



— Whites & Crisp Selections —

Dough Chardonnay (California)

Bright citrus and creamy vanilla with a silky finish. Perfect with seafood risotto or a buttery filet. *Glass 10

Zenato Pinot Grigio (Italy)

Crisp apple and pear with refreshing minerality. Ideal for salads, shrimp, or lighter bites. *Glass 10

Villa Maria Sauvignon Blanc (Italy)

Vibrant tropical fruits and zesty acidity. A natural partner for ahi tuna or fresh greens. *Glass 9

Centorri Moscato (Italy)

Sweet, playful, and lightly effervescent — pairs beautifully with spicy dishes. *Glass 9

Dr. Loosen Riesling (Germany)

Off-dry with hints of peach, apricot, and slate. Balanced and food-friendly. *Glass 10 | Bottle 40*

Rombauer Chardonnay (California)

Lush, buttery richness with toasted oak. A California icon. *Bottle 65

— Rose All Day —

Babe Rosé (California)

Light, crisp, and refreshing — the perfect anytime sip. *Glass 9

Mirabeau Forever Summer Rosé (France)

Elegant and dry with notes of strawberry and citrus. Great with salmon or lighter pasta. *Glass 10 | Bottle 40*

— Reds & Bold Expressions —

Sea Sun Pinot Noir (California)

Smooth cherry and vanilla, perfect for pork or salmon. *Glass 12

One Stone Cabernet (California)

Rich blackberry and spice, ideal with steaks. *Glass 12

Yalumba Shiraz (Australia)

Bold and jammy with peppery spice. A fantastic BBQ companion. *Bottle 30*

Meiomi Pinot Noir (California)

Ripe berry fruit and a velvety finish. *Bottle 35*

Seghesio Zinfandel (California)

Dark fruit, spice, and a bold structure. Great with bourbon-braised meats. *Bottle 42*

Trefethen Cabernet (California)

Classic Napa Cab with elegance and depth. *Bottle 60*

Quilt Cabernet (California)

Rich, layered flavors of dark fruit and cocoa. *Bottle 65*

Stag's Leap Artemis Cabernet (California)

Luxurious and refined, with silky tannins. *Bottle 85*

Caymus Cabernet (California)

Legendary Napa power: ripe, opulent, and unforgettable. *Bottle 90*

— Prosecco & Champagne —

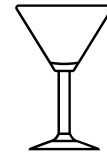
Zardetto Prosecco (Italy)

Crisp bubbles with notes of pear and citrus. *Glass 10 | Bottle 40*

Veuve Clicquot (France)

Elegant and iconic Champagne. A celebration in every sip. *Bottle 90*

THE BARREL ROOM



— Craft Cocktails —

Barrel Room Old Fashioned

Four Roses bourbon, honey syrup, orange bitters & a filthy cherry. Smooth, rich, and timeless. **\$13**

Edinburgh Manhattan

Four Roses bourbon, sweet vermouth, orange bitters & a filthy cherry. Bold, warming, and classic. **\$13**

Fresh Squeezed Margarita

Hand-pressed lime & orange juice with tequila, organic nectar & a chili-lime rim. Bright, crisp, and refreshing. **\$13**

Blood Orange Margarita

Tequila with blood orange & lime juice, chili-lime rim. A citrusy twist with a fiery edge. **\$14**

Bourbon Margarita

Four Roses bourbon, fresh citrus & organic nectar, chili-lime rim. Where Kentucky meets Mexico. **\$13**

Cucumber Jalapeño Margarita

Infused tequila, cucumber, jalapeño, lime & chili-lime rim. Cool heat in every sip. **\$13**

Lavender Lemonade

Lemon-lavender moonshine, gin, lemon & simple syrup. Light, floral & dangerously smooth. **\$13**

Barrel Room Smash

Blue Coat gin, lime, agave, cucumber & basil. Herbal, crisp, and crushable. **\$13**

The Kentucky Mule

Four Roses bourbon, lime & ginger beer. Southern charm with a spicy kick. **\$12**

Buffalo Mule

Wheatley vodka, lime & ginger beer. Clean, bright & refreshing. **\$12**

Honey Habanero Mule

Honey-habanero moonshine, lemon & ginger beer. Sweet, fiery & addictive. **\$12**

The Bird Dog

Bird Dog peach whiskey, orange juice & ginger ale. Peachy, playful, and bubbly. **\$11**

Classic Orange Crush

Fresh-squeezed OJ with orange vodka, triple sec & Sprite. Citrus in overdrive. **\$9**