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Cocktail Bar

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RAMBLER SIGNATURES

\$13

	SILK ROAD vodka, orgeat, lemon, cucumber <i>track #3 on every great album, a smooth crowd pleaser</i>		CHAI PAINKILLER chai infused rum, orange, coconut, pineapple <i>chai infused take on the classic painkiller, yoga mat not included</i>
	GOLDEN BOY cognac, macadamia nut, apricot, lemon, honey <i>unlike The Nutty Professor, you're going to want a sequel</i>		WITCH HUNT vodka, strega, lemon, maraschino, peppermint, vanilla <i>she's the Good Witch for sure, a Last Word riff for the cold weather</i>
	MARKET MULE four roses yellow label, amaro, freddy's ginger beer <i>a fresh ginger Kentucky mule variation</i>		HAYMAKER old forester 100, amaro, banana, cacao <i>our powerful, delicious old fashioned variation</i>
	SAN JUNIPERO tanqueray gin, amaro, branca menta, maraschino <i>a Manhattan's minty, boozy cousin</i>		RAMBLER ICED COFFEE dark rum, cold brew, amaro whipped cream <i>decadent and dark, creamy and caffeinated</i>

3 INGREDIENT CLASSICS

\$11

	BEE'S KNEES gin, honey, lemon		AMERICANO campari, sweet vermouth, soda
	TOMMY'S MARGARITA reposado tequila, agave, lime		MARTINI vodka or gin, dry vermouth, orange bitters
	MONTE CARLO bourbon, b�nedictine, angostura bitters		ITALIAN 75 gin, lemon, lambrusco

SHOOTERS

\$7

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

NON-ALCOHOLIC

\$7

	NADA COLADA pineapple, coconut, nutmeg
	WHITE WINE SPRITZER "white wine", sparkling water, fruit
	STRAWBERRY BUCK 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

WINE

GC 'COMMUTER CUVÉE' PINOT NOIR	\$13 / \$45
CATENA MALBEC	\$10 / \$42
CHATEAU SMITH CABERNET	\$12 / \$42
CORVIDAE MIRTH CHARDONNAY	\$9 / \$34
FLINT & STEEL SAUVIGNON BLANC	\$10 / \$34
LE CHARMEL ROSÉ	\$9
CIELO PROSECCO	\$9 / \$34
CANTINE CECI LAMBRUSCO	\$13 / \$45
MOËT IMPÉRIAL	\$120 BTL

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

