

THE  
  
**S O C I A L**

**0 Proof Cocktails**

<b>Seasonal Mule</b>   sparkling <i>house made seasonal syrup, lime, house ginger beer</i>	<b>9</b>
<b>Peachy Green</b>   sparkling <i>peach, basil, citrus, bubbles</i>	<b>9</b>

**The Social Cocktails**

<b>Banana Chai Tai</b> *nut allergy <i>house rum blend, creme de banane, chai, orgeat, 1738 Remy Martin float</i>	<b>15</b>
<b>Barkeep Old Fashioned</b> <i>a rotating selection of labels, flavors and specialty bitters</i>	<b>MP</b>
<b>Mango-tangorita</b> <i>Lunazul tequila, Chinola Mango, chili-mango liqueur, citrus</i>	<b>14</b>
<b>Barrel Rested Black Manhattan</b> <i>Uncle Nearest 1884, Matchbook Strawberry Amaro, Lo-fi, Dolin Blanc</i>	<b>16</b>
<b>Lychee Blossom Spritz</b> <i>Empress Rose &amp; Elderflower gin, lychee syrup, St. Germain, citrus, bubbles</i>	<b>13</b>
<b>Blackberry Mojito Mule</b> <i>Gate 11 Vodka, blackberry, mint, house ginger beer, lime</i>	<b>13</b>
<b>Espresso Martini</b> <i>vanilla and French oak infused Wheatley vodka, creme de cacao, Frangelico, Kahlua</i>	<b>15</b>
<b>*The Social Sour</b> <i>bourbon, lemon, angostura, red wine float</i>	<b>11</b>
<b>*Seasonal Sangria</b>	<b>11</b>
<b>Cucumber Cooler</b> <i>cucumber infused gin, aloe liqueur, elderflower, citrus</i>	<b>14</b>
<b>Bitter-Sweet Chappy</b> <i>Boxergrail Rye, pistachio, orgeat, angostura bitters, lemon</i>	<b>20</b>

**Draft Beer Offerings**

available in our cocktail book

**Packaged Alcoholic Beverages**

Highlife Pony	<b>3</b>	Stella Artois	<b>6</b>
Miller Lite	<b>5</b>	Bells Two Hearted IPA	<b>9</b>
Michelob Ultra	<b>5</b>	NH Imp. Stout	<b>12</b>
Bud Light	<b>5</b>	Arlo Dry Cider	<b>8</b>
High Noon	<b>7</b>		

**Wine - By the Glass**

6oz/9oz/btl

**Sparkling**

* <i>cava</i> Los Monteros <i>Penedes, Spain</i>	<b>10/14/37</b>
<i>brut rosé</i> Terre Gaie <i>Veneto, Italy</i>	<b>13/19/53</b>

**White | Rosé**

* <i>pinot grigio</i> Riff <i>Veneto, Italy</i>	<b>10/14/37</b>
* <i>chardonnay</i> Diora <i>Monterey, California</i>	<b>12/17/47</b>
<i>vermentino</i> Incontru <i>Sardegna, Italy</i>	<b>16/23/61</b>
<i>rosé</i> Coelho "Bunny Cuvée" <i>Willamette Valley, Oregon</i>	<b>11/16/45</b>
<i>sauv. blanc-semillon</i> Mary Taylor <i>Bordeaux, France</i>	<b>12/17/47</b>
<i>chardonnay</i> J. Carr's "Force & Grace" <i>Carneros, California</i>	<b>15/21/57</b>
<i>riesling</i> Dr. Hermann <i>Mosel, Germany</i>	<b>12/17/47</b>

**Red**

* <i>cabernet</i> Simply... <i>Washington State</i>	<b>10/14/37</b>
* <i>pinot noir</i> Matthew Fritz <i>Santa Lucia Highlands, California</i>	<b>11/16/45</b>
<i>cabernet</i> Ancient Peaks <i>Paso Robles, California</i>	<b>14/20/55</b>
<i>syrah</i> Dmn Gassier "Fleur de Syrah" <i>Costières de Nîmes, France</i>	<b>13/19/53</b>
<i>valpolicella superiore ripasso</i> Stefano Accordini <i>Veneto, Italy</i>	<b>16/23/61</b>
<i>pinot noir</i> Coehlo <i>Willamette Valley, Oregon</i>	<b>16/23/61</b>
<i>malbec</i> Santa Julia "El Burro" <i>Mendoza, ARG</i>	<b>12/17/47</b>

**Packaged Non-Alcoholic Beverages**

Weihenstephaner NA Bavarian Ale	<b>7</b>
Sierra Nevada Trail Pass NA IPA	<b>7</b>
Wellbeing NA Golden Ale	<b>7</b>
Mexican Coke	<b>3</b>
Dr. Pepper (small)	<b>3</b>

\* denotes happy hour special pricing, Monday - Friday, 2 - 6  
 All liquor and wine prices are subject to 15% TN Liquor/Wine tax