

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
Connipion 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.	