

HANDCRAFTED COCKTAILS

SMOKIN' GUN \$18

WOODFORD RESERVE/MAPLE SYRUP/SMOKED WALNUT

BOURBON RELOAD \$13

EVAN WILLIAMS/CRÈME DA CASSIS/LEMON JUICE

SHAMROCK PEACH TRAP \$18

TALL PINE'S WOODLAND BOURBON/PEACH MOONSHINE/ PEACH JUICE/LEMON JUICE/THYME

BOLT-ACTION OLD FASHION \$18

MAKER'S MARK/VANILLA BEAN SYRUP/BITTERS

FRENCH FIREARM \$15

KETEL ONE GRAPEFRUIT & ROSE VODKA/GRAPEFRUIT JUICE/PROSECCO

BIRDS OF A FEATHER \$16

EMPRESS INDIGO GIN/COINTREAU/LIME JUICE/HOUSE MADE LAVENDER SIMPLE SYRUP

THE SPENT CASING \$14

TALL PINES AMARETTO/BOURBON/LEMON JUICE/ EGG WHITE

SMOKE SHOW \$18

KETEL ONE VODKA/YUZU JUICE,/BLACKBERRY SYRUP/PROSECCO

DRAFT

MICHELOB ULTRA \$6 SAM ADAMS SEASONAL \$7

NEW TRAIL BROKEN HEELS \$8 MODELO \$6.50

BOTTLES

MILLER LITE \$6 YUENGLING \$6

BLUE MOON \$7 TROEGS \$8

CORONA \$7 GUINNESS \$7

CORONA LIGHT \$7 ANGRY ORCHARD \$7

I.C LITE \$4 IRON CITY \$4

PBR\$4

DESSERT

ALL MADE IN HOUSE!

SKILLET COOKIE \$14

BROWN BUTTER BOURBON CHOCOLATE CHIP COOKIE TOPPED WITH VANILLA BEAN ICE CREAM, WHIPPED CREAM, AND CHOCOLATE DRIZZLE

CARROT CAKE \$20

10-LAYER CARROT CAKE WITH CREAM CHEESE ICING, PINEAPPLE SAUCE, AND WHIPPED CREAM

BANANA'S FROSTER TIRAMISU \$13

BANANA FOSTER SAUCE, LADY FINGERS SOAKED IN TALL PINES BANANA FROSTER

CHOCOLATE COVERED AMARETTO BOMB \$

DEVIL FOOD CAKE, BAILEYS MOUSSE, AMARETTO CHERRIES, AND CHOCOLATE GANACHE

SEASONAL CHEESECAKE \$14

ASK YOUR SERVER FOR DETAILS!

WHITE WINE

GLASS/ BOTTLE

SAUVIGNON BLANC:

OYSTER BAY/NEW ZEALAND	13/50
CLOUDY BAY/NEW ZEALAND	15/55
LOVEBLOCK	26/100

CHARDONNAY:

WOODBIDGE BY ROBERT MONDAVI/CA	8/30
ANTINORI CASTELLO DELLA SALA/ITALY	16/62

PINOT GRIGIO:

RUFFINO AQUA DE VENUS/ITALY	10/38
FERRARI CARANO /ITALY	13/50

GEWURZTRAMINER:

VILLA WOLF/GERMANY	11/40
DR KONSTANTIN FRANK/FINGER LAKES	13/50

ALBARINO:

SAND BOY RIAS BAIXAS /SPAIN	14/54
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SPARKLING:

SUN GODDESS PROSECCO/ITALY	10/38
RUFFINO PROSECCO/ITALY	12/45
CASA CANEVEL ROSE BRUT/ITALY	11/44
POMMERY BRUT ROYAL/FRANCE	~/115
VEUVE CLICQUOT YELLOW BRUT/FRANCE	~/125

RED WINE

GLASS/BOTTLE

CABERNET:

CADE ESTATE/NAPA, CA	~/250
CAYMUS/ NAPA, CA	~/ 225
JOSEPH PHELPS/NAPA, CA	~/200
MT. VEEDER/NAPA	50/185
ROBERT MONDAVI/NAPA, CA	40/165
FRANK FAMILY VINEYARDS/NAPA, CA	39/150
CLOS PEGASE/NAPA, CA	25/93
MOUNT PEAK SENTINEL/SONOMA CTY	22/80

MERLOT:

CUSUMANO TERRE /ITALY	13/50
PERUSINI/ITALY	15/55
RAYMOND RESERVE/NAPA, CA	28/110

PINOT NOIR:

SEA SUN/CALIFORNIA	11/40
PRIMARIUS/WILLAMETTE, OR	12/45
WILLAMETTE VALLEY/WILLAMETTE, OR	23/90

MALBEC:

ZUCCARDI SERIES A./ARGENTINA	8/30
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BURGUNDY:

LOUIS LATOUR BOURGOGNE/FRANCE	20/75
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RIOJA:

CARRACUESTA /SPAIN	9/ 34
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SWEET SIPS

HOT BUTTERED BOURBON \$13

PONFEIGH RYE BOURBON/APPLE
CIDER/SPICES

KICKBACK ESPRESSO MARTINI (CLASSIC/CREAMY) \$ 14/\$15

ESPRESSO VODKA/KAHLUA/ESPRESSO

MARKSMAN'S FROZEN MUDSLIDE \$10

PLANTERAY BARBADOS RUM/
KAHLUA/CRÈME DE CACAO/
COCONUT CREAM/MILK

THE CANDIED NUT \$18

VANILLA VODKA/FRANGELICO/CREAM/
CANDIED PECANS

VELVET~TINI \$17

BAILEY'S CHOCOLATE/PEPPERMINT
VODKA/CREAM/ESPRESSO

SEASONAL HANDCRAFTED COCKTAILS

BANANA FROST SMASH \$18

BOURBON/BANANA/PECAN SYRUP

WINTER WONDERLAND \$17

BACARDI RUM/WHITE CRANBERRY
JUICE/MINT/ROSEMARY

SNOWFALL PALOMA \$16

POMEGRANATE LIQUEUR/JOSE SILVER/
GRAPEFRUIT JUICE/LIME

ARCTIC MULE \$18

KETLE LEMON VODKA/LYCHEE
SYRUP/LEMON JUICE/GINGER BEER

BOURBON AND BARK \$18

KNOB CREEK SMOKED MAPLE/CHERRY
JUICE/CHERRY WOOD SMOKED



BEVERAGES

\$3.99
COKE
DIET COKE
SPRITE
GINGER ALE
UNSWEETENED TEA
SWEET ICED TEA
LEMONADE
JUICE

SPECIALTY NON-ALCOHOLIC

BLACKBERRY ICED TEA \$4.49
LAVENDAR LEMONADE \$4.49
GRAPEFRUIT THYME SPRITZ \$4.49

COFFEE

REGULAR OR ICED \$4
ESPRESSO \$5
CAPPUCCINO OR LATTE \$6
TIRAMISU ICED COFFEE \$7
WITH ALCOHOL \$9

EXPERIENCE THE DIFFERENCE OF HAVEN FARMS
COFFEE. THIS ARTISAN — ORGANIC BREW IS
CRAFTED WITH CARE FROM FARM TO CUP. EACH
ORDER IS FRESHLY GROUND AND BREWED,
ENSURING A UNIQUE AND CUSTOM EXPERIENCE IN
EVERY SIP.

WELCOME

STEP INTO A PLACE WHERE
EVERY SIP IS CRAFTED WITH
CARE. OUR BAR IS DEDICATED
TO THE ART OF FLAVOR —
FROM HANDCRAFTED
COCKTAILS MADE WITH THE
FINEST INGREDIENTS, TO A
CURATED WINE LIST DESIGNED
TO DELIGHT EVERY PALATE.

PREFER A CRISP BREW?
CHOOSE FROM OUR ROTATING
SELECTION OF DRAFT,
BOTTLED, AND CRAFT BEERS.
WHETHER YOU'RE HERE TO
DISCOVER SOMETHING NEW
OR ENJOY A TIMELESS
FAVORITE, WE INVITE YOU TO
RELAX, RAISE A GLASS, AND
SAVOR THE EXPERIENCE HERE
AT SHAMROCK WHISKEY AND
CIGAR BAR.