



WOOLWORTH THEATRE

SIGNATURE DRINKS

SPICY PINEAPPLE MARGARITA: \$16

perfectly spicy & sweet margarita featuring Dulce Vida Pineapple Jalapeño Tequila and a tajin rim

STRAWBERRY BASIL-JITO: \$16

southern-style mojito with muddled strawberries and basil leaves featuring Bacardi Superior Rum, with fresh squeezed lime juice, rock candy syrup and sparkling water

SMOKED OLD FASHIONED: \$16

smoked old fashioned featuring Standard Proof Rye, served with an orange peel over a large ice cube in a rocks glass
flavors available: pecan, wildflower & honeysuckle, ginger or pineapple

SWEET AS A PEACH: \$16

do you like a G&T? our peach gin and tonic featuring Hendricks will be your new favorite

TWISTED MULE: \$16

our twist on a classic moscow mule featuring Grey Goose Strawberry Lemongrass vodka, fresh squeezed lime juice and Gosling's Ginger beer

CARIBBEAN COOLER: \$16

Ciroc Coconut and Malibu Rum mixed perfectly into our piña colada on the rocks
garnished with Ole Smoky Moonshine Pineapple

RAZZLE DAZZLE: \$16

Absolut Raspberry Vodka martini with fresh lemon juice and rock candy syrup. served with a pink glitter bomb

WOOLWORTH SOUR: \$16

our take on a traditional whiskey sour featuring Standard Proof Wildflower & Honeysuckle



WOOLWORTH
THEATRE

SIGNATURE DRINKS

TWISTED MARGARITA: \$16

a twisted take on a traditional margarita featuring Bacardi Mango Chile Rum, fresh squeezed lime juice, rock candy syrup, garnished with chili salt

COOL BEANS: \$16

our espresso martini featuring Absolut Vanilla Vodka with Cantera Negra Cafe, Mozart Dark Chocolate Liqueur, Coole Swan Irish Cream and espresso

NASH 75: \$16

Grey Goose Watermelon Basil Vodka with St. Germain Elderflower Liqueur, fresh squeezed lemon juice topped with Chandon

***OLE SMOKY SOUVENIR MASON JARS**

***LONG LIVE DOLLY: \$20**

Ole Smoky Strawberry Moonshine, lemonade and cranberry juice on the rocks. garnished with a fresh strawberry & lemon wedge

***ONE MULE TOWN: \$20**

Ole Smoky Peach Whiskey, lemon juice and Goslings Ginger Beer on the rocks garnished with a lemon

***NEON MOON: \$20**

Ole Smoky Sour Razzin' Berry Moonshine, pineapple juice, and club soda on the rocks garnished with a Ole Smoky Moonshine Pineapple

***MOONSHINE MARGARITA: \$20**

Ole Smoky White Lightning Moonshine, Triple Sec, fresh squeezed lime juice with club soda on the rocks garnished with a lime

WINE

SPARKLING

DOMAINE CHANDON BRUT	\$13	\$52
MOET & CHANDON BRUT IMPERIAL	\$25	\$100
LA MARCA PROSECCO	\$13	\$52

WHITE

PROVERB CHARDONNAY	\$9	\$36
CLOS DU BOIS CHARDONNAY	\$13	\$52
ESTANCIA PINOT GRIGIO	\$12	\$48
URBAN MOSEL RIESLING	\$13	\$52
BAREFOOT CELLARS MOSCATO	\$12	\$48
MELOROSA SAUVIGNON BLANC	\$13	\$52
WHISPERING ANGEL ROSE	\$15	\$60

RED

PROVERB CABERNET	\$9	\$36
FRANCISCAN CABERNET	\$13	\$52
MARK WEST PINOT NOIR	\$13	\$52
APOTHIC RED BLEND	\$12	\$48
ALAMOS MELBEC	\$13	\$52
MELOROSA CABERNET	\$13	\$52

SELTZER

HIGH NOON	\$8
SPRITZ SOCIETY	\$8

BEER

BUD LIGHT	\$6	CORONA EXTRA	\$7
BUDWEISER	\$6	HEINEKEN	\$7
MICHELOB ULTRA	\$6	MURPHY'S IRISH STOUT	\$7
MILL CREEK LIL DARLING	\$7	YEE-HAW IPA	\$7
GOOSE ISLAND IPA	\$7	BLACK ABBEY THE ROSE BLONDE	\$7

PLATES

CHEESE PLATE \$15

local cheeses, apple butter, honeycomb, pickles, toast

HUMMUS \$13

tahini hummus with roasted red peppers, baby carrots, cucumbers, pita

SPINACH- ARTICHOKE DIP \$13

spinach, artichoke, bechamel, parmesan cheese, pita

CHARCUTERIE BOARD \$18

local meats, toast points, grain mustard, pickled vegetables

BACON FAT FRIES \$8

smoky sweet seasoning, bacon fat, spicy ketchup

CONFIT CHICKEN WINGS \$14

buffalo or citrus dry rub, ranch, carrots, and celery

BUFFALO CAULIFLOWER \$13

blue cheese crumbles, buffalo sauce

WARM BISCUITS \$10

apple butter, whipped butter - Add Country ham \$3

CRISPY BRUSSEL SPROUTS \$13

lemon, shallot, capers, honey, cider vinaigrette, crispy shallots

PULLED PORK GRILLED CHEESE \$14

white bread, pulled pork, tangy bbq, smoked gouda, smoked cheddar

COKE GLAZED PORK BELLY SLIDERS \$14

quick pickle salad, savory coke hoisin, potato bun

NASHVILLE HOT CHICKEN BISCUITS \$14

buttermilk marinated chicken thigh, bread, butter pickles, chili dust, and hot honey

BISON SLIDERS \$16

bacon-onion jam, aged cheddar cheese

MA'S HOT HAM & CHEESE \$14

white bread, american, gouda, swiss, smoked ham

MEATLOAF MEATBALLS \$15

caramelized onion jam, spicy ketchup

CRISPY CORN RIB ELOTE \$13

corn, cojita, chili dust, cilantro

LAMB LOLLI-CHOPS \$19

tzatziki, zhoug, za'atar

DESSERT

PHAT ELVIS CAKE \$11

banana cake, peanut butter frosting, chocolate ganache.

STATE FAIR \$16

funnel cake fries, deep fried oreo's, apple cider donuts, toffee sauce, seasonal fruit compote

S'MORES BITES \$11

graham cracker, flourless brownie, marshmallow fluff