

# MARTINIS

## **DIAMOND RASPBERRY LEMON DROP**

Stolichnaya vodka, Chambord Black Raspberry liqueur, sweet & sour, agave nectar and fresh lemon juice. 8.00

## **DIAMOND COSMOPOLITAN**

Ketel One vodka, Cointreau and cranberry juice with fresh lime and orange juices. 8.00

## **THE ULTIMATE KENTUCKY MARTINI**

Woodford Reserve bourbon and Disaronno Amaretto with a twist of orange. 8.00

## **CHOCOLATE MACAROON MARTINI**

Pinnacle Cookie Dough vodka, Bacardi Coconut rum and cream topped with shaved chocolate. 8.00

## **FRENCHTINI**

Bacardi Limon rum, Chambord Raspberry liqueur, pineapple juice.  
Served in a martini glass with a sugared rim.  
8.00

## **BUFFALO BOURBONBALL MARTINI**

Buffalo Trace bourbon, White Creme De Cacao and Hazlenut liqueur. 9.00

## **WILD GOOSE**

Grey Goose vodka, Blue Curacao, cranberry juice and sweet & sour. 8.00

# CLASSICS

## **CLASSIC MOJITO**

Bacardi Superior rum, agave nectar, mint leaves and fresh lime topped with soda water.  
Available in classic, mango, raspberry or strawberry. 8.00

## **DIAMOND BLOODY MARY**

Absolut vodka and Bloody Mary mix served with a celery stalk and your choice of garnishes. 8.00

## **ARCTIC REFRESH**

Bacardi Arctic Grape rum, sweet & sour, ginger ale and a splash of grenadine. 9.00

## **DEWAR'S COLLINS**

Dewar's White Label scotch, fresh lemon juice, and sugar topped with soda water. 9.00

## **FRENCH QUARTER BLOODY MARY**

Southern Comfort Fiery Pepper, Bloody Mary mix and your choice of garnishes. 9.00

## **FLUER DE LIS**

Chambord vodka, Chambord liqueur, lemonade, cranberry juice and squeezed lemon. 9.00

## **PLANTER'S PUNCH**

A wonderful concoction of fresh lime, flavored rums, orange and pineapple juices. 9.00

# OUR FAVORITES

## **DIAMOND SANGRIA**

Canvas Pinot Grigio and Effen Black Cherry vodka with fresh orange juice, lemon, strawberry, raspberries and limes. 9.00

## **DIAMOND MARGARITA**

Patrón Reposado tequila, Grand Marnier and agave nectar with fresh lemon and lime juices. 9.00

## **COCONUT LIME COOLER**

Finlandia vodka muddled with fresh lime juice and mint, mixed with coconut and topped with soda water. 9.00

## **SANGRITA**

Mirassou Pinot Grigio, 1800 Coconut tequila, with orange juice, lemon, strawberries, raspberries and limes. 9.00

## **GOLD SUNRISE**

Milagro Reposado tequila, Cointreau orange liqueur, cherry vodka, orange juice and sweet & sour. 9.00

## **SOCO HURRICANE**

Bacardi Superior rum, Southern Comfort, sweet & sour, grenadine, orange juice and cranberry juice. 9.00

## **THE BIG O**

Woodford Reserve bourbon, Tuaca Italian liqueur, orange liqueur and Maderia. 9.00

# SPECIALTIES

## **DIAMOND CLEMENTINE CRUSH**

Suedka Clementine vodka, Grand Marnier, sweet & sour, agave nectar and fresh orange juice topped with soda water. 9.00

## **DIAMOND POMEGRANATE COOLER**

Skyy vodka, grapefruit juice, strawberry purée and pomegranate topped with Sierra Mist and garnished with an orange and cherry. 9.00

## **WOODFORD PEACH TEA**

Woodford Reserve bourbon, Peach Schnapps, iced tea, garnished with a lemon wedge. 9.00

## **GENTLEMAN'S AGREEMENT**

Gentleman Jack Rare Tennessee whiskey, peach liqueur and Sierra Mist, garnished with a lemon wedge. 9.00

## **RARE MINT JULEP**

Eagle Rare bourbon, powdered sugar, fresh mint and a splash of water. 10.00

## **KENTUCKY SUNDAY**

Woodford Reserve bourbon, simple syrup, peach bitters and fresh lemon juice. 9.00

## **THE FRESH**

Hendrick's gin muddled with fresh cucumber & lime. Served on the rocks with a splash of Sierra Mist.  
8.00

# BEER

## DRAFT BEER

<b>COORS LIGHT</b>	4.00
<b>BUD LIGHT</b>	4.00
<b>FAT TIRE</b>	4.50
<b>KENTUCKY BOURBON BARREL</b>	5.00
<b>SAM ADAMS BOSTON LAGER</b>	4.50
<b>MILLER LITE</b>	4.00
<b>UPLAND</b>	4.50
<b>STELLA ARTOIS</b>	4.50

## BOTTLED BEER

<b>CORONA EXTRA</b>	5.00
<b>CORONA LIGHT</b>	5.00
<b>BUD LIGHT</b>	4.00
<b>MILLER LITE</b>	4.00
<b>BUDWEISER</b>	4.00
<b>COORS LIGHT</b>	4.00
<b>HEINEKEN</b>	5.00
<b>AMSTEL LIGHT</b>	5.00
<b>GUINNESS</b>	5.00
<b>SAM ADAMS BOSTON LAGER</b>	5.00
<b>BLUE MOON BELGIAN WHITE</b>	5.00
<b>STELLA ARTOIS</b>	5.00
<b>ODOUL'S</b>	4.00

# WHITE WINE

	GLASS	BOTTLE
<b>DRY SPARKLING WINE</b>		
<b>SEGURA VIUDAS, BRUT RESERVA, CAVA, CATALONIA, SPAIN</b>	6.00	30.00
Fairly crisp with an interesting floral note and mouth-pleasing sensation of creaminess.		
<b>SWEET WHITE WINE</b>		
<b>CLEAN SLATE, RIESLING, MOSEL, GERMANY</b>	10.00	43.00
A hint of spiciness to complement the characteristic fresh peach flavors.		
<b>LIGHT INTENSITY WHITE WINES</b>		
<b>CANVAS, PINOT GRIGIO, VENETO, ITALY</b>	7.00	30.00
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.		
<b>SILVER BIRCH, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND</b>	9.00	39.00
Lime and grapefruit flavors and a tangy finish with lively acidity.		
<b>MEDIUM INTENSITY WHITE/ROSÉ WINES</b>		
<b>BANFI, ROSÉ, "CENTINE," TUSCANY, ITALY</b>	9.00	39.00
Dry with rich berry flavors and well structured with a crisp, clean finish.		
<b>ROBERT MONDAVI PRIVATE SELECTION, CHARDONNAY, CENTRAL COAST, CALIFORNIA</b>	10.00	43.00
Fresh and juicy, bright golden apple and pineapple.		
<b>CANVAS, CHARDONNAY, CALIFORNIA</b>	7.00	30.00
Freshness and richness of pure fruit woven beautifully with subtle toasty oak.		

# RED WINE

## LIGHT INTENSITY RED WINES

### **ESTANCIA, PINOT NOIR, "PINNACLES RANCHES," MONTEREY COUNTY, CALIFORNIA**

Ripe blueberry, black cherry and plum balanced by rich, creamy vanilla.

GLASS

BOTTLE

12.00

52.00

## MEDIUM INTENSITY RED WINES

### **CANVAS, MERLOT, CALIFORNIA**

Pure Merlot fruit and subtle toasty spice combined with rich, ripe tannins.

7.00

30.00

### **PASCUAL TOSO, MALBEC, MENDOZA, ARGENTINA**

Aromas of plum and quince with a slight touch of elegant oak.

10.00

43.00

### **CANVAS, CABERNET SAUVIGNON, CALIFORNIA**

Subtle hints of oak and spice, married with lively tannins.

7.00

30.00

## FULL INTENSITY RED WINE

### **RODNEY STRONG, CABERNET SAUVIGNON, SONOMA COUNTY, SUSTAINABLY GROWN, CALIFORNIA**

Bold fruit flavors centered on red plum and boysenberry.

12.00

52.00

# HIGHLY RECOMMENDED SELECTIONS

	GLASS	BOTTLE
<b>J.LOHR, RIESLING, MONTEREY, CA</b> Pale, youthful yellow color with inviting aromas of pink grapefruit, bosc pear, pippin apple, apricot, rose petal and wet stones.	7.00	30.00
<b>SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, ITALY</b> This wine boasts a fresh, clean fragrance that is followed by a crisp, refreshing flavor with hints of citrus fruits. This wine is well-structured and sophisticated.	15.00	65.00
<b>D'ARENBERG, SHIRAZ, SOUTH AUSTRALIA</b> Supple and sweet, with rich dark berry and candied plum flavors and a hint of black pepper.	9.00	39.00
<b>THE CRUSHER, MERLOT, CALIFORNIA</b> Smooth and inviting right from the start, a flavorful symphony of rich, jammy fruit flavors come forth from your first sip.	11.00	48.00
<b>RAYMOND, CABERNET SAUVIGNON, NAPA VALLEY, CA</b> A red fruit based Cabernet with flavors of cherry, raspberry, rhubarb and red plum with touches of spicy white pepper, vanilla and cocoa on the finish.	11.00	48.00
<b>STAG'S LEAP, RED, NAPA VALLEY, CA</b> The palate offers a sweet fruit entry of cherry and raspberry, which wrap around the structured tannins and lead to a lingering spice-filled finish.	21.00	90.00
<b>HONIG, CABERNET SAUVIGNON, NAPA VALLEY, CA</b> Marked by herb, dill, cedar, sage and dried currant flavors. Full-bodied and well-structured, both supple and tight at points, showing its subtle tannic strength.	22.00	95.00
<b>NXNW, CABERNET SAUVIGNON, COLUMBIA VALLEY, WA</b> Aromas of blackberry, blue fruit, anise, and oak spice. Soft entry, nice weight, generous tannins and long finish.	16.00	69.00
<b>MICHAEL DAVID, PETITE SIRAH, LODI, CA</b> Big, in your face, and ultimately a fine, bold wine full of intense black olive tapenade, chocolate, and tobacco, with a tannic, peppery finish.	18.00	78.00

# ZERO PROOF™

## **RASPBERRY MINT LEMONADE**

Fresh lemon juice, agave nectar, raspberry and mint leaves topped with Sierra Mist. 3.00

## **STRAWBERRY FIZZ**

Strawberry and sweet & sour topped with Sierra Mist. 3.00

## **VIRGIN MOJITO**

Agave nectar, fresh muddled mint and soda water. 3.00

## **TABLE SIDE NOVELTEAS**

Our sweet tea with your choice of raspberry pomegranate, peach or strawberry . 3.00

## **FRUIT PUNCH**

A refreshing mix of ginger ale, orange, pineapple, cranberry and grapefruit juice. 4.00

## **VIRGIN DAIQUIRI**

Choice of strawberry, raspberry or lime. 3.00

## **CLASSIC SHIRLEY TEMPLE**

Sierra Mist and grenadine, served over ice with a cherry.  
3.00

# FOOD

## **FRIED GREEN TOMATOES**

Spicy pepper dip. 7.00

## **DEILED EGGS**

Mariah Smoke House bacon. 7.00

## **FRESH BAKED SOFT PRETZEL STICKS**

Spicy stone ground mustard dipping sauce. 7.00

## **FRIED PORK RINDS**

Served Hot, Fresh and Crackling! 7.00

## **SPICY BOURBON BARREL ALE SHRIMP**

Served in a hot and spicy Bourbon Barrel Ale beer sauce with French bread for dipping. 11.00

## **GRIT FRITTERS**

Stuffed with Mariah Smoke House bacon and local crafted cheddar cheese. 7.00

All eggs and meat consumed undercooked

# FOOD

## **CHICKEN FRIED STEAK DIPPERS**

Horseradish sauce. 6.00

## **BENEDICTINE SPREAD**

With fresh vegetables and house made crackers. 7.00

## **SOUTHERN CHICKEN WINGS**

Served with hot sauce. 10.00

## **ORGANIC SPINACH SALAD**

Mushrooms, Vidalia onion, strawberries, sugared almonds, raspberry dressing and a goat cheese cracker. 12.00

## **SOUTHERN FRIED CHICKEN COBB**

Kentucky Proud greens, tomato, Kenny's Farmhouse cheddar cheese, Mariah Smoke House bacon, chopped eggs and house made Bourbon Barrel Ale ranch dressing. 11.00

## **FRIED GREEN TOMATO AND ROCKET GREENS**

Grape tomatoes, red onion, Capriole goat cheese and a spicy smoke pepper dressing. 11.00

# FOOD

## **SHRIMP PO'BOY**

Served on ciabatta bread with spicy dressing. 12.00

## **MEYER NATURAL ANGUS BURGER**

Aged white cheddar cheese, horseradish sauce and onion jam on a brioche bun. 14.00

## **FARMER'S PATTY**

House made vegetarian patty served with, spinach and Benedictine spread on toasted multigrain bread. 11.00

## **CHICKEN SANDWICH**

Crispy fried chicken breast, Mariah Smoke House bacon, Kenny's Farmhouse Monterey jack-jalapeno cheese, lettuce, tomato, onion and honey mustard on ciabatta bread. 12.00

## **FRIED GREEN TOMATO BLT**

Mariah Smoke House bacon, bibb lettuce on a rustic ciabatta bread. 10.00