

**TREE TOPS SIGNATURE COCKTAILS**

Banana Cabana .....12  
*Frosty drink featuring Cruzan Banana Rum blended with Banana Puree & Pineapple Juice with Myers’s Rum floated on Top.*

Treetops Lemonade .....12  
*Refreshing sipper consisting of Citron Vodka, Simple Syrup & Fresh Lemon shaken and topped with Soda.*

Tra-Kal Cucumber Smash .....14  
*Muddled Mint & Fresh Cucumber mixed with Double Cross Vodka & St. Germaine Elderflower Liqueur and served over ice.*

Bourdon’s Peach .....15  
*House selected Woodford (Peace and Justice) paired with house infused Peach and Thyme syrup shaken and poured over ice.*

Aperol Spritz .....12  
*You’ll love sipping on this beautiful, light and refreshing Italian cocktail with the perfect balance of sweet and bitter (think orange peel and rhubarb).*

Belle Isle Paloma .....12  
*Virginia’s own Belle Isle Ruby Red Grapefruit Moonshine with our House-Made Grapefruit-Rosemary syrup and soda. Garnished with Grilled Grapefruit.*

Raspberry Mojave.....12  
*Raspberry Vodka blended with Margarita Mix, fresh muddled Raspberries, Lime & Mint Leaves and poured over ice.*

Infinity Margarita .....15  
*Herradura Reposado Tequila mixed with Grand Marnier, Agave Syrup, Fresh lime, Orange and Lemon juice, served over on the rocks. Salted rim upon request.*

Pineapple Mojito.....12  
*Our own variation of a classic using Cruzan Aged Rum blended with fresh Pineapple, Lime and Mint topped with soda water over ice.*

Traditional Piña Colada .....15  
*Cruzan Aged Rum with Cocoa Real and Pineapple Juice served frozen in our Signature Pineapple.*

Cruzan Peach Colada .....12  
*Cruzan’s Peach, Banana, and Coconut Rum with Peach Syrup and fresh Pineapple Juice.*

Frozen Blue Hawaiian .....12  
*A blend of Cruzan Pineapple Rum, Blue Curacao, and fresh Pineapple Juice.*

*Any drink can be served in a Signature Pineapple for an additional fee of \$5.*

**TREE TOPS SMOOTHIES**

Strawberry, Peach, Pina Colada, Raspberry, Mango, Banana, Mixed Berry .....8

*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.*

**TREE TOPS CRAFT SIPPERS**

Strawberry Lemonade.....12  
*Sweet Tea Vodka infused with Strawberry Syrup & fresh lemon juice topped with Iced Tea*

Daly Mint Tea .....12  
*A spin on the John Daly with a twist, using fresh mint, lemon juice, pair with Sweet Tea Vodka and fresh Iced Tea.*

The Other Greenbrier Peach Tea .....12  
*A play on the Classic Greenbrier Peach Tea, this one has a kick. House made Peach syrup and Sweet Tea Vodka topped with Greenbrier Peach Tea.*

**WINE**

SPARKLING:  
 Prosecco-Avissi, Veneto, Italy ..... 9

WHITE:  
 Pinot Grigio-Progetto, Veneto, Italy ..... 10  
 Chardonnay-Ram Horn by Opal Moon, California ..... 10

ROSÉ:  
 Rosé of Cinsault-Camarey, Languedoc, France ..... 10

RED:  
 Pinot Noir-Camarey, Languedoc, France ..... 10

**BEER**

DOMESTIC  
 Bud Light  
 Coors Light  
 Michelob Ultra  
 Miller Lite  
 Yuengling .....6

IMPORT  
 Heineken  
 Heineken Light  
 Corona  
 Stella  
 White Claw “Black Cherry”  
 White Claw “Lime”  
 Mike’s Hard Lemonade “Black Cherry”  
 Mike’s Hard Lemonade .....7

CRAFT  
 Bell’s Oberon  
 Bell’s All Day “IPA”  
 Devil’s Backbone “Vienna Lager”  
 Dogfish Head 60 Min “IPA”  
 Greenbrier Valley “Devil Anse IPA”  
 Greenbrier Valley “Wild Trail Pale”  
 Parkersburg Brewing Blonde on Blonde “Ale”  
 Parkersburg Brewing Tsunami “Citrus IPA” ..... 8

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**STARTERS**

Chilled Shrimp Cocktail 16  
Mango and Chipotle Cocktail Sauce

Mediterranean Vegetable Antipasto 10  
Kalamata Tapenade, Grilled Vegetable Relish, Zesty Chickpea Hummus  
Lemon and Sesame Marinated Cucumber, Pita Chips or Flat Bread

Greenbrier Peach and Cottage Cheese Parfait 10  
Fresh Fruit

French Fries 7  
Parmesan-Truffle Aioli

Fried Chicken Tenders 10  
Barbeque Sauce

Tortilla Chips and Salsa 7  
Tri Color Tortillas, Fresh Tomato Salsa

Tree Tops Nachos 12  
Fresh Tomato Salsa, Cheese Sauce, Jalapeños, Grilled Chicken Breast, Beef or Pork  
Side of Guacamole and Sour Cream

Chicken Quesadilla 14  
Crisp Flour Tortilla, Melted Cheddar and Monterey Jack  
Grilled Chicken Breast, Tangy Pico de Gallo

**SALADS**

Grilled Summer Vegetables with Mixed Greens 12  
White Balsamic Vinaigrette

Traditional Caesar 12  
Tender Romaine Hearts, Vine Ripe Tomatoes, Garlic Croutons, Shaved Parmesan Cheese

Chicken Salad and Grilled Pineapple 14  
Lettuce, Jicama, Strawberry, Toasted Almonds, Popover

Enhance Your Salad:  
Grilled Chicken 6  
Grilled Shrimp 8  
Grilled Atlantic Salmon 8



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase you risk of foodborne illness.

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**SANDWICHES**

Served with a choice of French Fries, Kettle Chips or Fruit

Tree Tops Burger 16

8 oz Patty made from Ground Brisket, Short Rib and Chuck  
Grilled and simply seasoned with Salt and Black Pepper  
Toasted Brioche Bun with Lettuce, Tomato and Onion  
Choice of Cheese: Cheddar, Swiss, American, Pepper-Jack or Blue Cheese

Swordfish Tacos 18

Marinated Slaw, Pico de Gallo, Lime-Cilantro Sour Cream

Taco Trio 16

Slow Roasted Pork Carnitas, Grilled Chicken Breast, Beef Cuisada  
Tomato, Onion, Jalapeños and Cilantro  
Served with Guacamole, Fresh Tomato Salsa and Sour Cream on the Side

Santé Fe Chicken 16

8 oz Grilled Chicken Breast  
Toasted Brioche Bun with Fire Roasted Peppers, Guacamole, Sautéed Onions  
Crispy Tortilla Strips, Pepper-Jack Cheese, Chipotle Mayonnaise

Greenbrier Classic Chicken Salad 16

Lettuce, Garden Tomato on Country Soft Roll

Traditional Greenbrier Club Sandwich 16

Roasted Turkey Breast, Shaved Ham, Applewood Smoked Bacon  
Lettuce, Tomato, Mayonnaise on Toasted Pullman Bread

Sugar Ham and Smoked Gouda 16

Honey Dijonaise on a House-Made Pretzel Roll  
Served with a choice of French Fries, Kettle Chips or Fruit

Grilled Atlantic Salmon 16

Remoulade Sauce, Lettuce and Tomato, Toasted Marble Rye



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**YOUTH ITEMS 12**

Served with a choice of French Fries, Kettle Chips or Fruit  
Choice of Beverage: Soft Drink, Milk or Juice  
Choice of Dessert: Brownie or Blondie

Toasted PB & J  
Peanut Butter and Grape Jelly on Pullman White Bread

Crispy Chicken Fingers  
Fried Chicken Strips with Honey Mustard Dipping Sauce

Grilled Cheese  
Buttery Toasted White Bread with three slices of American Cheese

Nathan's All Beef Hot Dog  
Toasted English Cut Bun

All American Cheeseburger  
4 oz Grilled Angus Patty

Cheese Quesadilla  
Crisp Flour Tortilla with Melted Cheddar and Monterey Jack

**SWEETS**

Chocolate Chip Cookie Ice Cream Sandwich 8

Thick Milkshake 8  
Vanilla, Chocolate or Strawberry

Coke or Root Beer Float 6  
Vanilla Ice Cream

Ice Cream Sundae 7  
Vanilla Ice Cream with choice of Caramel, Chocolate Syrup and Strawberry Sauce

Ice Cream 3 / 5  
Vanilla, Chocolate, Strawberry Ice Cream  
One or two scoops

**SOFT BEVERAGES**

**Rita Hayworth** - Non-alcoholic Strawberry Margarita on the rocks ..... 8

**Southern Summer Favorites** - Lemonade, Greenbrier Peach Tea ..... 4

**Iced Coffee** ..... 4



**FOOD ALLERGY NOTICE:**  
Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy, and nuts.

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