



BEVERAGES



HANDCRAFTED COCKTAILS

- Manhattan 15**
Woodford Bourbon, sweet vermouth
& bitters, Luxardo cherry garnish
- Autumn Smash 15**
Elijah Craig Bourbon, Local Apple Cider,
Maple Syrup
- Pear Ember 13**
Castle and Key Vodka, Pear Nectar,
Ginger Ale
- Gin Gimlet 13**
Castle and Key Roots of Ruin Gin, Lime
Juice, Simple Syrup

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 Mondavi.....10g/36b
Chardonnay, Simi.....15g/56b
Prosecco, Mionetto12g/44b
Demi-Sec Rose, Moet & Chandon.....80b

ZERO PROOF COCKTAILS

- Fall Fizz 7**
Cranberry Puree, Cinamon Honey Syrup,
Club Soda
- Golden Harvest 7**
Sage Lemon Juice, Shaker Honey Syrup,
Club Soda

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.