



open Monday through Saturday  
4:30pm until 11:00pm (business dependent)

### Happy Hour

**Mon – Fri 4:30-6:30**

Happy Hour Includes:

\$2 Bud Light Draft

\$4 House Wine - Most common Varietals

\$4 Standard Well (Gin or Vodka) Martinis

### Beers

#### Domestic Bottles-

Bud - Bud Light - BL Lime - Miller Light  
Coors Light - Michelob Ultra

#### Craft Local Bottles-

Abita Amber- Truck Stop Brown Ale - Frecklebelly IPA

#### Craft / Imports Bottles-

New Castle - Heineken/Light - Corona/Light  
Becks - Amstel Light - Guinness - Hoegaarden  
Blue Moon - Sierra Nevada - Sam Adams  
Stella Artois - Sweetwater 420 - Yuengling  
Chimay Blue, Red, & White

#### Non-Alcoholic Bottles-

O'Douls

#### -Ask About Drafts-

Including some delicious indigenous brews



### Classics & Their Twists

Our cocktails are hand-crafted with the freshest ingredients

<b>Americano</b>	-9-
<i>Campari, Martini &amp; Rossi Sweet Vermouth, Club Soda</i>	
<b>Aperol Spritzer</b>	-10-
<i>Aperol, Prosecco, &amp; Club Soda</i>	
<b>Gin Martini</b>	-12-
<i>Tanqueray Dry Gin, Martini &amp; Rossi Dry Vermouth</i>	
<b>Cucumber Gin Martini</b>	-13--
<i>Hendrick's Gin, Fresh Squeezed Lemon Juice, Simple Syrup &amp; Muddled English Cucumber</i>	
<b>Margarita</b>	-9.5-
<i>Jose Cuervo Especial Gold Tequila, Cointreau, Fresh Squeezed Lime Juice, &amp; Simple Syrup. Served Up</i>	
<b>Amante Picante</b>	-10.5-
<i>Jose Cuervo Especial Gold, Fresh Squeezed Lime Juice, English Cucumbers, Green Jalapeno Pepper Tabasco Sauce, Cilantro, &amp; Simple Syrup. Served Up</i>	
<b>Rum Crusta</b>	-9-
<i>Gosling's Black Seal Rum, Luxardo Maraschino, Lemon Juice, &amp; Simple Syrup</i>	
<b>Le Priate</b>	-10-
<i>Captain Morgan Original Spiced Rum, Yellow Chartreuse, Fresh Lemon Juice, Simple Syrup, and a dash of Peach Bitters</i>	



## Cocktails

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- Yunker's Manhattan** -12-  
*Our take on the classic.  
Made with Basil Hayden's Bourbon, Carpano "Antica" Sweet  
& Carpano Dry Vermouth, a splash of Grand Marnier*
- The 27, 75** -10-  
*27 Springs Gin, Domaine De Canton Ginger Liqueur,  
fresh lemon juice, & simple syrup,  
topped with Spanish Sparkling Wine*
- Royal Argentinean Whiskey Sour** -12-  
*Four Roses Bourbon, fresh lemon juice,  
topped with Tapiz Malbec on the rocks*
- Rosemary Tuck** -14-  
*Dewar's 12 yr., Dow's 10yr, Orange Bitters, Fresh Orange Juice.  
Served on the rocks*
- Jalapeño Mule** -13-  
*Avión Tequila, Bärenjäger Honey Liqueur, freshly squeezed lime  
juice, B.H. infused jalapeño syrup & ginger beer, over crushed Ice*
- Strawberry Blond Hare** -12-  
*John Emerald Gene's Spiced Rum, Apricot Brandy,  
Aprol, Muddled Strawberries, Lemon Bitters, Cane Syrup,  
Ginger ale and Pinch of Vanilla Cinnamon Sugar.*



## Martinis

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- Akin's Pamatini** -12-  
*Absolut Raspberry, Pomegranate Liqueur, Razzmatazz,  
& a splash of sweet and sour*
- Crème Brûlée Martini** -12-  
*Absolut Vanilla, Frangelico, Godiva White Chocolate Liqueur,  
cream & topped with crumbled chocolate and nuts*
- Emerald Tower** -13-  
*John Emerald Hugh Wesley's Gin, Green Chartreuse,  
lime juice, light agave nectar, egg whites,  
& Orange Flower Bitters*
- Scottish Berry** -12-  
*Famous Grouse Blended Scotch Whiskey,  
Fresh Black Berries, fresh lemon juice, honey, cream,  
topped with a dash of cinnamon and nutmeg*
- Rose-Berry Martini** -12-  
*This tart beverage is made with Absolut Raspberry, St. Germaine,  
assorted berries, fresh lime juice, rosemary, agave nectar, topped  
w/Champagne*
- Royal Saint Francis** -13-  
*1<sup>st</sup> Place Award Winner of the 2011 Alabama Stars Bartending Competition.  
Crafted with Jack Daniels Tennessee Honey, Tuaca,  
Crème de Cacao, espresso, honey & a splash of cream*



**Wines By The Glass**

**Red**

Pinot Noir, Cherry Pie “Cherry Tart” – California.....	14
Pinot Noir, La Crema – Sonoma Coast, California.....	14
Pinot Noir, Stephen Vincent – Sonoma, California.....	10
Merlot, Roots Run Deep “Educated Guess” – Napa Valley, California.....	12
Merlot, Columbia Crest – Columbia Valley, Washington.....	9
Cabernet Sauvignon, Ferrari-Carano – Alexander Valley, California.....	22
Cabernet Sauvignon, Kaiken “Ultra” – Mendoza, Argentina.....	17
Cabernet Sauvignon, Sledgehammer – North Coast, California.....	10
Malbec, Tapiz – Mendoza, Argentina.....	9
Blend, Luna “Lunatic” – California .....	10

**White**

Pinot Grigio, Pighin – Friuli-Venezia Giulia, Italy.....	13
Pinot Grigio, Lagaria – Venezie, Italy.....	9
Chardonnay, Taken “It’s Complicated” – Sonoma County, California.....	14
Chardonnay, La Crema – Sonoma Coast, California.....	14
Chardonnay, Clos Du Bois – North Coast, California.....	10
Sauvignon Blanc, Wairau River – Marlborough, New Zealand.....	13
Sauvignon Blanc, Lapostolle “Casa” – Rapel Valley, Chile.....	9
Riesling, Chateau St. Michelle – Columbia, Washington.....	8
White Zinfandel, Beringer Vineyards – California.....	7
Moscato, Sip – Clarksburg, California.....	11
Blend, Murrieta’s Well, “The Whip” – Livermore Valley California.....	10

**Sparkling/Ros**

Brut, Mumm Napa “Prestige” – Napa Valley, California .....	13
Prosecco, Mionette “Organic” – NV, Italy.....	9
Rosé, Big Fire Dry Rosé- McMinnville, Oregon.....	9

- Tax included after price -



**Menu**

**House Made Chips** | .99  
*Bacon & Chive Dip*

**Crispy Brussels Sprouts** | 7  
*BH Bacon, Bourbon Caramel*

**Southern Charcuterie** | 8/16  
*Local & House Cured Meats, Artisan Cheeses, Grain Mustard, House Made Pickles & Jams*

**Shrimp & Grits** | 11/22  
*Blackened Local Shrimp, GA Stone Ground Grits, BH Bacon, Tomato, Mushroom*

**Grilled Beef Tenderloin Skewers** | 12  
*Chimichurri, Roasted Peppers & Onions*

**Seared Lump Crabcake** | 10  
*Mixed Greens, Pepper Jelly Vinaigrette*

**Tavern Wings** | 12  
*Chipotle BBQ, Celery, Ranch or Blue Cheese*

**BH Burger** | 14  
*Brisket, Chuck, & Short Rib, Ciabatta Bun, Cheddar, Bacon, Lettuce, Tomato, Onion Marmalade, Herb & Parmesan Fries*

- Tax included after price -