



BEVERAGES



HANDCRAFTED COCKTAILS

Old Fashioned 11
Elijah Craig Bourbon, splash of soda,
muddled fruit & bitters over ice,
Luxardo cherry garnish

Manhattan 15
Woodford Bourbon, sweet vermouth
& bitters, Luxardo cherry garnish

Tom Collins 13
Bombay Gin, fresh lemon juice,
simple syrup, club soda

WINE

Red Wine
Pinot Noir, Robert Mondavi10g/36b
Pinot Noir, La Crema Sonoma13g/48b
Pinot Noir, Meiomi.....60b
Merlot, Robert Mondavi10g/36b
Merlot, Northstar.....16g/58b
Bordeaux, St Sulpice.....15g/56b
Cabernet Sauvignon, Robert Mondavi.....10g/36b
Cabernet Sauvignon, Cline15g/56b
Cabernet Sauvignon, Caymus.....120b

White Wine
Riesling, Cht Ste Michelle14g/52b
Moscato, Menage A Trois11g/40b
Pinot Grigio, Chloe.....11g/40b
Sauvignon Blanc, Wairau River13g/48b
Sauvignon Blanc, Kim Crawford.....15g/56b
Chardonnay, Robert Mondavi10g/36b
Chardonnay, Simi.....15g/56b
Rose, A to Z14g/52b
Prosecco, Mionetto12g/44b
Demi-Sec Rose, Moet & Chandon.....80b

We proudly serve Pepsi products in addition to
a variety of tea and coffee.

BEER

Bum Ditty Shaker Cider9
Country Boy Cliff Jumper IPA.....8
Country Boy Cougar Bait.....6
Country Boy Shotgun Wedding.....8
Kentucky Bourbon Barrel Ale8
Kentucky Ale.....6
Michelob Ultra.....6
Stella.....7

BOURBON/WHISKEY

Angel’s Envy..... 14
Basil Hayden 16
Buffalo Trace..... 12
Bulleit 12
Elijah Craig 10
Four Roses Single Barrel 13
Four Roses Small Batch 11
Jim Beam..... 9
Knob Creek..... 12
Maker’s 46..... 11
Maker’s Mark..... 10
Old Forester 100 Proof..... 12
Old Forester 1870 13
Wild Turkey 101..... 11
Wilderness Trail 12
Woodford Double Oaked..... 16
Woodford Reserve..... 14

RYE

George Dickel Rye 11
Wilderness Trail Rye 12
Woodford Rye 12

ZERO PROOF COCKTAILS

Watermelon Margarita 7
Watermelon puree, fresh orange and lime
juice, club soda, salted rim

Lavender Lemonade 6
House made lemonade with a lavender
infused simple syrup

DID THE SHAKERS IMBIBE?



Most Pleasant Hill Shakers consumed alcoholic beverages on a daily basis. The community fully utilized its agricultural bounty each fall, turning excess apples into hard cider and corn into whiskey. For a brief period in the 1840s, the Shakers severely limited their consumption of alcohol, as well as other “stimulants” like coffee and tea, but most favored moderation rather than complete temperance. By the 1870s, grapes grew near the Centre Family Dwelling, producing wine for home consumption and sale.