

SIGNATURE COCKTAILS

HAPPY HOUR - 4-6 PM

Mon, Tue, Thu & Fri

\$2 off Signature Cocktails, Beers & Bubbles*

*(excluding Champagne)

Wednesday

30% off Wine Wall pours & select bottles

Monday – Friday Bites

Spinach Artichoke Dip — 10

Chilled Shrimp Cocktail — 14

WHAT KIND OF SNAKE IS THIS — 14.5

Vodka, Aperol, pineapple, lime, passionfruit

Bright, tropical, playful

STUDY ABROAD — 15.5

Vodka, limoncello, Lillet Blanc, raspberry, Combier, elderflower

Lush, lemon-kissed, floral

THE POM — 16

Empress gin, spiced pear, pomegranate, lemon, egg white*

Silky, fruit-forward, delicately spiced

WHITE LOTUS — 15

Ford's gin, green chile vodka, lime, lemongrass, banana, absinthe spritz

Exotic, herbal, intriguing

THE ALCHEMIST — 15.5

Reposado tequila, Nixta, Dom Benedictine, coconut, lime, olive oil

Rich, silky, unexpected

MEMBERS ONLY — 15

Ford's Gin, rhubarb, pineapple, lemon, rose syrup, egg white*

Silky, pillowy, lemon-bright

GANGSTER OF LOVE — 15.5

Doctor Bird rum, dark spiced rum, strawberry infused Campari, gentian amaro, lime, coconut

Funky, tropical, complex

(Milk clarified for a silky texture)*

DAD BOD — 15

Old Forester bourbon, Irish imperial stout infused syrup, black walnut, tobacco, orange

Ask for your OF to be smoked for the "Smoking Dad Bod" (+0.75)

Signature old fashioned; aromatic, spirit-forward, classic

UNUSUAL SUSPECT — 15

Lunazul reposado tequila, Cardamaro, Meletti, lychee

Unusual, herbal, silky

SMOKING GUN — 16

Lunazul reposado tequila, 400 conejos mezcal, Amaro Nonino, orange

Spirit-forward, smoky, bitter

WENDY PEFFERCORN — 16

Woodford bourbon, black cherry, peppercorn

*Consumption of raw or undercooked foods increases risk of foodborne illness
Cocktail prices are inclusive of Tennessee's 15% liquor-by-the-drink tax

SUMMER FEATURED COCKTAILS

PASSPORT TO RIO — 15

Cachaça, lime, demarara, Cynar, Green Chartreuse
Bright, herbal, refreshing

DARK ROMANCE — 15.5

Lunazul blanco tequila, 400 Conejos mezcal, Italicus, blackberry, lime, honey
Brambly, floral, hint of smoke

BUBBLE BATH — 15

Vodka, bubblegum, Aperol, Giffard orgeat, green tea, egg white*

FLOATING MARKET — 15.5

Havana Club white rum, Nigori sake, mango, coconut, toasted rice
*Lush, tropical, umami (Milk clarified for a silky texture)**

HOME SWEET HOME — 16

Browned butter washed Rittenhouse rye, peach, Disaronno, vanilla
Rich, toasted, comforting

TERRACE VIEWS — 15

Cocchi Americano, Giffard elderflower, club soda, grapefruit
Floral, crisp, effervescent

CLASSICS

COSMOPOLITAN — 14

Ketel One Citroen, lime, Combier, cranberry
Bright, balanced, citrus-kissed

ESPRESSO MARTINI — 15 GUEST FAVORITE

Vodka, Mr. Black coffee liqueur, crème de cacao
Bold, velvety

MARTINI — 14

Ford's gin, dry vermouth, orange bitters

Clean, crisp, perfectly dry

Prefer vodka? Dirty? Just ask — we'll craft it your way.

MANHATTAN — 14

Old Forester rye, Cocchi Torino, angostura

Dark, smooth, contemplative

OLD FASHIONED — 14

Buffalo Trace bourbon, demerara, angostura bitters

Bold, nuanced, spirit-forward

VIEUX CARRÉ — 16

Rittenhouse rye, cognac, sweet vermouth,

Peychaud's, angostura

Rich, spiced, New Orleans classic

WHISKEY SOUR — 14

Buffalo Trace bourbon, lemon, simple, egg white*

Silky, citrusy, whiskey-driven

* Our classic list highlights select classics.

For others, simply request and we'll be pleased to prepare.

NON-ALCOHOLIC

ISLAND MIRAGE — 8

Pineapple, guava, ginger, honey, egg white*

PHONY NEGRONI — 10

Notes of juniper, Italian citrus and florals

THE BREAK UP — 10

Seedlip Garden (NA spirit), orgeat, lemon, pineapple, lavender

ATHLETIC LITE NA BEER — 5