

# 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 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 \$14**

*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.*

## **The Bartender \$12**

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

## 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 Bulleit 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 \$12**

*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 \$15**

*A timeless Greenbrier tradition made with Woodford Reserve 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**

*Zing Zang Bloody Mary Mix with Your Favorite Spirit of Choice Celery, Lime, and Olives.*

*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.*

# LIQUORS

## SMALL BATCH BOURBON

<i>Basil Hayden's</i>	\$15	<i>Legendary Hatfield &amp; McCoy Whiskey</i>	\$13
<i>Baker's Small Batch</i>	\$15	<i>Bulleit</i>	\$11
<i>Booker's Small Batch</i>	\$21	<i>Woodford Reserve</i>	\$15
<i>Isaiah Morgan 11 Year</i>	\$22		
<i>Jefferson's Reserve</i>	\$16		
<i>Jefferson's "Ocean" Reserve</i>	\$32		

## THE GREENBRIER PRIVATE SELECT

<i>Woodford Reserve Peace &amp; Justice</i>	\$15	<i>Wild Turkey Greenbrier Kentucky Spirit</i>	\$15
<i>Jack Daniel's Single Barrel Rye</i>	\$15	<b>(Eddie Russell's)</b>	
<i>Makers Mark Select</i>	\$15		

## RYE WHISKY

<i>Bulleit Small Batch</i>	\$11	<i>Whistlepig Farm Stock</i>	\$37
<i>Woodford Reserve Rye</i>	\$15	<i>Whistlepig 10yr</i>	\$47
<i>Knob Creek Rye</i>	\$13	<i>Whistlepig 12yr</i>	\$67
		<i>Whistlepig 15yr</i>	\$97

## SINGLE MALT SCOTCH

<i>Abelour 12 Year</i>	\$15	<i>Lagavulin 16 Year</i>	\$25
<i>Balvenie 12 Year Doublewood</i>	\$20	<i>Laphroig 10 Year</i>	\$17
<i>Dalwhinnie 15 Year</i>	\$20	<i>Macallan 12 Year</i>	\$19
<i>Glenlivet 12 Year</i>	\$14	<i>Macallan 15 Year</i>	\$35
<i>Glenlivet 16 Year Nàdurra</i>	\$20	<i>Macallan 18 Year</i>	\$55
<i>Glenlivet Nàdurra "Oloroso Cask"</i>	\$22	<i>Macallan 25 Year</i>	\$250
<i>Glenlivet 18 Year</i>	\$25	<i>Oban 14 Year</i>	\$22
<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>	\$55
<i>Dewars White Label</i>	\$10	<i>Jameson Cask Mates</i>	\$9
<i>Johnnie Walker Black</i>	\$14	<i>Jameson Black Barrel</i>	\$13
<i>Johnnie Walker Green</i>	\$20	<i>Redbreast Irish</i>	\$16
<i>Johnnie Walker Gold</i>	\$25	<i>Slane</i>	\$11

## 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 &amp; Dry XO</i>	\$22	<i>Remy Martin XO</i>	\$45
<i>Hennessey Privilege VSOP</i>	\$20	<i>Remy Martin Louis XIII</i>	\$225/oz
<i>Hennessey XO</i>	\$60	<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>Casamigos Tequila Reposado</i>	\$16	<i>Patrón Tequila Añejo</i>	\$18
<i>Don Eduardo Tequila Añejo</i>	\$16	<i>Sauza Tres Generaciones Tequila</i>	\$15
<i>Don Julio Tequila Reposado</i>	\$16	<i>Ron Zacapa Solera 23 yr</i>	\$16
<i>Don Julio Tequila Añejo</i>	\$18	<i>Ron Abuelo "Centuria"</i>	\$35
<i>Herradura Tequila Reposado</i>	\$15	<i>Gosling Old Family Reserve Rum</i>	\$15
<i>Herradura Tequila Añejo</i>	\$16	<i>Smooth Ambler "Revelation"</i>	\$16

# WINES BY THE GLASS

## SPARKLING

3	Gruet Winery, Blanc de Noirs	New Mexico	\$12 / \$46 Btl
324	Nicolas Feuillatte, Blue Label Brut	Champagne, France	\$20 / \$75 Btl
387	Tiziano, Prosecco	Veneto, Italy	\$9 / \$34 Btl

## WHITE WINE

922	Altanuta, Pinot Grigio	Valdadige, Italy	\$9 / \$34 Btl
247	Hi Def, Riesling	Mosel, Germany	\$13 / \$48 Btl
1234	Honig Vineyard, Sauvignon Blanc	Napa Valley, California	\$24 / \$100 Btl
476	Jackson Estate, Chardonnay	Santa Maria Valley, California	\$13 / \$48 Btl

## ROSÉ

98	Sofia by Francis Coppola	Monterey, California	\$12 / \$44 Btl
24	Montevina, White Zinfandel, Summit Ridge	Amador County, California	\$8 / \$30 Btl

## RED WINE

2244	Cambria Estate, Pinot Noir, Clone 4	Santa Maria Valley, California	\$14 / \$52 Btl
473	Duckhorn Vineyards, Merlot	Napa Valley, California	\$18 / \$68 Btl
2103	La Posta, "Fazzio" Malbec	Uco Valley Mendoza, Arizona	\$11 / \$42 Btl
1420	Parlay Wines, "The Bookmaker", Cabernet Blend	California	\$10 / \$38 Btl
1386	Quilt, Cabernet Sauvignon	Napa Valley, California	\$17 / \$64 Btl
1267	Paul Hobbs Winery, Cabernet Sauvignon "Crossbarn"	California	\$26 / \$100 Btl

## FORTIFIED

3960	Graham's 10 Year Tawny Port		\$12
988	Smith-Woodhouse 20 Year Tawny Port		\$21

# BEER SELECTIONS

## Import - \$7

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

## Domestic

Bud Light - 6 Coors Light - 6 Miller Lite - 6 Michelob Ultra - 6  
Yuengling Lager - 7 Sam Adams - 7

## Craft

Red Hook Longhammer IPA - 8 Hawk Knob Appalachian Classic Cider - 10  
Devil's Backbone 8 Point IPA - 8 Sierra Nevada Pale Ale - 8  
Sierra Nevada Torpedo Extra IPA - 8

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# COAL-FIRED OVEN PIZZA

**SMALL 8" / LARGE 14"**

*(Gluten Free Pizza Dough Also Available)*

**House Special (Pizza della Casa) 16/23**

*House Tomato Sauce, Olives, Italian Sausage, Banana Peppers,  
Mozzarella, Arugala*

**Grilled Pepperoni (Peperoni alla Griglia) 16/23**

*House Tomato Sauce, Grilled Pepperoni, Mozzarella, Garlic Oil*

**Margherita (Pizza Margherita) 16/23**

*House Tomato Sauce, Fresh Tomatoes, House-Made Mozzarella, Basil*

**Salami (Pizza con Salumi e Mozzarella) 16/23**

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

**Four Cheese (Pizza ai Quattro Formaggi) 16/23**

*Mozzarella, Pecorino, Ricotta, Gorgonzola*

**Carne (Pizza a Base di Carne) 16/23**

*House Tomato Sauce, Mozzarella, Asiago, Prosciutto, House-Made Sausage*

**Classic Cheese 14/20**

*House Tomato Sauce, Mozzarella*

**Hawaiian 16/23**

*House Tomato Sauce, Pepperoni, Pineapple, Pickled Jalapenos, Mozzarella*

**Pesto (Pizza al Pesto) 18/25**

*Basil Pesto, Fresh Mozzarella, Asiago, Arugula, Pine Nuts*

**Florentine (Pizza Fiorentina) 18/25**

*Alfredo Sauce, Spinach, Prosciutto, Mushrooms, Balsamic Reduction*

**Buffalo Chicken (Pizza al Pollo di Bufala) 16/23**

*Buffalo Sauce, Gorgonzola, Mozzarella, Grilled Chicken, Pickled Red Onions, Celery*

*G* is to signify a Greenbrier Lite dish in honor of our world-renowned Mineral Spa.

*G* is to signify a Gluten Free dish.

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# SOUP, SALADS & MORE

## French Onion Soup \$11

*Sourdough Crouton, Gruyère Cheese and Parmesan*

## Caesar Salad \$8 small/ \$16 large

*Romaine Lettuce, Tomatoes, Chives, Croutons, Parmesan, Creamy Caesar Dressing*

## Greenbrier Cobb Salad \$16

*Iceberg Lettuce with Smoked Chicken, Diced Avocado, Tomatoes, Hard-Boiled Eggs, Red Onions, Bacon, Blue Cheese*

## Mixed Greens Salad \$7 small/\$14 large

*Mixed Greens topped with Tomatoes, Cucumbers, Carrots, Radishes*

### Salads come with a choice of the following dressings:

*Blue Cheese / Ranch / Thousand Island / French / Balsamic Vinaigrette / Oil and Vinegar*

### Salad Enhancements:

*Grilled Chicken \$8 | Grilled Shrimp \$12 | 5 oz. Salmon \$12  
6 oz. Grilled Sirloin Steak \$16*

# BITES FOR TWO

## ⓧ Jumbo Shrimp Cocktail \$18

*Marinated Grape Tomatoes, Lemon Vinaigrette, Cocktail Sauce*

## 🍷 Artisan Cheese and Fruit Platter \$18

*Stone Fruit Chutney, Honey, Spiced Pecans, Wafer Crackers, Melba Toast*

# SANDWICHES

## Traditional Greenbrier Club Sandwich \$15

*Roasted Turkey Breast and Shaved Ham on Toasted Pullman with Lettuce, Tomato, Bacon and Mayonnaise*

## The Greenbrier Classic Angus Burger \$16

*Choice of Cheese: Cheddar, Swiss, American, Pepper Jack or Blue Cheese*

## The Prime 44 West Burger \$17

*Sautéed Onions and Mushrooms, Melted Swiss Cheese, Prime 44 West Signature Steak Sauce*

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# DESSERTS

**Tahitian Vanilla Bean Crème Brulée \$9**

*Served with Fresh Berries*

**Coconut Pound Cake \$9**

*Vanilla Bean Ice Cream, Hot Fudge Sauce*

**Chocolate Fudge Cake \$9**

*Raspberry Coulis, Vanilla Ice Cream*

**Bowl of Seasonal Fruit \$4**

**Greenbrier Gourmet Ice Cream and Sorbet \$5**

*Vanilla Bean, Chocolate, Coffee, Caramelized Pecan, Greenbrier Peach, Peanut Butter, Mint Chocolate Chip Ice Cream*

*Strawberry, Raspberry and Lemon Sorbets*

**Famous Greenbrier Peaches and Chantilly \$9**

*Vanilla Whipped Cream, Raspberry Coulis, Macaroon*

**Jim Justice Chocolate Chip Cookie \$4**

**Greenbrier Bread Pudding \$9**

*Warm Vanilla Sauce*

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