

WOOLWORTH THFATRF

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

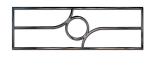
Ciroc Coconut and Malibu Rum mixed perfectly into our piña colada on the rocks garnished with Ole Smoky Moonshine Pineapple

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





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 Wartermelon 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



SPARKLING

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

W/HITE

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

Red

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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

\$8 \$8

HIGHNOON	
SPRITZ SOCIETY	

BEER

BUD LIGHT	\$6	CORONA EXTRA	\$7
BUDWEISER	\$6	HEINEKEN	\$7
MICHELOP ULTRA	\$6	MURPHY'S IRISH STOUT	\$7
MILL CREEK LIL DARLING	\$7	YEE-HAW IPA	\$7
goose island ipa	\$7	PLACK APPEY THE ROSE PLONDE	\$7

PLATES

MEAT & CHEESE PLATE \$18* local cheeses & cured meats, apple butter, pickles, grain mustard

HUMMUS \$13* tahini hummus with roasted red peppers, baby carrots, cucumbers, pita

> SPINACH- ARTICHOKE DIP \$13* spinach, artichoke, bechamel, parmesan cheese, pita

CRAP RANGOON DIP \$13

ginger, celery, cream cheese, crab meat, lemon, chives, wontons

BACON FAT FRIES \$8 GF smoky sweet seasoning, bacon fat, spicy ketchup

CRISPY CORN RIP ELOTE \$13 GF corn, cojita, chili dust, cilantro

GIANT MOZZARELLA STICKS \$14 marinara, parmesan

CRISPY BRUSSEL SPROUTS \$13 GF black garlic hoisin, honey chili crunch

GENERAL TSO'S PORK BELLY BITES \$14 confit pork belly, chives, sesame seeds

CONFIT CHICKEN WINGS \$14 GF buffalo or citrus dry rub, ranch, carrots, and celery

PULLED PORK GRILLED CHEESE \$14 white bread, pulled pork, tangy bbq, smoked gouda, smoked cheddar

PARPACOA PEEF TACOS (3) \$114 GF braised beef, salsa verde, radish, pickled shallots

NASHVILLE HOT CHICKEN TENDERS \$14 buttermilk chicken thigh, pickles, chili dust, hot honey

SMASHED SLIDERS \$13 angus beef, burger sauce, caramelized onions, american cheese

> SWEDISH MEATBALLS \$14 caramelized onion jam, sour cream demi

LAMP LOLLI-CHOPS \$19 GF chimichurri and harissa aioli

DESSERT

FRIED ICE CREAM \$10 chocolate sauce, whipped cream

PINEAPPLE UPSIDE DOWN CAKE \$11 toasted coconut, cherry sauce

S'MORES BITES \$11 GF graham cracker, flourless brownie, marshmallow fluff

STATE FAIR \$16 GF

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

GF = GLUTEN FREE * = CAN BE MADE GLUTEN FREE *consuming raw or undercooked meats, poultry, seafood, shellish, or oggs may increase your risk of food borne illness, especially if you have certain medical conditions