

Seasonal Dinner Menu

FALL 2019

Cocktails

The Old Pear Tree 13

Maker's Mark Bourbon, St. George Spiced Pear Liqueur, Prickly Pear syrup, splash of cranberry juice

Autumn Toddy 11

Jameson Whiskey, Lairds Apple Jack, Lemon Ginger-Honey Syrup, splash of lemon juice

Cider Sangria 10

Deep Eddy Cranberry Vodka, DeKuyper Ginger Liqueur, Chardonnay & Louisburg Apple Cider

Salted Caramel Martini 12

360 Madagascar Vanilla Vodka, Baileys Salted Caramel, Kahlua, Half & Half, Salted Caramel Drizzle

Entrée

Bourbon Glazed Half Chicken

roasted, semi-boneless half chicken, mashed potatoes and roasted vegetables
25

Coffee-Rubbed Ribeye

12 oz. grilled ribeye, fontina potato cake, roasted vegetables served with cabernet coffee butter
35

Dessert

Bourbon Butter Cake

orange liqueur & bourbon glaze
7

