Legacy Cocktails

**Greenbrier 1808 White Sulphur Julep** $18
The original Mint Julep dating back to 1808 in The Greenbrier’s first tavern
Consisting of Hennessey VS Cognac, fresh mint, and sugar
Garnished with a fresh sprig of mint and dusted with powder sugar

**Mint Julep** $18
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** $16
Zing Zang Bloody Mary Mix with your Favorite Spirit of Choice. Served in Pint Glass over ice with Old Bay Rim and Garnished with Lemon and Lime Wedge, Celery Olives and Cubed Cheddar Cheese Skewer.

Signature Mocktails

**Sangria** $10
Orange Juice, Cranberry Juice, Red Sangria Syrup, Ginger Syrup and Splash of Sprite. Served in a Wine Glass over Ice and Garnished with Orange, Lemon and Lime.

**Springhouse Spritz** $10

**Mock Julep** $10
Mojito Mix Syrup, Hickory Smoke Syrup and Unsweet Tea. Served in a Highball glass over ice and garnished with Fresh Mint.

**Tee Totaler** $10
White Peach Syrup, Lemon Juice, Hickory Smoke Syrup, and Unsweet Tea. Served in a Pint Glass over Ice and garnished with Lemon

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Seasonal Cocktails

**Garden Gimlet** $16
Empress Gin blended with Lime Juice, Simple Syrup Cucumber and Cilantro. Served in a Lowball glass over ice and Garnished with Cucumber, Lime and Cilantro.

**Patron Pineapple** $18
Patron Silver blended with fresh Pineapple Juice and a Splash of Lime. Served in a Rocks glass over ice and garnished with a pineapple wedge.

**Strawberry Fields** $16
Vanilla Vodka, Chambord, Lemon Juice, and Strawberry Puree. Served in a Rocks glass over ice and Garnished with Strawberry slice and Lemon Peel.

**Lemon Haze** $16
Espolon Tequila blended with Hennessy, Cointreau, Limoncello, Simple Syrup and Fresh Lemon Juice. Served in Martini Glass and Garnished with Lemon Twist and Blueberries.

**Classic Mojito** $16
Fresh mint muddled with simple syrup with Bacardi Rum and fresh Lime Juice, served over ice in a highball glass, topped with club soda and garnished with fresh mint and lime wedge.

**Bourbini** $18
Yellowstone Select, Peach Schnapps, Peach Puree and Bitters, served in Flute Glass and topped with Prosecco. Garnished with Peach slice and Fresh Mint.

**Angel's Envy Raspberry Smash** $18
Blueberries muddled with fresh Lemon Juice, blended with Angel's Envy bourbon, Raspberry Puree and Pineapple Juice. Served on ice in a Rocks Glass and garnished with a lemon wheel and berry skewer

**Suds in a Bucket** $16
Sauza Tequila, Malibu Rum, Blue Curacao and Simple Syrup, top with Lime Foam and served in a Martini Glass. Garnished with Lemon Peel.

**Grey Goose Lemonade** $16
Grey Goose, Simple Syrup and Fresh Lemon Juice. Served over ice in a High Ball Glass.

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<table>
<thead>
<tr>
<th>Wines by the Glass</th>
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<tbody>
<tr>
<td><strong>Sparkling</strong></td>
</tr>
<tr>
<td>387 Prosecco, Tiziano, Veneto, Italy</td>
</tr>
<tr>
<td>003 Sparkling Blanc de Noirs, Gruet Winery, Brut, New Mexico</td>
</tr>
<tr>
<td>4053 Sparkling Brut Rosé, Gran Moraine, Yamhill-Carlton, Oregon</td>
</tr>
<tr>
<td>324 Champagne, Nicolas Feuillatte, Blue Label Brut</td>
</tr>
<tr>
<td><strong>White Wine</strong></td>
</tr>
<tr>
<td>916 Riesling, Hi Def, Mosel, Germany</td>
</tr>
<tr>
<td>952 Pinot Grigio, Maso Canali, Trentino, Italy</td>
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<tr>
<td>687 Sauvignon Blanc, Twin Island, Marlborough, New Zealand</td>
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<tr>
<td>495 Chardonnay, Frank Family Vineyards, Carneros, California</td>
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<tr>
<td><strong>Rosé</strong></td>
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<tr>
<td>95 Rosé, Fluer de Mer, Cotes de Provence, France</td>
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<tr>
<td><strong>Red Wine</strong></td>
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<tr>
<td>2286 Pinot Noir, Elouan, Oregon</td>
</tr>
<tr>
<td>1439 Zinfandel Blend, Ghostrunner, Lodi, California</td>
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<tr>
<td>1810 Merlot, Indian Wells, Columbia Valley, Washington</td>
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<tr>
<td>1386 Cabernet Sauvignon, Quilt, Napa Valley, California</td>
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<tr>
<td>4051 Petite Sirah, Caymus-Suisun, Suisun Valley, California</td>
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<tr>
<th>Beer Selections</th>
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<tbody>
<tr>
<td><strong>Import</strong></td>
</tr>
<tr>
<td>Amstel Light $9</td>
</tr>
<tr>
<td>Corona $9</td>
</tr>
<tr>
<td><strong>Domestic</strong></td>
</tr>
<tr>
<td>Bud Light $8</td>
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<tr>
<td>Yuengling Lager $8</td>
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<tr>
<td><strong>Seltzer Beer</strong></td>
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<tr>
<td>White Claw (flavors based on product availability) $10</td>
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<tr>
<td><strong>Craft</strong></td>
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<tr>
<td>Devil's Backbone 8 Point IPA $10</td>
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<tr>
<td>Country Boy Key Lime Cougar Bait $10</td>
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<tr>
<td><strong>Cider</strong></td>
</tr>
<tr>
<td>Hawk Knob Appalachian Ciders $10</td>
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<tr>
<td>Swilled Dog $10</td>
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</tbody>
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### Liquors

#### Small Batch Bourbon
- **Basil Hayden’s** $16
- **Baker’s Small Batch** $16
- **Booker’s Small Batch** $22
- **Jefferson’s Reserve** $18
- **Jefferson’s “Ocean” Reserve** $35
- **Bulleit** $18
- **Woodford Reserve** $18

#### The Greenbrier Private Select
- **Woodford Reserve Peace & Justice** $20
- **Jack Daniel’s Single Barrel Rye** $20
- **Maker’s Mark Private Select** $20

#### Rye Whisky
- **Angel’s Envy Rye** $35
- **Bulleit Small Batch** $18
- **Woodford Reserve Rye** $18
- **Knob Creek Rye** $15
- **Whistlepig Piggy Back 6yr** $18

#### Single Malt Scotch
- **Abelour 12 Year** $16
- **Balvenie 12 Year Doublewood** $21
- **Dalwhinnie 15 Year** $21
- **Glenlivet 12 Year** $16
- **Glenlivet 16 Year Nàdurra** $21
- **Glenlivet Nàdurra “Oloroso Cask”** $23
- **Glenlivet 18 Year** $26
- **Glenmorangie 10 Year** $16

#### Blended Scotch & Irish Whisky
- **Chivas Regal** $13
- **Dewars White Label** $13
- **Johnnie Walker Black** $16
- **Johnnie Walker Green** $21
- **Johnnie Walker Gold** $26

#### Cognac & Brandy
- **Boulard Calvados** $15
- **Courvoisier VSOP** $15
- **Courvoisier Napoleon** $21
- **Delamain Pale & Dry XO** $23
- **Hennessey Privilege VSOP** $24
- **Hennessey XO** $62
- **Hennessey Paradis** $97

#### Other Fine Sipping Spirits
- **Avion Tequila Reposado** $14
- **Casamigos Tequila Reposado** $17
- **Don Eduardo Tequila Añejo** $17
- **Don Julio Tequila Reposado** $17
- **Don Julio Tequila Añejo** $19
- **Herradura Tequila Reposado** $16
- **Herradura Tequila Añejo** $17
- **Patrón Tequila Silver** $18
- **Patrón Tequila Añejo** $19
- **Sauza Tres Generaciones Tequila** $16
- **Ron Zacapa Solera 23 yr** $17
- **Ron Abuelo “Centuria”** $37
- **Gosling Old Family Reserve Rum** $16
- **Sempe Armagnac Grande Reserve XO** $47
Snack Options

**Caesar Salad $16**
Crisp Hearts of Romaine Lettuce, Grape Tomatoes  
House Caesar Dressing

**West Virginia Cobb Salad  $18**
Iceberg Lettuce, Virginia Ham, Roast Turkey, Cheddar Cheese  
Cambozola Blue Cheese, Marinated Cucumber and Tomato  
Pickled Eggs, Rye Croutons, Choice of Dressing

**Shrimp Cocktail  $20**
Cocktail Sauce, Lemon Wedge

**Spinach and Artichoke Dip  $18**
Spinach and Artichokes in a Creamy Cheese Sauce  
Topped with Feta Cheese and Red pepper Flakes  
Served Hot with Toasted Baguettes

**“Casino Royal” Nachos  $18**
BBQ Pork, Crispy Wonton Skins, Roasted Corn, Salsa Fresca  
Shaved Scallions, Sour Cream and Cheese Sauce

**Char-Grilled Café Burger  $20**
Grilled Angus Beef, Cheddar Cheese, Lettuce, Vine Ripe Tomato  
Onion and Toasted Brioche Bun

**The Reuben  $20**
Corned Beef, Swiss Cheese, Cabbage Sauerkraut  
Russian Dressing, Marble Rye

**Traditional Greenbrier Club  $20**
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
(Grain 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) $18/25
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, Pepperoni, Pineapple, Mozzarella

Pesto (Pizza al Pesto) $18/25
Basil Pesto, Fresh Mozzarella, Asiago, Arugula, 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 Small $2/Large $4
Pepperoni, Sausage, Mozzarella, Banana Peppers Roasted Peppers, Olives, Onions, Mushrooms

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