

TREE TOPS SIGNATURE COCKTAILS

Banana Cabana12
Frosty drink featuring Cruzan Banana Rum blended with Banana Puree & Pineapple Juice with Myers’s Rum floated on Top.

Treetops Lemonade12
Refreshing sipper consisting of Citron Vodka, Simple Syrup & Fresh Lemon shaken and topped with Soda.

Tra-Kal Cucumber Smash14
Muddled Mint and Fresh Cucumber mixed with Tra-Kal and St. Germaine Elderflower Liqueur and served over Ice.

Bourdon’s Peach12
Jim Beam Peach paired with house infused Peach and Thyme syrup shaken and poured over ice.

Aperol Spritz12
You’ll love sipping on this beautiful, light and refreshing Italian cocktail with the perfect balance of sweet and bitter (think orange peel and rhubarb).

Belle Isle Eclipse.....12
Virginia’s own Belle Isle Honey Habanero Moonshine with our House-Made Ginger syrup, fresh lemon and soda. Garnished with Lemon Twist.

Raspberry Mojave.....12
Finlandia Raspberry infused Vodka blended with Margarita Mix, fresh muddled Raspberries, Lime, and Mint Leaves and poured over ice.

Infinity Margarita15
Herradura Reposado Tequila mixed with Grand Marnier, Agave Syrup, Fresh lime, Orange and Lemon juice, served over on the rocks. Salted rim upon request.

Pineapple Mojito.....12
Our own variation of a classic using Cruzan Aged Rum blended with fresh Pineapple, Lime and Mint topped with soda water over ice.

Traditional Piña Colada15
Cruzan Aged Rum with Cocoa Real and Pineapple Juice served frozen in our Signature Pineapple.

Cruzan Peach Colada12
Cruzan’s Peach, Banana, and Coconut Rum with Peach Syrup and fresh Pineapple Juice.

Bourberry12
Old Forester paired with house berry syrup pour over ice garnished with a fresh Strawberry.

Any drink can be served in a Signature Pineapple for an additional fee of \$5.

TREE TOPS SMOOTHIES

Strawberry, Peach, Pina Colada, Raspberry, Mango, Banana, Mixed Berry8

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.

WINE

#385 Avissi Prosecco Vento, Italy 9

#098 Sofia by Francis Coppola, Rose, Monterey, California..... 12

#922 Altanuta, Pinot Grigio, Valdadige, Italy 9

#476 Jackson Estate, Chardonnay, Santa Maria Valley, California 13

#2244 Cambria Estate, Pinot Noir, Clone 4
 Santa Maria Valley, California..... 14

BEER

DOMESTIC

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Yuengling 6

IMPORT

Heineken

Heineken Light

Corona

Stella

White Claw “Black Cherry”

White Claw “Lime” 7

CRAFT

Bell’s Oberon

Founders All Day “IPA”

Devil’s Backbone “Vienna Lager”

Dogfish Head 60 Min “IPA”

Greenbrier Valley “Devil Anse IPA”

Greenbrier Valley “Wild Trail Pale”

Country Boy Cliff Jumper “IPA”

Sierra Nevada Wild Little Thang “Sour Ale” 8

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STARTERS

Chilled Shrimp Cocktail 16
Mango and Chipotle Cocktail Sauce

Mediterranean Vegetable Antipasto 10
Kalamata Tapenade, Grilled Vegetable Relish, Zesty Chickpea Hummus
Lemon and Sesame Marinated Cucumber, Pita Chips or Flat Bread

Greenbrier Peach and Cottage Cheese Parfait 10
Fresh Fruit

French Fries 7
Parmesan-Truffle Aioli

Fried Chicken Tenders 10
Barbeque Sauce

Tortilla Chips and Salsa 7
Tri Color Tortillas, Fresh Tomato Salsa

Tree Tops Nachos 14
Fresh Tomato Salsa, Cheese Sauce, Jalapeños, Grilled Chicken Breast, Beef or Pork
Side of Guacamole and Sour Cream

Chicken Quesadilla 14
Crisp Flour Tortilla, Melted Cheddar and Monterey Jack
Grilled Chicken Breast, Tangy Pico de Gallo

SALADS

Grilled Summer Vegetables with Mixed Greens 12
White Balsamic Vinaigrette

Traditional Caesar 12
Tender Romaine Hearts, Vine Ripe Tomatoes, Garlic Croutons, Shaved Parmesan Cheese

Chicken Salad and Grilled Pineapple 14
Lettuce, Jicama, Strawberry, Toasted Almonds, Popover

Enhance Your Salad:
Grilled Chicken 6
Grilled Shrimp 12
Grilled Atlantic Salmon 8



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase you risk of foodborne illness.

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SANDWICHES

Served with a choice of French Fries, Kettle Chips or Fruit

Tree Tops Burger 16
8 oz Patty made from Ground Brisket, Short Rib and Chuck
Grilled and simply seasoned with Salt and Black Pepper
Toasted Brioche Bun with Lettuce, Tomato and Onion
Choice of Cheese: Cheddar, Swiss, American, Pepper-Jack, Gouda or Blue Cheese

Swordfish Tacos 18
Marinated Slaw, Pico de Gallo, Lime-Cilantro Sour Cream

Taco Trio 16
Slow Roasted Pork Carnitas, Grilled Chicken Breast, Beef Cuisada
Marinated Slaw, Tomato, Onion, Jalapeños and Cilantro
Served with Guacamole, Fresh Tomato Salsa and Sour Cream on the Side

Santé Fe Chicken 16
8 oz Grilled Chicken Breast
Toasted Brioche Bun with Fire Roasted Peppers, Guacamole, Sautéed Onions
Crispy Tortilla Strips, Pepper-Jack Cheese, Chipotle Mayonnaise

Greenbrier Classic Chicken Salad 16
Lettuce, Garden Tomato on Country Soft Roll

Traditional Greenbrier Club Sandwich 16
Roasted Turkey Breast, Shaved Ham, Applewood Smoked Bacon
Lettuce, Tomato, Mayonnaise on Toasted Pullman Bread

Sugar Ham and Smoked Gouda 16
Honey Dijonaise on a House-Made Pretzel Roll
Served with a choice of French Fries, Kettle Chips or Fruit

Grilled Atlantic Salmon 16
Remoulade Sauce, Lettuce and Tomato, Toasted Marble Rye



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YOUTH ITEMS 12

Served with a choice of French Fries, Kettle Chips or Fruit
Choice of Beverage: Soft Drink, Milk or Juice
Choice of Dessert: Brownie or Blondie

Toasted PB & J
Peanut Butter and Grape Jelly on Pullman White Bread

Crispy Chicken Fingers
Fried Chicken Strips with Honey Mustard Dipping Sauce

Grilled Cheese
Buttery Toasted White Bread with three slices of American Cheese

Nathan's All Beef Hot Dog
Toasted English Cut Bun

All American Cheeseburger
4 oz Grilled Angus Patty

Cheese Quesadilla
Crisp Flour Tortilla with Melted Cheddar and Monterey Jack

SWEETS

Chocolate Chip Cookie Ice Cream Sandwich 8

Thick Milkshake 8
Vanilla, Chocolate or Strawberry

Coke or Root Beer Float 6
Vanilla Ice Cream

Ice Cream Sundae 9
Vanilla Ice Cream with choice of Caramel, Chocolate Syrup and Strawberry Sauce

Ice Cream 5
Vanilla, Chocolate, Strawberry Ice Cream

Chocolate Chip Cookie 4

Brownie or Blondie 4

SOFT BEVERAGES

Rita Hayworth - Non-alcoholic Strawberry Margarita on the rocks 8

Southern Summer Favorites - Lemonade, Greenbrier Peach Tea 4

Iced Coffee 4



FOOD ALLERGY NOTICE:
Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy, and nuts.

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