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Cocktail Bar






## RAMBLER SIGNATURES

\$13

	<b>SILK ROAD</b> vodka, orgeat, lemon, cucumber <i>track #3 on every great album, a smooth crowd pleaser</i>		<b>CAREFUL GAMBLER</b> st. george green chile vodka, strawberry, grilled pineapple <i>balanced fruit with a mild snap of chile</i>
	<b>MARGARITA VERDE</b> lunaazul blanco, lime, bell pepper, aloe <i>Rambler's mean, green margarita</i>		<b>PLEASURE ISLAND</b> light rum, guava, vanilla, lime <i>a daiquiri riff, pleasure in a glass</i>
	<b>MARKET MULE</b> four roses yellow label, amaro, freddy's ginger beer <i>a fresh ginger Kentucky mule variation</i>		<b>HAYMAKER</b> old forester 86, amaro, banana, cacao <i>our powerful, delicious old fashioned variation</i>
	<b>SAN JUNIPERO</b> tanqueray gin, amaro, branca menta, maraschino <i>a Manhattan's minty, boozy cousin</i>		<b>RAMBLER ICED COFFEE</b> dark rum, cold brew, amaro whipped cream <i>decadent and dark, creamy and caffeinated</i>

## 3 INGREDIENT CLASSICS

\$11

	<b>BEE'S KNEES</b> gin, honey, lemon		<b>APEROL SPRITZ</b> aperol, prosecco, sparkling water
	<b>TOMMY'S MARGARITA</b> reposado tequila, agave, lime		<b>MARTINI</b> vodka or gin, dry vermouth, orange bitters
	<b>MONTE CARLO</b> bourbon, b�nedictine, angostura bitters		

## SHOOTERS

\$7

WHISKEY/PEANUT BUTTER/JELLY
GREEN CHARTREUSE/BANANA
CYNAR/COLD BREW COFFEE

## ZERO PROOF

\$7

	<b>NADA COLADA</b> pineapple, coconut, nutmeg
	<b>WHITE WINE SPRITZER</b> "white wine", sparkling water, fruit
	<b>STRAWBERRY BUCK</b> strawberry, vanilla, ginger

## DRAFT BEER

REISSDORF KÖLSCH	\$8.50
AVERY WHITE RASCAL	\$6
WICKED WEED CALIMOST GOSE	\$6
WÖLFFER NO.139 DRY ROSÉ CIDER	\$7
PBR	\$4
BLACKBERRY FARM SEASONAL	\$6.50
WICKED WEED PERNICIOUS IPA	\$6
LEFT HAND MILK STOUT	\$5.50
RAMBLER ROTATING TAP	MKT

## FOOD

BAR SNACKS house cheetos, spicy snack mix, bee's nuts	\$6
PARMESAN TATER TOTS w/ truffle dip & ketchup	\$7
JALAPEÑO BACON DEVILED EGGS	\$6
CHICKEN LEMONGRASS MEATBALLS locally made by Von Elrod's w/ (GF) ponzu & dynamite sauce	\$10
GOAT CHEESE FUNDIDO melty cheese, corn elote, fry bread	\$9
HAM & CHEESE PLATE Tennshootoe Ham locally made by The Hamery, pimento, black pepper, crackers	\$10
CRAB RANGOON lump crab, lime, sweet chili sauce	\$11
BUTTER PECAN SKILLET COOKIE locally made by Christie Cookie w/ caramel, vanilla ice cream	\$6

## WINE

CATENA MALBEC	\$10 / \$42
CHATEAU SMITH CABERNET	\$12 / \$42
CORVIDAE MIRTH CHARDONNAY	\$9 / \$34
FLINT & STEEL SAUVIGNON BLANC	\$10 / \$34
LE CHARMEL ROSÉ	\$9 / \$34
CIELO PROSECCO	\$9 / \$34
MOËT IMPÉRIAL	\$120 BTL

