
French 75	\$13
<i>Gin, Elderflower Liqueur, Lemon Juice, Simple Syrup</i>	

BEER

Local Breweries: Draught

Golden Road Brewing. Mango Cart	\$6
<i>Mango Wheat Ale</i>	ABV: 4.0%
Elysian Brewing. Space Dust IPA	\$7
<i>Indian Pale Ale</i>	ABV: 8.2%

Craft Breweries: Bottle/Can

Big Wave	\$6
<i>Golden Ale</i>	ABV: 4.4%
Stella Artois. Belgian Lager	\$6
<i>Pilsner Beer</i>	ABV: 5.2%
Shock Top. Belgian style	\$6
<i>Wheat Ale</i>	ABV: 5.2%
Wolf Pup Session IPA	\$6
<i>India Pale Ale</i>	ABV: 4.5%

WINE

SPARKLING

PROSECCO , Ruffino Brut, Veneto Italy	\$10
Champagne , Korbel Sparkling, California Brut	\$8

WHITE

PINOT GRIS , Acrobat, Willamette Valley 375ml	\$15
PINOT GRIGIO , Antinori "Santa Cristina", Italy	\$9
SAUVIGNON BLANC Kim Crawford, New Zealand	\$11
RIESLING Firestone, Santa Barbara	\$9
BOURGOGNE , JJ VINCENT Chardonnay, Burgundy, France	\$14
CHARDONNAY Ferrari Carano, Sonoma County	\$12

RED

PINOT NOIR , Meiomi California	\$13
SYRAH BLEND Barossa Valley Estate GSM, Australia	\$10
MERLOT , Markham, Napa Valley	\$15
Bordeaux Red , French Blue, France	\$10
Cabernet Sauvignon , Justin, Paso Robles	\$16