

COCKTAILS

Pomegranate Punch

OYO Stone Fruit Vodka, St. Germaine,
Fresh Lemon Juice, Pomegranate Seeds

Tiramisu

Disaronno Amaretto, Van Gogh Espresso Vodka,
Godiva Liqueur, Winter Spiced Ladyfinger Crust

Race Street Soda

Old Forester Bourbon, Housemade Maple Simple
Syrup, Dry Vanilla Bean Soda, Orange Bitters

Barrel Aged Bijou

Watershed Four Peel Gin, Carpano Antica Sweet
Vermouth, Green Chartreuse, Orange Bitters

Blood Orange Manhattan

Our Signature OYO Whiskey, Blood Orange Juice,
Carpano Antica Sweet Vermouth, Orange Bitters,
Amarena Cherry

Fleuri 75

Hendricks Gin, St. Germain Liqueur,
Champagne, Grapefruit Bitters, Fresh Lime

(Award Winning) Blackberry Collins

Campari, OYO Honey Vanilla Vodka,
Fresh Lime, Blackberry, Orange

The NP

Four Roses Single Barrel Bourbon, Sparkling Wine,
Ginger Simple Syrup, Fresh Lemon & Angostura Bitters

Barrel Aged Negroni

Beefeater Gin, Campari & Sweet Vermouth

All \$10 each

BEERS BY THE BOTTLE

Budweiser/Bud Light/Miller Lite
Yuengling Lager/Michelob Ultra
\$4

Netherland Plaza Ale
Mt. Carmel Ale/Stella Artois/Amstel Light
Sierra Nevada/Corona/Guinness/Blue Moon/
Heineken/Moerlein Lager
Weihenstephaner Hefeweizen
\$5

Dogfish Head 90 Minute IPA \$8
KY Bourbon Barrel Ale/Chimay White \$9

WINE

Jean-Marc Brocard Chardonnay \$12
Spellbound Chardonnay \$9
Giesen Sauvignon Blanc \$9
Albola Pinot Grigio \$9
Von Schleinitz Riesling \$10
Beringer White Zinfandel \$7

Nelms Road Cabernet Sauvignon \$13
Tortoise Creek Cabernet Sauvignon \$8
Chateau Gamage Merlot for \$11
Vitiano Rosso Sangiovese/Merlot \$9
Louis Latour Pinot Noir \$12
Catena Malbec \$11

Domaine du Salvard Rosé \$10

Wolf Blass Sparkling \$8

FOOD

Fried Brussels Sprouts

Gulf Shrimp, Red Cabbage
and Vietnamese Vinaigrette

9

Roasted Brie and Garlic

Toasted Baguette and Pear Mostarda

10

Braised Berkshire Pork

Curried Garbanzo Beans, Pickled Red Onions,
Roasted Tomato, Saffron Curry Vinaigrette and Naan

11

Mini “Macs”

Beef Sliders, Shaved Lettuce,
Grilled Onions and Special Sauce

9

Netherland Plaza Burger

Curry Marinated Paneer, Sriracha Aioli,
Shaved Red Cabbage, Bread and Butter Pickles,
Onion with Garlic Fries

10

Chicken Wings

Honey Sriracha Sauce
and Marinated Cucumbers

11

Grilled Romaine

Blue Cheese, Bacon, Sun Dried Tomatoes
and Balsamic Vinaigrette

7

Hummus

Goat Cheese, Roasted Peppers
and Zaatar Spiced Pita

8

Crispy Calamari

Sesame Aioli and Green Onions

9

BOURBON/WHISKEY

- Hand Selected Four Roses \$11
 - Woodford Reserve \$10
 - Wild Turkey 101 \$7.75
 - Knob Creek \$10
 - Crown Royal \$8.25
 - Jefferson's Chefs Collaborative \$8
 - Bulleit Rye/Bulleit BBN \$7
 - Makers Mark/Makers Mark 46 \$7/\$8
 - Buffalo Trace \$8
 - Bookers/Blantons \$14
 - Basil Hayden \$12
 - Tullamore Dew \$8
 - Jameson \$8
 - Cleveland \$8
 - Town Branch \$10
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TEQUILA

- Don Julio Blanco \$10
 - Patron Anejo/Resposado/Silver \$12/\$11/\$10
 - 1800 \$8
 - Jose Cuervo \$6
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SINGLE MALT SCOTCH

- Lagavulin \$19
 - Laphroaig 10yr \$11
 - Macallan 12/18/25 \$12/\$18/\$65
 - Oban 10 yr \$15
 - Gledfiddich 12 yr \$8.5
 - Glenlivet 12 yr \$8.75
 - Glenmorangie \$12.5
 - Talisker 10yr \$12
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VODKA

- Chopin \$9
 - Grey Goose \$8.5
 - 360 Chocolate \$7
 - Tito's \$7.25
 - Belvedere \$9
 - Stoli/Blueberry/Raspberry/Vanilla \$6.25
 - Ketel 1 \$7.5
 - Absolut/Citron/Mandarin \$6.25
 - Buckeye \$6.25
 - Firefly Sweet Tea \$6.25
 - Hangar Lime \$8.5
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GIN

- Hendricks \$7.25
 - Boodles \$6.75
 - Nolets \$8.5
 - Tanqueray/Tanqueray Ten \$6.75/\$11
 - Beefeater \$5.75
 - Bombay/Bombay Sapphire \$6/7.25
 - Watershed Gin \$7
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RUM

- Leblon Cachaca \$7
- Myers \$6.75
- Malibu \$5.75
- Pyrat \$9
- Captain Morgan/Sailor Jerry \$6.75
- Goslings \$6.75

Standard Pour = 1.25 oz. / Rocks Pour = 2 oz.
Listed price reflects standard pour size