

COCKTAILS				
	THE BRAMBLE Our House Namesake - Gin, Lemon, Blackberry, Champagne Simple Syrup	11	GEORGIA SUNSET Libeuela Tequila, Cointreau, Lime Juice, Peach Schnapps, Peach + Brown Sugar Simple Syrup	10
	LAVENDER LEMON DROP MARTINI Wheatley Vodka, Lemon Juice, Lemonade, Lavender Syrup, Pea Flower Extract.	11	PB+B+B Chocolate & Peanut Butter Bourbon, Crème De Banana, Licor 43, Brulee Bananas, Flaked Salt	12
	GOLDEN ORCHARD MULE Apple Vodka, Vanilla Vodka, Caramel Vodka, Apple Cider Cinnamon Simple Syrup, Lime Juice, Ginger Beer	12	COZY PEAR St. George Spiced Pear Liqueur, Big O, Vanilla Vodka, Lime Juice	12
	SMOKED OLIVE MARTINI Sapphire Gin or Wheatley Vodka, House-Smoked Olives, Your Choice of Dry, Dirty, or Filthy	12	1812 OLD FASHIONED Woodford Reserve, Blackberry Syrup, Grand Marnier Float, Orange Peel and Blackberry Garnish	13
	AUTUMN ROAST Mr. Black Coffee Liqueur, Pumpkin Cream, Licor 43, Coffee	11	BLUE DREAM ♣ Artet, lemon juice, blueberry syrup, simple syrup, splash of lemonade - CONTAINS 2MG of THC	12
	TOASTED TEMPTATION Amaretto, Crème de Cacao, Bailey's Almande, Liqor 43 Chocolate, Crushed Almond and Chocolate Rim.	12	RED SANGRIA ♣ Gruvi sangria, lime juice, splash of club soda Make it alcoholic +3	9
♣ Non-Alcoholic Beverage				

WHITE WINES			
	GLS/BTL		GLS/BTL
BRICCO RIELLA MOSCATO - Piedmont, Italy	9/24	DRY CREEK CHENIN BLANC - Sonoma, California	11/30
FRISK PRICKLY RIESLING - Victoria Australia	10/26	PIZZOLATO ROSÈ - Veneto, Italy	12/32
CORTENOVA PINOT GRIGIO - Veneto, Italy	9/25	PIZZOLATO PROSECCO - Veneto, Italy	12/32
GOOSE RIDGE CHARDONNAY - Columbia Valley, Washington	12/32	GUNTHER SCHLINK PINOT NOIR ROSÈ - Nahe, Germany	10/28
ST CLAIR SAUVIGNON BLANC - Marlborough, NZ	14/34		

RED WINES			
	GLS/BTL		GLS/BTL
UNSHACKLED PINOT NOIR - Napa Valley, California	12/35	UNSHACKLED CABERNET - Lodi, California	12/35
QUILT THREADCOUNT RED BLEND - Napa Valley, California	13/36	DRY CREEK ZINFANDEL - Sonoma, California	13/39
MONSIEUR TOUTON MERLOT - Bordeaux, France	9/29		

BEER			
MICHELOB ULTRA	5	MILLPOND IPA 16oz	6
COORS LIGHT 16oz	5	URBAN CHESTNUT SEASONAL 16oz	6
STELLA ARTOIS 16oz	6	ATHLETIC GOLDEN ALE N/A	5
BOULEVARD TANK 7	6	GRUVI JUICY DAYZ IPA N/A	5

DAILY FEATURES			
TUESDAYS		THURSDAY	
• TINI TUESDAY		• STEAK+FRITES SPECIAL	
All Day, Every Tuesday :: Enjoy select \$8 specialty martinis Brambletini - Classic Martini - Lavender Lemon Drop Lipsmacker - Chocolate Temptation - LSM Saved by the Melon - B-A-N-A-N-A-S		\$29 Wagyu Steak + Frites - Grilled 10oz Wagyu Sirloin steak topped with chef's compound butter, served with truffle parmesan french fries	
WEDNESDAY		SATURDAY & SUNDAY	
• WHISKEY FLIGHT WEDNESDAY		• BRUNCH ALL WEEKEND LONG	
Enjoy various flights of our whiskey and bourbons. Includes (3) 1oz pours per flight.		Additional brunch menu available on Saturday and Sunday from 11:00a-4:00p. Bottomless mimosas for \$22 until 4:00pm (limit two hours)	

FOR PARTIES OF 6 OR MORE, A GRATUITY OF 20% WILL BE INCLUDED