



SIGNATURE COCKTAILS

WHAT KIND OF SNAKE IS THIS — 14.5

Vodka, Aperol, pineapple, lime, passionfruit

Bright, tropical, playful

STUDY ABROAD — 15.5

Vodka, limoncello, Lillet Blanc, raspberry, Combier, elderflower

Lush, lemon-kissed, floral

KOOKY BIRD — 14.5

Lunazul blanco tequila, mezcal, pomegranate, orgeat, pineapple, lemon

Juicy, smoky, tropical

WHITE LOTUS — 15

Gin, St. George green chile vodka, lime, lemongrass syrup, banana liqueur, absinthe spritz

Exotic, herbal, intriguing

THE ALCHEMIST — 15.5

Lunazul reposado tequila, Nixta, Dom Benedictine, coconut, lime, olive oil

Rich, silky, unexpected

CROUCHING TIGER — 16.5

Dark rum blend, Thai tea infused aperitif, pistachio orgeat, coconut

Aromatic, nutty, spirited

MEMBERS ONLY — 15

Gin, rhubarb, pineapple, lemon, rose syrup, egg white*

Silky, pillowy, lemon-bright



GANGSTER OF LOVE — 15.5

Doctor Bird rum, dark spiced rum, strawberry infused Campari, gentian amaro, lime, coconut

Funky, tropical, complex

(Milk clarified for a silky texture)*

DAD BOD — 15

Old Forester bourbon, Irish imperial stout infused syrup, black walnut, tobacco, orange

Ask for your OF to be smoked for the **“SMOKING DAD BOD” (+0.75)**

Signature old fashioned; aromatic, spirit-forward, classic

UNUSUAL SUSPECT — 15

Lunazul reposado tequila, Cardamaro, Meletti, lychee

Unusual, herbal, silky

SMOKING GUN — 16

Lunazul reposado tequila, mezcal, Amaro Nonino, orange

Spirit-forward, smoky, bitter

MIDNIGHT OIL — 15

Buffalo Trace bourbon, Averna, chicory, demarara, chocolate

Bold, bittersweet, refined

HAPPY HOUR

Mon, Tue, Thu & Fri —
\$2 off Signature Cocktails, Beers & Bubbles
(excluding Champagne)

Wednesdays — 30% off wine machine pours & select bottles

Consumption of raw or undercooked foods
increases risk of foodborne illness

Cocktail prices are inclusive of Tennessee's 15% liquor-by-the-drink tax

SPRING FEATURED COCKTAILS

GREEN WITH ENVY — 14.5

Vodka, Chateau, lime, arugula
Crisp, peppery, refreshing

LADY IN WAITING — 15

Pisco, grapefruit, lavender blanc, Italicus, lime,
sparkling rosé
Floral, citrus-kissed, refined

GLASS GARDEN — 15.5

Tanqueray No. 10 gin, strawberry-tomato cordial,
lime, cucumber
Fresh, bright, savory

THE SMUGGLER'S RESERVE — 18

Pineapple rum, Cocchi Americano, green
chartreuse, Suze
Spirit-forward, herbal, subtly tropical

QUIET SMOKE — 15

Mezcal, Cocchi Americano, Bitter Bianca,
Meletti, grapefruit bitters
Smoky, silken, bittersweet

CLASSICS

COSMOPOLITAN — 14

Ketel One Citroen, lime, Combier, cranberry
Bright, balanced, citrus-kissed

ESPRESSO MARTINI — 15

Titos vodka, Mr. Black coffee liqueur, crème de cacao
Bold, velvety, guest favorite

MARTINI — 14

Gin, dry vermouth, orange bitters

Clean, crisp, perfectly dry

Prefer vodka? Dirty? Just ask — we'll craft it your way.

MANHATTAN — 14

Old Forester rye, Cocchi Torino, angostura

Dark, smooth, contemplative

OLD FASHIONED — 14

Bourbon, demerara, angostura bitters

Bold, nuanced, spirit-forward

VIEUX CARRÉ — 16

Rittenhouse rye, cognac, sweet vermouth,

Peychaud's, angostura

Rich, spiced, New Orleans classic

WHISKEY SOUR — 14

Buffalo Trace bourbon, lemon, simple, egg white*

Silky, citrusy, whiskey-driven

* Our classic list highlights select classics.

For others, simply request and we'll be pleased to prepare.

NON-ALCOHOLIC

ISLAND MIRAGE — 8

Pineapple, guava, ginger, honey, egg white*

PHONY NEGRONI — 10

Notes of juniper, Italian citrus and florals

THE BREAK UP — 10

Seedlip Garden (NA spirit), orgeat, lemon, pineapple, lavender