



## 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

## 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

## CRAB 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 RIB 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

## BARBACOA BEEF TACOS (3) \$14 GF

braised beef, salsa verde, radish, pickled shallots

## NASHVILLE HOT CHICKEN TENDERS \$14

butter milk 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

## LAMB 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, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions