

GREAT BEGINNINGS

Fried Green Tomatoes	8.25
<i>hand breaded tomatoes, remoulade sauce</i>	
Spinach & Artichoke Dip	10.25
<i>served with house made chips</i>	
Shrimp Cocktail	14.00
<i>five jumbo shrimp served with house cocktail sauce</i>	
Tavern Fries	9.75
<i>hand-cut fries, bacon bits, Cajun ranch, cheese</i>	
Fried Green Beans	6.25
<i>lightly battered, creamy horseradish</i>	
James W Bleus	9.75
<i>Saratoga chips, crumbled bleu cheese, bacon bits, parmesan cream sauce, chives</i>	
Mozzarella Sticks	7.25
<i>six breaded mozzarella sticks, marinara sauce</i>	
Chicken Tenders	9.25
<i>five crispy tenders, honey mustard</i>	
Crab Cakes	14.00
<i>two crispy fried cakes of crab meat, peppers, onion, spices, zesty caper cream sauce, lemon dressed arugula</i>	

SOUPS & SALADS

Black Bean Chili or Soup du Jour	
<i>chili topped with cheese & red onion</i>	
<i>cup 3.25 bowl 6.25</i>	
House Spinach Salad	8.25
<i>spinach, tomato, bacon, sesame bits, house dressing</i>	
<i>add grilled chicken 5.00 add grilled shrimp skewer 9.00</i>	
Main Street Salad	10.25
<i>fresh greens, bleu cheese crumbles, tomato, red onion, bacon, chopped egg, croutons, smoked turkey, house dressing</i>	
Harvest Chicken Salad	12.75
<i>fresh greens, apples, bacon, blue cheese crumbles, dried cranberries, pecans, cranberry apple vinaigrette, grilled chicken breast</i>	
Caesar Salad	8.25
<i>romaine, parmesan cheese, croutons, creamy Caesar dressing</i>	
<i>add grilled chicken 5.00 add grilled shrimp skewer 9.00 add grilled salmon 8.00</i>	
Garden Salad	7.25
<i>fresh greens, cheese, tomato, cucumber, red onion, croutons</i>	
<i>add grilled or fried chicken 5.00</i>	
Dressings	
<i>House Sweet Tomato Vinaigrette, Buttermilk Ranch, Honey Mustard, Bleu Cheese, Cranberry Apple Vinaigrette, Italian Vinaigrette, Oil & Vinegar</i>	

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Lemonade, Root Beer, Iced Tea	3.10
Coffee, Hot Tea	2.25
Milk, Juices, Hot Chocolate	2.95

DINNER MENU



DINNER MENU

THE GENERAL'S INFAMOUS BURGERS

ALL OF OUR BURGERS ARE SERVED WITH SARATOGA CHIPS.

The GD Tavern Burger*	12.95
<i>bbq sauce, bacon, cheddar, pepper slaw, pretzel roll</i>	
Lamb Burger*	12.95
<i>local lamb, feta, roasted red peppers, herbs, fresh arugula, remoulade, provolone, fried green tomato, ciabatta bread (local lamb provided by Bank Barn Meats)</i>	
Bison Burger*	14.00
<i>goat cheese, pickled red onion, steak aioli, arugula, golden bun</i>	
Jalapeno Cheddar Burger*	12.75
<i>spicy jalapenos, cheddar, Cajun mayo, ciabatta bread</i>	
BBQ Burger*	11.75
<i>BBQ sauce, onion straws, American, swiss, thick sliced brioche</i>	
Bleu Cheese Cajun Burger*	10.75
<i>Cajun spices, sautéed onions, bacon, pepper jack, bleu cheese crumbles, golden bun</i>	
Mushroom Swiss Burger*	10.75
<i>mushrooms, swiss, lettuce, onion, tomato, golden bun</i>	
All American Burger*	9.75
<i>american, pickle, lettuce, onion, tomato, golden bun</i>	
Garden Veggie Burger	12.00
<i>all natural vegan burger, pepper jack, pickle, lettuce, onion, tomato, golden bun</i>	
<i>make any burger a double for 3.75</i>	
<i>substitute pretzel roll, ciabatta, or gluten free bread 2.00</i>	

PASTA AND RICE SPECIALTIES

INCLUDES GARDEN SALAD, GARLIC CIABATTA

Cajun Chicken Pasta	16.75
<i>grilled chicken breast, mushrooms, bacon, broccoli, cajun alfredo sauce, orecchiette</i>	
Creamy Vegetable Risotto with Grilled Shrimp	19.95
<i>fresh asparagus, mushrooms, onions, tomatoes, herbs, parmesan risotto, fresh arugula, house seasoned grilled shrimp skewer</i>	

Sides 3.50

sweet potato fries, hand-cut fries, onion straws, homemade pepper slaw, garden salad, housemade applesauce, cottage cheese, mashed potatoes, french fries, saratoga chips, baked potatoes available after 5 pm

Premium Sides 4.50

side spinach salad, side Caesar salad, fresh broccoli, fresh asparagus, fried green beans, tavern fries

ONLINE MENU



An automatic 20% gratuity will be added to parties of 10 guests or more.

HOUSE FAVORITES

Fire Roasted Steaks	
<i>served with two sides, all steaks garnished with our steak butter</i>	
6 oz. Sirloin*	17.00
10 oz. Flat Iron*	24.50
8 oz. Filet*	41.00
<i>add sautéed mushrooms and onions 2.00</i>	
Mile High Steak & Shrimp*	30.00
<i>6 oz. sirloin, mashed potatoes, alfredo sauce, sautéed shrimp, fresh asparagus</i>	
Seared Parmesan Crusted Tilapia	15.25
<i>grilled with a creamy parmesan crust with two sides</i>	
Grilled Salmon*	22.00
<i>grilled and finished with our honey bourbon sauce with two sides</i>	
Molly's Stuffed Chicken	16.25
<i>grilled chicken, ham, asparagus, honey mustard sauce, swiss, breadcrumbs, with two sides</i>	
Riverence Steelhead Trout	19.00
<i>pan seared with capers in a garlic sauce, with two sides</i>	
Haddock Fish & Chips	15.00
<i>pub style battered haddock, fries, pepper slaw</i>	
Denver Quesadilla	9.75
<i>grilled flour tortilla, cheese, peppers, onion, mushrooms, pico de gallo</i>	
<i>add grilled chicken or philly steak 5.00</i>	
Add Ons	
<i>Add grilled shrimp skewer with house seasoning 9.00</i>	
<i>Add one crab cake 8.00</i>	

SANDWICHES

SERVED WITH SARATOGA CHIPS

Honey Bourbon Chicken Sandwich	12.00
<i>grilled chicken, honey bourbon sauce, pickle, lettuce, onion, tomato, golden bun, saratoga chips</i>	
Philly Wrap	10.25
<i>steak, mushrooms, onions, banana peppers, swiss, flour tortilla, lettuce, tomato, mayo</i>	
Club Wrap	10.25
<i>ham, turkey, bacon, Monterey jack, cheddar, flour tortilla, lettuce, tomato, mayo</i>	
Fried Green Tomato BLT	10.25
<i>hand breaded green tomato, fresh arugula, bacon, remoulade, ciabatta bread, saratoga chips</i>	
Holy Cheeses!	9.25
<i>provolone, cheddar, American, swiss, thick sliced brioche, green tomato relish</i>	
Turkey Melt	10.25
<i>turkey, cheese, bacon, tomato, mayo, thick sliced brioche</i>	
Gourmet Grilled Cheese	9.25
<i>American, swiss, peppers, onion, tomato, mayo, thick sliced brioche</i>	

*consuming raw or undercooked food may cause increased risk of food borne illness

GREAT BEGINNINGS

Fried Green Tomatoes	8.25
<i>hand breaded tomatoes, remoulade sauce</i>	
Spinach & Artichoke Dip	10.25
<i>served with house made chips</i>	
Shrimp Cocktail	14.00
<i>four jumbo shrimp served with house cocktail sauce</i>	
Tavern Fries	9.75
<i>hand-cut fries, bacon bits, Cajun ranch, cheese</i>	
Fried Green Beans	6.25
<i>lightly battered, creamy horseradish</i>	
James W Bleus	9.75
<i>Saratoga chips, crumbled bleu cheese, bacon bits, parmesan cream sauce, chives</i>	
Mozzarella Sticks	7.25
<i>six breaded mozzarella sticks, marinara sauce</i>	
Chicken Tenders	9.25
<i>five crispy tenders, honey mustard</i>	
Crab Cakes	14.00
<i>two crispy fried cakes of crab meat, peppers, onion, spices, zesty caper cream sauce, lemon dressed arugula</i>	

SOUPS AND SALADS

Black Bean Chili or Soup	cup	bowl
du Jour	3.25	6.25
<i>chili topped with cheese & red onion</i>		
House Spinach Salad	8.25	
<i>spinach, tomato, bacon, sesame bits, house dressing</i>		
<i>add grilled chicken 5.00 add grilled shrimp skewer 9.00</i>		
Main Street Salad	10.25	
<i>fresh greens, bleu cheese crumbles, tomato, red onion, bacon, chopped egg, croutons, smoked turkey, house dressing</i>		
Harvest Chicken Salad	12.75	
<i>fresh greens, apples, bacon, blue cheese crumbles, dried cranberries, pecans, cranberry apple vinaigrette, grilled chicken breast</i>		
Caesar Salad	8.25	
<i>romaine, parmesan cheese, croutons, creamy Caesar dressing</i>		
<i>add grilled chicken 5.00 add grilled shrimp skewer 9.00</i>		
<i>add grilled salmon 8.00</i>		
Garden Salad	7.25	
<i>fresh greens, cheese, tomato, cucumber, red onion, croutons</i>		
<i>add grilled or fried chicken 5.00</i>		

Dressings

House Sweet Tomato Vinaigrette, Buttermilk Ranch, Honey Mustard, Bleu Cheese, Cranberry Apple Vinaigrette, Italian Vinaigrette, Oil & Vinegar

SIDES

Sides	3.50
<i>sweet potato fries, hand-cut fries, onion straws, homemade pepper slaw, garden salad, housemade applesauce, cottage cheese, mashed potatoes, french fries, saratoga chips</i>	
Premium Sides	4.50
<i>side spinach salad, side Caesar salad, fresh broccoli, fresh asparagus, fried green beans, tavern fries</i>	

BEVERAGES

Pepsi Products, Iced Tea	3.10
Coffee, Hot Tea	2.25
Milk, Juices, Hot Chocolate	2.95

**BURGERS AND SANDWICHES
SERVED WITH SARATOGA CHIPS**

The GD Tavern Burger*	12.95
<i>bbq sauce, bacon, cheddar, pepper slaw, pretzel roll</i>	
Lamb Burger*	12.95
<i>local lamb, feta, roasted red peppers, herbs, fresh arugula, remoulade, provolone, fried green tomato, ciabatta bread (local lamb provided by Bank Barn Meats)</i>	
Bison Burger*	14.00
<i>goat cheese, pickled red onion, steak aioli, arugula, golden bun</i>	
Jalapeno Cheddar Burger*	12.75
<i>spicy jalapenos, cheddar, Cajun mayo, ciabatta bread</i>	
BBQ Burger*	11.75
<i>BBQ sauce, onion straws, American, swiss, thick sliced brioche</i>	
Bleu Cheese Cajun Burger*	10.75
<i>Cajun spices, sautéed onions, bacon, pepper jack, bleu cheese crumbles, golden bun</i>	
Mushroom Swiss Burger*	10.75
<i>mushrooms, swiss, lettuce. onion, tomato, golden bun</i>	
All American Burger*	9.75
<i>american, pickle, lettuce, onion, tomato, golden bun</i>	
Garden Veggie Burger	12.00
<i>all natural vegan burger, pepper jack, pickle, lettuce, onion, tomato, golden bun</i>	
Honey Bourbon Chicken Sandwich	12.00
<i>grilled chicken, honey bourbon sauce, pickle, lettuce, onion, tomato, golden bun, saratoga chips</i>	
Philly Wrap	10.25
<i>steak, mushrooms, onions, banana peppers, swiss, flour tortilla, lettuce, tomato, mayo</i>	
Club Wrap	10.25
<i>ham, turkey, bacon, Monterey jack, cheddar, flour tortilla, lettuce, tomato, mayo</i>	
Fried Green Tomato BLT	10.25
<i>hand breaded green tomato, fresh arugula, bacon, remoulade, ciabatta bread, saratoga chips</i>	
Holy Cheeses!	9.25
<i>provolone, cheddar, American, swiss, thick sliced brioche, green tomato relish</i>	
Turkey Melt	10.25
<i>turkey, cheese, bacon, tomato, mayo, thick sliced brioche</i>	
Gourmet Grilled Cheese	9.25
<i>American, swiss, peppers, onion, tomato, mayo, thick sliced brioche</i>	

HOUSE FAVORITES

6 oz. Sirloin*	17.00
<i>fire roasted, garnished with steak butter, served with two sides</i>	
Seared Parmesan Crusted Tilapia	15.25
<i>grilled with a creamy parmesan crust with two sides</i>	
Grilled Salmon*	22.00
<i>grilled and finished with our honey bourbon sauce with two sides</i>	
Riverence Steelhead Trout	19.00
<i>pan seared with capers in a garlic sauce, with two sides</i>	
Haddock Fish & Chips	15.00
<i>pub style battered haddock, fries, pepper slaw</i>	

An automatic 20% gratuity will be added to parties of 10 guests or more.

ONLINE MENU



SIGNATURE COCKTAILS

THE GENERAL'S BLOODY MARY 12

Wheatley Vodka and Ubon's Spicy Mix with celery, olive, bacon, shrimp, pickle, and lime. It's what's for breakfast!

1928 OLD FASHIONED 10

A traditional take on this classic with Woodford Reserve, Angostura Bitters, Luxardo Cherry and sliced orange peel

CARIBOU CORAZON 10

Corazon Tequila, Triple Sec, and lime make for a refreshing margarita with a kick

THE ELEVATOR 10

Tito's vodka, cranberry, apple and a splash of cinnamon schnapps

WILLIAM'S APPLE 12

honey crisp apple juice, fireball, and ginger ale, with a cinnamon and brown sugar rim

DOWNTOWN MANHATTAN 12

Woodford Reserve with Angostura and Orange Bitters, sweet vermouth, and Luxardo cherries, stirred and served up

WEST MAIN KENTUCKY MULE 12

Maker's Mark, fresh lime juice, apple cider, ginger beer, and cinnamon

MARY'S HARVEST COFFEE

fresh brewed coffee with butterscotch and cinnamon schnapps and Bailey's, topped with whipped cream and cinnamon

"MULL" BERRY WINE 10

Our take on traditional mulled wine with mulling spices, cranberry, orange, served warm, and sure to satisfy

SHOTS LIST

B-52 Kahlua, Bailey's, Grand Marnier 8.00

ELVIS SHOT Screwball Peanut Butter Whisky & Howler Head Banana Whisky 6.00
both whiskeys available individually

FIREBALL CINNAMON WHISKY 5.00

GREEN TEA Paddy's, Peach, Sour, Lemon-Lime Soda 6.00

IRISH CAR BOMB Guinness, Bailey's, Paddy's 7.00

JAGERMEISTER Classic German Liqueur 5.00

LEMON DROP Vodka, Lemon, Sugar 6.00

LITTLE BEER Licor 43, vanilla liqueur, heavy cream 5.00

MATT'S ROOT BEER Captain Morgan, Root Beer 6.00

RED SNAPPER Crown Royal, Amaretto, Cranberry 6.00

SIDECAR Cognac, Patron Citronage, Lemon, Sugar 7.00

WINE SELECTIONS

All prices per glass, please ask server for full wine list.
All wines by glass are 5 oz. unless otherwise noted.

Wine of the Month: 7/glass 22/bottle Valley Vineyards Honey Mead

CABERNET SAUVIGNON House 8

Austin Hope 15

Bonanza 10

J Lohr 9

CHARDONNAY House 8

Cakebread 24

Kendall Jackson 9

MOSCATO Centorri 7

Debonne Moscato-Riesling 7

Poquito (375ml) 9

RED BLEND House 8

Phantom 9

MERLOT Josh Cellars 10

SAUVIGNON BLANC House 8

Emmolo 12

Giesen 8

PINOT NOIR House 8

Cloudline 9

ROSE Angels and Cowboys 8

PINOT GRIGIO House 8

Forest Glen 9

SWEET RED Blueberry Noir 6

Rodeo Red 7

ZINFANDEL House 8

Coastal Vine Sweet White 7

SPARKLING Codorniu Anna Bi Brut 8

Moet & Chanon Imperial Champagne 17

Valley Vineyard Champagne 7

RIESLING Schlink Haus Riesling 8

ITALIAN REDS La Quercia Montepulciano 9

AFTER DINNER CORDIALS

AMARETTO 5.00

BAILEY'S 5.00

BAILEY'S CARAMEL 5.00

BUFFALO TRACE

BOURBON CREME 6.00

CAMPARI MILANO 5.50

CHAMBORD 6.50

CHRISTIAN BROTHERS

BRANDY 5.00

DISARONNO 7.00

KAHLUA 5.00

DOMESTICS

BUD LIGHT 12 OZ 3.95

MICH ULTRA 12 OZ 3.95

BUDWEISER 12 OZ 3.95

COORS LIGHT 12 OZ 3.95

MILLER LITE 12 OZ 3.95

YUENGLING 12 OZ 3.50

O'DOULS 12 OZ 3.50

BUCKET OF BEER 17.40

5 Bottles

FULL BEER LIST



USE YOUR PHONE'S CAMERA TO SCAN
AND VIEW OUR CURRENT OFFERINGS!



Wine List

January 1, 2022

Wine of the Month

Honey Mead Valley Vineyards (Morrow, OH) 7.00/Glass 22/Bottle

This rich decadent wine will seduce you with a sensory experience

emcompassing raw honey, delicate clover, and a silky crème brulee finish,

Can be served chilled or warm on those cold winter nights.

Cabernet Sauvignon	Glass	Bottle
House Cabernet Sauvignon (California)	8	25
Austin Hope Cabernet (Paso Robles, California)	15	80
Bonanza Cabernet (The Wagner Family Winery, California)	10	36
Caymus (The Wagner Family Winery, California)		130
Decoy Cabernet (Sonoma County, California)		36
Federalist Cabernet (Sonoma County, California)		30
J Lohr Cabernet (Paso Robles, California)	9	32
Justin Cabernet Sauvignon (Paso Robles, California)		43
Nickel & Nickel Cabernet Branding Iron (Paso Robles, California)		130
Silver Oak Alexander Cabernet Sauvignon (Alexander Valley, California)		120
Treana Cabernet Sauvignon (Paso Robles, California)		52

Chardonnay	Glass	Bottle
House Chardonnay (California)	8	25
Cakebread Chardonnay (Napa Valley, California)	24	68
Chateau St. Michelle Chardonnay (Columbia Valley, Washington)		25
Kendall Jackson Chardonnay (California)	9	32
Rombauer Chardonnay (Carneros Region, California)		60
Sonoma Cutrer Chardonnay (Sonoma County, California)		40
Stags Leap Karia Cellars Chardonnay (Napa Valley, California)		50

Moscato	Glass	Bottle
Centorri Moscato (Italy)	7	24
Bartenura Moscato Blue (Italy)		28
Debonne Moscato-Riesling (Madison, Ohio)	7	24
Poquito Moscato (Valencia, Spain) (375ml Bottle)	9	9

Red Blend	Glass	Bottle
House Red Blend (California)	8	25
Conundrum Red Blend (The Wagner Family Winery, California)		40
Dow's Late Bottle Vintage Porto (Portugal)	10	38
Federalist Red Blend (Sonoma County, California)		30
Federalist Red Blend Bourbon (Mendocino County, California)		36
Phantom Red Blend (California)	9	34
True Grit Parducci Red Blend (Mendocino County, California)		32

Merlot	Glass	Bottle
Josh Cellars Merlot (Sonoma County, California)	10	29
Decoy Merlot (Sonoma County, California)		34

Sauvignon Blanc	Glass	Bottle
House Sauvignon Blanc (California)	8	25
Emmolo Sauvignon Blanc (The Wagner Family Winery, California)	12	40
Geisen Sauvignon Blanc (Marlborough, New Zealand)	8	25

<i>Pinot Noir</i>	Glass	Bottle
House Pinot Noir (California)	8	25
Cloudline Pinot Noir (Willamette Valley, Oregon)	9	32
Walt Blue Jay Pinot Noir (Mendocino County, California)		40

<i>Rose</i>	Glass	Bottle
Angels & Cowboys Rose (Sonoma County, California)	8	25
Campuguet Rose (France)		25

<i>Pinot Grigio</i>	Glass	Bottle
House Pinot Grigio (California)	8	25
Forest Glen Pinot Grigio (California)	9	26
Willamette Valley Vineyards Pinot Gris (Oregon)		32

<i>Sweet Red</i>	Glass	Bottle
Debonne Blueberry Noir	6	25
Rodeo Red (Versailles, Ohio)	7	24
Serena Sweet Red (Italy)		27

<i>Zinfandel</i>	Glass	Bottle
House Zinfandel (California)	8	25
Coastal Vine Sweet White (Napa, CA)	7	24

<i>Sparkling</i>	Glass	Bottle
Dom Perignon Champagne (France)		252
La Marca Prosecco (Italy)		31
Moet & Chandon Imperial Champagne (France)	17	68
Valley Vineyard Champagne (Morrow, Ohio)	7	24
Codorniu Anna Bi Brut 187ml	8	8

<i>Riesling</i>	Glass	Bottle
Debonne Moscato-Riesling (Madison, Ohio)	7	24
Schlink Haus Riesling (Germany)	8	25

<i>Italian Wines</i>	Glass	Bottle
Da Vinci Chianti (Tuscany, Italy)		28
La Quercia Montepulciano (Italy)	9	28

*** All wines by the glass are 5 oz unless otherwise noted

1/1/2022

General Denver Beer List

Ask your server about our list of rotating craft beer on draft

BOTTLES/CANS

Brink On the Brink IPA - Cincinnati, OH - 6.7%	4.75
3 Floyds Cheer Team IPA - Munster, IN - 7.7%	5.00
Jackie O's Certainly Uncertain IPA - Athens, OH - 9.0%	5.00
Bearded Iris Homestyle IPA 16oz - Nashville, TN - 6.0%	6.00
Jackie O's Ritual Destruction DIPA - Athens, OH - 9.0%	5.00
Rhinegeist Sunspun Shandy - Cincinnati, OH - 4.5%	4.75
Ace Perry Cider - Sebastopol, CA - 5.0%	4.50
DownEast Original Hard Apple Cider - Boston, MA - 5.1%	4.50
18 th Street Brewery Best Patio Pils 16oz Can - Hammond, IN - 4.9%	5.00
Dogfish Head Seaquench Lime Sour 19.2oz - Milton, DE - 4.9%	4.50
Boulevard Tank 7 Belgian Farmhouse Ale - Kansas City, MO - 9.0%	5.50
Streetside Return of the Mac Coffee Blonde - Cincinnati, OH - 5.0%	5.00
Bells Oberon Summer Wheat 16oz Can- Kalamazoo, MI - 5.8%	5.00
Samuel Adams Boston Lager - Cincinnati, OH - 5.0%	4.25
New Belgium Fat Tire - Fort Collins, CO - 5.2%	4.25
Kentucky Bourbon Barrel Ale - Lexington, KY - 8.3%	5.75
Narragansett Lager 16oz - Pawtucket, RI - 5.0%	2.00
Ommegang Three Philosophers Belgian Quad - Cooperstown, NY - 10.0%	5.50
Bells Best Brown Ale 16oz - Kalamazoo, MI - 5.8%	5.00
Stone Wootstout - Alva, Scotland - 11.5%	5.50
Crabbie's Ginger Beer - Scotland - 4.8%	4.25
PBR Hard Coffee - Milwaukee, WI - 5.0%	4.00
White Claw Black Cherry Sparkling Seltzer - Chicago, IL - 5.0%	4.00
Guinness Stout Pub Draft 16oz Can - Ireland - 3.8%	4.68
Bass Ale - England - 4.8%	4.22
Corona Lager - Mexico - 4.2%	4.22
Stella Artois - Belgium - 4.4%	4.22
Budweiser - St. Louis, MO - 5.0%	3.28
Bud Light - St. Louis, MO - 4.3%	3.28
Coors Light - Golden, CO - 4.4%	3.28
Michelob Ultra - St. Louis, MO - 4.2%	3.51
Miller Lite - Milwaukee, WI - 4.2%	3.28
Yuengling Lager - Pottsdale, PA - 4.4%	3.28
Odoul's Reduced Alcohol Lager - St. Louis, MO - 0.05%	3.28

JAMES TAVERN

September 2021

Bourbon Whiskey

	Rebel	Outlaw		Rebel	Outlaw
Bird Dog Kentucky Straight 84.....	3.25	6.50	Knob Creek 9 Year Small Batch....	5.00	10.00
7 Year.....	6.00	12.00	Reserve	8.00	16.00
Benchmark.....	2.50	5.00	Larceny Small Batch.....	4.00	8.00
Blanton's.....	16.00	32.00	Maker's Mark.....	4.00	8.00
Buffalo Trace.....	5.00	10.00	Maker's 101.....	4.00	8.00
Bulleit.....	3.50	7.00	Maker's 46	4.50	9.00
Calumet 8 Year Farm.....	6.25	12.50	Cask Strength.....	4.75	9.50
Single Rack 10 Year.....	10.00	20.00	Old Elk Blended.....	5.50	11.00
Single Rack 15 Year.....	15.00	30.00	Old Forester	3.00	6.00
Coopers Barrel Reserve 100 Proof.	4.00	8.00	1870.....	6.00	12.00
Master Full Traditions.....	4.00	8.00	1897 Bonded.....	7.00	14.00
E.H. Taylor Small Batch	9.00	18.00	1920.....	7.00	14.00
Eagle Rare	8.00	16.00	Statesman.....	7.00	14.00
Early Times 354	7.50	15.00	1910.....	8.00	16.00
Elijah Craig Small Batch.....	4.00	8.00	Rabbit Hole Cavehill.....	6.25	12.50
Evan Williams	2.50	5.00	Dareringer (Sherry Cask)..	10.00	20.00
Bonded.....	2.75	5.50	Rebel Reserve 100 Proof.....	3.00	6.00
4 Roses Single Barrel	4.00	8.00	1792 Small Batch.....	5.00	10.00
Small Batch Select.....	7.25	14.50	Ten High Sour Mash.....	2.50	5.00
Freedom.....	5.75	11.50	Western Reserve 14 Year.....	10.00	20.00
George Remus	5.00	10.00	Widow Jane 10 Year.....	9.00	18.00
Heaven's Door.....	6.00	12.00	Wild Turkey 101.....	4.00	8.00
Double Barrel.....	7.00	14.00	Honey.....	3.00	6.00
Jefferson's Reserve.....	6.00	12.00	Long Branch.....	5.00	10.00
Very Small Batch.....	4.00	8.00	Wilderness Trail Sm Batch Bonded ..	5.00	10.00
Jesse James	2.50	5.00	Single Barrel.....	5.00	10.00
Jim Beam.....	3.00	6.00	Woodford Reserve.....	5.00	10.00
Kentucky Tavern.....	2.50	5.00	Double Oak.....	6.00	12.00

Outlaw Pour = Two (2) Ounces

Rebel = One (1) Ounce

September 2021

Tennessee Whiskey

	Rebel	Outlaw
Jack Daniels.....	3.50	7.00
Single Barrel Proof.....	5.50	11.00
Single Barrel Select.....	5.50	11.00
Gentleman Jack.....	4.50	9.00
Barrel Proof.....	7.00	14.00
Old Crow.....	2.50	5.00

Irish Whiskey

Jameson.....	3.50	7.00
Paddy's.....	2.50	5.00

Canadian Whiskey

Canadian Club.....	3.00	6.00
Crown Royal	4.00	8.00
Apple.....	6.00	12.00
Peach.....	9.00	18.00
Seagram's	3.00	6.00

Rye Whiskey

Bulleit Rye.....	3.00	6.00
Sagamore Spirit.....	5.25	10.50
1792 Rye.....	5.00	10.00
Whistle Pig 10 Year Rye.....	10.50	21.00
Wild Turkey Rare Bread Rye.....	7.50	15.00

Single Malt Scotch

	Rebel	Outlaw
Glenlivet 12 Year.....	6.00	12.00
Glenfiddic 12 Year.....	6.00	12.00
Macallan 12 Year.....	8.00	16.00
Macallan 18 Year.....	36.00	72.00
Oban 14 Year.....	9.25	18.50

Double Malt Scotch

Dewars 12 Year	4.00	8.00
Johnny Walker Red.....	3.00	6.00
Johnny Walker Blue.....	25.00	50.00

Cognac

Hennessy Very Special.....	6.00	12.00
XO.....	45.00	90.00
Remy Martin 1738	14.00	28.00
Remy Martin XO.....	50.00	100.00
Remy Martin Louis XIII.....	220.00	

Tequila

Clase Azul.....	30.00	60.00
Corazon de Agave Blanco.....	6.00	12.00
Herradura Ultra.....	13.00	26.00
Selection.....	50.00	100.00
Jose Cuervo.....	4.00	8.00
Patron Silver.....	7.00	14.00

Outlaw Pour = Two (2) Ounces
 Rebel = One (1) Ounce

September 2021

Gin

Botonist.....	7.00
Hendricks.....	6.50
Tanqueray.....	5.50

Rum

Bacardi Superior.....	5.00
Captain Morgans.....	5.50
Captain Morgans Black.....	5.50
Gosling Black Seal.....	5.50

Vodka

Absolute.....	5.50
Absolute Citron.....	5.50
Grey Goose.....	7.00
Titos.....	6.00
Wheatley.....	7.00

After Dinner Cordials

Amaretto.....	5.00
Bailey's.....	5.00
Carmel	5.00
Buffalo Trace Bourbon Crème.....	6.00
Campari Milano.....	5.50
Chambord.....	6.50
Christian Brothers Brandy.....	5.00
Disaronno.....	7.00
Kahlua.....	5.00

Shots 1.5 Ounces

B-52-Kahlua, Bailey's Grand Marnier.....	8.00
Elvis Shot -Screwball Peanut Butter Whiskey &.....	6.00
Howler Head Banana Whiskey (Peanut Butter/Banana available individually)	
Fireball Cinnamon Whiskey.....	5.00
Green Tea-Paddy, Peach, Sour, Lemon Lime Soda....	6.00
Irish Car Bomb-Guinness, Bailey's Paddy.....	7.00
Jagermeister Classic German Liqueur.....	5.00
Lemon Drop-Vodka, Lemon, Sugar.....	6.00
Little Beer-Licor 43, vanilla liqueur, heavy cream...	5.00
Matt's Root Beer-Captain Morgan, Root beer	6.00
Red Snapper- Crown, Amaretto, Cranberry.....	6.00
Sidecar-Cognac, Patron Citronage, Lemon, Sugar...	7.00