

# D R I N K S

## NASHVILLE LOCAL DRAFTS

<b>NASHVILLE LAGER</b> <i>American Lager abv 4.9%</i>	<u>8</u>
<b>TBW HIPPIES &amp; COWBOYS IPA</b> <i>Tropical &amp; Citrus Forward Hops abv 6.2%</i>	<u>8</u>
<b>MUSIC CITY AMBER</b> <i>Smooth Amber Lager abv 5%</i>	<u>8</u>
<b>LITTLE HARPETH CHICKEN SCRATCH</b> <i>American Pilsner abv 5%</i>	<u>8</u>
<b>BLACK ABBEY ROSE</b> <i>Belgian Style Blonde Ale abv 5.8%</i>	<u>8</u>
<b>JACKALOPE THUNDER ANN</b> <i>American Pale Ale abv 5.5%</i>	<u>8</u>
<b>SEASONAL ROTATING LINES</b> <i>Ask your server or bartender for the current selection</i>	<u>10</u>

## CANS

### Domestics

<b>MICHELOB ULTRA</b>	<u>6</u>
<b>COORS LIGHT</b>	<u>6</u>
<b>MILLER LITE</b>	<u>6</u>

### Import

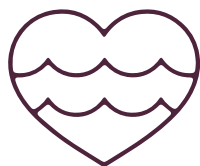
<b>MODELO ESPECIAL &amp; MODELO ORO</b>	<u>7</u>
<b>STELLA ARTOIS</b>	<u>7</u>

### Craft & Local

<b>YAZOO HEFEWEIZEN</b> <i>Bavarian Wheat abv 5.4%</i>	<u>8</u>
<b>HAP &amp; HARRY'S</b> <i>Tennessee Lager abv 4.9%</i>	<u>8</u>

### Seltzers, etc.

<b>NUTRL SEASONAL</b> <i>abv 4.5%</i>	<u>8</u>
<b>GOOD BOY SPIKED ARNOLD PALMERS</b> <i>abv 5%</i>	<u>8</u>
<b>BOLD ROCK DRY CIDER</b> <i>abv 6%</i>	<u>8</u>
<b>LONG DRINK CITRUS</b> <i>abv 8.5%</i>	<u>8</u>
<b>ATHLETIC BREWING GOLDEN ALE</b> <i>N/A</i>	<u>8</u>
<b>FINE WONDER SESSIONS 5MG THC</b>	<u>12</u>



127 ROSA L PARKS BLVD.  
NASHVILLE, TN - 37203

# F O O D

## STARTERS

<b>BBQ SPICED NUTS</b> House Nut Medley   Sweet & Savory BBQ Mix	<u>10</u>
<b>LOADED CURLY FRIES</b> Pimento Cheese   Bacon   Pickled Onions   Ranch	<u>13</u>
<b>LOVELORN WINGS</b> Hickory Smoked   House BBQ   Ranch	<u>18</u>
<b>NASHVILLE HOT POTATOES</b> Smashed & Fried Red Potatoes   Nashville Style   Ranch Drizzle	<u>12</u>
<b>PIMENTO CHEESE BOARD</b> Heirloom Carrots   Celery   Crostini	<u>10</u>
<b>CRISPY BRUSSELS</b> Romesco Sauce   Toasted Pecans	<u>13</u>
<b>CUCUMBER &amp; TOMATO SALAD</b> Cherry Tomato   Cucumber   Red Onion   Champagne Vinaigrette	<u>10</u>

## MAINS

<b>*MARY LOUISE BURGER</b> Bear Creek Farms Beef   Bacon Jam   Pimento Cheese   Lettuce   Tomato   Pickles   Dijonnaise <b>*Sub Side Salad - add \$3</b>	<u>22</u>
<b>DOWNBEAT CHICKEN SANDWICH</b> Nashville Hot   Pickles   Chimichurri Aioli   Curly Fries <b>*Sub Side Salad - add \$3</b>	<u>22</u>
<b>DOWNTOWN MIX</b> Tuscan Mix   Pickled Onion   Feta   Cucumber   Cherry Tomato   Champagne Vinaigrette <b>*Add Chicken or Shrimp \$8 *Add Steak \$13</b>	<u>16</u>
<b>*CAESAR SALAD</b> Romaine   Zesty House Made Caesar Dressing   Parmesan   Herb Croutons <b>*Add Chicken or Shrimp \$8 *Add Steak \$13</b>	<u>16</u>
<b>SHAVED SALAD</b> Rutabaga   Parsnip   Carrot   Arugula   Olive Oil   Honey Whipped Feta <b>*Add Chicken or Shrimp \$8 *Add Steak \$13</b>	<u>17</u>
<b>*STEAK FRITES</b> Flank Steak   Chimichurri   Fries	<u>33</u>
<b>RETURN OF THE MAC</b> Chef's Specialty Mac n Cheese   ask your server for current offering	<u>25</u>
<b>EVERYTHING CRUSTED SALMON</b> Salmon Filet   Cream Cheese Grits   Rapini   Tomato Jalapeño Jam	<u>35</u>

## GRAND FINALE

<b>FLOURLESS CHOCOLATE TORTE</b> Fresh Whipped Cream   Luxardo Cherry	<u>10</u>
<b>CHEESECAKE</b> Vanilla   Berry Coulis	<u>10</u>

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

# D R I N K S

## SIGNATURE COCKTAILS

SPIRITED \$16 FREE-SPIRITED \$12

*Our "Spirited" cocktails contain alcohol;  
our "Free-Spirited" cocktails do not.  
The experience is the same;  
the choice is yours.*

### AMALFI TOAST

**SPIRITED** Tito's Vodka | White Cranberry | Aperol | Lime  
Orange Twist  
**FREE-SPIRITED** Lyre's Italian Spritz | White Cranberry  
Lyre's Italian Orange | Lime | Orange Twist

### TOKI-O DRIFT

**SPIRITED** Toki Japanese Whiskey | Tart Cherry | Pomegranate  
Lemon | Luxardo Maraschino  
**FREE-SPIRITED** Lyre's Highland Malt | Tart Cherry | Pomegranate  
Lemon | Maraschino Syrup

### LADY IN ROUGE

**SPIRITED** Ketel One Botanical Grapefruit & Rose  
Lyre's Pink London Spirit | Chamomile Honey | Coconut Water  
Lemon | Sparkling Wine  
**FREE-SPIRITED** Lyre's Pink London Spirit | Coconut Water  
Lemon | Chamomile Honey | Fever Tree Soda Water

### HASTA LA MATCHA

**SPIRITED** Corazon Blanco | Lime Juice | Matcha Mix  
**FREE-SPIRITED** Lyre's Agave Blanco | Lime Juice | Matcha Mix

### FOR THE PLOT

**SPIRITED** Makers Mark | Cold Brew | Pumpkin & Butterscotch  
Mole | Angostura  
**FREE-SPIRITED** Lyre's Highland Malt | Cold Brew |  
Pumpkin & Butterscotch

### CAMPFIRE OLD FASHION

Whistle Pig 6 yr Piggy Rye | Toasted Marshmallow | Black Walnut |  
Angostura

### ORCHARD FIZZ

Apple & Cinnamon Vodka | Nocces Royales Poire | Ginger - Sage |  
Lemon | Cider

### OH NUT, EH?

Port Charlotte Scotch Whiskey | Nux Alpine Walnut | St. Elizabeth  
All Spice Dram | Maple Syrup | Lemon | Egg White

### CHARCOAL CODE

Pilar Dark Rum | Amaro Montenegro | Falernum | Lime

### NUTTY SOMBRERO

Chica Chida Peanut Butter Tequila | Espresso | Kahlua | Giffard  
Vanilla | Agave

*We apply a 20% gratuity to tabs left open after close and for parties of 6 or more.  
Drink prices inclusive of 15% TN liquor-by-the-drink tax where applicable.*

# D R I N K S

## BUBBLES

	Glass	Bottle
<b>MARQUES DE CARCERES</b> Cava Brut, Spain	<u>11</u>	<u>40</u>
<b>BOUVET BRUT</b> Loire Valley, France	<u>13</u>	<u>48</u>
<b>FIDORA PROSECCO</b> Veneto, Italy DOCG Brut	<u>14</u>	<u>52</u>
<b>TREVERI ROSE</b> Wapato, WA	<u>14</u>	<u>52</u>
<b>VEUVE CLICQUOT YELLOW</b> Champagne, France		<u>130</u>

## WHITE WINES

	Glass	Bottle
<b>SELBACH RIESLING</b> Mosel, Germany	<u>12</u>	<u>44</u>
<b>PALADIN PINOT GRIGIO</b> Veneto, Italy	<u>12</u>	<u>44</u>
<b>PEYRASSOL ROSE</b> Provence, France	<u>15</u>	<u>56</u>
<b>Craggy Range Sauvignon Blanc</b> Martinborough, New Zealand	<u>15</u>	<u>56</u>
<b>TREFETHEN CHARDONNAY</b> Napa Valley, California	<u>15</u>	<u>56</u>
<b>"IN PIECES" CHENIN BLANC</b> 🍷 Western Cape, South Africa	<u>16</u>	<u>60</u>

## RED WINES

	Glass	Bottle
<b>ESTANCIA MERLOT</b> Central Coast, CA	<u>12</u>	<u>44</u>
<b>FORIS PINOT NOIR</b> Rogue Valley, Oregon	<u>13</u>	<u>48</u>
<b>Hess Shirtail Cabernet</b> Napa Valley, California	<u>13</u>	<u>48</u>
<b>UN AMOUR DE SYRAH</b> 🍷 Rhône Valley, France	<u>13</u>	<u>48</u>
<b>ANGELS &amp; COWBOYS RED BLEND</b> Sonoma County, CA	<u>13</u>	<u>48</u>
<b>FELINO MALBEC</b> Mendoza, Argentina	<u>14</u>	<u>52</u>
<b>ADMIRE PINOT NOIR</b> Sonoma Coast, California		<u>76</u>
<b>ROUTESTOCK CABERNET</b> Napa Valley, California		<u>76</u>