

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 **\$14.00**

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

Oak G&T or V&T **\$14.00**

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

Trouble In Paradise **\$14.00**

Bourbon, pineapple, jalapeno-demerara syrup.

Al' Rye **\$14.00**

Rye, Aperol, Montenegro, and burnt orange.

Mother's Milk **\$14.00**

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

SEASONAL COCKTAILS

Book The Trip **\$14.00**

Amaro Nonino, Campari, pineapple, and lime.

Love Is In the Bubs **\$14.00**

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

Pirates Garden **\$14.00**

Rum, blueberry hibiscus, honey, lavender bitters.

Cherry-its Of Fire **\$14.00**

Tequila, cherry, orange bitters, cinnamon syrup

Queen's Pear **\$14.00**

Vodka, vanilla-spiced pear syrup, lemon, cardamom bitters

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 **\$7.00**

Pomegranate, honey, lemon, ginger ale.

The Giovana **\$7.00**

Pineapple, cinnamon syrup, lime, ginger ale.

Old Fauxioned **\$7.00**

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.