

# Legacy Cocktails

## **Greenbrier 1808 White Sulphur Julep** \$18

*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 powder sugar*

## **Mint Julep** \$18

*A timeless Greenbrier tradition made with Woodford Reserve Bourbon, fresh mint  
and sugar muddled mixed and served over crushed ice in our signature Julep Cup*

## **Greenbrier Signature Bloody Mary** \$16

*Zing Zang Bloody Mary Mix with your Favorite Spirit of Choice. Served in Pint Glass  
over ice with Old Bay Rim and Garnished with Lemon and Lime Wedge, Celery  
Olives and Cubed Cheddar Cheese Skewer.*

# 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*

# Seasonal Cocktails

## **Garden Gimlet** \$16

*Empress Gin blended with Lime Juice, Simple Syrup Cucumber and Cilantro. Served in a Lowball glass over ice and Garnished with Cucumber, Lime and Cilantro.*

## **Patron Pineapple** \$18

*Patron Silver blended with fresh Pineapple Juice and a Splash of Lime. Served in a Rocks glass over ice and garnished with a pineapple wedge.*

## **Strawberry Fields** \$16

*Vanilla Vodka, Chambord, Lemon Juice, and Strawberry Puree. Served in a Rocks glass over ice and Garnished with Strawberry slice and Lemon Peel.*

## **Lemon Haze** \$16

*Espolon Tequila blended with Hennessy, Cointreau, Limoncello, Simple Syrup and Fresh Lemon Juice. Served in Martini Glass and Garnished with Lemon Twist and Blueberries.*

## **Classic Mojito** \$16

*Fresh mint muddled with simple syrup with Bacardi Rum and fresh Lime Juice, served over ice in a highball glass, topped with club soda and garnished with fresh mint and lime wedge.*

## **Bourbini** \$18

*Yellowstone Select, Peach Schnapps, Peach Puree and Bitters, served in Flute Glass and topped with Prosecco. Garnished with Peach slice and Fresh Mint.*

## **Angel's Envy Raspberry Smash** \$18

*Blueberries muddled with fresh Lemon Juice, blended with Angel's Envy bourbon, Raspberry Puree and Pineapple Juice. Served on ice in a Rocks Glass and garnished with a lemon wheel and berry skewer*

## **Suds in a Bucket** \$16

*Sauza Tequila, Malibu Rum, Blue Curacao and Simple Syrup, top with Lime Foam and served in a Martini Glass. Garnished with Lemon Peel.*

## **Grey Goose Lemonade** \$16

*Grey Goose, Simple Syrup and Fresh Lemon Juice. Served over ice in a High Ball Glass.*

*For all food and beverage service a 20% service charge (22% for parties of 8 or more) 6% sales tax and 9.75% Historic Preservation Fee will be added to your check.*

# Wines by the Glass

## Sparkling

387 Prosecco, Tiziano, Veneto, Italy	\$13 / \$52 Btl
003 Sparkling Blanc de Noirs, Gruet Winery, Brut, New Mexico	\$14 / \$54 Btl
4053 Sparkling Brut Rosé, Gran Moraine, Yamhill-Carlton, Oregon	\$22 / \$88 Btl
324 Champagne, Nicolas Feuillatte, Blue Label Brut	\$28 / \$95 Btl

## White Wine

916 Riesling, Hi Def, Mosel, Germany	\$13 / \$52 Btl
952 Pinot Grigio, Maso Canali, Trentino, Italy	\$13 / \$52 Btl
687 Sauvignon Blanc, Twin Island, Marlborough, New Zealand	\$15 / \$60 Btl
495 Chardonnay, Frank Family Vineyards, Carneros, California	\$20 / \$80 Btl

## Rosé

95 Rosé, Fluer de Mer, Cotes de Provence, France	\$15 / 60 Btl
--	---------------

## Red Wine

2286 Pinot Noir, Elouan, Oregon	\$14 / \$54 Btl
1439 Zinfandel Blend, Ghostrunner, Lodi, California	\$14 / \$54 Btl
1810 Merlot, Indian Wells, Columbia Valley, Washington	\$16 / \$64 Btl
1386 Cabernet Sauvignon, Quilt, Napa Valley, California	\$20 / \$80 Btl
4051 Petite Sirah, Caymus-Suisun, Suisun Valley, California	\$22 / \$88 Btl

# Beer Selections

## Import

Amstel Light \$9 Heineken \$9 Heineken 0.0 \$9  
Corona \$9 Stella Artois \$9 Guinness \$9

## Domestic

Bud Light \$8 Coors Light \$8 Miller Lite \$8 Michelob Ultra \$8  
Yuengling Lager \$8 Sam Adams \$9 Blue Moon \$9

## Seltzer Beer

White Claw (flavors based on product availability) \$10

## Craft

Devil's Backbone 8 Point IPA \$10 Sierra Nevada Pale Ale \$10  
Country Boy Key Lime Cougar Bait \$10

## Cider

Hawk Knob Appalachian Ciders \$10  
Swilled Dog \$10

For all food and beverage service a 20% service charge (22% for parties of 8 or more) 6% sales tax  
and 9.75% Historic Preservation Fee will be added to your check.

# Liquors

## Small Batch Bourbon

Basil Hayden's	\$16	Jefferson's "Ocean" Reserve	\$35
Baker's Small Batch	\$16	Bulleit	\$18
Booker's Small Batch	\$22	Woodford Reserve	\$18
Jefferson's Reserve	\$18		

## The Greenbrier Private Select

Woodford Reserve Peace & Justice	\$20	Smooth Ambler PBS	\$20
Jack Daniel's Single Barrel Rye	\$20	Yellowstone Private Select	\$20
Maker's Mark Private Select	\$20		

## Rye Whisky

Angel's Envy Rye	\$35	Whistlepig Farm Stock	\$39
Bulleit Small Batch	\$18	Whistlepig 10yr	\$50
Woodford Reserve Rye	\$18	Whistlepig 12yr	\$70
Knob Creek Rye	\$15	Whistlepig 15yr	\$99
Whistlepig Piggy Back 6yr	\$18	Whistlepig 18yr	\$125
		Whistlepig Boss Hog	\$145

## Single Malt Scotch

Abelour 12 Year	\$16	Lagavulin 16 Year	\$26
Balvenie 12 Year Doublewood	\$21	Laphroig 10 Year	\$18
Dalwhinnie 15 Year	\$21	Macallan 12 Year Sherry	\$22
Glenlivet 12 Year	\$16	Macallan 15 Year	\$37
Glenlivet 16 Year Nàdurra	\$21	Macallan 18 Year	\$57
Glenlivet Nàdurra "Oloroso Cask"	\$23	Macallan 25 Year	\$250
Glenlivet 18 Year	\$26	Oban 14 Year	\$23
Glenmorangie 10 Year	\$16	Talisfer 10 Year	\$19

## Blended Scotch & Irish Whisky

Chivas Regal	\$13	Johnnie Walker Blue	\$58
Dewars White Label	\$13	Jameson Cask Mates	\$13
Johnnie Walker Black	\$16	Jameson Black Barrel	\$14
Johnnie Walker Green	\$21	Redbreast Irish	\$17
Johnnie Walker Gold	\$26	Slane	\$14

## Cognac & Brandy

Boulard Calvados	\$15	Martell VSOP	\$16
Courvoisier VSOP	\$15	Martell Cordon Bleu	\$28
Courvoisier Napoleon	\$21	Remy Martin VSOP	\$18
Delamain Pale & Dry XO	\$23	Remy Martin XO	\$47
Hennessey Privilege VSOP	\$24	Remy Martin Louis XIII	\$255/oz
Hennessey XO	\$62	RMS QE	\$32
Hennessey Paradis	\$97	Sempe Armagnac Grande Reserve XO	\$47

## Other Fine Sipping Spirits

Avion Tequila Reposado	\$14	Patrón Tequila Silver	\$18
Casamigos Tequila Reposado	\$17	Patrón Tequila Añejo	\$19
Don Eduardo Tequila Añejo	\$17	Sauza Tres Generaciones Tequila	\$16
Don Julio Tequila Reposado	\$17	Ron Zacapa Solera 23 yr	\$17
Don Julio Tequila Añejo	\$19	Ron Abuelo "Centuria"	\$37
Herradura Tequila Reposado	\$16	Gosling Old Family Reserve Rum	\$16
Herradura Tequila Añejo	\$17		

# Snack Options

## Caesar Salad \$16

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

## West Virginia Cobb Salad \$18

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

## Shrimp Cocktail \$20

*Cocktail Sauce, Lemon Wedge*

## Spinach and Artichoke Dip \$18

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

## "Casino Royal" Nachos \$18

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

## Char-Grilled Café Burger \$20

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

## The Reuben \$20

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

## Traditional Greenbrier Club \$20

*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**

*For all food and beverage service a 20% service charge (22% for parties of 8 or more) 6% sales tax  
and 9.75% 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) \$18/25

House Tomato Sauce, Olives, Italian Sausage, Banana Peppers,  
Mozzarella, Arugula

## Grilled Pepperoni (Peperoni alla Griglia) \$18/25

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) \$18/25

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

## Four Cheese (Pizza ai Quattro Formaggi) \$18/25

Mozzarella, Pecorino, Ricotta, Gorgonzola

## Carne (Pizza a Base di Carne) \$18/25

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

## Classic Cheese \$14/20

House Tomato Sauce, Mozzarella

## Hawaiian \$18/25

House Tomato Sauce, Pepperoni, Pineapple, 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) \$18/25

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

## Extra Toppings Small \$2/Large \$4

Pepperoni, Sausage, Mozzarella, Banana Peppers

Roasted Peppers, Olives, Onions, Mushrooms

For all food and beverage service a 20% service charge (22% for parties of 8 or more) 6% sales tax  
and 9.75% Historic Preservation Fee will be added to your check.