

The *Main Dining Room*
— SINCE 1913 —

Seasonal Cocktails

Blackberry Bourbon Smash \$18

Blackberries, mint and simple syrup muddled, Woodford Reserve and Fresh lemon juice served in a Rocks glass over ice and garnished with lemon wedge and blackberry.

The Tuxedo \$16

Gin, Lillet Blanc, Dark Cherry Juice, Lime Juice, and Orange bitters. Served in Martini Glass and Garnished with Orange Peel and Dark Cherry.

Lananas Margarita \$16

Hornitos Tequila, Pineapple Juice, Lime Juice, and Simple Syrup. Served in Sugar rimmed rocks glass over ice with Pineapple and Cherry garnishment.

Lavender Lemon Martini \$16

Ketel One Citron Vodka, St. Germain, Lemon Juice, Lavender Simple Syrup, Lavender bitters and egg white. Served in Martini Glass and Garnished with Lemon Wheel and Rosemary Sprig.

Pina Colada Mimosa \$14

Coco Lopez, Pineapple juice, Lime Juice and Prosecco. Served in Champagne Flute and Garnished with Pineapple and Cherry.

Signature Mocktails

Sangria \$10

Orange Juice, Cranberry Juice, Red Sangria Syrup, Ginger Syrup and Splash of Sprite. Served in a Wine Glass over Ice and Garnished with Orange, Lemon and Lime.

Springhouse Spritz \$10

Sprite, Club Soda, Raspberry Syrup and French Vanilla Syrup. Served in a Flute Glass and Garnished with a Raspberry.

Mock Julep \$10

Mojito Mix Syrup, Hickory Smoke Syrup and Unsweet Tea. Served in a Highball glass over ice and garnished with Fresh Mint.

Tee Totaler \$10

White Peach Syrup, Lemon Juice, Hickory Smoke Syrup, and Unsweet Tea. Served in a Pint Glass over Ice and garnished with Lemon

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Signature Cocktails

Drifting into Burgundy \$18

*Woodford Reserve, Aperol
Simple Syrup and a splash of Pinot Noir
garnished with an orange peel*

The Greenbrier Peach Margarita \$15

*Famous Greenbrier Peach Juice, infused Tequila
Fresh Margarita mix and Peach Schnapps
topped with our house Peach-Lime Foam*

The Greenbrier's New York Sour \$16

*Fresh Egg Whites, Old Foresters 86
Fresh Lemon Juice, Simple Syrup and Oranges Bitters
Topped with Susana Balbo Malbec*

Classic Cocktails

Grandfather's Fashioned \$16

*Elijah Craig, Fresh Orange, Lemon Peel
Bada Bing Cherry, Aromatic bitters*

The Mint Julep \$16

Fresh Mint, Simple Syrup, Woodford Reserve

1850 Sazerac \$18

*Greenbrier Select Yellowstone SB
Sweet Vermouth, Campari*

French 75 \$14

*Classic cocktail named from the French 75 weaponry
used during WWI, made with gin, lemon juice, simple syrup,
and topped with champagne, garnished with a lemon twist*

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Private Greenbrier Select

Woodford Peace and Justice \$18

Jack Daniels Single Barrel Rye \$18

Smooth Ambler Select \$18

Makers Mark Private Select \$18

Main Dining Room Favorites

Baker's 7yr \$16

Basil Hayden's 10y \$21

Bulleit Frontier \$16

Elijah Craig 12y \$14

Makers Mark 46 \$16

Old Forester 1920 \$21

Woodford Double Oaked \$21

Ryes

Bulleit \$16

Russell's Reserve Single Barrel \$14

Whistlepig 10y \$49

Whistlepig 12y \$69

Blended Scotch / Single Malts

Johnnie Walker Blue \$57

Johnnie Walker Black \$15

Glenlivet 12y \$15

Macallan 12y Sherry Oak \$20