

Signature Cocktails

Hot Buttered Rum \$14

Home made Butter batter and Captain Morgan Gingerbread Rum

Hot Schinocolate \$14

SNooko Bourbon Cream, and House made Hot Chocolate, topped with Whip Cream

Hot Toddy \$12

*Jack Daniel's Honey, Fresh Lemon Juice
West Virginia Honey*

Greenbrier Peach Margarita \$14

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

Legacy Cocktails

Greenbrier 1808 White Sulphur Julep \$14

*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 \$15

*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 \$14

*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*

*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.*

Seasonal Cocktails

Pumpkin Old Fashioned \$15

*Jack Daniel's SB Rye PBS, House Pumpkin Syrup, Orange Slice
Lemon Twist, and Bada Bing Cherry.*

Cobbler Smash \$15

Yellowstone PBS, Cranberry Juice, Cinnamon Syrup, and Club Soda

Appleton's Cider \$12

Appleton Estate Rum, Apple Cider, Fresh Lemon Juice, and Club Soda

Caramel Apple Martini \$12

Five Farms Irish Cream, Buttershots, Apple Pucker, and Cream

Sidd's India Seasoned Coffee \$12

House Coffee Infused Scotch, Cranberry Juice, and Fresh Lime Juice.

The Bartender \$15

*Seasonal crafted cocktails prepared daily by our top Mixologists.
Please ask your server or Mixologist for full details.*

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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
House Caesar Dressing*

West Virginia Cobb Salad \$15

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

Shrimp Cocktail \$16

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 \$15

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

Draper's Chicken Quesadilla \$15

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

Char-Grilled Café Burger \$18

*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 \$17

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

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) \$16/23

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

Grilled Pepperoni (Peperoni alla Griglia) \$16/23

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) \$16/23

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) \$16/23

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

Classic Cheese \$14/20

House Tomato Sauce, Mozzarella

Hawaiian \$16/23

House Tomato Sauce, Pepperoni, Pineapple, Pickled Jalapenos, 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) \$16/23

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

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

3 Gruet Winery, Blanc de Noirs	New Mexico	\$12 / \$46 Btl
324 Nicolas Feuillatte, Blue Label Brut	Champagne, France	\$20 / \$75 Btl
393 Degiorgis, Moscato d'Asti	Piedmont, Italy	\$13 / \$24 Btl
387 Tiziano, Prosecco	Veneto, Italy	\$10 / \$38 Btl

White Wine

922 Altanuta, Pinot Grigio	Valdadige, Italy	\$10 / \$38 Btl
247 Hi Def, Riesling	Mosel, Germany	\$13 / \$48 Btl
600 Honig Vineyard, Sauvignon Blanc	Napa Valley, California	\$15 / \$58 Btl
476 Jackson Estate, Chardonnay	Santa Maria Valley, California	\$15 / \$58 Btl

Rosé

98 Sofia by Fancis Coppola	Monterey, California	\$12 / \$46 Btl
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Red Wine

2244 Cambria Estate, Pinot Noir, Clone 4	Santa Maria Valley, California	\$15 / \$58 Btl
473 Duckhorn Vineyards, Merlot	Napa Valley, California	\$22 / \$84 Btl
1439 Ghostrunner, Zinfandel Blend	Lodi, California	\$12 / \$46 Btl
1326 Quilt, Cabernet Sauvignon	Napa Valley, California	\$18 / \$68 Btl
1275 Stewart Cellars, Cabernet Sauvignon	Napa Valley, California	\$26 / \$100 Btl

Fortified

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

Beer Selections

Import

Amstel Light \$7	Corona \$7	Guinness \$7	Heineken \$7
Stella Artois \$7	Heineken 0.0 \$7		

Domestic

Bud Light \$6	Coors Light \$6	Miller Lite \$6	Michelob Ultra \$6
Yuengling Lager \$6	Sam Adams \$7		

Craft

Devil's Backbone 8 Point IPA \$8	Sierra Nevada Pale Ale \$8
Sierra Nevada Torpedo Extra IPA \$8	Weathered Ground \$9

Cider

Hawk Knob \$10
Swilled Dog \$8

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Liquors

Small Batch Bourbon

<i>Basil Hayden's</i>	\$15	<i>Jefferson's "Ocean" Reserve</i>	\$32
<i>Baker's Small Batch</i>	\$15	<i>Bulleit</i>	\$15
<i>Booker's Small Batch</i>	\$19	<i>Woodford Reserve</i>	\$15
<i>Jefferson's Reserve</i>	\$16		

The Greenbrier Private Select

<i>Woodford Reserve Peace & Justice</i>	\$15	<i>Smooth Ambler PBS</i>	\$15
<i>Jack Daniel's Single Barrel Rye</i>	\$15	<i>Knob Creek 10yr SB</i>	\$15
<i>Yellowstone PBS</i>	\$15		

Rye Whisky

<i>Bulleit Small Batch</i>	\$15	<i>Whistlepig 10yr</i>	\$47
<i>Woodford Reserve Rye</i>	\$15	<i>Whistlepig 12yr</i>	\$67
<i>Knob Creek Rye</i>	\$15	<i>Whistlepig 15yr</i>	\$97
<i>Whistlepig Piggy Back 6yr</i>	\$15	<i>Whistlepig 18yr</i>	\$120
<i>Whistlepig Farm Stock</i>	\$37	<i>Whistlepig Boss Hog</i>	\$140

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 Nàdurra</i>	\$20	<i>Macallan 18 Year</i>	\$85
<i>Glenlivet Nàdurra "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>Johnnie Walker Blue</i>	\$45
<i>Dewars White Label</i>	\$10	<i>Jameson Cask Mates</i>	\$10
<i>Johnnie Walker Black</i>	\$14	<i>Jameson Black Barrel</i>	\$10
<i>Johnnie Walker Green</i>	\$20	<i>Redbreast Irish</i>	\$15
<i>Johnnie Walker Gold</i>	\$25	<i>Slane</i>	\$12

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>	\$17
<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 Zacapa Solera 23 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		