



BOURBON VAULT

STARTERS

served individually

bourbon glazed pork belly with roasted corn
cheddar cheese grits

[BACK IN FASHION]

pan seared scallops over creamy
Yukon mashed potatoes

[FOOL'S GOLD]

MAINS + SIDE DISHES

served family style

oven roasted bone-in ribeye and center cut filet,
sliced with balsamic glaze, fried shallots,
and cabernet demi-glace

[SMOKE OVER MANHATTAN]

baked mac and cheese

grilled asparagus

brussels sprouts

DESSERT

served individually

warm bread pudding with vanilla ice cream
and bourbon caramel sauce

[GLASS PANE]

COCKTAILS

BACK IN FASHION

Savage & Cooke Burning Chair Sacred Pepper Barrel 458, maple syrup, Angostura bitters, Luxardo cherry, orange

FOOL'S GOLD

Woodford Reserve, Limoncello, lemon, sugar, sage

SMOKE OVER MANHATTAN

Redemption Rye, Sweet Vermouth, Angostura Bitters, Luxardo cherry, cherry wood smoke

GLASS PLANE

Buffalo Trace, Cointreau, Montenegro Amaro, lemon, grapefruit

