

THE  
  
**S O C I A L**

**0 Proof Specialty Drinks**

<b>Seasonal Mule</b>   sparkling <i>house made seasonal syrup, lime, house ginger beer</i>	<b>9</b>
<b>Blueberry Latte</b>	<b>7</b>
<b>Iced Blueberry Americano</b>	<b>7</b>
<b>Flavored Carafes   Tea or Lemonade</b> <i>choice of white peach, blueberry or pomegranate</i>	<b>10</b>

**The Social Cocktails**

<b>Barkeep Old Fashioned</b> <i>Elijah Craig Select Label, house-made syrup and specialty bitters</i>	<b>MP</b>
<b>Sage Advice</b> <i>sage infused Lunazul repo and blanco tequila, peach puree, lime</i>	<b>14</b>
<b>Barrel Rested Manhattan</b> <i>Uncle Nearest 1884 &amp; Rye Blend, vermouth, amaro, bitters</i>	<b>18</b>
<b>On Blueberry Hill</b> <i>earl grey-infused Barr Hill honey gin, blueberry puree, honey, lemon</i>	<b>15</b>
<b>Persephone's Mule</b> <i>thyme-infused Gate 11 vodka, pomegranate, lime, house ginger beer</i>	<b>13</b>
<b>Espresso Martini</b> *nut allergy <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>*House Sangria</b> <i>ask your server for the rotating flavor</i>	<b>11</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>	Local Sour	<b>7</b>

**Wine - By the Glass**

6oz/9oz/btl

**Sparkling**

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

**White | Rosé**

* <i>pinot grigio</i> Riff <i>Veneto, Italy</i>	10/14/37
* <i>chardonnay</i> Laurent Perrachon <i>Beaujolais-Villages, France</i>	11/16/45
<i>viognier-grenache blanc</i> Cristia <i>Côtes du Rhône, France</i>	13/19/53
<i>rosé</i> Coelho "Bunny Cuvée" <i>Willamette Valley, Oregon</i>	11/16/45
<i>sauv. blanc-semillon</i> Mary Taylor <i>Bordeaux, France</i>	12/17/47
<i>chardonnay</i> J. Carr's "Force & Grace" <i>Carneros, California</i>	15/21/57
<i>riesling</i> Dr. Hermann <i>Mosel, Germany</i>	12/17/47
* <i>gruner veltliner</i> Hugl <i>Vienna, Austria</i>	11/16/45L

**Red**

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

**Packaged Non-Alcoholic Beverages**

Weihenstephaner NA Bavarian Ale	<b>7</b>
Sierra Nevada Trail Pass NA IPA	<b>7</b>
Wellbeing NA Victory Citrus Wheat	<b>7</b>
Mexican Coke	<b>4</b>
Coke Zero	<b>4</b>
Dr. Pepper (small)	<b>4</b>

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