

— WINES BY THE GLASS —

WHITE WINES

| | GLASS / BOTTLE |
|--|----------------|
| CHARDONNAY ("A") <i>Sonoma Cutrer 'Russian River Ranches'</i> Sonoma, CA | \$13.50 / 48 |
| CHARDONNAY ("C") <i>Bonterra (Lightly Oaked)</i> Oregon | 8.00 / 28 |
| COTE-DU-RHONE BLANC ("A") <i>Guigal Blanc</i> Rhone, France | 12.00 / 42 |
| SAUVIGNON BLANC ("B") <i>Domaine Fournier</i> Loire, FR | 10.00 / 35 |
| SAUVIGNON BLANC ("C") <i>La Crema</i> Sonoma, CA | 10.00 / 35 |
| CHENIN BLANC ("B") <i>Mary Taylor 'Anjou Blanc'</i> Loire, FR | 10.00 / 35 |
| PINOT GRIGIO ("C") <i>Impero Collection</i> Italy | 7.25 / 40* |
| RIESLING ("C") <i>Fetzer 'Goosefoot'</i> Monterey, CA | 7.25 / 25 |
| MOSCATO ("C") <i>Baci Dolce Blonde</i> Veneto, IT | 7.25 / 25 |

BUBBLES

| | |
|--|--------------|
| CAVA BRUT ("C") <i>Poema</i> SP | \$ 8.00 / 25 |
| CAVA BRUT ROSE ("C") <i>Poema</i> SP | 8.00 / 25 |
| CREMANT DE LIMOUX BRUT ("A") <i>Cote Mas</i> Languedoc-Roussillon, France | 15.00 / 50 |
| PROSECCO DOCG ("B") <i>Nino Ardevi Brut</i> Veneto, IT | 11.00 / 38 |

RED WINES

| | |
|---|--------------------------------------|
| ZINFANDEL ("A") <i>Edmeades</i> Mendocino, California | \$11.00 / 40 |
| CABERNET SAUVIGNON <i>Far Niente 'Post & Beam'</i> Napa, CA | \$30.00 glass / \$18.00 ½ glass / 85 |
| CABERNET SAUVIGNON ("C") <i>Hess Select</i> California | 10.00 / 35 |
| BORDEAUX BLEND ("A") <i>Chateau Pey La Tour</i> Bordeaux, FR | 14.00 / 45 |
| CABERNET, MERLOT, SYRAH, MALBEC ("B") <i>JBookwalter 'Notebook Red'</i> Washington | 10.00 / 38 |
| MALBEC & CABERNET SAUVIGNON ("A") <i>'Amancaya' by Rothschild-Catena</i> Mendoza, ARG | 15.00 / 50 |
| NERO D'AVALO ("B") <i>Mary Taylor 'Sicilia'</i> Sicily, IT | 11.00 / 40 |
| COTE DU RHONE ROUGE ("B") <i>Chateau Pegau</i> Rhone, France | 11.00 / 40 |
| PINOT NOIR ("A") <i>Siduri</i> Santa Barbara, CA | 16.00 / 55 |
| PINOT NOIR ("C") <i>Carmel Road</i> California | 8.75 / 35 |

ROSÉS & BLUSH WINE

| | |
|---|--------------|
| ROSÉ DE PROVENCE ("B") <i>The Pale by Sacha Lichine</i> Provence, FR | \$10.00 / 36 |
| WHITE ZINFANDEL ("C") <i>Beringer</i> California | 7.25 / 25 |

-CREATE A WINE FLIGHT-

Select three wines in the same class ("A" or "B" or "C") and enjoy a two ounce pour of each. If you combine two or more "classes" we'll charge you the "highest class" wine flight price.

"A" Class Flight \$13.75

"B" Class Flight \$10.25

"C" Class Flight \$ 8.25

BOTTLED BEERS & CIDERS

| | |
|--|--------|
| 1623 BREWING HEFEWEIZEN (Maryland) | \$6.50 |
| ANHEUSER-BUSCH NATURAL LIGHT (MI) | 4.25 |
| BLUE MOON BELGIAN WHITE (Colorado) | 6.25 |
| BUDWEISER (Missouri) | 4.50 |
| BUD LIGHT (Missouri) | 4.50 |
| COORS LIGHT (Colorado) | 4.50 |
| CORONA EXTRA (Mexico) | 6.25 |
| CORONA LIGHT (Mexico) | 6.25 |
| DOGFISH HEAD 60 MINUTE IPA (Delaware) | 6.50 |
| DOGFISH HEAD "SLIGHTLY MIGHTY" IPA | 6.50 |
| DOGFISH HEAD "CITRUS SQUALL" (Delaware) | 8.50 |
| GUINNESS STOUT (England) | 6.50 |
| HEAVY SEAS "LOOSE CANNON" (Maryland) | 6.50 |
| MANOR HILL "FARM FUZZ" (Maryland) | 6.50 |
| MICHELOB ULTRA (Missouri) | 5.25 |
| MILLER LITE (Wisconsin) | 4.50 |
| NATTY BOH (Maryland) | 4.50 |
| NEW BELGIUM "FAT TIRE" AMBERALE (CO) | 6.50 |
| SAM ADAMS "BOSTON LAGER" (Massachusetts) | 6.50 |
| UNION CRAFT "ZADIE'S" LAGER (Maryland) | 6.50 |
| UNION CRAFT "STEADY EDDIE" (Maryland) | 6.50 |
| YUENGLING LAGER (Pennsylvania) | 5.50 |
| DOWN EAST SEASONAL CIDER (Mass.) | 8.00 |
| ANGRY ORCHARD CRISP CIDER (New York) | 5.75 |
| SAM ADAMS "JUST THE HAZE" (Mass.) | 5.75 |
| STELLA ARTOIS NON-ALCOHOLIC (Belgium) | 5.25 |
| TRULY SPIKED & SPARKLING WATER | 6.50 |

— DRAUGHT BEERS —

| | |
|---|--------|
| FARMACY 'SEASONAL BREW' (REISTERTOWN, MD) <i>a rotating offering of seasonal beers</i> | \$8.75 |
| LEINENKUGEL 'GRAPEFRUIT SHANDY' (WISCONSIN) <i>a crisp, low ABV shandy with grapefruit</i> | 7.00 |
| BIG TRUCK FARM 'TOPLESS BLONDE' GOLDEN BLONDE ALE (PARKTON, MD) | 7.00 |
| GOLDEN ROAD 'MANGO CART' WHEAT BEER (LOS ANGELES, CA) <i>a balanced craft wheat ale made with real mango</i> | 7.00 |
| MILLER LITE (WISCONSIN) <i>light pilsner beer</i> | 4.75 |
| STELLA ARTOIS (BELGIUM) <i>Belgian pilsner</i> | 7.50 |
| UNION CRAFT 'DUCK PIN' (BALTIMORE, MD) <i>generously hopped pale ale</i> | 7.00 |
| NEPENTHE 'SPACE JELLYFISH' IPA (BALTIMORE, MD) <i>tropical fruits, papaya, kumquat and dark green tones with a pillowy finish</i> | 7.50 |

the GRILL

AT HARRYMAN HOUSE

BOURBONS

ANGEL'S ENVY
Louisville, Kentucky
BASIL HAYDEN 8 YEAR
Kentucky
BALNTON'S
Frankfort, Kentucky
BUFFALO TRACE
Frankfort, Kentucky
BULLEIT BOURBON
Louisville, Kentucky
HIGH WEST
Park City, Utah
JEFFERSON'S OCEAN
Kentucky
JEFFERSON SMALL BATCH
Kentucky
JIM BEAM
Kentucky
JOHNNY DRUM (by Willett)
Kentucky
KNOB CREEK 9 YEAR
Clermont, Kentucky
LEGENT
Kentucky & Japan
MAKER'S MARK 6 YEAR
Laredo, Kentucky
MAKER'S MARK 46
Laredo, Kentucky
OLD BARDSTOWN (101 proof by Willett)
Kentucky
PIGGYBACK
Vermont
RABBIT HOLE HEIGOLD
Louisville, Kentucky
REDWOOD EMPIRE 'PIPE DREAM'
California
WIDOW JANE
Brooklyn, New York
WOODFORD RESERVE
Kentucky

RYES

ANGEL'S ENVY
Louisville, Kentucky
BULLEIT RYE
Louisville, Kentucky
KNOB CREEK RYE
Clermont, Kentucky
REDEMPTION RYE
Indiana
SAGAMORE SPIRIT RYE
SAGAMORE SPIRIT CASK STRENGTH
SAGAMORE SPIRIT DOUBLE OAK
Maryland
WHISTLEPIG FARMS RYE
Vermont
PIGGYBACK RYE
Vermont
REDWOOD EMPIRE 'EMERALD GIANT'
California

AMERICAN WHISKEYS

JACK DANIELS
Lynchburg, Tennessee

SCOTCH WHISKEYS

SINGLE MALTS

BALVENIE 14 YR CARIBBEAN CASK
CRAGGANMORE 12 YEAR
LAGAVULIN 16 YEAR
OBAN 14 YEAR

BLENDED SCOTCHES

CHIVAS REGAL
COMPASS BOX 'HEDONISM'
COMPASS BOX 'KING ST. ARTIST BLEND'
COMPASS BOX 'KING ST. GLASGOW BLEND'
DEWARS "WHITE LABEL"
JOHNNY WALKER RED
JOHNNY WALKER BLACK
JOHNNY WALKER GOLD
MONKEY SHOULDER

JAPANESE WHISKEY

NOBUSHI

COCKTAILS

SPRING EQUINOX Tito's Vodka, Elderflower Liqueur, Salers Aperitif, a splash of Aperol with fresh lime juice and topped with ginger beer \$11.00

APEROL SPRITZ Aperol Orange Aperitivo, Terre di Marca Prosecco, and club soda served over ice with a sweetened dried orange slice \$10.00

HUNCH PUNCH COOLER Ole Smoky Hunch Punch Lightnin' with lemonade, cranberry juice, and lemon-lime soda served in a mason jar \$8.00

STRAWBERRY & BASIL LEMONADE Rocktown Basil Infused Vodka, muddled strawberries, strawberry simple syrup, and lemonade shaken and served over ice with basil and strawberry garnish \$10.00

FIREFLY CHILI MARGARITA chili-pepper-infused Hornitos Blanco Tequila, mango puree, fresh lime juice, agave nectar, and Fever Tree Lime-Yuzu soda shaken and served in a coupe glass with a chili-salt rim \$13.00

APEROL MARGARITA 818 Tequila, Aperol Aperitivo, house-made sour mix, and a splash of orange juice shaken and served on the rock with an orange zest-salt rim, orange wedge garnish \$14.00

HONEYSUCKLE MARGARITA Cathead Honeysuckle Vodka, with housemade sour mix, Triple Sec, and Agave nectar shaken and served up in a Coupe glass with a salted rim \$10.00

BLACK EYED RYE Sagamore Spirit Rye with blackberry simple syrup, fresh lemon juice, and ginger beer served on the rocks with a mint sprig garnish \$13.00

SMOKED BOURBON LEMONADE Bulleit bourbon, fresh squeezed lemonade, and smoked rosemary served 'smoke infused' on the rocks with a lemon wheel and fresh rosemary sprig garnish \$12.00

GRILLED PINEAPPLE BOURBON SMASH Whiskey-Smith Pineapple Whiskey with chopped grilled pineapple, fresh lime juice, a splash of soda water with crushed ice \$12.00

GRILLED PEACH JULEP Maker's Mark Bourbon muddled with fresh mint mixed with honey, fresh lemon juice and a grilled peach puree \$13.00

LEMON ROSEMARY GIN FIZZ Hayman Citrus Gin, fresh lemon juice, Garden Party Rosemary Liqueur, and club soda shaken with egg whites and served over ice, lemon and rosemary garinsh \$13.00

THE PINK NIMBUS Ford's Gin, Italicus Bergamot Liqueur, fresh lemon juice, raspberry cordial shaken and served in a coupe glass topped with Italicus foam, mint garnish \$13.00

THE OLD CUBAN Bacardi Anejo Four Year Rum with muddle mint leaves and fresh lime juice, shaken with ice and strained in a coupe glass topped with Cote Mas Crement de Limoux champagne \$10.00

THE ROMARIN Ketel One Vodka, Elderflower Liqueur, rosemary simple syrup, and pink grapefruit juice chilled and served up with a grapefruit wedge and rosemary sprig \$12.00

AGED RUM OLD FASHION Ron Zacapa Solera 23 year Rum, orange peel, brown sugar, orange bitters, Luxardo Cherry \$15.00

BLOODY MARYS

House Bloody Mary \$7.50
Chili Pepper Bloody Mary made with St. George's Chili Vodka \$9.25
Maryland Bloody Mary made with Old Bay Seasoned Vodka \$9.25

— MOCKTAILS of the MOMENT —

STRAWBERRY CRUSH fresh strawberries, mint, and fresh lime juice muddled blended with simple syrup and ginger beer served over crushed ice, strawberry and mint garnish \$10.00

ESPRESSO MOCHA CRUNCH chilled espresso, chocolate syrup, and soda water shaken and served in a martini glass topped with whipped cream and crushed chocolate wafers, Oreo Cookie garnish \$11.00