

# The Bar @



## **Brown Derby \$12**

Makers Mark, Agave, Fresh Squeezed Grapefruit

## **Painkiller \$13**

Plantation Dark, Pineapple Juice, Orange Juice, Cream of Coconut, Nutmeg

## **Smoked Barrel-Aged Old Fashioned \$14**

Larceny Bourbon, Orange Bitters, Barrel-Aged Bitters, Demerara Syrup

## **Blood Orange Cosmo \$12**

Effen Blood Orange Vodka, Cointreau, Fresh Lime, Cranberry

## **Blackberry Gin Bramble \$12**

Hat Trick Gin, Blackberries, Blackberry liquor, Agave, Lemon, Fresh Mint

## **Key Lime Pie Martini \$12**

Liquor 43, Vanilla Vodka, Cream, Lime, Graham Cracker Rim

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## **Espresso Hazelnut Martini \$14**

Vanilla Vodka, Van Gogh coffee, Frangelico, Baily's

## **Dirty Martini \$14**

Gin or Vodka, Olive Juice, White Vermouth Spritz

## **Margarita \$10**

Reposado, Fresh Lime Juice, Agave Nectar, Salted Rim

## **Paloma \$12**

Reposado, agave, grapefruit, lime juice, salted rim

## **Spirit Free Blackberry Smash \$8**

Blackberries, Mint, Ginger Beer, Club Soda

## **Virgin Paloma \$8**

Fresh Grapefruit and Lime Juices, Agave, Soda

## **SHOTTTS!**

Chocolate Cake \$5

PB&J \$5

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## WINE

Y3, Chardonnay, CA \$13

Unshackled, Sparkling Rose, CA \$14

Ruffino, Orvieto Classico (Wt Blend), Italy \$8

Ant Moore, Sauvignon Blanc, NZ \$9

The Seeker, Pinot Grigio, \$9

Bordi, Rose Cuvée (Sweet Rose), Hungary \$8

Prosecco, 187ml, \$8

Simi, Cabernet, CA \$11

Neprica Tormarasca, Red Blend, Italy \$9

Anchor & Hope, Mendo, CA \$11

Altos de Plata, Malbec, Argentina \$8

OKO, Pinot Noir, France \$9

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## ON TAP

Ask the bartender about the rotating taps

## LOCAL CANNED BEER

13 Stripes Hazy IPA, (1Pint) \$8

Revelry, Never Sunny IPA \$6.5

Revelry, Marsh Hen Cream Ale \$6

Munkle, Brugge City Brown \$6

Coast, Kolsch, German Style Ale \$6

Coast, Hop Art IPA \$6.5

River Dog Brewing, Edisto Gold Lager\_ \$6

O'hara's Irish Stout Nitro \$8.5

## THE BASIC B's

Bud/Bud Light/Michelob Ultra \$4

Becks N/A \$4

# The Bar Food

## Apps

### **Fresh Cut Charcuterie \$16**

Selection of 3 meats and 3 Cheeses  
Dried fruits, honey, nuts, bread

### **Deviled Eggs \$6**

With pickles

### **Pimento Cheese with House made Pork Rinds \$7**

All house made and fresh

### **Pickle Chips \$7**

Hand fried pickles, ranch

## Entrees

### **Fried Chicken \$10**

Two piece chicken with mac n cheese

### **Shrimp and Grits \$14**

Pimento cheese grits, shrimp, fried green  
tomato, siracha aoli

### **Smashburger \$8**

House ground meat, caramelized onion, American  
cheese, pickle, mustard, ketchup

## Sweet Stuff

### **Salted Caramel Banana Pudding \$7**

### **Beignets \$7**

Our take on the New Orleans Classic