

# BEVERAGE MENU

## THE OAK

kitchen | bourbon bar

### OAK CLASSICS

**Oak Old-Fashioned** **\$14.00**

House-aged blend, classically made, or choose your own bitters.

**Eighty-Six** **\$12.50**

Rum, smoked blackberries, cinnamon bark syrup, and lime.

**Oak G&T or V&T** **\$13.00**

Conniection Navy Strength Gin or Tito's Vodka, house-made tonic, and soda water.

**Trouble In Paradise** **\$13.00**

Bourbon, pineapple, jalapeno-demerara syrup.

**Al' Rye** **\$12.50**

Rye, Aperol, Montenegro, and burnt orange.

**Mother's Milk** **\$11.50**

Bourbon, coffee-bourbon cream, cinnamon syrup, chocolate bitters, and nutmeg.

### SEASONAL COCKTAILS

**Book The Trip** **\$12.00**

Amaro, Nonino, Campari, pineapple, and lime.

**Love Is In the Bubs** **\$12.00**

Gin, Brut, pomegranate, orange blossom, honey, and lemon.

**Pirates Garden** **\$13.00**

Rum, blueberry hibiscus, honey, lavender bitters.

**Perfectly Pear** **\$14.00**

Choice of gin or vodka, saffron-pear syrup, cardamom bitters, lemon, red wine float.

**Peach Bottom Jeans** **\$13.00**

Tequila Blanco, peach blossom white tea, peach bitters, and lemon.

### WINES

#### Red

Pinot Noir \$13 | \$42

Cabernet Sauvignon \$14 | \$46

Gundlach Bundschu \$14 | \$46

Next \$12 | \$42

Carmenere \$12 | \$42

#### White and Rosé

Pinot Grigio \$10 | \$36

Sauvignon Blanc \$11 | \$38

Chardonnay \$11 | \$38

Mayu \$13 | \$42

Brut \$13 | \$42

Still Rosé \$13 | \$42

Sparkling Rosé \$13 | \$42

### ZERO COCKTAILS

**The Jesse** **\$6.50**

Pomegranate, honey, lemon, ginger ale.

**The Giovana** **\$6.50**

Pineapple, cinnamon syrup, lime, ginger ale.

**Old Fauxioned** **\$6.50**

Maple syrup, black walnut bitters, soda water.

+ 1.5 oz vodka/rum/gin \$7.00

**Brought your own wine bottle? The corkage fee per bottle is \$20**

**Don't worry; there is beer, too! Please ask your Bourbon Specialist for the available selection.**