

Signature Cocktails

Brown Sugar Mojito \$13

A spin on the classic with dark aged rum, splash of Chambord, and enough lime and mint to put you in a spring garden.

Back 9 \$12

Savory Woodford Rye Whiskey mixed with tropical and exotic Licor 43 and brought together with a vivacious finish of orange and lemon.

Bellini Martini \$10

Greenbrier Freestone Peach Juice shaken cold with Absolut Apeach Vodka, Peach Schnapps and topped with crisp sparkling wine.

Greenbrier Peach Margarita \$12

House-Made Ginger-Infused Tequila with a hint of Orange Liqueur and Greenbrier Peach Purée. Delightfully refreshing!

Legacy Cocktails

Greenbrier 1808 White Sulphur Julep \$14

The original Mint Julep dating back to 1808 in The Greenbrier's first tavern. Consisting of Hennessy VS Cognac, fresh mint and sugar. Garnished with a fresh sprig of mint and dusted with powdered sugar.

Mint Julep \$14

A timeless Greenbrier tradition made with Maker's Mark Bourbon, fresh mint and powdered sugar muddled mixed and served over cracked ice in our signature Greenbrier Mint Julep Glass.

Greenbrier Signature Bloody Mary \$12

Our blend starts with 3 types of premium tomato juice, freshly chopped basil horseradish and ground pepper. We finish with just the right amount of tabasco, steak sauce, and a solid drop of lemon juice.

Seasonal Cocktails

Argentine Margarita \$12

Sauza Tequila blended with our own House-made Jalapeño & Thyme-infused Simple Syrup, Fresh Lemon and Lime Juices. Served on the Rocks with a floated layer of Malbec. Be warned—This drink has some serious Kick!

Springhouse Bramble \$12

A beautiful expression of blending Beefeaters Gin with our House-made Limoncello, Fresh Lemon, Chateau de Monet Blackberry Liqueur and Simple Syrup. We muddle French Mint and Blackberries stir all ingredients and top with a splash of Soda.

Galliano Old Fashioned \$15

A twist on a classic cocktail, we muddle an orange slice, house candied cherry, chocolate bitters, orgeat, Woodford Rye adding a splash of Galliano at the end. Served over ice.

Cucumber Martini \$12

Refreshing cocktail to relax or to get your evening started. Combining cucumber St. Germain, Belvedere Unfiltered Vodka to give you that refreshing moment.

Cameo Ballroom \$12

Naming this after our most elegant ballroom, it showcases an Orange Vodka combined with Orgeat, Aperol, a splash of cranberry juice, and a squeeze of fresh lemon juice.

Featured Small Batch Crafted Cocktail \$12

Batched crafted cocktails prepared daily by our top mixologists. Please ask your server or mixologist for full details.

Snack Options

Caesar Salad with Chicken \$15

*Crisp Hearts of Romaine Lettuce, Grape Tomatoes
Creamy Parmesan and Peppercorn Dressing*

West Virginia Cobb Salad \$14

*Iceberg Lettuce, Virginia Ham, Roast Turkey
American Cheese, Swiss Cheese, Marinated Cucumber and Tomato
Pickled Eggs, Rye Croutons, Choice of Dressing*

Shrimp Cocktail \$14

Cocktail Sauce, Lemon Wedge

Spinach and Artichoke Dip \$14

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

"Casino Royal" Nachos \$14

*BBQ Pork, Crispy Wonton Skins, Roasted Corn
Salsa Fresca, Shaved Scallions
Sour Cream and Cheese Sauce*

Draper's Chicken Quesadilla \$12

Cajun Spices, Cheddar and Jack Cheese, Roasted Corn and Salsa

Char-Grilled Café Burger \$16

*Grilled Angus Beef, Cheddar Cheese, Lettuce, Vine Ripe Tomato
Onion and Toasted Brioche Bun*

The Reuben \$16

*Corned Beef, Swiss Cheese, Cabbage Sauerkraut
Russian Dressing, Marble Rye*

Traditional Greenbrier Club \$16

*Shaved Ham and Turkey, Applewood Smoked Bacon
Lettuce, Tomato, Mayonnaise on Toasted Pullman Bread*

Ham and Brie \$15

Mustard Aioli, Arugula, House Made Pretzel Roll

Sandwiches are served with choice of French Fries, Sweet Potato Fries or Fresh Fruit

*For all food and beverage service a 20% service charge (22% for parties of 8 or more) 6% sales tax and 6.5%
Historic Preservation Fee will be added to your check.*

ⓧ is to signify a Gluten Free dish.

Coal Oven-Fired Pizza



8" Personal Pizzas from The Pizza Shoppe
(Gluten free pizza dough also available)



House Special (Pizza della Casa) \$16

Olives, Italian Sausage, Banana Peppers, Mozzarella, Arugula

Grilled Pepperoni (Peperoni alla Griglia) \$16

House Tomato Sauce, Grilled Pepperoni, Provolone Cheese, Garlic Oil

Margherita (Pizza Margherita) \$16

House Tomato Sauce, House-Made Mozzarella, Basil

Salami (Pizza con Salumi e Mozzarella) \$16

*Chef's Choice of House-Made Salami, Mozzarella Cheese
Tomato Sauce, Garlic Oil*

Four Cheese (Pizza ai Quattro Formaggi) \$16

Mozzarella, Pecorino, Ricotta, Gorgonzola

Lobster, Basil & Garlic Oil (Aragosta, Basilico E Agilo) \$20

Sautéed Lobster, Grilled and Pickled Peppers, Tomatoes, Mozzarella, Arugula

Classic Cheese \$14

Mozzarella, House Tomato Sauce

Hawaiian \$16

Pepperoni, Pineapple, Pickled Jalapeños, Mozzarella

Kate's Mountain BBQ Chicken \$16

Grilled Chicken Breast, BBQ Sauce, Pickled Red Onions, Cilantro

Greenbrier Chef's Garden \$16

*Inspired by Today's Gathering of Fresh Vegetables
Parmesan Cream Sauce*

Extra Toppings \$2

*Pepperoni, Sausage, Mozzarella, Banana Peppers
Roasted Peppers, Olives, Onions, Mushrooms*

**Pizzas available Sunday – Thursday until 9:00 pm
and Friday & Saturday until 12:00 am.**

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Wines by the Glass

Sparkling

<i>Gruet Winery, Blanc de Noirs</i> New Mexico	\$12 / \$46 Btl
<i>Nicolas Feuillatte, Blue Label Brut</i> Champagne, France	\$20 / \$75 Btl
<i>Elio Perrone, Moscato d'Asti "Sourgal"</i> Piedmont, Italy	\$13 / \$24 Btl
<i>Tiziano, Prosecco</i> Veneto, Italy	\$9 / \$34 Btl

White Wine

<i>Altanuta, Pinot Grigio</i> Valdadige, Italy	\$9 / \$34 Btl
<i>Mönchhof, Estate Riesling</i> Mosel, Germany	\$13 / \$48 Btl
<i>Honig Vineyard, Sauvignon Blanc</i> Napa Valley, California	\$13 / \$48 Btl
<i>Jackson Estate, Chardonnay</i> Santa Maria Valley, California	\$12 / \$46 Btl

Red Wine

<i>Cambria Estate, Pinot Noir, Clone 4</i> Santa Maria Valley, California	\$14 / \$52 Btl
<i>Duckhorn Vineyards, Merlot</i> Napa Valley, California	\$18 / \$68 Btl
<i>La Posta, "Fazzio" Malbec, Uco Valley</i> Mendoza, Argentina	\$11 / \$42 Btl
<i>Parlay Wines "The Bookmaker", Cabernet Blend</i> California	\$10 / \$38 Btl
<i>Quilt, Cabernet Sauvignon</i> Napa Valley, California	\$17 / \$64 Btl
<i>Paul Hobbs Winery, Cabernet Sauvignon "Crossbar"</i> Napa Valley, California	\$26 / \$100 Btl

Rosé

<i>Montevina, White Zinfandel, Summit Ridge</i> Amador County, CA	\$8 / \$30 Btl
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Fortified

<i>Graham's 10 Year Tawny Port</i>	\$12
<i>Smith-Woodhouse 20 Year Tawny Port</i>	\$21

Beer Selections

Import - \$7

*Amstel Light Corona Guinness Heineken
Bass Ale Stella Artois Buckler Non-Alcoholic*

Domestic - \$6

*Bud Light Coors Light Miller Lite Michelob Ultra
Yuengling Lager Sam Adams*

Craft - \$8

*Red Hook Longhammer IPA Hawk Knob Appalachian Classic Cider
Devil's Backbone 8 Point IPA Sierra Nevada Pale Ale
Sierra Nevada Torpedo Extra IPA*

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Liquors

Small Batch Bourbon

<i>Basil Hayden's</i>	\$15	<i>Jefferson's "Ocean" Reserve</i>	\$25
<i>Baker's Small Batch</i>	\$15	<i>Legendary Hatfield & McCoy Whiskey</i>	\$13
<i>Booker's Small Batch</i>	\$19	<i>Stagg Jr. Kentucky Straight</i>	\$25
<i>Isaiah Morgan West Virginia</i>	\$20	<i>Woodford Reserve</i>	\$15
<i>Jefferson's Reserve</i>	\$16		

Single Barrel Bourbon

<i>Bulleit</i>	\$11	<i>Greenbrier Wild Turkey Kentucky Spirit</i>	\$15
<i>Woodford Reserve Peace & Justice</i>	\$15	(Greenbrier's Eddie Russell Private Barrel Selection)	
		<i>Jack Daniel's Tennessee Whiskey</i>	\$17

Rye Whisky

<i>Bulleit Small Batch</i>	\$12	<i>Knob Creek Rye</i>	\$13
<i>Woodford Reserve Rye</i>	\$15	<i>Jack Single Rye</i>	\$17

Single Malt Scotch

<i>Abelour 12 Year</i>	\$15	<i>Lagavulin 16 Year</i>	\$22
<i>Balvenie 12 Year Doublewood</i>	\$20	<i>Laphroig 10 Year</i>	\$17
<i>Dalwhinnie 15 Year</i>	\$20	<i>Macallan 12 Year</i>	\$18
<i>Glenlivet 12 Year</i>	\$14	<i>Macallan 15 Year</i>	\$25
<i>Glenlivet 16 Year Nàdurra</i>	\$20	<i>Macallan 18 Year</i>	\$85
<i>Glenlivet Nàdurra "Oloroso Cask"</i>	\$20	<i>Macallan 25 Year</i>	\$250
<i>Glenlivet 18 Year</i>	\$25	<i>Oban 14 Year</i>	\$20
<i>Glenmorangie 10 Year</i>	\$15	<i>Talisker 10 Year</i>	\$18

Blended Scotch & Irish Whisky

<i>Chivas Regal</i>	\$10	<i>Johnnie Walker Blue</i>	\$45
<i>Dewars White Label</i>	\$10	<i>Jameson Cask Mates</i>	\$10
<i>Johnnie Walker Black</i>	\$14	<i>Jameson Black Barrel</i>	\$10
<i>Johnnie Walker Green</i>	\$20	<i>Redbreast Irish</i>	\$15
<i>Johnnie Walker Gold</i>	\$25	<i>Slane</i>	\$12

Cognac & Brandy

<i>Boulard Calvados</i>	\$14	<i>Martel VSOP</i>	\$14
<i>Courvoisier VSOP</i>	\$14	<i>Martel Cordon Bleu</i>	\$27
<i>Courvoisier Napoleon</i>	\$20	<i>Remy Martin VSOP</i>	\$15
<i>Delamain Pale & Dry XO</i>	\$22	<i>Remy Martin XO</i>	\$40
<i>Hennessey Privilege VSOP</i>	\$20	<i>Remy Martin Louis XIII</i>	\$225/oz
<i>Hennessey XO</i>	\$45	<i>RMS QE</i>	\$30
<i>Hennessey Paradis</i>	\$95	<i>Sempe Armagnac Grande Reserve XO</i>	\$45

Other Fine Sipping Spirits

<i>Avion Tequila Reposado</i>	\$13	<i>Patrón Tequila Silver</i>	\$15
<i>Avion Tequila Añejo</i>	\$14	<i>Patrón Tequila Añejo</i>	\$18
<i>Casamigos Tequila Reposado</i>	\$16	<i>Sauza Tres Generaciones Tequila</i>	\$15
<i>Don Eduardo Tequila Añejo</i>	\$18	<i>Ron Abuelo Añejo 12 Yr</i>	\$14
<i>Don Julio Tequila Reposado</i>	\$16	<i>Ron Abuelo "Centuria"</i>	\$35
<i>Don Julio Tequila Añejo</i>	\$18	<i>Gosling Old Family Reserve Rum</i>	\$16
<i>Herradura Tequila Reposado</i>	\$15	<i>Smooth Ambler "Revelation"</i>	\$16
<i>Herradura Tequila Añejo</i>	\$16		