

BAR SNACKS

Honey Harissa Chicharrones \$9

Chili Roasted Peanuts \$8

SOUP, SALADS & MORE

French Onion Soup \$14

Sourdough Crouton, Gruyère Cheese and Parmesan

Caesar Salad \$9 small/ \$16 large

Romaine Lettuce, Tomatoes, Chives, Croutons, Parmesan, Creamy Caesar Dressing

☒ *G* Smoked Chicken Southwest Salad \$22

Iceberg Lettuce, Jicama, Black Bean Corn Salsa

Avocado, Pickled Jalapeños, Tortilla Strips, Chipotle Ranch

Mixed Greens Salad \$9 small/\$14 large

Mixed Greens topped with Tomatoes, Cucumbers, Carrots, Radishes

Salads come with a choice of the following dressings:

Blue Cheese / Ranch / Thousand Island / French / Balsamic Vinaigrette / Oil and Vinegar

Salad Enhancements:

Grilled Chicken \$8 | Grilled Shrimp \$8 | 5 oz. Salmon \$12

BITES FOR TWO

G Tiger Shrimp Cocktail \$20

Cocktail Sauce, Lemon Saffron Pudding, Melba Toast

The Trio \$15

Jalapeño Poppers, Chipotle Ranch

Pork Potstickers, Peanut Chili Sauce

Tater Tots, Cheese Sauce

Charcuterie and Fromage \$24

Chefs' selection of three charcuterie meats and two cheeses

Membrillo, Marcona Almond, Cornichon, Honeycomb

Thyme Apple Butter, Whole Grain Mustard

☒ *G* Crudité \$14

Curry Roasted Cauliflower, Cucumber, Artichoke

Feta, Roasted Red Pepper Hummus

SANDWICHES

Traditional Greenbrier Club Sandwich \$18

*Roasted Turkey Breast and Shaved Ham on Toasted Pullman
with Lettuce, Tomato, Bacon and Mayonnaise*

The Greenbrier Classic Angus Burger \$22

Choice of Cheese: Cheddar, Swiss, American, Pepper Jack or Blue Cheese

Additional Toppings: House Barbeque Sauce, Chipotle Mayo

Applewood Smoked Bacon, Pickled Jalapeños, Pickled Onions, Avocado

Impossible Burger (Vegan) - Available Upon Request

G is to signify a Greenbrier Lite dish in honor of our world-renowned Mineral Spa.

☒ is to signify a Gluten Free dish.

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.

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COAL-FIRED OVEN PIZZA

SMALL 8" / LARGE 14"

(Gluten Free Pizza Dough Also Available)

House Special (Pizza della Casa) 18/25

*House Tomato Sauce, Olives, Italian Sausage, Banana Peppers,
Mozzarella, Arugala*

Grilled Pepperoni (Peperoni alla Griglia) 18/25

House Tomato Sauce, Grilled Pepperoni, Mozzarella, Garlic Oil

Margherita (Pizza Margherita) 16/23

House Tomato Sauce, Fresh Tomatoes, House-Made Mozzarella, Basil

Salami (Pizza con Salumi e Mozzarella) 18/25

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

Four Cheese (Pizza ai Quattro Formaggi) 16/23

Mozzarella, Pecorino, Ricotta, Gorgonzola

Carne (Pizza a Base di Carne) 18/25

House Tomato Sauce, Mozzarella, Asiago, Prosciutto, House-Made Sausage

Classic Cheese 14/20

House Tomato Sauce, Mozzarella

Hawaiian 18/25

House Tomato Sauce, Ham, Pineapple, Mozzarella

Pesto (Pizza al Pesto) 18/25

Basil Pesto, Fresh Mozzarella, Asiago, Arugala, Pine Nuts

Florentine (Pizza Fiorentina) 18/25

Alfredo Sauce, Spinach, Prosciutto, Mushrooms, Balsamic Reduction

Buffalo Chicken (Pizza al Pollo di Bufala) 18/25

Buffalo Sauce, Gorgonzola, Mozzarella, Grilled Chicken, Pickled Red Onions, Celery

Extra Toppings \$2 Small / \$4 Large

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

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SIGNATURE COCKTAILS

Brown Sugar Mojito \$14

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

Back 9 \$15

Greenbrier's own Smooth Ambler OSSB select mixed with Licor 43 brought together with vivacious finish of orange and lemon

Bellini Martini \$14

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

Greenbrier Peach Margarita \$14

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

LEGACY COCKTAILS

Greenbrier 1808 White Sulphur Julep \$16

*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 powder sugar*

Mint Julep \$16

*A timeless Greenbrier tradition made with Woodford Reserve Bourbon
fresh mint and sugar muddled mixed and served over crushed ice
in our signature Julep Cup*

Greenbrier Signature Bloody Mary \$14

*Zing Zang Bloody Mary Mix with your Favorite Spirit of Choice
Celery, Lime and Olives*

SEASONAL COCKTAILS

Summer Be-Gin \$18

Prairie Organic Gin, St. Germain, Lemon Juice, Simple Syrup, Mint, Lemon Twist

Watermelon Mint \$18

Tequila Blanco, Watermelon Juice, Agave Syrup, Lime Juice, Mint

Caramel Apple Martini \$16

Amaretto, Apple Pucker, Sour Mix, Red Bull

Whiskey Sunrise \$18

Old Forester 86, Licor 43, Lemon Juice, Orange Juice

Cherry Sour \$16

Black Cherry Vodka, Cherry Juice, Lemon Juice, Lemonade

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LIQUORS

SMALL BATCH BOURBON

<i>Basil Hayden's</i>	\$16	<i>Jefferson's "Ocean" Reserve</i>	\$35
<i>Baker's Small Batch</i>	\$16	<i>Bulleit</i>	\$16
<i>Booker's Small Batch</i>	\$22	<i>Woodford Reserve</i>	\$16
<i>Jefferson's Reserve</i>	\$17		

THE GREENBRIER PRIVATE SELECT

<i>Woodford Reserve Peace & Justice</i>	\$16	<i>Smooth Ambler PBS</i>	\$16
<i>Jack Daniel's Single Barrel Rye</i>	\$16	<i>Maker's Mark Private Select</i>	\$16
<i>Four Roses 10 year Private Select</i>	\$18		

RYE WHISKY

<i>Bulleit Small Batch</i>	\$16	<i>Whistlepig 10yr</i>	\$49
<i>Woodford Reserve Rye</i>	\$16	<i>Whistlepig 12yr</i>	\$69
<i>Knob Creek Rye</i>	\$15	<i>Whistlepig 15yr</i>	\$99
<i>Whistlepig Piggy Back 6yr</i>	\$17	<i>Whistlepig 18yr</i>	\$125
<i>Whistlepig Farm Stock</i>	\$39	<i>Whistlepig Boss Hog</i>	\$145

SINGLE MALT SCOTCH

<i>Abelour 12 Year</i>	\$16	<i>Lagavulin 16 Year</i>	\$26
<i>Balvenie 12 Year Doublewood</i>	\$21	<i>Laphroig 10 Year</i>	\$18
<i>Dalwhinnie 15 Year</i>	\$21	<i>Macallan 12 Year</i>	\$20
<i>Glenlivet 12 Year</i>	\$15	<i>Macallan 15 Year</i>	\$37
<i>Glenlivet 16 Year Nàdurra</i>	\$21	<i>Macallan 18 Year</i>	\$57
<i>Glenlivet Nàdurra "Oloroso Cask"</i>	\$23	<i>Macallan 25 Year</i>	\$250
<i>Glenlivet 18 Year</i>	\$26	<i>Oban 14 Year</i>	\$23
<i>Glenmorangie 10 Year</i>	\$16	<i>Talisker 10 Year</i>	\$19

BLENDED SCOTCH & IRISH WHISKY

<i>Chivas Regal</i>	\$12	<i>Johnnie Walker Blue</i>	\$57
<i>Dewars White Label</i>	\$12	<i>Jameson Cask Mates</i>	\$12
<i>Johnnie Walker Black</i>	\$15	<i>Jameson Black Barrel</i>	\$14
<i>Johnnie Walker Green</i>	\$21	<i>Redbreast Irish</i>	\$17
<i>Johnnie Walker Gold</i>	\$26	<i>Slane</i>	\$12

COGNAC & BRANDY

<i>Boulard Calvados</i>	\$15	<i>Martel VSOP</i>	\$15
<i>Courvoisier VSOP</i>	\$15	<i>Martel Cordon Bleu</i>	\$28
<i>Courvoisier Napoleon</i>	\$21	<i>Remy Martin VSOP</i>	\$16
<i>Delamain Pale & Dry XO</i>	\$23	<i>Remy Martin XO</i>	\$47
<i>Hennessey Privilege VSOP</i>	\$21	<i>Remy Martin Louis XIII</i>	\$235/oz
<i>Hennessey XO</i>	\$62	<i>RMS QE</i>	\$32
<i>Hennessey Paradis</i>	\$97	<i>Sempe Armagnac Grande Reserve XO</i>	\$47

OTHER FINE SIPPING SPIRITS

<i>Avion Tequila Reposado</i>	\$14	<i>Patrón Tequila Silver</i>	\$18
<i>Casamigos Tequila Reposado</i>	\$17	<i>Patrón Tequila Añejo</i>	\$19
<i>Don Eduardo Tequila Añejo</i>	\$17	<i>Sauza Tres Generaciones Tequila</i>	\$16
<i>Don Julio Tequila Reposado</i>	\$17	<i>Ron Zacapa Solera 23 yr</i>	\$17
<i>Don Julio Tequila Añejo</i>	\$19	<i>Ron Abuelo "Centuria"</i>	\$37
<i>Herradura Tequila Reposado</i>	\$16	<i>Gosling Old Family Reserve Rum</i>	\$16
<i>Herradura Tequila Añejo</i>	\$17	<i>Smooth Ambler "Revelation"</i>	\$17