

# drink.



## cocktails

- CUMBERLAND SIDECAR** Four Roses Small Batch, St.-Germain, Pimm's & house ginger beer 8.00
- SANGRIA** Red wine, pineapple, OJ & brandy w/ house sours & grenadine 8.00
- FRENCH MARTINI** Vodka, pineapple juice & Chambord shaken well 7.25
- MISERY & GIN** Tanqueray, Woodchuck Pear cider & Domaine de Canton ginger liqueur 7.50
- TENNESSEE STUD** Georgia Moon moonshine & lemonade w/ Coca-Cola splash 7.00
- UPPER MANHATTAN** Jim Beam rye, sherry, house bitters & port 8.00
- POMEGRANATE MARGARITA** Tequila, Pama pomegranate liqueur, lime juice & sours 7.50
- JOHN DALY** Firefly sweet-tea vodka & lemonade 7.50
- DIRTY MARY** Spicy & mixed w/ vodka & olive juice 7.00
- ROOT BEER FLOAT** Three Olives Root Beer vodka, Coke & vanilla foam 7.50
- BOURBON ALEXANDER** Woodford Reserve, Amaretto & chocolate sauce blended w/ vanilla ice cream 8.00
- HOUSE SHOT** Bartender's specialty of the night 5.00

## wine

•Whites •Reds

Wine of the Moment **GLASS 6 BOTTLE 18**

**GLASS 7 BOTTLE 21**

Cristalino	Cava (Sparkling)	Spain
Goats do Roam	Rosé	South Africa
Jaume Serra	Rosé Brut (Cava)	Spain
La Vieille Ferme	Grenache Blanc/Bourboulenc	France
<b>JACKSON'S PICK</b> MAN	Chardonnay	South Africa
Riff	Pinot Grigio	Italy
Saint M	Riesling	Germany
Bulletin Place	Merlot	Australia
Cono Sur	Pinot Noir	Chile
Insatiable	Cabernet Sauvignon	Sonoma

**GLASS 9 BOTTLE 27**

Eve (Charles Smith)	Chardonnay	Washington
Kris	Pinot Grigio	Italy
<b>JACKSON'S PICK</b> Santa Alicia	Sauvignon Blanc	Chile
Ampakama	Syrah	Argentina
Andes Peak (Dolium)	Malbec	Argentina
Manifesto	Zinfandel	Napa
The Velvet Devil	Merlot	Washington

**GLASS 10 BOTTLE 30**

Merryvale	Chardonnay	Carneros
<b>JACKSON'S PICK</b> Durigutti (Clásico)	Malbec	Argentina
Les Hexagonales	Pinot Noir	France

## bottled water

**MOUNTAIN VALLEY**, Hot Springs, AR *sparkling or still* 3.00

## coffee & tea

Please ask to see our selection of New Orleans coffees & San Francisco teas.

**brunch** Served Saturday & Sunday until 3 PM

**sunday wine** All bottles of wine half-price from 3-10 PM

**half-off tuesdays** Half-price beers (excluding high-gravity), well & call drinks from 11 AM till Midnight

**happy hour** Half-price beers (excluding high-gravity), \$3 well & call drinks, Carolina Rangoons, Buffalo Chicken Taco & Guacamole & Chips from 3-6 PM M-F

## boutique beer

*high-gravity bottles*

- CHIMAY BLEUE** (Strong Ale), Belgium 10.00
- DELIRIUM TREMENS**, Belgium 9.00
- HOPSECUTIONER** (American IPA), Athens, GA 6.00
- LOOSE CANNON** (American Hop<sup>3</sup> IPA), Baltimore 7.00
- ORANGE BLOSSOM SQUARED** (Spiced Pilsner), Orlando 6.50
- PRANQSTER** (Belgian-Style Golden Ale), California 6.00

## beer

### draft

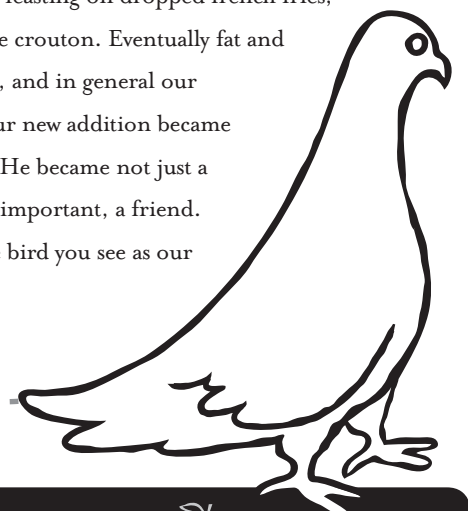
- JACKSON'S PALE ALE** (by Yazoo), Nashville 4.50
- ABITA ANDYGATOR** (high-gravity), Abita Springs, LA 5.50
- BACK FORTY TRUCK STOP** (Honey Brown), Gadsden, AL 4.50
- BELL'S OBERON** (Wheat Ale), Kalamazoo, MI 5.00
- BLUE MOON** (Belgian White), Colorado 4.25
- GOOD PEOPLE** (Seasonal), Birmingham 4.50

### bottle

- AMSTEL LIGHT**, The Netherlands 4.00
- BOULEVARD** (Unfiltered Wheat), Kansas City 4.25
- CORONA**, Mexico 4.25
- CORONA LIGHT**, Mexico 4.25
- GOOD PEOPLE** (IPA in can), Birmingham 4.00
- GUINNESS** (Draught Bottle), Ireland 4.50
- HEINEKEN**, The Netherlands 4.00
- HEINEKEN LIGHT**, The Netherlands 4.00
- KRONENBOURG** (1664), France 4.00
- LAZY MAGNOLIA** (Southern Pecan), Kiln, MS 3.75
- LEFT HAND 400-POUND MONKEY** (English IPA), Longmont, CO 5.00
- MAGIC HAT #9** (Not Quite Pale Ale), Burlington, VT 4.50
- NEGRA MODELO**, Mexico 4.00
- NEWCASTLE**, England 4.50
- RED STRIPE**, Jamaica 4.00
- SHINER BOCK**, Texas 3.75
- SIERRA NEVADA** (Pale Ale), California 3.75
- STELLA ARTOIS**, Belgium 4.25
- SWEETWATER 420** (Pale Ale), Atlanta 4.25
- TERRAPIN RYE PALE**, Athens, GA 4.00
- YUENGLING** (Lager), Pennsylvania 3.25
- BUDWEISER**, St. Louis 3.25
- BUD LIGHT**, St. Louis 3.25
- COORS LIGHT**, Colorado 3.25
- MICHELOB ULTRA**, St. Louis 3.25
- MILLER LITE**, Milwaukee 3.25
- PABST BLUE RIBBON** (16-oz. can), Milwaukee 3.00
- WOODCHUCK CIDER** (Amber), Vermont 3.50
- WOODCHUCK CIDER** (Pear), Vermont 3.50
- SHARP'S** (non-alcoholic), Milwaukee 3.00

## the story of ralph

This is Ralph; he's a pigeon. It's fair to say that we didn't so much choose Ralph as our mascot as much as Ralph somehow chose us. It began, simply enough, when a pigeon began roaming our patio, feasting on dropped french fries, baguette crumbs and the occasional rogue crouton. Eventually fat and content, this pigeon would call our patio, and in general our restaurant, home. As time progressed, our new addition became known to regulars and new visitors alike. He became not just a pigeon, but a welcome fixture, and most important, a friend. So, just in case you were wondering - the bird you see as our mascot is Ralph, and he's a pigeon.



Our sibling restaurants: Mountain Brook Village **AVO** | **Dram** WHISKEY BAR & Nashville **rumba** **JACKSON'S**