

# Signature Cocktails

## **Brown Sugar Mojito** \$13

*A spin on the classic with dark aged rum, splash of Chambord, and enough lime and mint to put you in a spring garden.*

## **Back 9** \$12

*Savory Bulleit Rye Whiskey mixed with tropical and exotic Licor 43 and brought together with a vivacious finish of orange and lemon.*

## **Bellini Martini** \$10

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

## **Greenbrier Peach Margarita** \$12

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

# Legacy Cocktails

## **Greenbrier 1808 White Sulphur Julep** \$12

*The original Mint Julep dating back to 1808 in The Greenbrier's first tavern. Consisting of Hennessy VS Cognac, fresh mint and sugar. Garnished with a fresh sprig of mint and dusted with powdered sugar.*

## **Mint Julep** \$12

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

## **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.*

# Seasonal Cocktails

## **Pumpkin Old-Fashioned** \$15

*Enjoy our seasonal interpretation of a classic made with Knob Creek Bourbon muddled Orange and House-Candied Cherries and Chocolate Bitters.*

*This is served on the Rocks and topped with Soda.*

## **Jacques Rose** \$15

*AA French twist to a great classic, using Calvados Apple Brandy, Apple Puree Fresh Lemon and Grenadine shaken and served up with a Lemon Peel.*

## **Ginger Daquiri** \$12

*The Daquiri is one of the essential cocktails of mixology. For ours, we use Captain Morgan Rum, Lime Juice, Orgeat Syrup and a touch of Domaine de Canton Ginger.*

*This is shaken and served on the Rocks with Candied Ginger.*

## **Pumpkin – Tini** \$12

*Another twist of a classic made with Vanilla Vodka, Rum Chata and Pumpkin Puree. Served up in a chilled martini glass with a touch of whipped cream and dusting of nutmeg.*

## **Autumn Sidecar** \$14

*Another seasonal twist, we blend Hennessy Cognac with Cranberries, Cointreau Fresh Lemon, Fee Brothers and Simple Syrup. This is shaken vigorously and served up.*

## **Chambord Royale** \$11

*For a taste of the sweeter side, in this cocktail we mix Chambord and Frangelico liqueurs and add some Pineapple Juice, Vanilla Vodka and Fresh Lemon. Served up, this drink is a perfect autumn night cap.*

## **Blood and Sand** \$12

*One of the few classic cocktails using Scotch, ours is made with Dewars, Sweet Vermouth, Orange Juice, Grenadine and Cherry Liqueur and served on the Rocks.*

## **Springhouse Bramble** \$12

*A beautiful expression of Fall blending Beekeepers Gin with our House made Limoncello Fresh Lemon, Chateau de Monet Blackberry Liqueur and Simple Syrup. We muddle French Mint and Blackberries, stir all ingredients and top with a splash of Soda.*

*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.*

# Snack Options

## **Caesar Salad with Chicken \$15**

*Crisp Hearts of Romaine Lettuce, Grape Tomatoes  
Creamy Parmesan and Peppercorn Dressing*

## **West Virginia Cobb Salad \$14**

*Iceberg Lettuce, Virginia Ham, Roast Turkey  
American Cheese, Swiss Cheese, Marinated Cucumber and Tomato  
Pickled Eggs, Rye Croutons, Choice of Dressing*

## **Shrimp Cocktail \$14**

*Cocktail Sauce, Lemon Wedge*

## **Spinach and Artichoke Dip \$14**

*Spinach and Artichokes in a Creamy Cheese Sauce  
Topped with Feta Cheese and Red pepper Flakes  
Served Hot with Toasted Baguettes*

## **"Casino Royal" Nachos \$14**

*BBQ Pork, Crispy Wonton Skins, Roasted Corn  
Salsa Fresca, Shaved Scallions  
Sour Cream and Cheese Sauce*

## **Draper's Chicken Quesadilla \$12**

*Cajun Spices, Cheddar and Jack Cheese, Roasted Corn and Salsa*

## **Char-Grilled Café Burger \$16**

*Grilled Angus Beef, Cheddar Cheese, Lettuce, Vine Ripe Tomato  
Onion and Toasted Brioche Bun*

## **The Reuben \$16**

*Corned Beef, Swiss Cheese, Cabbage Sauerkraut  
Russian Dressing, Marble Rye*

## **Traditional Greenbrier Club \$16**

*Shaved Ham and Turkey, Applewood Smoked Bacon  
Lettuce, Tomato, Mayonnaise on Toasted Pullman Bread*

## **Ham and Brie \$15**

*Mustard Aioli, Arugula, House Made Pretzel Roll*

**Sandwiches are served with choice of French Fries, Sweet Potato Fries or Fresh Fruit**

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ⓧ is to signify a Gluten Free dish.

# Coal Oven-Fired Pizza



8" Personal Pizzas from The Pizza Shoppe  
(Gluten free pizza dough also available)



## House Special (Pizza della Casa) \$16

*Olives, Italian Sausage, Banana Peppers, Mozzarella, Arugula*

## Grilled Pepperoni (Peperoni alla Griglia) \$16

*House Tomato Sauce, Grilled Pepperoni, Provolone Cheese, Garlic Oil*

## Margherita (Pizza Margherita) \$16

*House Tomato Sauce, House-Made Mozzarella, Basil*

## Salami (Pizza con Salumi e Mozzarella) \$16

*Chef's Choice of House-Made Salami, Mozzarella Cheese  
Tomato Sauce, Garlic Oil*

## Four Cheese (Pizza ai Quattro Formaggi) \$16

*Mozzarella, Pecorino, Ricotta, Gorgonzola*

## Lobster, Basil & Garlic Oil (Aragosta, Basilico E Agilo) \$20

*Sautéed Lobster, Grilled and Pickled Peppers, Tomatoes, Mozzarella, Arugula*

## Classic Cheese \$14

*Mozzarella, House Tomato Sauce*

## Hawaiian \$16

*Pepperoni, Pineapple, Pickled Jalapeños, Mozzarella*

## Kate's Mountain BBQ Chicken \$16

*Grilled Chicken Breast, BBQ Sauce, Pickled Red Onions, Cilantro*

## Greenbrier Chef's Garden \$16

*Inspired by Today's Gathering of Fresh Vegetables  
Parmesan Cream Sauce*

## Extra Toppings \$2

*Pepperoni, Sausage, Mozzarella, Banana Peppers  
Roasted Peppers, Olives, Onions, Mushrooms*

**Pizzas available Sunday – Thursday until 9:00 pm  
and Friday & Saturday until 12:00 am.**

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# Wines by the Glass

## Sparkling

<i>Gruet Winery, Blanc de Noirs</i> New Mexico	\$12 / \$46 Btl
<i>Nicolas Feuillatte, Blue Label Brut</i> Champagne, France	\$20 / \$75 Btl
<i>Elio Perrone, Moscato d'Asti "Sourgal"</i> Piedmont, Italy	\$13 / \$24 Btl
<i>Tiziano, Prosecco</i> Veneto, Italy	\$9 / \$34 Btl

## White Wine

<i>Altanuta, Pinot Grigio</i> Valdadige, Italy	\$9 / \$34 Btl
<i>Mönchhof, Estate Riesling</i> Mosel, Germany	\$13 / \$48 Btl
<i>Honig Vineyard, Sauvignon Blanc</i> Napa Valley, California	\$13 / \$48 Btl
<i>Jackson Estate, Chardonnay</i> Santa Maria Valley, California	\$12 / \$46 Btl

## Red Wine

<i>Cambria Estate, Pinot Noir, Clone 4</i> Santa Maria Valley, California	\$14 / \$52 Btl
<i>Duckhorn Vineyards, Merlot</i> Napa Valley, California	\$18 / \$68 Btl
<i>La Posta, "Fazzio" Malbec, Uco Valley</i> Mendoza, Argentina	\$11 / \$42 Btl
<i>Parlay Wines "The Bookmaker", Cabernet Blend</i> California	\$10 / \$38 Btl
<i>Mount Veeder Winery, Cabernet Sauvignon</i> Napa Valley, California	\$17 / \$64 Btl
<i>Paul Hobbs Winery, Cabernet Sauvignon "Crossbarn"</i> Napa Valley, California	\$26 / \$100 Btl

## Rosé

<i>Montevina, White Zinfandel, Summit Ridge</i> Amador County, CA	\$8 / \$30 Btl
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## Fortified

<i>Graham's 10 Year Tawny Port</i>	\$12
<i>Smith-Woodhouse 20 Year Tawny Port</i>	\$21

# Beer Selections

## Import - \$7

*Amstel Light Corona Guinness Heineken  
Bass Ale Stella Artois Buckler Non-Alcoholic*

## Domestic - \$6

*Bud Light Coors Light Miller Lite Michelob Ultra  
Yuengling Lager Sam Adams*

## Craft - \$8

*Red Hook Longhammer IPA Bold Rock Amber Cider  
New Belgium Citradelic IPA Devil's Backbone 8 Point IPA  
Blue Mountain Full Nelson Pale Ale*

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# Liquors

## Small Batch Bourbon

<i>Basil Hayden's</i>	\$15	<i>Jefferson's "Ocean" Reserve</i>	\$25
<i>Baker's Small Batch</i>	\$15	<i>Legendary Hatfield &amp; McCoy Whiskey</i>	\$13
<i>Booker's Small Batch</i>	\$19	<i>Stagg Jr. Kentucky Straight</i>	\$25
<i>Isaiah Morgan West Virginia</i>	\$20	<i>Woodford Reserve</i>	\$12
<i>Jefferson's Reserve</i>	\$16		

## Single Barrel Bourbon

<i>Blanton's</i>	\$19	<i>Greenbrier Wild Turkey Kentucky Spirit</i>	\$18
<i>Bulleit</i>	\$11	<b>(Greenbrier's Eddie Russell Private Barrel Selection)</b>	
		<i>Jack Daniel's Tennessee Whiskey</i>	\$17

## Rye Whisky

<i>Bulleit Small Batch</i>	\$11	<i>Knob Creek Rye</i>	\$13
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## Single Malt Scotch

<i>Abelour 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 Nadurra</i>	\$20	<i>Macallan 18 Year</i>	\$45
<i>Glenlivet Nadurra "Oloroso Cask"</i>	\$20	<i>Macallan 25 Year</i>	\$250
<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>Chivas Regal</i>	\$10	<i>Johannie Walker Blue</i>	\$45
<i>Dewars White Label</i>	\$10	<i>Jameson Cask Mates</i>	\$9
<i>Johannie Walker Black</i>	\$14	<i>Jameson Black Barrel</i>	\$9
<i>Johannie Walker Green</i>	\$20	<i>Redbreast Irish</i>	\$15
<i>Johannie Walker Gold</i>	\$25		

## Cognac & Brandy

<i>Boulard Calvados</i>	\$14	<i>Martel VSOP</i>	\$14
<i>Courvoisier VSOP</i>	\$14	<i>Martel Cordon Bleu</i>	\$27
<i>Courvoisier Napoleon</i>	\$20	<i>Remy Martin VSOP</i>	\$15
<i>Delamain Pale &amp; Dry XO</i>	\$22	<i>Remy Martin XO</i>	\$40
<i>Hennessey Privilege VSOP</i>	\$20	<i>Remy Martin Louis XIII</i>	\$225/oz
<i>Hennessey XO</i>	\$45	<i>RMS QE</i>	\$30
<i>Hennessey Paradis</i>	\$95	<i>Sempe Armagnac Grande Reserve XO</i>	\$45

## Other Fine Sipping Spirits

<i>Avion Tequila Reposado</i>	\$13	<i>Patrón Tequila Silver</i>	\$15
<i>Avion Tequila Añejo</i>	\$14	<i>Patrón Tequila Añejo</i>	\$18
<i>Casamigos Tequila Reposado</i>	\$16	<i>Sauza Tres Generaciones Tequila</i>	\$15
<i>Don Eduardo Tequila Añejo</i>	\$18	<i>Ron Abuelo Añejo 12 Yr</i>	\$14
<i>Don Julio Tequila Reposado</i>	\$16	<i>Ron Abuelo "Centuria"</i>	\$35
<i>Don Julio Tequila Añejo</i>	\$18	<i>Gosling Old Family Reserve Rum</i>	\$16
<i>Herradura Tequila Reposado</i>	\$15	<i>Smooth Ambler "Revelation"</i>	\$16
<i>Herradura Tequila Añejo</i>	\$16		