

McMENAMINS GRAND LODGE

MASON JAR COCKTAILS \$10.50

Lavender Rose Lemon Drop

Heritage Lavender Vodka, Combier Rose Liqueur, fresh squeezed lemon juice & housemade lavender syrup
created by: Nichole

Finding Jerry Smith C-137

Sailor Jerry Spiced Rum, Malibu Coconut Rum, Grenadine, fresh squeezed lime juice & muddled mint
created by: Gabe

Spring Press

DL Franklin Vodka & Midori Melon Liqueur topped with soda water and 7-up
created by: Bonnie

Fruity-Tuti

DL Franklin Vodka, Stoli Raspberry Vodka, Pineapple juice & fresh squeezed orange and grapefruit juice
created by: Bonnie

WEE COCKTAIL \$4

Wee- Seven Spanish Angels

Malibu Coconut Rum & housemade honey balsamic pineapple syrup topped with soda water
created by: The Collective

Wee- Georgia On My Mind

Sauza Blue Tequila, fresh squeezed orange juice & housemade pineapple syrup topped with 7-up, heavy cream and a dash of cinnamon & nutmeg
created by: The Collective

Wee- Unchain My Heart

McMenamins Potstill Brandy, orange bitters & house made pine smoked tea syrup
created by: The Collective

Wee- Come Rain Or Come Shine

Absolut Citron, fresh squeezed grapefruit & housemade cranberry syrup topped with 7-up
created by: The Collective

WEE BITES

Raisinets 3

Chocolate covered raisins
One of Pat McMenamin's favorite snacks, served in a small mason jar.

Clam Dip 7

Cream cheese, lemon juice, Worcestershire & green onions served with kettle chips

Crispy Chicken Tenders 7

chicken tenders w/Hogshead honey mustard sauce

DESSERTS

Seasonal Crisp 8

Served with vanilla ice cream

Black & Tan Brownie 8.50

caram-ale sauce & vanilla ice cream

Hogshead Bread Pudding 9.25

Dried raisins & cinnamon with Hogshead Whiskey hard sauce & whipped cream 21 & older please

Ruby Jewel Ice Cream Sandwiches 6

Ask Your Server For Current Selections



HAPPY HOUR BEVERAGES

Served 3-6pm & 10pm-midnight
(Offered daily except on special event days)

McMenamins Ales

Please see beer list for selections

Edgefield Hard Cider

pint 6.25

Edgefield Wine glass 8.25

White Rabbit, Black Rabbit Red, Pinot Noir, Chardonnay & Pinot Gris

House Taster Trays

House Liqueur Flight three samples 11

House Rum Flight three samples 11

House Whiskey Flight three samples 11

House Brandy Flight three samples 11

Well Drinks 5

HAPPY HOUR FOOD

Food Specials served 3-6 p.m. & 10 p.m.-close (Offered daily except on special event days) No substitutions, additions, or to-go orders. Minimum drink purchase of \$2

Fresh-Cut Fries 4

Cajun Tots 4.50

Truffle Fries 4.75

Cheeseburger Sliders Duo 6

2 sliders served with pickles, lettuce & secret sauce

Pulled Pork Sliders Duo 6

2 sliders served with coleslaw & Hammerhead BBQ Sauce

Hummus 7

Sweet Potato Fries 7

Brew Pork & Chips 8

House Fermented Chow-Chow Relish, pulled pork & tortilla chips

Hail! Caesar Salad 8.25

*Items are cooked to order. Consuming raw or undercooked eggs & meats may increase your risk of foodborne illness

BLACK RABBIT RED

Black Rabbit Red Flight 9.50 Try all three vintages

2014 Black Rabbit Red glass 9.25/bottle 29

2015 Black Rabbit Red glass 9.25/bottle 29

2016 Black Rabbit Red glass 9.75/bottle 31

The latest vintage from Edgefield available at Pat's Corner only!