



Sam Snead's
AT THE GOLF CLUB

DRINK MENU

Sam Snead

Golf Pro Emeritus at The Greenbrier (1993-2002)

Sam Snead first came to The Greenbrier in 1936, and his name has been synonymous with this wonderful resort ever since. Today, the Sam Snead Festival (a 36-hole, Pro-Am golf tournament) is held each spring to honor his legacy, and his memorabilia is prominently on display at The Golf Club and its two dining venues. During his career "The Slammer" won a total of 185 tournaments worldwide and a PGA TOUR record 82 championships. Sam played on ten Ryder Cup Teams and was the Captain four times. He was on four World Cup Teams and was the first pro in history to shoot a 59, which was on The Greenbrier Course in 1959. During Sam's prime on tour, he could average 320 yard drives, using the equipment of his era - hence the name "Slammin' Sammy." During Sam's years at The Greenbrier, he shot 60 six times on The Old White TPC and three-putted Hole 18 each time. Sam was the oldest PGA TOUR player to win an event, which was The Greater Greensboro Open - his eighth time to win that tournament. He had 42 holes-in-one with every club in the bag, except the putter. In 1986, The Commissioner of the PGA TOUR named Sam the greatest golfer of all time. Everyone agrees that Sam had the smoothest and most powerful swing of all time. There will never be another Slammin' Sammy Snead!

SIGNATURE COCKTAILS

Smash of the Day \$12

Ask your server about our daily featured Smash, where we muddle fresh seasonal fruit of the day with Vodka, Rum, Tequila, Gin or Whiskey, along with Simple Syrup & Fresh Lemon. This is all shaken and served on the Rocks with a fruit garnish.

Hole in One \$11

For this summer sipper, we take Sauza Blanco Tequila and shake it with our house-made Lemonade Shrub & Agave Syrup. The concoction is served over fresh ice and topped with Sparkling Wine & a Lemon Wheel

The Perfect Round \$12

Improve your score with this drink featuring Bulleit Rye shaken with Cointreau, Simple Syrup & Fresh Lemon Juice, and served on the Rocks with a splash of Ginger Ale and finished with a Twist.

Plymouth Garden Mule \$12

A great summer riff on a classic drink. Muddled Mint & Fresh Blueberries mixed with Plymouth Dry Gin & Ginger Beer. Served on the Rocks and garnished with Mint & Blueberries.

Cosmo of the Green \$13

A deliciously fresh concoction of muddled Cucumbers shaken with Craft-Distilled, Organic Tatersall Gin, Cointreau, Pomegranate Liqueur, Cranberry Juice & Orange Bitters and served up in a Martini glass with a slice of Cucumber.

The Birdie \$11

Bacardi Añejo Rum shaken with Campari, Simple syrup, Fresh Lime & Pineapple Juices and served on the Rocks with a Salted Rim and Fresh Pineapple.

This drink is as fruity as it is fresh.

Raspberry Sparkler \$12

Our own House-Made Raspberry Shrub blended with Cointreau & Dry Sparkling Rosé Wine and served on the Rocks. A pleasing balance of fresh fruit with bubbles!

Bizzy Sammy \$11

Jim Beam Bourbon meets Spanish Oloroso Sherry shaken with Simple Syrup, Fresh Pineapple & Lemon Juice and topped with Soda Water in a Highball and a Cherry on top

The Cabo Fairway \$12

We blend Sauza Hornitos Reposado Tequila with our House-Made Pomegranate Shrub & Fresh Lime. Shaken and strained into a Martini Glass and served up with a twist of Lime.

For all food and beverage service a 20% service charge (22% for parties of 8 or more) 6% sales tax and 6.5% Historic Preservation Fee will be added to your check.

LEGACY COCKTAILS

Bellini Martini \$10

Greenbrier Freestone Peach Juice shaken cold with Absolut Apeach Vodka, Peach Schnapps and topped with crisp Prosecco.

Greenbrier Signature Bloody Mary \$12

Our blend starts with 3 types of premium tomato juice, freshly chopped basil, horseradish and ground pepper. We finish with just the right amount of tabasco, steak sauce, and a solid drop of lemon juice.

Greenbrier Peach Margarita \$12

House-Made Ginger-Infused Tequila with a hint of Orange Liqueur and Greenbrier Peach Purée. Delightfully refreshing!

Mint Julep \$12

A timeless Greenbrier tradition made with Maker's Mark Bourbon, muddled fresh mint and powdered sugar mixed and served over cracked ice in our signature Greenbrier Mint Julep Glass.

Old-Fashioned \$10

Muddled Cherries and Orange Slices mixed with Whiskey, Simple Syrup and Bitters.

Manhattan \$10

Bourbon or Rye blended with Sweet Vermouth and Bitters and served either up or on the rocks with a Cherry.

Sazerac \$10

Bourbon or Rye mixed with muddled Sugar cubes, Peychaud's Bitters and served up in an Absenthe-Rinsed martini glass. Straight out of New Orleans!

FEATURED: SMOOTH AMBLER

Our Local Distillery Right Here in Lewisburg, West Virginia

"Revelation" Rum \$16

"Old Scout" Bourbon \$13

"Old Scout 107" Bourbon \$14

"Old Scout" Single Barrel Bourbon \$17

"Contradiction" Bourbon \$22

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WINES BY THE GLASS

Bin# CHAMPAGNE & SPARKLING WINE

385	Prosecco, Avissi, Veneto, Italy	\$9 /\$34 Btl
355	Sparkling Crémant, Bouvet-Ladubay, Brut Rosé, Loire Valley, France	\$13 /\$48 Btl
324	Champagne, Nicolas Feuillatte, Blue Label Brut, France	\$20 /\$75 Btl

WHITE WINE

921	Riesling, Richard Böcking, "Devon", Mosel, Germany	\$14 /\$52 Btl
912	Pinot Grigio, Gran Sasso, "La Bella Addormentata", Terra Degli Osci, Italy	\$10 /\$38 Btl
694	Sauvignon Blanc, Casa Silva "Cool Coast", Colchagua, Chile	\$10 /\$38 Btl
720	Pinot Blanc, Nielson by Byron, Santa Maria Valley, California	\$14 /\$52 Btl
986	Gruner Veltliner, Weingut Hollerer, "Alte Reben" Reserve, Kamptal, Austria	\$12 /\$44 Btl
863	Chardonnay, Maison Joseph Drouhin, St. Veran, Burgundy, France	\$12 /\$44 Btl
501	Chardonnay, Trefethen, "Harmony", Oak Knoll District, California	\$21 /\$80 Btl

ROSÉ

99	Pinot Noir, Copain, "Tous Ensemble", Mendocino, California	\$12 /\$44 Btl
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RED WINE

2315	Pinot Noir, Gran Moraine, Yamhill-Carlton District, Willamette Valley, Oregon	\$18 /\$68 Btl
2908	Pinot Noir, Maison Louis Jadot, Burgundy, France	\$13 /\$48 Btl
1801	Merlot, Barboursville Vineyards, Barboursville, Virginia	\$13 /\$48 Btl
3175	Grenache, Domaine Brusset, Côtes du Rhône, Rhone Valley, France	\$12 /\$44 Btl
2127	Malbec, Trapiche "Medalla", Mendoza, Argentina	\$13 /\$48 Btl
1109	Cabernet Sauvignon, Sequoia Grove Winery, Napa Valley, California	\$17 /\$64 Btl
1126	Cabernet Sauvignon, Faust Wine, Napa Valley, California	\$22 /\$84 Btl

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LIQUORS

SMALL BATCH BOURBON

<i>Basil Hayden's</i>	\$15	<i>Jefferson's Ocean, "Aged at Sea"</i>	\$30
<i>Baker's Small Batch</i>	\$15	<i>Isaiah Morgan West Virginia</i>	\$20
<i>Booker's Small Batch</i>	\$21	<i>Larceny Kentucky Straight</i>	\$13
<i>Elijah Craig 12 Year</i>	\$12	<i>Redemption Revival</i>	\$14

SINGLE BARREL BOURBON

<i>Four Roses</i>	\$13	<i>Woodford Reserve Double Oak</i>	\$17
<i>Jack Daniel's Single Barrel Select</i>	\$17	<i>Greenbrier Wild Turkey Kentucky Spirit</i>	\$18
<i>Maker's Mark Cask Strength</i>	\$18	<i>(Greenbrier's Eddie Russell Private Barrel Selection)</i>	

RYE WHISKY

<i>Basil Hayden's Dark</i>	\$15	<i>Knob Creek Rye</i>	\$13
<i>Bulleit Small Batch</i>	\$11	<i>Michters</i>	\$14
<i>Hudson Manhattan</i>	\$16	<i>Woodford Reserve</i>	\$12

SINGLE MALT SCOTCH

<i>Aberlour 12 Year</i>	\$15	<i>Lagavulin 16 Year</i>	\$22
<i>Balvenie 12 Year Doublewood</i>	\$20	<i>Laphroig 10 Year</i>	\$17
<i>Dalwhinnie 15 Year</i>	\$20	<i>Macallan 12 Year</i>	\$18
<i>Glenlivet 12 Year</i>	\$14	<i>Macallan 15 Year</i>	\$25
<i>Glenlivet 16 Year Nàdurra</i>	\$20	<i>Macallan 18 Year</i>	\$45
<i>Glenlivet 18 Year</i>	\$25	<i>Oban 14 Year</i>	\$20
<i>Glenmorangie 10 Year</i>	\$15	<i>Talisker 10 Year</i>	\$18

BLENDED SCOTCH & IRISH WHISKY

<i>Bushmills 10 Year</i>	\$14	<i>Dewars White Label</i>	\$10
<i>Jameson Cask Mates</i>	\$9	<i>Johnnie Walker Black</i>	\$14
<i>Jameson Black Barrel</i>	\$13	<i>Johnnie Walker Green</i>	\$20
<i>Redbreast Irish</i>	\$15	<i>Johnnie Walker Gold</i>	\$25
<i>Chivas Regal</i>	\$10	<i>Johnnie Walker Blue</i>	\$45

OTHER FINE SIPPING SPIRITS

<i>Gosling Old Family Reserve Rum</i>	\$15	<i>Don Julio Tequila Añejo</i>	\$18
<i>Ron Abuelo 12 Year</i>	\$14	<i>Herradura Tequila Reposado</i>	\$15
<i>Avion Tequila Reposado</i>	\$13	<i>Herradura Tequila Añejo</i>	\$16
<i>Casamigos Tequila Reposado</i>	\$16	<i>Patrón Tequila Silver Limited Edition</i>	\$17
<i>Don Eduardo Tequila Añejo</i>	\$16	<i>Patrón Tequila Añejo</i>	\$18
<i>Don Julio Tequila Reposado</i>	\$16	<i>Sauza Tres Generaciones Tequila</i>	\$15

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AFTER DINNER LIBATIONS

DESSERT WINES

3200	Kracher, Cuvée Auslese, 2010, Burgenland, Austria (375 ml)	\$14/\$52 Btl
3935	Quady Winery, "Essensia" Orange Muscat, 2013, California	\$9/\$60 Btl
901	Chateau La Fleur d'Or, Sauternes, 2011, Bordeaux, France	\$12/\$90 Btl
392	Vietti, Moscato d' Asti "Cascinetta", 2014, Piedmont, Italy	\$11/\$40 Btl

FORTIFIED WINES

3903	Graham's "Six Grapes" Reserve Ruby, Douro, Portugal	\$10/\$75 Btl
960	Grahams, 10 Year Tawny, Portugal	\$12/\$90 Btl
988	Smith Woodhouse, 20 Year Tawny, Portugal	\$21/\$155 Btl
944	Chapoutier, Banyuls, 2011, Roussillon, France	\$13/\$75 Btl
993	Broadbent, 10 Years Old Malmsey, Madeira, Portugal	\$19/\$150 Btl

COGNAC & BRANDY

<i>Boulard Calvados</i>	\$14	<i>Hennessey Paradis</i>	\$95
<i>Courvoisier VSOP</i>	\$14	<i>Martel VSOP</i>	\$14
<i>Courvoisier Napoleon</i>	\$20	<i>Martel Cordon Bleu</i>	\$27
<i>Delamain Pale & Dry XO</i>	\$22	<i>Remy Martin VSOP</i>	\$15
<i>Hennessey Privilege VSOP</i>	\$20	<i>Remy Martin XO</i>	\$40
<i>Hennessey XO</i>	\$45	<i>Sempe Armagnac Grande Reserve XO</i>	\$45

BEER SELECTIONS

DOMESTIC BEER

<i>Blue Moon</i> \$6	<i>Miller Lite</i> \$5	<i>Sam Adams</i> \$6
<i>Bud Light</i> \$5	<i>Michelob Ultra</i> \$5	<i>Yuengling Lager</i> \$5

IMPORTED BEER

<i>Buckler Non-Alcoholic</i> \$5	<i>Corona</i> \$6	<i>Guinness Can</i> \$7
<i>Amstel Light</i> \$6	<i>Heineken</i> \$6	<i>DuPont Farmhouse</i>
<i>Bass Ale</i> \$6	<i>Stella Artois</i> \$6	<i>Saison</i> \$15

CRAFT BEERS

<i>Bold Rock Amber Cider</i> \$7	<i>Founders All Day IPA</i> \$7
<i>Bell's Two Hearted Ale</i> \$7	<i>Founders Robust Porter</i> \$7
<i>Bell's Oberon Wheat Ale</i> \$7	<i>Green Flash Double IPA</i> \$8
<i>Devils Backbone 8 Point IPA</i> \$7	<i>Goose Island "Sophie"</i> \$8
<i>Devils Backbone Schwarz Bier</i> \$7	<i>New Belgium 1554 Black Lager</i> \$7
<i>Dogfish Head Festina Pêche</i> \$7	<i>New Belgium "Voodoo Ranger" 8 Hop Pale</i> \$7
<i>Dogfish 90 Min IPA</i> \$8	<i>Southern Tier Tangier Session IPA</i> \$7

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