

* 9	SEASONAL SPECIALS ————	NEW
	Prichard's Spiced Rum, sour apple pucker, blue curacac pineapple juice, caramel drizzle, and a splash of sprite. + Rum	\$10
	Picker's pineapple Vodka, Deep Eddy Lemon Vodka, Coconut Rum, lemonade, blue curacao, and a cherry garnish. + Vodka, Rum	\$10
	Prichard's Spiced Rum, cranberry juice, lime juice, triple sec, and simple syrup. + Rum	\$10
	Green Apple Wooshine, lemon juice, orange juice, and honey. Garnished with a lemon. + Moonshine	\$11
<u> </u>	Fruit Punch Wooshine, pineapple juice, cranberry juice black raspberry, and apple juice. + Moonshine	\$9
Ţ	Pumpkin Pie Whipped cream vodka, creme de cacao liquor, cream, and pumpkin pie spice. Garnished with whipped cream caramel drizzle, and a sprinkle of pumpkin spice. + Vodka	\$12 1,
	Roasted Almond Disaronno, coffee liquor, and cream. + Amaretto	\$9
	Jack Daniel's Tennessee Fire Whiskey, whipped cream vodka, apple juice, and cream. Garnished with caramel drizzle, a cinnamon sugar rim, and a cinnamon stick. + Whiskey, Vodka	\$12
	Buttered White Russian Big Machine Vodka, coffee liquor, buttershots, and half & half. Served with a pinch of nutmeg. + Vodka	\$10
	Ghost Rail gin, grapefruit juice, lavender bitters, and tonic.	\$10

+ Gin

🗇 LOCAL Snowman's Coffee	\$11
Pickers Vodka, Bailey's, coffee liquor, and coffee. Garnished with whip cream and a cinnamon stick. + Vodka	
Frosted Cranberry Mimosa La Marca Prosecco and cranberry juice. Garnished with sugar rim and cranberries. + Sparkling Wine	\$10
☐ Santa's Margarita Lunazul Tequila, cranberry juice, triple sec, lime juice, sweet and sour, and sprite. Garnished with a salt rim and cranberries. + Tequila	\$11
— SIGNATURE COCKTAILS	
VODKA	
Dicker's blueberry vodka and lemonade.	\$9
Big Machine Vodka and our own bartender's proprietary Bloody Mary blend. Garnished with a pepperoncini, an olive, a pickle, celery, and a spicy salt rim. + Vodka	\$12
Picker's pineapple vodka, coconut rum, peach schnappe orange and cranberry juices.	\$10
WHISKEY, WHISKY, AND BOURBON	
Davidson Reserve TN Whiskey, bitters, simple syrup, cherry, and orange.	\$13.5
Gentleman Jack, sweet & sour, and ginger ale.	\$9
RUM	
Prichard's Painkiller Prichard's Spiced Rum, coconut rum, pineapple and orange juice.	\$10
—— WHITE WINES —	
Daou Chardonnay This Chardonnay presents luscious aromas of pineapple, pear, and apple with appealing hints of lemon chiffon, nectarine, and honeysuckle. It is perfectly complemented by suggestions of lemon zest and baking spice.	\$10.25
LaMarca Prosecco	\$9
Mezzacorona Pinot Grigio A delightful Pinot Grigio to be enjoyed for its aromatic crisp green apple, mineral and honeysuckle notes.	\$8
Wycliff California Champagne Available by the bottle only.	\$20

RED WINES Ben Marco Malbec \$13.50 Argentine Malbec with romas of ripe red fruits and roasted coffee beans, great balance, very fine tanins, and a thread of acidity going through its core. **Bravium 2019 Pinot Noir** \$105 This pinot noir offers scents of cherry cola, clove spice, and sage followed with flavors of ripe berries and mocha with medium acidity, leading to a seamless finish. + Available by the bottle only. Cakebread Pinot Noir \$126 This Pinot Noir displays a beautifully fragrant nose of bright raspberry, strawberry, red cherry, cranberry, and pomegranate fruit, with a darker plum tone and hints of rose petal and oak toast adding complexity. + Available by the bottle only. **Flaco Tempranillo** \$24 This wine evokes ripe red berries and floral pastilles, and a hint of white pepper lends a spicy touch. Plush, seamless and gently sweet, offering raspberry and cherry compote flavors that become more energetic on the back half. + Limited time availability. By the bottle only. J Lohr Cabernet Sauvignon \$10.50 Layered aromas of black cherry, current, and blueberry are accented in an authentic barrel-aged bouquet of dark chocolate, cocoa powder, and roasted coffee. **Justin Cabernet Sauvignon** \$15.50 Bright with a medium ruby core and aromas of red and black cherry, cinnamon, cocoa, cedar, and flowers Montefresco Montepulciano \$24 Named for its ideal position on an Abruzzo hill caressed by constant gentle Adriatic breezes. You'll find clean flavors of cherry, plum, blueberry and dark berry with medium plus soft acidity, medium tannin and body. + Limited time availability. By the bottle only. Sequoia Grove Cabernet Sauvignon \$137 This wine offers flavors of blackberry and tannins, with subtle notes of toasted vanilla. + Available by the bottle only. St Francis Red Zinfandel \$48 This aromatic wine offers layers rich, fruit flavors and spice. Juicy raspberry, blackberry, and a touch of cranberry are balanced with notes of cinnamon and + Available by the bottle only. Prisoner - Unshackled Red Blend \$53 The blend is Prisoner-like with Zinfandel, Malbec, Petite Sirah, Syrah, Tannat and Tempranillo aged 10 months in 30% New French and American oak barrels. With

aromas of raspberry, blueberry and crushed violets and

An aroma of black currant, oak cask, and notes of pipe

tobacco precede flavors of ripe black cherries and rich

\$99

Volunteer 2017 Cabernet Sauvignon

flavors of spiced dried cherries.

+ Available by the bottle only.

+ Available by the bottle only.

dark chocolate.

LOCAL WINES **Arrington Red Fox Run** \$12 Aromatic notes of wild strawberry and black tea are followed by flavors of mixed berries, vanilla and black plum. **Lynchburg Black** \$10 A unique and flavorful blend of sweet succulent blackberries in a traditional Merlot wine. Lynchburg Jubilee \$10 This wine offers a delightful blend which is soft and fruity, together with the taste of fresh black cherries, which are slightly tart, makes a fresh, fruity, light red wine. Lynchburg Merlot \$10 A bouquet of black cherry, currants, and hints of herbs. Lynchburg Moscato \$10 A sweet delicate white wine made with Muscat grapes with a slight bubble. Lynchburg Niagra Blush \$10 Made with wild, native grapes right down the road in Lynchburg. + Limited time availability. **Lynchburg Ruby Red Slippers** \$10 Sweet red moscato. Juicy grape wine with a slight bubble. Lynchburg Serendipity \$10 A very fragrant sweet white Muscadine wine with a slight bubble. **Lynchburg White Zinfandel** \$10

Strawberry Zen is a Zinfandel grape with a luscious taste of Strawberries blended in. A great summertime wine.

+ Limited time availability.

HALF PRICED BOTTLES OF WINE EVERY THURSDAY. ALL WINES! ALL DAY!

HOUSE WINES

Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Chardonnay, Pinot Grigio, White Zin, Moscato, and Riesling.

DRAFT

- LOCAL Bearded Iris Homestyle IPA
- Lager Local Common John Heathen Child Vienna
- LOCAL Common John Straight & Narrow Pale Ale
- LOCAL Common John Universal Sound IPA
- LOCAL Diskin Tiki Pineapple Cider
- LOCAL Jackalope Bearwalker Maple Brown
- LOCAL Kentucky Bourbon Barrel Ale

Kronenbourg - Blanc 1664

- LOCAL Mill Creek Lil Darlin
- LOCAL Ole Shed Honey Do
- NEW LOCAL Ole Shed JT 494
- LOCAL Ole Shed Pot Belly Porter
- LOCAL Ole Shed Southern Pale Ale
- LOCAL Ole Shed Haystack IPA
- LOCAL Ole Shed Tenniskey
- NEW Sam Adams Oktoberfest
- LOCAL Tailgate Cider
- LOCAL Tailgate Peanut Butter Stout
- LOCAL Wanderlinger Blackberry Hug Sour
- LOCAL Wiseacre Coffee Milk Stout
- LOCAL YeeHaw Dunkel

BOTTLED/CANNED

Bud Light

Coors Light

Michelob Ultra

Corona Extra

Miller Lite

Dos Equis Amber

Dos Equis Lager

Guiness

Stella Artois

O'Doul's NA

- **1 New Grist GLUTEN FREE Pilsner**
- **60** White Claw Hard Selter

Ask your server for available flavors

HAPPY HOUR MENU

DINE-IN ONLY 3 PM - 6 PM EVERY DAY ALL DAY TUESDAYS

\$5 House Wines

\$4.50 Well Liquors

\$Half Priced Drafts, Cans, and Bottles

\$3 off LOCAL Cocktails and Wines

\$2 Off All Appetizers

DESSERTS

Variety Cheesecakes \$8 Made from scratch. Gluten-free may be available. Ask server for available flavors. **Gluten-Free Chocolate Torte** \$7 Served with ice cream upon request **Fudge Brownie Sundae** \$8 Served with The Ice Cream Distillery's Vanilla Bean. **Local Ice Cream** \$3/\$5 One or Two Scoops Cookie \$2.50 Freshly baked cookie made in house

—/ ™ 160Z. HOMEMADE SAUCES /—

PREORDER WITH TUESDAY PICKUP. PICKUP TIMES: 3PM - 6PM.

Alfredo	\$12
Bacon Jam	\$22
Bang Bang	\$9.50
Blue Cheese	\$7.25
Lemon Cream	\$10.5
Marinara	\$5.5
Rattlesnake	\$12
Tallow	\$20

FRESHLY BAKED ITALIAN
BREAD AVAILABLE TUESDAY PICKUP.