

— WINES BY THE GLASS —

— WHITE WINES —

	GLASS / BOTTLE
CHARDONNAY (“A”) <i>Sonoma Cutrer ‘Russian River Ranches’</i> Sonoma, CA	\$13.25 / 48
CHARDONNAY (“C”) <i>Sea-Sun Vineyards ‘Lightly Oaked’</i> California	9.25 / 35
CHARDONNAY (“B”) <i>Gilles Noblet Macon Fuisse</i> Burgundy, FR	9.25 / 35
VERDEJO (“C”) <i>Honora Vera</i> Rueda, Spain	7.75 / 30
OLD VINE VERDEJO (“C”) <i>Bodegas Shaya</i> Rueda, Spain	7.25 / 27
SAUVIGNON BLANC (“B”) <i>Pascal Jolivet ‘Attitude’</i> Touraine, Loire, FR	9.75 / 35
SAUVIGNON BLANC (“C”) <i>Monkey Bay</i> Marlborough, NZ	7.75 / 30
PINOT GRIS (“A”) <i>Erath</i> Oregon	10.25 / 40
PINOT GRIGIO (“C”) <i>Castello di Gabbiano</i> Delle Venezie, IT	7.25 / 40*
RIESLING (“C”) <i>Bluefish</i> Pfalz, Germany	7.25 / 27
MOSCATO (“C”) <i>Baci Dolce ‘Blonde’</i> Veneto, IT	7.25 / 25

— BUBBLES —

CAVA BRUT (“C”) <i>Poema</i> SP	\$7.25 / 25
BLANC DE BLANC BRUT (“A”) <i>Mumm Napa</i> Napa, CA	13.75 / 55
PROSECCO DOCG (“B”) <i>Terre di Marca Millesimato Brut</i> Veneto, IT	10.75 / 38

— RED WINES —

ZINFANDEL (“A”) <i>Bedrock ‘Old Vines’</i> California	\$16.75 / 55
SHIRAZ (“B”) <i>Barossa Ink</i> Barossa, AUS	11.00 / 42
CABERNET SAUVIGNON (“A”) <i>Beringer ‘Knight’s Valley’</i> Knight’s Valley, CA	17.25 / 60
CABERNET SAUVIGNON (“C”) <i>Louis Martini</i> California	9.25 / 35
CABERNET SAUVIGNON & SYRAH (“C”) <i>Charles & Charles</i> Walla Walla, WA	8.75 / 30
MONESTREL (Mourvedre) (“B”) <i>Juan Gil</i> Jumilla, SP	12.25 / 45
MALBEC & CABERNET SAUVIGNON (“A”) <i>‘Amancaya’ by Rothschild-Catena</i> Mendoza, ARG	12.25 / 45
MERLOT (“B”) <i>Hyatt Vineyards</i> Rattlesnake Hills, WA	8.25 / 35
GRENACHE (“B”) <i>Chateau de Saint-Cosme</i> <i>Little James Basket Press Rouge</i> Rhone, FR	9.25 / 35
TOSCANO RED (“B”) <i>Poggio Badiola</i> Tuscany, IT	9.25 / 35
PINOT NOIR (“A”) <i>Cambria ‘Pommard Clone 4’</i> Santa Maria, CA	12.50 / 42
PINOT NOIR (“C”) <i>Carmel Road</i> California	8.25 / 35

— ROSÉS & BLUSH WINE —

ROSÉ DE PROVENCE (“B”) <i>The Palm by Whispering Angel</i> Provence, FR	\$10.25 / 36
WHITE ZINFANDEL (“C”) <i>Beringer</i> California	7.25 / 20

-CREATE A WINE FLIGHT-

Select three wines in the same class (“A” or “B” or “C”) and enjoy a two ounce pour of each. If you combine two or more “classes” we’ll charge you the “highest class” wine flight price.

“A” Class Flight	\$13.75
“B” Class Flight	\$10.25
“C” Class Flight	\$8.25

— BOTTLED BEERS —

ANHEUSER-BUSCH NATURAL LIGHT (MI)	\$4.00
BALLAST POINT GRAPEFRUIT SCULPIN (CA)	6.25
BLUE MOON BELGIAN WHITE (Colorado)	6.00
BODDINGTON’S “PUB ALE” (16 oz can)	7.50
BUDWEISER (Missouri)	4.25
BUD LIGHT (Missouri)	4.25
COORS LIGHT (Colorado)	4.25
CORONA EXTRA (Mexico)	6.00
CORONA LIGHT (Mexico)	6.00
DOGFISH HEAD 60 MINTE IPA (Maryland)	6.25
FLYING DOG “RAGING BITCH” (Maryland)	6.25
GUINNESS STOUT (England)	6.25
HEAVY SEAS “LOOSE CANNON” (Maryland)	6.25
JAILBREAK “FEED THE MONKEY” (Maryland)	6.25
MAGIC HAT #9 (Vermont)	6.00
MICHELOB LIGHT (Missouri)	5.00
MICHELOB ULTRA (Missouri)	5.00
MILLER LITE (Wisconsin)	4.25
NATTY BOH (Maryland)	4.00
NEW BELGIUM FAT TIRE AMBER ALE (Colorado)	6.25
NEWCASTLE BROWN ALE (England)	6.25
O’DOULS NON ALCOHOLIC (Missouri)	3.50
SAM ADAMS BOSTON LAGER (Massachusetts)	6.00
SIERRA NEVADA PALE ALE (California)	6.25
ST. PAULI NON ALCOHOLIC (Germany)	5.00
SWEETWATER 420 EXTRA PALE ALE (Georgia)	6.25
YUENGLING LAGER (Pennsylvania)	5.00

SEASONAL BEERS A.Q.

- BOTTLED CIDERS, ETC. -

ANGRY ORCHARD CRISP APPLE CIDER	\$5.50
NOT YOUR FATHER’S ROOT BEER	6.25
REGATTA GINGER BEER	4.00
MAGNER’S PEAR CIDER	6.25
WYNDRIDGE CRANBERRY-APPLE CIDER	6.25
TRULY SPIKED & SPARKLING WATER	5.25

— DRAUGHT BEERS —

PEABODY HEIGHTS ‘ASTRODON’ (MD) <i>Hazy IPA</i>	\$6.75
DEVIL’S BACKBONE ‘VIENNA LAGER’ (VA) <i>Chestnut-colored Lager</i>	6.75
MONUMENT CITY ‘51 RYE IPA’ (MD) <i>citrusy, earthy with rye malt notes</i>	6.75
KEY BREWING “LORD MALTIMORE” (MD) <i>A classic autumn märzen</i>	6.75
MILLER LITE (WI) <i>Light Pilsner Beer</i>	4.75
STELLA ARTOIS (Belgium) <i>Belgian Pilsner</i>	6.75
UNION CRAFT ‘DUCK PIN’ (MD) <i>Generously Hopped Pale Ale</i>	6.75
SAM ADAMS ‘SEASONAL’ (MA)	6.75

BOURBONS

1812 MARYLAND BOURBON
Maryland
ANGEL'S ENVY
Louisville, Kentucky
BASIL HAYDEN 8 YEAR
Kentucky
BLANTON'S SINGLE BARREL
Frankfort, Kentucky
BUFFALO TRACE
Franklin County, Kentucky
BULLEIT BOURBON
Louisville, Kentucky
JIM BEAM
Kentucky
JOHNNY DRUM PRIVATE STOCK
(Willett Family) Bardstown, Kentucky
JOHN J. BOWMAN VIRGINIA BOURBON
Fredericksburg, Virginia
KNOB CREEK 9 YEAR
Clermont, Kentucky
LEGENT
Kentucky & Japan
MAKER'S MARK 6 YEAR
Laredo, Kentucky
MAKER'S MARK 46
Laredo, Kentucky
RABBIT HOLE HEIGOLD
Louisville, Kentucky
ROWAN'S CREEK
(Willett Family) Bardstown, Kentucky
WM. WOLF PECAN BOURBON
South Carolina
WOODFORD RESERVE
Kentucky

RYES

ANGEL'S ENVY RYE
Louisville, Kentucky
BULLEIT RYE
Louisville, Kentucky
KNOB CREEK RYE
Clermont, Kentucky
REDEMPTION RYE
Indiana
SAGAMORE SPIRIT RYE
Maryland
TEMPLETON RYE
Templeton, Indiana
WHISTLEPIG FARMS RYE
Vermont
PIGGYBACK RYE
Vermont

AMERICAN WHISKEYS

FILIBUSTER "BOONDOGLER"
Maurertown, Virginia
JACK DANIELS
Lynchburg, Tennessee

SCOTCH WHISKEYS

SINGLE MALTS

BALVENIE 14 YR CARIBBEAN CASK
CRAGGANMORE 12 YEAR
LAGAVULIN 16 YEAR
MACALLAN 12 YEAR SHERRY CASK
OBAN 14 YEAR

BLENDED SCOTCHES

CHIVAS REGAL
COMPASS BOX 'HEDONISM'
COMPASS BOX 'KING ST. ARTIST BLEND'
COMPASS BOX 'KING ST. GLASGOW BLEND'
DEWARS "WHITE LABEL"
JOHNNY WALKER RED
JOHNNY WALKER BLACK
JOHNNY WALKER GOLD
MONKEY SHOULDER

SHERRIES & APERITIFS

EL MAESTRO FINO SHERRY
EL MAESTRO OLOROSO 15YR SHERRY

D'PAMP PAMPLEMOUSSE VERMOUTH
D'ORANGE CITRUS VERMOUTH
D'SANGE BLOOD ORANGE VERMOUTH

the GRILL

AT HARRYMAN HOUSE

COCKTAILS

FAT RADISH PIMM'S CUP RIFF Pimm's No. 1,
Malfy Lemon Gin, Lemoncello, and strawberry syrup
shaken and served in a wine glass topped with ginger
beer and garnished with a blueberry spear, an orange
slice and mint \$12.25

GOLDEN APPLE Celtic Honey Liqueur, apple cider,
and two dashes of Creole bitters served on the rocks
with an apple wedge garnish \$10.00

GEORGIA ON MY MIND muddled basil, Buffalo
Trace Bourbon, Ginger Liqueur, peach nectar and
celery bitters stirred with ice and strain over a large ice
cube and garnished with fresh basil \$11.25

MAPLE CRANBERRY BOURBON COCKTAIL
Maker's Mark Bourbon, maple cranberry syrup,
cranberry juice, and a splash of club soda served
on the rocks with a rosemary sprig and fresh cranberry
garnish \$11.25

CIDER & MAPLE OLD FASHIONED Filibuster
Boondogglor American Whiskey, pure maple syrup,
apple cider, and a dash of orange bitters served on the
rocks with a cinnamon stick \$12.25

CRANBERRY CAIPRINHA fresh cranberries and
lime wedges muddled with simple syrup, Novo Fogo
Cachaca and ice shaken and strained onto ice with
cranberry and lime garnish 10

ROSALITA Hornitos Plata Tequila, Pama Pomegranate
Liqueur, lime juice, grenadine, and honey shaken and
strained over ice in a chili-salt rimmed glass, lime
garnish \$11.25

TENNESSEE PLOW MULE Jack Daniel's Tennessee
Whiskey, apple pie moonshine, ginger beer, and
lemon juice served on the rocks in a tin mug \$12.25

CARAMEL APPLE PIE MARTINI apple pie
moonshine, Van Gogh Caramel Vodka, Orchata
Cinnamon Cream, and half & half chilled and served
up with a caramel-graham cracker rim \$12.25

MANGO PASSION CAIPIROSKA muddled mint
with Belvedere Mango Passion Vodka blended with
mango puree shaken and served on the rocks \$10.25

STRAWBERRY & BASIL LEMONADE Rocktown
Basil Infused Vodka, muddles strawberries, strawberry
simple syrup, and lemonade shaken and served over ice
with basil and strawberryh garnish \$9.25

AGED RUM OLD FASHION Ron Zacapa Solera 23
year Rum, orange peel, brown sugar, orange bitters,
LuxardocCherry \$15.25

BLOODY MARYS
House Bloody Mary \$7.25
Chili Pepper Bloody Mary made with St. George's Chili
Vodka \$9.25
Maryland Bloody Mary made with Old Bay Seasoned
Vodka \$9.25

MOCKTAILS

CRANBERRY MOCKTAIL MULE a cranberry and
brown sugar simple syrup, Seedlip Grove 42 Citrus
Non-Alcoholic Spirit, and fresh mile juice served in a
copper mug on the rocks finished with ginger beer with
fresh cranberries and a lime garnish \$10.25

AUTUMN HARVEST PUNCH lemonade, orange
juice, and apple cider with apple and orange slices, a
dash of maple syrup, club soda, and a rosemary sprig
garnish served on the rock \$8.25