

**TREE TOPS SIGNATURE COCKTAILS**

Banana Cabana .....16  
*Cruzan Banana Rum blended with Banana Puree and Pineapple Juice, topped with a Myer's Rum Floater*

Treetops Lemonade .....16  
*Citron Vodka, Simple Syrup, and Fresh Lemon Juice*

Aperol Spritz .....14  
*Aperol and Avissi Prosecco topped with Soda*

Ole Smoky Balckberry Lemonade.....14  
*Ole Smoky Blackberry Moonshine and Lemonade, garnished with Lemon Slice and Blackberries*

Raspberry Mojave.....16  
*Finlandia Raspberry Vodka combined with Margarita Mix, Fresh Muddled Raspberries, Lime and Mint Leaves*

Infinity Margarita .....16  
*Espolon Reposado Tequila mixed with Grand Marnier, Agave Syrup, Fresh Lime, Orange, and Lemon Juice; Salted rim upon request*

Pineapple Mojito.....16  
*Cruzan Aged Rum blended with Muddled Pineapple, Lime, and Mint*

Traditional Piña Colada .....16  
*Cruzan Aged Rum with our House Piña Colada Puree, served frozen in our Signature Pineapple*

Blackberry Bourbon Smash .....16  
*Maker's, Lime Juice, Blackberry Puree, Mint and Blackberries*

Organic Cucumber Basil Refresher .....16  
*Organic Prairie Gin, Simple Syrup, St. Germain, Lime Juice, Cucumber and Basil Leaves*

Blood Orange Lemon Drop .....14  
*Skyy Blood Orange Vodka, Simple Syrup, Lemon Juice and Cointreau*

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

**WINE**

#387 Prosecco, Tiziano, Veneto, Italy ..... 13

#097 Pinot Noir Rose, La Crema Winery, Monterey, California ..... 13

#922 Pinot Grigio, Altanuta, Valdadige, Italy ..... 13

#476 Chardonnay, Jackson Estate, Santa Maria Valley, California ..... 15

#687 Sauvignon Blanc, Twin Island ..... 13

*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.*

**RTD (READY TO DRINK)**

BOURBON

Jim Beam Ginger Highball

Jack Honey and Lemonade

TEQUILA

Hornitos Mango ..... 10

**BEER**

DOMESTIC

Bud Light

Michelob Ultra

Miller Lite

Yuengling ..... 7 each or Bucket of 5 for 32

IMPORT

Heineken

Corona

Stella Artois

White Claw ..... 8 each or Bucket of 5 for 37

CRAFT

Founder's "All Day IPA"

Dogfish Head "60 Min IPA"

Country Boy "Key Lime Cougar Bait Blonde Ale"

Big Draft "Foreman"

Big Draft "Raspberry Peach Bellini"

Sierra Nevada "Sunny Little Thing" ..... 9 each or bucket of 5 for 42



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**STARTERS**

Chilled Shrimp Cocktail 18  
Mango and Chipotle Cocktail Sauce

Caribbean Antipasto 18  
Papaya-Mango Chutney, Lemon-Lime Marinated Cucumber  
Zesty Chickpea and Sweet Corn Hummus, Grilled Vegetables, Toasted Flat Bread

Greek Yogurt Parfait 12  
House made Granola, Fresh Berries

Corn Dog Bites 14  
Whole Grain Honey-Mustard

Chicken Wings 15  
Choice of Sauces: Pineapple Ketchup, Caribbean Jerk, Chipotle Ranch

Tortilla Chips and Salsa 12  
Tri Color Tortillas, Charred Salsa

Tree Tops Nachos 16  
Charred Salsa, Cheese Sauce, Jalapeños, Ground Beef  
Side of Guacamole and Sour Cream

Chicken Quesadilla 16  
Crisp Flour Tortilla, Melted Cheddar and Monterey Jack  
Chicken Breast, Charred Salsa

**SALADS**

Grilled Summer Vegetables with Mixed Greens 14  
White Balsamic Vinaigrette

Traditional Caesar 14  
Tender Romaine Hearts, Vine Ripe Tomatoes, Garlic Croutons, Shaved Parmesan Cheese

Chicken Salad and Grilled Pineapple 18  
Lettuce, Jicama, Strawberry, Toasted Almonds, Popover

Tree Tops Signature Fruit Plate 16  
Fresh Melons, Seasonal Berries, Pineapple, Pina Colada Yogurt

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

**SANDWICHES**

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

Tree Tops Burger 18

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 or Blue Cheese

Fish Tacos 18

Two Toasted Flour Tortillas, Papaya-Mango Slaw, Salsa Verde  
Avocado Cream, Fresh Lime, Cilantro

Lobster Po-Boy 30

Marinated and Lightly Fried Coldwater Lobster Tail, Papaya-Mango Slaw  
Chipotle Mayonnaise, Fresh Lime, Cilantro

Taco Trio 18

Pork Carnitas, Braised Chicken, Beef Guisada  
Marinated Slaw, Charred Salsa  
Served with Guacamole, Charred Salsa and Sour Cream on the Side

Santé Fe Fried Chicken 18

Buttermilk Marinated 5 oz Crispy Fried Chicken  
Toasted Brioche Bun with Chipotle Aioli  
Guacamole, Roasted Peppers, Sautéed Onions

Greenbrier Classic Chicken Salad 18

Lettuce, Garden Tomato on Country Soft Roll

Traditional Greenbrier Club Sandwich 18

Roasted Turkey Breast, Shaved Ham, Applewood Smoked Bacon  
Lettuce, Tomato, Mayonnaise on Toasted Pullman Bread

Buffalo Chicken Wrap 18

Crispy Romaine Lettuce, Creamy Blue Cheese Dressing, Chicken Tenders  
Buffalo Sauce, all wrapped in a Tomato Tortilla

Grilled Atlantic Salmon 18

Remoulade Sauce, Lettuce and Tomato, Toasted Marble Rye



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

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**YOUTH ITEMS 14**

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

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 9

Vanilla, Chocolate or Strawberry

Coke or Root Beer Float 7

Vanilla Ice Cream

Ice Cream Sundae 9

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

Ice Cream 6

Vanilla, Chocolate, Strawberry Ice Cream

Chocolate Chip Cookie 5

Brownie or Blondie 5

**SOFT BEVERAGES**

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

Southern Summer Favorites - Lemonade, Greenbrier Peach Tea ..... 6

Soda, Water, Milk, Juice ..... 6

**TREE TOPS SMOOTHIES**

Strawberry, Peach, Pina Colada, Raspberry, Mango, Banana, Mixed Berry .....8

**FOOD ALLERGY NOTICE:**

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

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