



BEVERAGES



HANDCRAFTED COCKTAILS

Old Fashioned 11

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

Shaker Beekeeper 14

Maker's Mark Bourbon, Shaker honey, lemon juice, bitters

Moscow Mule 13

Tito's Vodka, lime, ginger beer

Lavendar Martini 12

Tito's Vodka, Shaker Village lavender simple syrup, lemon juice, rosemary bitters

WINE

Red Wine

- Pinot Noir, Robert Mondavi10g/36b
- Pinot Noir, La Crema Sonoma13g/48b
- 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
- Pinot Grigio, Chloe.....11g/40b
- Sauvignon Blanc, Kim Crawford.....15g/56b
- Chardonnay, Robert Mondavi10g/36b
- Chardonnay, Simi.....15g/56b
- Prosecco, Mionetto12g/44b
- Demi-Sec Rose, Moet & Chandon.....80b

ZERO PROOF COCKTAILS

Slowing Thyme 7

Shaker Village lemon thyme, cucumber and rosemary water, lime, simple syrup, soda

Strawberry Basil Smash 7

Shaker Village basil, strawberry purée, lime juice, ginger ale

BEER

- Bum Ditty Shaker Cider9
- Country Boy Shotgun Wedding.....8
- Garage Beer Classic7
- Michelob Ultra.....6
- Miller Lite6
- Stella.....7
- West 6th IPA.....7

BOURBON/WHISKEY

- Angel's Envy..... 17
- Basil Hayden 16
- Blanton's..... 20
- Buffalo Trace..... 12
- Bulleit 12
- Elijah Craig 11
- Four Roses Single Barrel 16
- Four Roses Small Batch 12
- Jim Beam..... 9
- Knob Creek..... 16
- Maker's 46..... 13
- Maker's Mark..... 12
- Old Forester 100 Proof..... 10
- Old Forester 1870 15
- Wild Turkey 101..... 12
- Wilderness Trail 12
- Woodford Double Oaked..... 20
- Woodford Reserve..... 14
- Jack Daniels..... 10

RYE

- Wilderness Trail Rye 12
- Woodford Rye 16

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

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.