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Cocktail Bar

## RAMBLER SIGNATURES

\$13

	<b>SILK ROAD</b> vodka, orgeat, lemon, cucumber <i>Track #3 on every great album, a smooth crowd pleaser.</i>		<b>RAMBLER ICED COFFEE</b> dark rum, cold brew, amaro whipped cream <i>Decadent and dark, creamy and caffeinated</i>
	<b>YAS KWEEN</b> gin, sour cherry, strawberry, mint <i>A delightfully fruity summer sipper. Treat yourself, kween!</i>		<b>UNCHARTED TERRITORY</b> mezcal, yellow chartreuse, elderflower, lemon, CBD <i>Dive into the smoky waters with this medicinal twist on a Last Word.</i>
	<b>RODEO DRIVE</b> reposado tequila, pineapple, coconut, lemon <i>Silky, smooth and tropical -- don't mistake it for your post-workout smoothie.</i>		<b>JAMAICAN OLD FASHIONED</b> barrel-aged rum, amaro, sugar, bitters <i>No mini umbrella required.</i>
	<b>MARKET MULE</b> four roses yellow label, amaro, freddy's ginger beer <i>A fresh ginger Kentucky mule variation.</i>		<b>HAYMAKER</b> old forester 100, amaro, banana, cacao <i>Our powerful, delicious old fashioned variation.</i>

## 3 INGREDIENT CLASSICS

\$11

	<b>BEE'S KNEES</b> gin, honey, lemon		<b>APEROL SPRITZ</b> aperol, sparkling wine, soda water
	<b>TOMMY'S MARGARITA</b> reposado tequila, agave, lime		<b>ITALIAN 75</b> gin, lemon, lambrusco
	<b>MONTE CARLO</b> bourbon, b�n�dictine, angostura bitters		<b>MARTINI</b> vodka or gin, dry vermouth, orange bitters

## SHOOTERS

\$7

WHISKEY/PEANUT BUTTER/JELLY
GREEN CHARTREUSE/BANANA
J�GERMEISTER/ROOT BEER

## NON-ALCOHOLIC

\$7

	<b>NADA COLADA</b> pineapple, coconut, nutmeg
	<b>SPEED TRAP</b> cold brew, honey, walnut whipped cream
	<b>STRAWBERRY BUCK</b> strawberry, vanilla, ginger

## DRAFT BEER

REISSDORF KÖLSCH	\$8.50
AVERY WHITE RASCAL	\$6
WICKED WEED CALIMOST GOSE	\$6
WÖLFFER NO.139 DRY ROSÉ CIDER	\$7
PBR	\$4
BLACKBERRY FARM SEASONAL	\$6.50
WICKED WEED PERNICIOUS IPA	\$6
LEFT HAND MILK STOUT	\$5.50
RAMBLER ROTATING TAP	MKT

## WINE

GC 'COMMUTER CUVÉE' PINOT NOIR	\$13 / \$45
CATENA MALBEC	\$10 / \$42
CHATEAU SMITH CABERNET	\$12 / \$42
CORVIDAE MIRTH CHARDONNAY	\$9 / \$34
FLINT & STEEL SAUVIGNON BLANC	\$10 / \$34
LE CHARMEL ROSÉ	\$9
CIELO PROSECCO	\$9 / \$34
CANTINE CECI LAMBRUSCO	\$13 / \$45
MOËT IMPÉRIAL	\$120 BTL

## FOOD

BAR SNACKS house cheetos, spicy snack mix, bee's nuts	\$6
PARMESAN TATER TOTS w/ truffle dip & ketchup	\$7
JALAPEÑO BACON DEVILED EGGS	\$6
CHICKEN LEMONGRASS MEATBALLS locally made by Von Elrod's w/ (GF) ponzu & dynamite sauce	\$10
GOAT CHEESE FUNDIDO melty cheese, corn elote, fry bread	\$9
HAM & CHEESE PLATE Tennshootoe Ham locally made by The Hamery, pimento, black pepper, crackers	\$10
CRAB RANGOON lump crab, lime, sweet chili sauce	\$11
BUTTER PECAN SKILLET COOKIE locally made by Christie Cookie w/ caramel, vanilla ice cream	\$6

