

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 Liquor 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 \$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.

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 Beekeepers 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*

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Snack Options

Caesar Salad with Chicken \$15

*Crisp Hearts of Romaine Lettuce, Grape Tomatoes
House Caesar Dressing*

West Virginia Cobb Salad \$15

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

Shrimp Cocktail \$16

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 \$14

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*

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

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⊗ is to signify a Gluten Free dish.

Coal Oven-Fired 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, Arugula

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

Mozzarella, House Tomato Sauce

Hawaiian \$16/23

House Tomato Sauce, Pepperoni, Pineapple, Pickled Jalapeños, Mozzarella

Pesto (Pizza al Pesto) \$18/25

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

Florentine (Pizza Fiorentina) \$18/25

Alfredo Sauce, Spinich, Prosciutto, Mushrooms, Balsamic Reduction

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

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

Extra Toppings \$2

Pepperoni, Sausage, Mozzarella, Banana Peppers

Roasted Peppers, Olives, Onions, Mushrooms

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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
393	Degiorgis, Moscato d'Asti	Piedmont, Italy (350ml)	\$13 / \$24 Btl
385	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
600	Honig Vineyard, Sauvignon Blanc	Napa Valley, California	\$13 / \$48 Btl
476	Jackson Estate, Chardonnay	Santa Maria Valley, California	\$13 / \$48 Btl

Rosé

98	Sofia by Francis Coppola	Monterey, California	\$12 / \$44 Btl
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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
1439	Ghostrunner, Zinfandel Blend	Lodi, California	\$10 / \$38 Btl
1386	Quilt, Cabernet Sauvignon	Napa Valley, California	\$17 / \$64 Btl
1275	Stewart Cellars, Cabernet Sauvignon	Napa Valley, California	\$26 / \$100 Btl

Fortified

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

Beer Selections

Import - \$7

Amstel Light Corona Guinness Heineken
Stella Artois Heineken 0.0

Domestic

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

Craft

Devil's Backbone 8 Point IPA \$8 Sierra Nevada Pale Ale \$8
Sierra Nevada Torpedo Extra IPA \$8 Weathered Ground Cool Ridge Lager \$9

Cider - \$10

Hawk Knob Appalachian Classic Cider

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Liquors

Small Batch Bourbon

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

The Greenbrier Private Select

<i>Woodford Reserve Peace & Justice</i>	\$15	<i>Makers Mark Select</i>	\$15
<i>Jack Daniel's Single Barrel Rye</i>	\$15	<i>Wild Turkey Greenbrier Kentucky Spirit (Eddie Russell's)</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 & 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>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>	\$16	<i>Ron Zacapa Solera 23 yr</i>	\$16
<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>	\$15
<i>Herradura Tequila Reposado</i>	\$15	<i>Smooth Ambler "Revelation"</i>	\$16
<i>Herradura Tequila Añejo</i>	\$16		