

GREAT BEGINNINGS

Fried Green Tomatoes	8.25
<i>hand breaded tomatoes, remoulade sauce</i>	
Spinach & Artichoke Dip	10.25
<i>served with house made chips</i>	
Shrimp Cocktail	14.00
<i>five jumbo shrimp served with house cocktail sauce</i>	
Tavern Fries	9.75
<i>hand-cut fries, bacon bits, Cajun ranch, cheese</i>	
Fried Green Beans	5.25
<i>lightly battered, creamy horseradish</i>	
James W Bleus	9.75
<i>Saratoga chips, crumbled bleu cheese, bacon bits, parmesan cream sauce, chives</i>	
Mozzarella Sticks	7.25
<i>six breaded mozzarella sticks, marinara sauce</i>	
Chicken Tenders	9.25
<i>five crispy tenders, honey mustard</i>	
Crab Cakes	12.00
<i>two crispy fried cakes of crab meat, peppers, onion, spices, zesty caper cream sauce, lemon dressed arugula</i>	

SOUPS & SALADS

Black Bean Chili or Soup du Jour	
<i>chili topped with cheese & red onion</i>	
<i>cup 3.25 bowl 6.25</i>	
House Spinach Salad	8.25
<i>spinach, tomato, bacon, sesame bits, house dressing</i>	
<i>add grilled chicken 5.00 add grilled shrimp skewer 9.00</i>	
Main Street Salad	10.25
<i>fresh greens, bleu cheese crumbles, tomato, red onion, bacon, chopped egg, croutons, smoked turkey, house dressing</i>	
Harvest Chicken Salad	12.75
<i>fresh greens, apples, bacon, blue cheese crumbles, dried cranberries, pecans, cranberry apple vinaigrette, grilled chicken breast</i>	
Caesar Salad	8.25
<i>romaine, parmesan cheese, croutons, creamy Caesar dressing</i>	
<i>add grilled chicken 5.00 add grilled shrimp skewer 9.00 add grilled salmon 8.00</i>	
Garden Salad	7.25
<i>fresh greens, cheese, tomato, cucumber, red onion, croutons</i>	
<i>add grilled or fried chicken 5.00</i>	

Dressings

House Sweet Tomato Vinaigrette, Buttermilk Ranch, Honey Mustard, Bleu Cheese, Cranberry Apple Vinaigrette, Italian Vinaigrette, Oil & Vinegar

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Lemonade, Root Beer, Iced Tea	2.95
Coffee, Hot Tea	2.25
Milk, Juices, Hot Chocolate	2.95

DINNER MENU



DINNER MENU

THE GENERAL'S INFAMOUS BURGERS

ALL OF OUR BURGERS ARE SERVED WITH SARATOGA CHIPS.

The GD Tavern Burger *	12.75
<i>bbq sauce, bacon, cheddar, pepper slaw, pretzel roll</i>	
Lamb Burger *	12.75
<i>local lamb, feta, roasted red peppers, herbs, fresh arugula, remoulade, provolone, fried green tomato, ciabatta bread (local lamb provided by Bank Barn Meats)</i>	
Bison Burger *	14.00
<i>goat cheese, pickled red onion, steak aioli, arugula, golden bun</i>	
Jalapeno Cheddar Burger *	12.75
<i>spicy jalapenos, cheddar, Cajun mayo, ciabatta bread</i>	
BBQ Burger *	11.75
<i>BBQ sauce, onion straws, American, swiss, thick sliced brioche</i>	
Bleu Cheese Cajun Burger *	10.75
<i>Cajun spices, sautéed onions, bacon, pepper jack, bleu cheese crumbles, golden bun</i>	
Mushroom Swiss Burger *	10.75
<i>mushrooms, swiss, lettuce. onion, tomato, golden bun</i>	
All American Burger *	9.75
<i>american, pickle, lettuce, onion, tomato, golden bun</i>	
Garden Veggie Burger	12.00
<i>all natural vegan burger, pepper jack, pickle, lettuce, onion, tomato, golden bun</i>	
<i>make any burger a double for 3.75</i>	
<i>substitute pretzel roll, ciabatta, or gluten free bread 2.00</i>	

PASTA AND RICE SPECIALTIES

INCLUDES GARDEN SALAD, GARLIC CIABATTA

Cajun Chicken Pasta	16.75
<i>grilled chicken breast, mushrooms, bacon, broccoli, cajun alfredo sauce, orecchiette</i>	
Creamy Vegetable Risotto with Grilled Shrimp	17.75
<i>fresh asparagus, mushrooms, onions, tomatoes, herbs, parmesan risotto, fresh arugula, house seasoned grilled shrimp skewer</i>	

Sides 3.50

sweet potato fries, hand-cut fries, onion straws, homemade pepper slaw, garden salad, housemade applesauce, cottage cheese, mashed potatoes, french fries, saratoga chips, baked potatoes available after 5 pm

Premium Sides 4.50

side spinach salad, side Caesar salad, fresh broccoli, fresh asparagus, fried green beans, tavern fries

ONLINE MENU



An automatic 20% gratuity will be added to parties of 10 guests or more.

HOUSE FAVORITES

Fire Roasted Steaks

served with two sides, all steaks garnished with our steak butter

6 oz. Sirloin *	16.00
10 oz. Flat Iron *	23.00
8 oz. Filet *	39.00

add sautéed mushrooms and onions 2.00

Mile High Steak & Shrimp *	26.50
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6 oz. sirloin, mashed potatoes, alfredo sauce, sautéed shrimp, fresh asparagus

Seared Parmesan Crusted Tilapia	15.25
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grilled with a creamy parmesan crust with two sides

Grilled Salmon *	22.00
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grilled and finished with our honey bourbon sauce with two sides

Molly's Stuffed Chicken	16.25
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grilled chicken, ham, asparagus, honey mustard sauce, swiss, breadcrumbs, with two sides

Riverence Steelhead Trout	19.00
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pan seared with capers in a garlic sauce, with two sides

Haddock Fish & Chips	15.00
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10 oz. pub style battered haddock, fries, pepper slaw

Denver Quesadilla	9.75
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grilled flour tortilla, cheese, peppers, onion, mushrooms, pico de gallo

add grilled chicken or philly steak 5.00

Add Ons

Add grilled shrimp skewer with house seasoning 9.00

Add one crab cake 7.00

SANDWICHES

SERVED WITH SARATOGA CHIPS

Honey Bourbon Chicken Sandwich	12.00
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grilled chicken, honey bourbon sauce, pickle, lettuce, onion, tomato, golden bun, saratoga chips

Philly Wrap	10.25
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steak, mushrooms, onions, banana peppers, swiss, flour tortilla, lettuce, tomato, mayo

Club Wrap	10.25
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ham, turkey, bacon, Monterey jack, cheddar, flour tortilla, lettuce, tomato, mayo

Fried Green Tomato BLT	10.25
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hand breaded green tomato, fresh arugula, bacon, remoulade, ciabatta bread, saratoga chips

Holy Cheeses!	9.25
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provolone, cheddar, American, swiss, thick sliced brioche, green tomato relish

Turkey Melt	10.25
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turkey, cheese, bacon, tomato, mayo, thick sliced brioche

Gourmet Grilled Cheese	9.25
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American, swiss, peppers, onion, tomato, mayo, thick sliced brioche

*consuming raw or undercooked food may cause increased risk of food borne illness

GREAT BEGINNINGS

Fried Green Tomatoes	8.25
<i>hand breaded tomatoes, remoulade sauce</i>	
Spinach & Artichoke Dip	10.25
<i>served with house made chips</i>	
Shrimp Cocktail	14.00
<i>four jumbo shrimp served with house cocktail sauce</i>	
Tavern Fries	9.75
<i>hand-cut fries, bacon bits, Cajun ranch, cheese</i>	
Fried Green Beans	5.25
<i>lightly battered, creamy horseradish</i>	
James W Bleus	9.75
<i>Saratoga chips, crumbled bleu cheese, bacon bits, parmesan cream sauce, chives</i>	
Mozzarella Sticks	7.25
<i>six breaded mozzarella sticks, marinara sauce</i>	
Chicken Tenders	9.25
<i>five crispy tenders, honey mustard</i>	
Crab Cakes	12.00
<i>two crispy fried cakes of crab meat, peppers, onion, spices, zesty caper cream sauce, lemon dressed arugula</i>	

SOUPS AND SALADS

Black Bean Chili or Soup	cup	bowl
du Jour	3.25	6.25
<i>chili topped with cheese & red onion</i>		
House Spinach Salad		8.25
<i>spinach, tomato, bacon, sesame bits, house dressing</i>		
<i>add grilled chicken 5.00 add grilled shrimp skewer 9.00</i>		
Main Street Salad		10.25
<i>fresh greens, bleu cheese crumbles, tomato, red onion, bacon, chopped egg, croutons, smoked turkey, house dressing</i>		
Harvest Chicken Salad		12.75
<i>fresh greens, apples, bacon, blue cheese crumbles, dried cranberries, pecans, cranberry apple vinaigrette, grilled chicken breast</i>		
Caesar Salad		8.25
<i>romaine, parmesan cheese, croutons, creamy Caesar dressing</i>		
<i>add grilled chicken 5.00 add grilled shrimp skewer 9.00</i>		
<i>add grilled salmon 8.00</i>		
Garden Salad		7.25
<i>fresh greens, cheese, tomato, cucumber, red onion, croutons</i>		
<i>add grilled or fried chicken 5.00</i>		

Dressings

House Sweet Tomato Vinaigrette, Buttermilk Ranch, Honey Mustard, Bleu Cheese, Cranberry Apple Vinaigrette, Italian Vinaigrette, Oil & Vinegar

SIDES

Sides	3.50
<i>sweet potato fries, hand-cut fries, onion straws, homemade pepper slaw, garden salad, housemade applesauce, cottage cheese, mashed potatoes, french fries, saratoga chips</i>	
Premium Sides	4.50
<i>side spinach salad, side Caesar salad, fresh broccoli, fresh asparagus, fried green beans, tavern fries</i>	

BEVERAGES

Pepsi Products, Iced Tea	2.95
Coffee, Hot Tea	2.25
Milk, Juices, Hot Chocolate	2.95

BURGERS AND SANDWICHES
SERVED WITH SARATOGA CHIPS

The GD Tavern Burger *	12.75
<i>bbq sauce, bacon, cheddar, pepper slaw, pretzel roll</i>	
Lamb Burger *	12.75
<i>local lamb, feta, roasted red peppers, herbs, fresh arugula, remoulade, provolone, fried green tomato, ciabatta bread (local lamb provided by Bank Barn Meats)</i>	
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<i>spicy jalapenos, cheddar, Cajun mayo, ciabatta bread</i>	
BBQ Burger *	11.75
<i>BBQ sauce, onion straws, American, swiss, thick sliced brioche</i>	
Bleu Cheese Cajun Burger *	10.75
<i>Cajun spices, sautéed onions, bacon, pepper jack, bleu cheese crumbles, golden bun</i>	
Mushroom Swiss Burger *	10.75
<i>mushrooms, swiss, lettuce. onion, tomato, golden bun</i>	
All American Burger *	9.75
<i>american, pickle, lettuce, onion, tomato, golden bun</i>	
Garden Veggie Burger	12.00
<i>all natural vegan burger, pepper jack, pickle, lettuce, onion, tomato, golden bun</i>	
Honey Bourbon Chicken Sandwich	12.00
<i>grilled chicken, honey bourbon sauce, pickle, lettuce, onion, tomato, golden bun, saratoga chips</i>	
Philly Wrap	10.25
<i>steak, mushrooms, onions, banana peppers, swiss, flour tortilla, lettuce, tomato, mayo</i>	
Club Wrap	10.25
<i>ham, turkey, bacon, Monterey jack, cheddar, flour tortilla, lettuce, tomato, mayo</i>	
Fried Green Tomato BLT	10.25
<i>hand breaded green tomato, fresh arugula, bacon, remoulade, ciabatta bread, saratoga chips</i>	
Holy Cheeses!	9.25
<i>provolone, cheddar, American, swiss, thick sliced brioche, green tomato relish</i>	
Turkey Melt	10.25
<i>turkey, cheese, bacon, tomato, mayo, thick sliced brioche</i>	
Gourmet Grilled Cheese	9.25
<i>American, swiss, peppers, onion, tomato, mayo, thick sliced brioche</i>	

HOUSE FAVORITES

6 oz. Sirloin *	16.00
<i>fire roasted, garnished with steak butter, served with two sides</i>	
Seared Parmesan Crusted Tilapia	15.25
<i>grilled with a creamy parmesan crust with two sides</i>	
Grilled Salmon *	22.00
<i>grilled and finished with our honey bourbon sauce with two sides</i>	
Riverence Steelhead Trout	19.00
<i>pan seared with capers in a garlic sauce, with two sides</i>	
Haddock Fish & Chips	15.00
<i>10 oz. pub style battered haddock, fries, pepper slaw</i>	

An automatic 20% gratuity will be added to parties of 10 guests or more.

ONLINE MENU



SIGNATURE COCKTAILS

THE GENERAL'S BLOODY MARY 12
Wheatley Vodka and Ubon's Spicy Mix with celery, olive, bacon, shrimp, pickle, and lime. It's what's for breakfast!

1928 OLD FASHIONED 10
A traditional take on this classic with Woodford Reserve, Angostura Bitters, Luxardo Cherry and sliced orange peel

CARIBOU CORAZON 10
Corazon Tequila, Triple Sec, and lime make for a refreshing margarita with a kick

THE ELEVATOR 10
Tit's vodka, cranberry, apple and a splash of Hot Damn, garnished with a frosted cranberry

MULBERRY WINE 10
Our take on traditional mulled wine with mulling spices, cranberry, orange, served warm, and sure to satisfy

WILLIAM'S APPLE 12
honey crisp apple juice, fireball, and ginger ale, with a cinnamon and brown sugar rim

DOWNTOWN MANHATTEN 12
Woodford Reserve with Angostura and Orange Bitters, sweet vermouth, and Luxardo cherries, stirred and served up

WEST MAIN KENTUCKY MULE 12
Four Roses Single Barrel Bourbon, fresh lime juice, apple cider, ginger beer, and cinnamon

MARY'S HARVEST COFFEE
fresh brewed coffee with butterscotch schnapps, Hot Damn, and Bailey's

DOMESTICS

- BUD LIGHT 16 OZ** 3.95
- MILLER LITE 16 OZ** 3.95
- MICH ULTRA 16 OZ** 3.95
- YUENGLING 12 OZ** 3.50
- BUDWEISER 16 OZ** 3.95
- O'DOULS 12 OZ** 3.50
- COORS LIGHT 16 OZ** 3.95
- BUCKET OF BEER** 17.40
5 Bottles

DRAFTS, CRAFTS & IMPORTS



USE YOUR PHONE'S CAMERA TO SCAN AND VIEW OUR CURRENT OFFERINGS!

WINE SELECTIONS

All prices per glass, please ask server for full wine list.
All wines by glass are 5 oz. unless otherwise noted.

Wine of the Month: Oliver Apple Pie
5.00

CABERNET SAUVIGNON

- House 8
- Austin Hope 15
- Bonanza 10
- J Lohr 9

CHARDONNAY

- House 8
- Cakebread 24
- Kendall Jackson 8

MOSCATO

- Centorri 7
- Debonne Moscato-Riesling 7
- Poquito (375mL) 9

RED BLEND

- House 8
- Phantom 9

MERLOT

- Josh Cellars 10

SAUVIGNON BLANC

- House 8
- Emmolo 12
- Giesen 7

PINOT NOIR

- House 8
- Cloudline 9

ROSE

- Angels and Cowboys 8

PINOT GRIGIO

- House 8
- Forest Glen 8

SWEET RED

- Rodeo Red 7

ZINFANDEL

- House 8
- Coastal Vine Sweet White 6

SPARKLING

- Bocelli Brut Prosecco 9
- Moet & Chanon Imperial Champagne 17
- Valley Vineyard Champagne 7

RIESLING

- Schlink Haus Riesling 7

ITALIAN REDS

- La Quercia Montepulciano 8



Wine List

September 15, 2021

Wine of the Month

Oliver Apple Pie (Indiana)

5.00/Glass

14.00/Bottle

*The comforting taste of crisp baked apples, with warmth and gentle,
sweet brown sugar and nutmeg spice*

Cabernet Sauvignon		Glass	Bottle
House Cabernet	(R89)	8	25
Austin Hope Cabernet	(Paso Robles, California)	15	80
Bonanza Cabernet	(The Wagner Family Winery, California)	10	36
Caymus	(The Wagner Family Winery, California)		130
Decoy Cabernet	(Sonoma County, California)		36
Federalist Cabernet	(Sonoma County, California)		30
J Lohr Cabernet	(Paso Robles, California)	9	32
Justin Cabernet Sauvignon	(Paso Robles, California)		43
Nickel & Nickel Cabernet Branding Iron	(Paso Robles, California)		130
Silver Oak Alexander Cabernet Sauvignon	(Alexander Valley, California)		120
Treana Cabernet Sauvignon	(Paso Robles, California)		52

Chardonnay		Glass	Bottle
House Chardonnay	(R90)	8	25
Cakebread Chardonnay	(Napa Valley, California)	24	68
Chateau St. Michelle Chardonnay	(Columbia Valley, Washington)		25
Kendall Jackson Chardonnay	(California)	8	28
Rombauer Chardonnay	(Carneros Region, California)		60
Sonoma Cutrer Chardonnay	(Sonoma County, California)		40
Stags Leap Karia Cellars Chardonnay	(Napa Valley, California)		50

Moscato		Glass	Bottle
Centorri Moscato	(Italy)	7	24
Bartenura Moscato Blue	(Italy)		28
Debonne Moscato-Riesling	(Madison, Ohio)	7	24
Poquito Moscato	(Valencia, Spain) (375ml Bottle)	9	9

Red Blend		Glass	Bottle
House Red Blend		8	25
Conundrum Red Blend	(The Wagner Family Winery, California)		40
Dow's Late Bottle Vintage Porto	(Portugal)	10	38
Federalist Red Blend	(Sonoma County, California)		30
Federalist Red Blend Bourbon	(Mendocino County, California)		36
Phantom Red Blend	(California)	9	34
The Pessimist Red Blend	(Paso Robles, California)		39
True Grit Parducci Red Blend	(Mendocino County, California)		32

Merlot		Glass	Bottle
Josh Cellars Merlot	(Sonoma County, California)	10	29
Decoy Merlot	(Sonoma County, California)		34

Sauvignon Blanc		Glass	Bottle
House Sauvignon Blanc	(R89)	8	25
Emmolo Sauvignon Blanc	(The Wagner Family Winery, California)	12	40
Geisen Sauvignon Blanc	(Marlborough, New Zealand)	7	25

<i>Pinot Noir</i>	Glass	Bottle
House Pinot Noir	8	25
Meiomi Pinot Noir (Sonoma County, California)		34
Cloudline Pinot Noir (Willamette Valley, Oregon)	9	32
Walt Blue Jay Pinot Noir (Mendocino County, California)		40
<i>Rose</i>	Glass	Bottle
Angels & Cowboys Rose (Sonoma County, California)	8	25
Campuget Rose (France)		25
<i>Pinot Grigio</i>	Glass	Bottle
House Pinot Grigio	8	25
Forest Glen Pinot Grigio (California)	8	25
Willamette Valley Vineyards Pinot Gris (Oregon)		32
<i>Sweet Red</i>	Glass	Bottle
Rodeo Red (Versailles, Ohio)	7	24
Serena Sweet Red (Italy)		27
<i>Zinfandel</i>	Glass	Bottle
House Zinfandel (R90)	8	25
Coastal Vine Sweet White (Napa, CA)	6	24
Predator Old Vine Zinfandel (Lodi, California)		32
<i>Sparkling</i>	Glass	Bottle
Bocelli Brut Prosecco (Italy) (375ml Bottle)	9	9
Dom Perignon Champagne (France)		252
La Marca Prosecco (Italy)		31
Moet & Chandon Imperial Champagne (France)	17	68
Valley Vineyard Champagne (Morrow, Ohio)	7	24
<i>Riesling</i>	Glass	Bottle
Debonne Moscato-Riesling (Madison, Ohio)	7	24
Schlink Haus Riesling (Germany)	8	25
<i>Italian Wines</i>	Glass	Bottle
Da Vinci Chianti (Tuscany, Italy)		28
La Quercia Montepulciano (Italy)	8	28

*** All wines by the glass are 5 oz unless otherwise noted

9/15/2021

JAMES TAVERN

Bourbon Whiskey

September 2021

	Rebel	Outlaw		Rebel	Outlaw
Bird Dog Kentucky Straight 84.....	3.25	6.50	Knob Creek 9 Year Small Batch....	5.00	10.00
7 Year.....	6.00	12.00	Reserve	8.00	16.00
Benchmark.....	2.50	5.00	Larceny Small Batch.....	4.00	8.00
Blanton's.....	16.00	32.00	Maker's Mark.....	4.00	8.00
Buffalo Trace.....	5.00	10.00	Maker's 101.....	4.00	8.00
Bulleit.....	3.50	7.00	Maker's 46	4.50	9.00
Calumet 8 Year Farm.....	6.25	12.50	Cask Strength.....	4.75	9.50
Single Rack 10 Year.....	10.00	20.00	Old Elk Blended.....	5.50	11.00
Single Rack 15 Year.....	15.00	30.00	Old Forester	3.00	6.00
Coopers Barrel Reserve 100 Proof.....	4.00	8.00	1870.....	6.00	12.00
Master Full Traditions.....	4.00	8.00	1897 Bonded.....	7.00	14.00
E.H. Taylor Small Batch	9.00	18.00	1920.....	7.00	14.00
Eagle Rare	8.00	16.00	Statesman.....	7.00	14.00
Early Times 354	7.50	15.00	1910.....	8.00	16.00
Elijah Craig Small Batch.....	4.00	8.00	Rabbit Hole Cavehill.....	6.25	12.50
Evan Williams	2.50	5.00	Dareringer (Sherry Cask).....	10.00	20.00
Bonded.....	2.75	5.50	Rebel Reserve 100 Proof.....	3.00	6.00
4 Roses Single Barrel	4.00	8.00	1792 Small Batch.....	5.00	10.00
Small Batch Select.....	7.25	14.50	Ten High Sour Mash.....	2.50	5.00
Freedom.....	5.75	11.50	Western Reserve 14 Year.....	10.00	20.00
George Remus	5.00	10.00	Widow Jane 10 Year.....	9.00	18.00
Heaven's Door.....	6.00	12.00	Wild Turkey 101.....	4.00	8.00
Double Barrel.....	7.00	14.00	Honey.....	3.00	6.00
Jefferson's Reserve.....	6.00	12.00	Long Branch.....	5.00	10.00
Very Small Batch.....	4.00	8.00	Wilderness Trail Sm Batch Bonded ..	5.00	10.00
Jesse James	2.50	5.00	Single Barrel.....	5.00	10.00
Jim Beam.....	3.00	6.00	Woodford Reserve.....	5.00	10.00
Kentucky Tavern.....	2.50	5.00	Double Oak.....	6.00	12.00

Outlaw Pour = Two (2) Ounces

Rebel = One (1) Ounce

September 2021

Tennessee Whiskey

	Rebel	Outlaw
Jack Daniels.....	3.50	7.00
Single Barrel Proof.....	5.50	11.00
Single Barrel Select.....	5.50	11.00
Gentleman Jack.....	4.50	9.00
Barrel Proof.....	7.00	14.00
Old Crow.....	2.50	5.00

Irish Whiskey

Jameson.....	3.50	7.00
Paddy's.....	2.50	5.00

Canadian Whiskey

Canadian Club.....	3.00	6.00
Crown Royal	4.00	8.00
Apple.....	6.00	12.00
Peach.....	9.00	18.00
Seagram's	3.00	6.00

Rye Whiskey

Bulleit Rye.....	3.00	6.00
Sagamore Spirit.....	5.25	10.50
1792 Rye.....	5.00	10.00
Whistle Pig 10 Year Rye.....	10.50	21.00
Wild Turkey Rare Bread Rye.....	7.50	15.00

Single Malt Scotch

	Rebel	Outlaw
Glenlivet 12 Year.....	6.00	12.00
Glenfiddic 12 Year.....	6.00	12.00
Macallan 12 Year.....	8.00	16.00
Macallan 18 Year.....	36.00	72.00
Oban 14 Year.....	9.25	18.50

Double Malt Scotch

Dewars 12 Year	4.00	8.00
Johnny Walker Red.....	3.00	6.00
Johnny Walker Blue.....	25.00	50.00

Cognac

Hennessy Very Special.....	6.00	12.00
XO.....	45.00	90.00
Remy Martin 1738	14.00	28.00
Remy Martin XO.....	50.00	100.00
Remy Martin Louis XIII.....	220.00	

Tequila

Clase Azul.....	30.00	60.00
Corazon de Agave Blanco.....	6.00	12.00
Herradura Ultra.....	13.00	26.00
Selection.....	50.00	100.00
Jose Cuervo.....	4.00	8.00
Patron Silver.....	7.00	14.00

Outlaw Pour = Two (2) Ounces
 Rebel = One (1) Ounce

September 2021

Gin

Botonist.....	7.00
Hendricks.....	6.50
Tanqueray.....	5.50

Rum

Bacardi Superior.....	5.00
Captain Morgans.....	5.50
Captain Morgans Black.....	5.50
Gosling Black Seal.....	5.50

Vodka

Absolute.....	5.50
Absolute Citron.....	5.50
Grey Goose.....	7.00
Titos.....	6.00
Wheatley.....	7.00

After Dinner Cordials

Amaretto.....	5.00
Bailey's.....	5.00
Carmel	5.00
Buffalo Trace Bourbon Crème.....	6.00
Campari Milano.....	5.50
Chambord.....	6.50
Christian Brothers Brandy.....	5.00
Disaronno.....	7.00
Kahlua.....	5.00

Shots 1.5 Ounces

B-52-Kahlua, Bailey's Grand Marnier.....	8.00
Elvis Shot -Screwball Peanut Butter Whiskey &.....	6.00
Howler Head Banana Whiskey	
(Peanut Butter/Banana available individually)	
Fireball Cinnamon Whiskey.....	5.00
Green Tea-Paddy, Peach, Sour, Lemon Lime Soda....	6.00
Irish Car Bomb-Guinness, Bailey's Paddy.....	7.00
Jagermeister Classic German Liqueur.....	5.00
Lemon Drop-Vodka, Lemon, Sugar.....	6.00
Little Beer-Licor 43, vanilla liqueur, heavy cream...	5.00
Matt's Root Beer-Captain Morgan, Root beer	6.00
Red Snapper- Crown, Amaretto, Cranberry.....	6.00
Sidecar-Cognac, Patron Citronage, Lemon, Sugar...	7.00

General Denver Beer List

Ask your server about our list of rotating craft beer on draft

BOTTLES/CANS

Fat Heads Head Hunter IPA Can - Cleveland, OH - 7.5%	4.50
Fat Heads Hop Juju DIPA - Cleveland, OH - 9.0%	7.00
3 Floyds Zombie Dust Pale Ale - Munster, IN - 6.5%	4.75
Orpheus Elusory Hazy IPA 16oz - Atlanta, GA - 6.7%	6.00
Singlecut Hop Sounds Session IPA 16oz - Astoria, NY - 5.0%	5.00
Ace Pear Cider - Sebastopol, CA - 5.0%	4.50
DownEast Original Hard Apple Cider - Boston, MA - 5.1%	4.50
Warped Wing Trotwood Lager Can - Dayton, OH - 4.0%	3.50
Dogfish Head Seaquench Lime Sour 19.2oz - Milton, DE - 4.9%	4.50
Boulevard Tank 7 Belgian Farmhouse Ale - Kansas City, MO - 9.0%	5.50
Madtree Coffee Table Coffee Blonde Ale - Oakley, OH - 4.7%	4.50
Warped Wing Pirogue Black Belgian Tripel w/ Coffee - Dayton, OH - 9.0%	7.00
Bells Oberon Summer Wheat 16oz Can- Kalamazoo, MI - 5.8%	5.00
Mt Carmel Amber Ale - Cincinnati, OH - 6.0%	4.25
New Belgium Fat Tire - Fort Collins, CO - 5.2%	4.25
Kentucky Bourbon Barrel Ale - Lexington, KY - 8.3%	5.75
Narragansett Lager 16oz - Pawtucket, RI - 5.0%	2.00
Ommegang Three Philosophers Belgian Quad - Cooperstown, NY - 10.0%	5.50
Bells Best Brown Ale 16oz - Kalamazoo, MI - 5.8%	5.00
New Holland Dragon's Milk Stout - Holland, MI - 11.0%	5.75
Crabbie's Ginger Beer - Scotland - 4.8%	4.25
PBR Hard Coffee - Milwaukee, WI - 5.0%	4.00
White Claw Black Cherry Sparkling Seltzer - Chicago, IL - 5.0%	4.00
Guinness Stout Pub Draft 16oz Can - Ireland - 3.8%	4.68
Bass Ale - England - 4.8%	4.22
Corona Lager - Mexico - 4.2%	4.22
Stella Artois - Belgium - 4.4%	4.22
Budweiser - St. Louis, MO - 5.0%	3.28
Bud Light - St Louis, MO - 4.3%	3.28
Coors Light - Golden, CO - 4.4%	3.28
Michelob Ultra - St Louis, MO - 4.2%	3.51
Miller Lite - Milwaukee, WI - 4.2%	3.28
Yuengling Lager - Pottsdale, PA - 4.4%	3.28
Odoul's Reduced Alcohol Lager - St. Louis, MO - 0.05%	3.28
