



# Southern KITCHEN

RESTAURANT

## SPARKLING

### **Bassano-Piedmont, Italy**

\$10.00 glass  
\$32.00 Bottle

### **Terre di Marca - Veneto, Italy**

#### **Prosecco**

\$40.00 Bottle

### **Alain Vincey - Champagne, France**

#### **Alain Vincey Brut NV**

\$70.00 bottle

### **Baci Dolci - Veneto, Italy**

#### **Moscato Blonde NV**

\$12.00 glass  
\$32.00 bottle

### **Baci Dolci - Veneto, Italy**

#### **Sweet Kisses NV**

\$12.00 glass  
\$32.00 bottle

## RED WINE

### **Fossil Point- Edna Valley, California**

\$16.00 glass  
\$64.00 bottle

### **Hinojosa- Mendoza, Argentina**

\$10.00 glass  
\$40.00 bottle

### **Reine De La Ville - France - Corsica**

\$11.00 glass  
\$42.00 bottle

### **Rhino - Paso Robles, California**

\$14.00 glass  
\$52.00 bottle

### **The Fableist Wine Company**

#### **Paso Robles, California**

\$16.00 glass  
\$60.00 bottle

## ROSE WINE

### **La Galope - Languedoc, France**

\$10.00 glass  
\$32.00 bottle

### **Chateau Routas - Provence, France**

\$12.00 glass  
\$45.00 bottle

### **Bodega Ostatu - Rioja, Spain**

\$12.00 glass  
\$52.00 bottle

## WHITE WINE

### **Gabriella - Veneto, Italy**

\$8.00 glass  
\$32.00 bottle

### **Antech France Languedoc - Roussillon**

\$12.00 glass  
\$46.00 bottle

### **La Galope - Languedoc, France**

\$10.00 glass  
\$40.00 bottle

### **Colutta Itay - Friuli - Venezia, Italy**

\$12.00 glass  
\$48.00 bottle

### **Fossil Point - Edna Valley, California**

\$15.00 glass  
\$60.00 bottle

### **Fernhook Estate Marlborough, New Zealand**

\$12.00 glass  
\$48.00 bottle

### **Dry Canyon Cellars USA - California**

\$10.00 glass  
\$40.00 bottle



# Southern KITCHEN RESTAURANT

## BEERS

**\$8.00 EACH**

**Yuengling Lager • Coors Light • Blue Moon • Corona • Devil's Backbone Lager  
Bold Rock Apple • Heineken • Legend Brown Ale • Bud Light • Stella Artois • Michelob Ultra  
Hardywood Richmond Lager • Hardywood Pils • Hardywood Singel • Ardent IPA**

## COCKTAILS

### **Shane's Strawberry Lemonade \$16**

Tito's vodka, homemade lemonade, strawberry puree, and strawberries.

### **Kitchen Sink \$22**

Served in a large mason jar for "2" with 1800 silver tequila, New Amsterdam vodka, Citadelle gin, Bacardi rum, orange juice, pineapple juice, grenadine, topped with Christian Brothers brandy, garnished with fruit. (+8.00 up-charge for top-shelf)

### **Sangria (White or Red) \$16**

A splash of orange juice and pineapple juice, topped with brandy or white rum made with Sweet White or Sweet Red wine, and muddled with fruit.

### **French 75 \$14**

Bombay gin, lemon juice, Prosecco, garnished with a sugar rim and lemon peel.

### **Classic Martini \$16**

Grey goose, vermouth, bitters, garnished with a twist of lemon.

### **The Deuce \$18**

Woodford Reserve mixed with our homestyle lemonade, garnished with lemons and blueberries.

### **Comfort Tea \$13**

Southern Comfort, Christian Brothers brandy, fresh brewed sweet tea, and a squeeze of lemon.

### **Moscow Mule \$14**

Tito's vodka, ginger beer, lime juice, and a lime garnish.

### **Lemon Drop \$16**

Belvedere vodka, triple sec, lemon juice, simple syrup, with a sugar rim and lemon garnish.

### **Classic Margarita \$12**

(try our strawberry or mango margarita for a \$2.00 up-charge)  
House tequila, splash of orange juice, margarita mix, served with a salt or sugar rim.

### **Mint Julep \$14**

Muddle mint with Basil Hayden Whiskey, served over ice, and garnished with a mint sprig.

### **Sidecar \$18**

Hennessy, a squeeze of lemon, and a dash of Grand Marnier served in a chill glass with a lemon peel.

### **Richmond Old Fashioned \$16**

Markers Mark muddled with sugar, a few dashes of bitters, garnished with cherries and orange slices.

### **Pineapple Upside Down \$14**

New Amsterdam pineapple vodka, splash of pineapple juice with cherry flavor, garnished with pineapples.

### **Washington Apple \$14**

Crown Royal Apple, sour apple pucker, cranberry juice, and apple slices.

### **Blueberry Lemonade \$16**

Tito's vodka, homemade lemonade, blueberry syrup, and blueberries.

### **Kentucky Mule \$14**

Makers Mark, freshly squeezed lime juice, simple syrup, ginger beer, and a mint sprig.

### **Bloody Mary \$16**

Ketel One served with tomato juice, a squeeze of lemon juice, hot sauce, a pinch of salt & pepper, garnished with a celery stick.