

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 Liquor 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.

Green Tomato Marie \$12

Our twist on a Bloody Mary... This is her green sibling! Seasoned & grilled green tomatoes blended with a mélange of fresh herbs, spices and Ketel One Vodka. Garnished with a stick of okra and our house-made pimento cheese olive.

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

Queen of Hearts \$13

Freshly muddled Strawberries and fresh Lemon Juice combined with Ketel One Citroen and St. Germain Elderflower Liqueur. Shaken and served martini style with a Strawberry.

Cruzan Breeze \$10

A tropical summer sipper consisting of Cruzan Coconut Rum, Italian Nut Liqueur, with Pineapple and Cranberry Juice and a splash of Soda served on the rocks in a highball.

Argentine Margarita \$10

Sauza Tequila blended with our own House-made Jalapeño & Thyme-infused Simple Syrup, Fresh Lemon and Lime Juices. Served on the Rocks with a floated layer of Malbec. Be warned—This drink has some serious Kick!

The Greenbrier Sazerac \$12

Our twist on a classic New Orleans drink, Bulleit Rye Whiskey shaken with Peychaud's Bitters, Pama Liqueur and two Sugar cubes. Served up in an Absinthe-rinsed glass and Garnished with a Flamed Orange Peel.

Blueberry Gin Sour \$10

A Beekeeper Gin shaken with Lemon Juice, Simple Syrup, Egg White and fresh muddled Blueberries served on the rocks. The perfect warm weather sipper!

Hendrick's Elixir \$13

Hendrick's Gin blended with Lillet Blanc, Chartreuse, Fresh Lemon, Simple Syrup and muddled Cucumber with Basil Leaves. Served up, it is herbal, zesty and fresh!

Henry's Belle Isle Martini \$11

This concoction starts with Belle Isle's Honey-Habanero Moonshine and gets shaken with Lillet Blanc, Fresh Lemon and our own Jalapeño-Thyme Simple Syrup. Served up in a Martini glass.

Orange Gimlet \$12

This new twist on a classic starts with Fresh Muddled Basil & Strawberries and shaken with Lime Juice, Orange Zest-Infused Simple Syrup and Orange Vodka and served up martini-style.

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, Chick Peas, Grape Tomatoes
Red Onions with 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

"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*

The "Casino" Club \$16

*Roasted Turkey Breast, Shaved Ham, 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

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

White Wine

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

Red Wine

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

Rosé

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

Graham's 10 Year Tawny Port	\$12
Smith-Woodhouse 20 Year Tawny Port	\$21

Beer Selections

Import

Amstel Light \$6 Corona \$6 Guinness \$7 Heineken \$6
Bass Ale \$6 Stella Artois \$6 Buckler Non-Alcoholic \$5

Domestic

Bud Light \$5 Coors Light \$5 Miller Lite \$5 Michelob Ultra \$5
Yuengling Lager \$5 Sam Adams \$6

Craft

Red Hook Longhammer IPA \$6 Bold Rock Amber Cider \$7
New Belgium Citradelic IPA \$7 Devil's Backbone 8 Point IPA \$7
Blue Mountain Full Nelson Pale Ale \$7

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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 & McCoy Whiskey</i>	\$13
<i>Booker's Small Batch</i>	\$19	<i>Smooth Ambler "Old Scout" 10 Year</i>	\$15
<i>Isaiah Morgan West Virginia</i>	\$20	<i>Stagg Jr. Kentucky Straight</i>	\$18
<i>Jefferson's Reserve</i>	\$16	<i>Woodford Reserve</i>	\$12

Single Barrel Bourbon

<i>Blanton's</i>	\$19	<i>Greenbrier Wild Turkey Kentucky Spirit</i>	\$18
<i>Bulleit</i>	\$11	(Greenbrier's Eddie Russell Private Barrel Selection)	
<i>Four Roses</i>	\$13	<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>	\$150
<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 & 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>	\$15
<i>Herradura Tequila Reposado</i>	\$15	<i>Smooth Ambler "Revelation"</i>	\$16
<i>Herradura Tequila Añejo</i>	\$16		