

GLENPHARMER® *tasting room & restaurant*

Any GlenPharmer Artisan Spirit (neat, on the rocks, or w/ soda) 11. (Whiskey add 3.)

GP Martini (choice of GP spirit) 15.

Flight (choice of any three GP spirits) 15. (Whiskey, add 3.)

our spirits

GlenQuila® 90 Proof - Distilled from 100% Blue Weber Agave - barrel rested for 12 months
 GlenPharmer Brookdale® Gin 95 Proof - Distilled with 11 botanicals,
 GlenPharmer Vodka 80 Proof - Distilled from wheat—grain to glass
 GlenPharmer Reserve Spiced Rum 80 Proof - Distilled from molasses, with 9 spices
 BEAN 60 Proof - GlenPharmer Vodka infused with espresso and vanilla
 BHUT® 80 Proof - GlenPharmer Vodka infused with locally grown ghost peppers
 BOG® 70 Proof - GlenPharmer Vodka infused with locally grown cranberries
 GlenPharmer American Straight Bourbon 92 Proof - 60% Corn, 20% Wheat, 15% Rye, 5% Barley
 GlenPharmer Straw Hat Whiskey 80 Proof - Mash of Corn, Rye, Wheat, Malted Barley, Cherrywood Malt

the smoking section

GP Smoked Old Fashioned GP Bourbon, Thai Tea, Brown Sugar, Orange, Cherry, Aromatic Bitters 18.

Smoking Volcano GP BHUT®, Pineapple, GP Ghost Guava BBQ, Chili Threads, Lime 16.

Smoking Gun GP BEAN, GP Bourbon, Ancho Coffee Bitters 18.

Smoke on the Glen GP GlenQuila®, GP BOG®, Fig, Blackberry, Mint, Lime, Citrus Simple 16.

Spring Doli <i>Pineapple Infused GP Vodka, Strawberry, Lemon</i>	15.	Lavender Bees Knees <i>GP Brookdale® Gin, Wildflower Honey, Lavender, Lemon</i>	16.
Spicy Mango Pineapple Margarita <i>GP GlenQuila® Infused with Lemon & Jalapeno, Mango, Pineapple, Citrus, Lime</i>	14.	Pear Blossom* <i>GP Vodka, GP Eldercello, Black Mission Fig Jam, Bartlett Pear Puree, Lemon, Seltzer</i>	15.
Oh Mai Tai* <i>GP Reserve Spiced Rum, GP BOG®, Orgeat (almond), Citrus, Pineapple, Amarena Cherry</i>	14.	Cranberry Smash <i>GP BOG®, Orange Honey, Blood Orange Sparkling Soda</i>	14.
Chameleon Gimlet <i>GP Brookdale® Gin, Butterfly Pea Flower – Cilantro Simple, Lime (served on the side)</i>	16.	GP Amaretto Sour <i>GP Amaretto, House Sour, Egg Foam</i>	15.
The Last Straw <i>GP Straw Hat Whiskey, Ginger, Lemon, Orange Honey</i>	17.	The Stubborn Mule <i>GP BHUT®, Apricot, Apple, Agave, Lime, Fever-Tree Ginger Beer</i>	15.
Forge Park Tea Station <i>GP Reserve Spiced Rum, GP Amaretto, Lemon, Honey, Fresh Brewed Iced Tea, Bitters</i>	15.	Strawberry-Rhubarb Lime Rickey <i>GP Brookdale® Gin, Strawberry-Rhubarb Jam, Lime, Agave, Soda</i>	16.
Bog Drop <i>GP BOG®, GP Vodka, GP Eldercello, Lemon, Splash of Simple</i>	15.	Espresso Bean Martini <i>GP BEAN, GP Paddy's Irish cream, Grady's NOLA Style Cold Brew</i>	16.

zero proof

* also available as non-alcoholic mock-tails 8.

Saratoga Sparkling or Still Water (28oz.) 7.

Assorted Non-Alcoholic Beverages 3.

(Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Coffee, Assorted Teas, Assorted Juices)

APPETIZERS

Clam Chowder	8/12.
<i>chopped clams, cream, thyme, potato, bacon, vegetables</i>	
Hummus Board	18.
<i>garlic hummus, chili marinated feta, endives, fire roasted tomato, cucumber salad, house pickles, warm naan</i>	
Truffle Fries (GF)	12.
<i>parmesan cheese, rosemary, garlic aioli, white truffle oil</i>	
Pork Bao Buns	16.
<i>five-spice rubbed pork, pickled vegetables, cilantro, grilled pineapple, gochujang aioli</i>	
Short Rib Bites	18.
<i>grilled bacon, yellow plantain, Korean glaze, scallions</i>	
Lobster Tostadas (GF)	28.
<i>pique, avocado puree, pickled chilis, chili lime crema, tomatillo corn salsa, fried corn tortillas, shaved mango</i>	
Grilled Octopus (GF)	18.
<i>guajillo rubbed octopus, chorizo croquettes, pea tendrils, grilled shishitos, lemon emulsion, chili romesco</i>	
GlenPharmer Wings (boneless on request)	16.
<i>GPD BHUT buffalo, Asian sticky, chimichurri, GPD Bourbon sour cherry bbq, pineapple habanero honey</i>	
Charcuterie Board	28.
<i>artisan cheese, cured meats, cornichons, peppadews, olives, blueberry basil compote, honeycomb, grilled focaccia</i>	
Compressed Melon (GF)	15.
<i>watermelon, pineapple, lemon verbena, ricotta salata, chicory, pickled chilis, candied pistachios, cherry molasses</i>	

SALADS *add steak* (16.), chicken (10.), salmon* (13.)*

Caesar	13.
<i>romaine, anchovy dressing, focaccia croutons, parmesan tuille</i>	
Roasted Beet (GF)	14.
<i>lemon verbena creme fraiche, arugula, cherry tomatoes, candied pistachios, pickled radishes, tarragon white balsamic vinaigrette</i>	
Berry & Burrata (GF)	16.
<i>baby greens, chili candied pecans, berries, cucumbers, crispy speck, blackberry elderflower balsamic</i>	

BETWEEN BREAD *served with fries or salad (GF on request)*

Southern Chicken	17.
<i>LTO, Nashville oil, pickles, chipotle bacon, garlic aioli, brioche</i>	
Smashed Burger*	18.
<i>LTO, pickles, brown sugar bacon, horseradish aioli, mustard seed onion rings, beer cheese, brioche</i>	
Pastrami	18.
<i>Swiss, vinegar slaw, espelette mustard crema, half sour pickle, ciabatta</i>	
Crispy Beer Battered Cod	17.
<i>BLT slaw, pickled onions, preserved lemon aioli, brioche</i>	

FLATBREAD (GF on request, add 4.)

Mediterranean	16.
<i>oregano bechamel, grilled olives, cipolini onions, peppadew peppers, watercress, cherry tomatoes, roasted eggplant, za'atar oil</i>	
Margherita	15.
<i>milled tomato, burrata, mozzarella, parmesan, basil</i>	
Butter Chicken	16.
<i>tikka masala braised chicken, roasted peppers, cilantro, pickled onions, fresh mozzarella, ginger yogurt</i>	
Pharmer	17.
<i>bacon-onion compote, great hill blue, mozzarella, arugula, shaved parmesan, white truffle oil</i>	

ENTRÉES

Short Rib & Mushroom Pappardelle	34.
<i>braised short rib, wild mushrooms, hand-made black pepper pappardelle pasta, garlic, watercress, herb parmesan cream, porcini pangrattato</i>	
Seared Scallops*	40.
<i>caramelized lemon fregola, asparagus puree, blistered shishitos, corn salsa, caviar crema</i>	
Cioppino	38.
<i>lobster, mussels, countneck clams, cod, chili tomato broth, fennel, braised spring onions, heirloom potato crisps</i>	
Steak Frites* (GF)	44.
<i>8oz bavette, creamed Swiss chard, bearnaise butter, rosemary parmesan fries, mushroom demi-glaze</i>	
Confit Half Chicken	35.
<i>andouille cornbread stuffing, braised collard greens, GPD Reserve Spiced Rum jus, pimento butter</i>	
Pan Seared Salmon* (GF)	35.
<i>confit yellow tomato emulsion, summer squashes, baby carrots, cauliflower gnocchi, sugar beet creme fraiche</i>	
Miso Glazed Tuna* (GF)	40.
<i>sesame soba noodles, edamame, avocado, radishes, pea tendrils, chili crunch, pickled ginger</i>	
Chicken & Waffles	30.
<i>palm sugar waffles, brown sugar bacon, jalapeno maple, grilled bourbon peaches, citrus herb butter, scallions</i>	
Eggplant Parmesan (GF)	27.
<i>caponata, wilted mustard greens, pesto, basil oil</i>	

SIDES **8. each**

Wild Mushrooms	Potato Purée
Baby Carrots	Blistered Shishito Peppers
Grilled Asparagus	Braised Collard Greens

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

(GF) = gluten free (ask about additional items available)

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DESSERTS

Candied Lemon Cheesecake 10.

thyme graham cracker crust, vanilla blackberry jam, lemon curd, basil pop rocks

Molten Lava Cake 10. (GF)

peanut brittle, dark chocolate mousse, vanilla sugar raspberries, salted caramel gelato

Bombolini 9.

warm Bavarian-cream filled mini-doughnuts served with 3 dipping sauces (lemon curd, GPD BEAN chocolate, maple cinnamon)

Bourbon Sticky Toffee Pudding 10.

GPD Bourbon toffee sauce, date cake, espresso gelato, whipped cream, cocoa nibs

Strawberry Galette 10.

tarragon creme anglaise, gooseberry jam, caramel sugar, whipped cream

Ice Cream Sandie 10.

chocolate dipped chocolate chip cookies, mint chip gelato, candied pistachios, GPD Reserve Spiced Rum caramel, tangerine honey

Sorbet 9. (GF)

(ask your server for details)

AFTER DINNER LIQUEURS & COCKTAILS

GP Eldercello Liqueur 13.

GP Paddy's Irish Cream 13.

Parlor Cream 13.

Dessert Flight 17.

all three GP liqueurs

Espresso Bean Martini 16.

GP BEAN®, GP Paddy's Irish Cream, Grady's NOLA Style Cold Brew

Caramel Delight 16.

GP Salted Caramel Parlor Cream, GP BEAN®, whipped cream, caramel drizzle

Spiked Coffee 13.

GP Bourbon, GP Paddy's Irish Cream, whipped cream

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BOTTLES-TO-GO (750ml)

GlenQuila® 90 Proof \$39.95

Distilled from 100% Blue Weber Agave - barrel rested

GlenPharmer Brookdale® Gin 95 Proof \$37.95

Distilled with Botanicals, including juniper, fresh cucumber, lemon zest, rose hip, chrysanthemum blossoms, lemon grass, hibiscus petals, elderflower, lavender, coriander, foraged pine needles

GlenPharmer Vodka 80 Proof \$31.95

Distilled from wheat—grain to glass—resulting in a smoother, sweeter character

GlenPharmer BEAN 60 Proof \$33.95

GlenPharmer Vodka infused with espresso and vanilla

GlenPharmer Reserve Spiced Rum 80 Proof \$36.95

Distilled from molasses, with spices including allspice, clove, cardamom, cassia cinnamon, Madagascar vanilla, cocoa nibs, citrus, pepper, nutmeg

GlenPharmer BHUT® 80 Proof \$33.95

GlenPharmer Vodka infused with locally grown ghost peppers

GlenPharmer BOG® 70 Proof \$33.95

GlenPharmer Vodka infused with locally grown cranberries

GlenPharmer American Straight Bourbon Whiskey 92 Proof \$64.95

Aged 2 years in charred American white-oak barrels. 60% corn, 20% wheat, 15% rye, 5% barley

lunch menu (friday & saturday 11:30am – 3:30pm)

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APPETIZERS

- Clam Chowder** 8/12.
chopped clams, cream, thyme, potato, bacon, vegetables
- Hummus Board** 18.
garlic hummus, chili marinated feta, endives, fire roasted tomato, cucumber salad, house pickles, warm naan
- Truffle Fries** (GF) 12.
parmesan cheese, rosemary, garlic aioli, white truffle oil
- Pork Bao Buns** 16.
five-spice rubbed pork, pickled vegetables, cilantro, grilled pineapple, gochujang aioli
- Short Rib Bites** 18.
grilled bacon, yellow plantain, Korean glaze, scallions
- Lobster Tostadas** (GF) 28.
pique, avocado puree, pickled chilis, chili lime crema, tomatillo corn salsa, fried corn tortillas, shaved mango
- Grilled Octopus** (GF) 18.
guajillo rubbed octopus, chorizo croquettes, pea tendrils, grilled shishitos, lemon emulsion, chili romesco
- GlenPharmer Wings (boneless on request)** 16.
GPD BHUT buffalo, Asian sticky, chimichurri, GPD Bourbon sour cherry bbq, pineapple habanero honey
- Charcuterie Board** 28.
artisan cheese, cured meats, cornichons, peppadews, olives, blueberry basil compote, honeycomb, grilled focaccia
- Compressed Melon** (GF) 15.
watermelon, pineapple, lemon verbena, ricotta salata, chicory, pickled chilis, candied pistachios, cherry molasses

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SALADS add steak* (16.), chicken (10.), salmon* (13.)

- Caesar** 13.
romaine, anchovy dressing, focaccia croutons, parmesan tuille
- Roasted Beet** (GF) 14.
lemon verbena creme fraiche, arugula, cherry tomatoes, candied pistachios, pickled radishes, tarragon white balsamic vinaigrette
- Berry & Burrata** (GF) 16.
baby greens, chili candied pecans, berries, cucumbers, crispy speck, blackberry elderflower balsamic

BETWEEN BREAD served with fries or salad (GF on request)

- Southern Chicken** 17.
LTO, Nashville oil, pickles, chipotle bacon, garlic aioli, brioche
- Smashed Burger*** 18.
LTO, pickles, brown sugar bacon, horseradish aioli, mustard seed onion rings, beer cheese, brioche
- Pastrami** 18.
Swiss, vinegar slaw, espelette mustard crema, half sour pickle, ciabatta
- Crispy Beer Battered Cod** 17.
BLT slaw, pickled onions, preserved lemon aioli, brioche

FLATBREAD (GF on request, add 4.)

- Mediterranean** 16.
oregano bechamel, grilled olives, cippolini onions, peppadew peppers, watercress, cherry tomatoes, roasted eggplant, za'atar oil
- Margherita** 15.
milled tomato, burrata, mozzarella, parmesan, basil
- Butter Chicken** 16.
tikka masala braised chicken, roasted peppers, cilantro, pickled onions, fresh mozzarella, ginger yogurt
- Pharmer** 17.
bacon-onion compote, great hill blue, mozzarella, arugula, shaved parmesan, white truffle oil

sunday brunch menu (10:00am – 2:00pm)

BREAKFAST (GF toast on request)

- Waffle Bites** 8.
palm sugar waffle pieces served with dipping sauces (cinnamon and chocolate)
- Breakfast Bowl*** 14.
soft scramble eggs, avocado, root vegetable hash, herbs, grilled tomato, spinach, choice of toast
- Everything Bagel Sandwich** 17.
pastrami smoked salmon, lemon chive aioli, fried egg, pickled onions, roasted peppers
- Pharmer's Market Frittata** 16.
foraged mushrooms, asparagus, cherry tomatoes, baby squashes, farmer's cheese, watercress
- Eggs Benedict*** 15.
poached eggs, smoked ham, hollandaise, English muffin, home fries
- Country Benny*** 16.
house-made buttermilk biscuits, sausage gravy, poached eggs
- Distillery Wake-Up** 14.
scrambled eggs, applewood bacon, toast, home fries, choice of toast
- Pharmer Omelet** 15.
bacon, sausage, onion, red pepper, cheddar jack, home fries, choice of toast
- Challah French Toast** 14.
graham cracker crusted French toast, vanilla cheesecake whip, blackberry compote, tangerine honey
- Huevos Ranchero*** (GF) 15.
sunny-side eggs, chorizo, salsa black bean ragout, avocado, crispy tortilla, chili lime crema
- Chicken & Waffle** 17.
fried chicken breast, palm sugar waffle, maple syrup, candied bacon, grilled peaches, soft butter
- Short Rib Hash*** 17.
poached eggs, tender short rib, potato, onion, pepper, herbs, choice of toast
- Distillery Parfait** 12.
GPD Brookdale Gin macerated berries, honey whipped yogurt, pumpkin seed granola, candied lemon puree

SOUP / SALADS add steak* (16.), chicken (10.), salmon* (13.)

- Clam Chowder** 8. / 12.
chopped clams, cream, thyme, potato, bacon, vegetables
- Caesar** 13.
romaine, anchovy dressing, focaccia croutons, parmesan tuille
- Roasted Beet** 14.
lemon verbena creme fraiche, arugula, cherry tomatoes, candied pistachios, pickled radishes, tarragon white balsamic vinaigrette
- Berry & Burrata** (GF) 16.
baby greens, chili candied pecans, berries, cucumbers, crispy speck, blackberry elderflower balsamic

BETWEEN BREAD served with fries or salad (GF on request)

- Southern Chicken** 17.
LTO, Nashville oil, pickles, chipotle bacon, garlic aioli, brioche
- Smashed Burger*** 18.
LTO, pickles, brown sugar bacon, horseradish aioli, mustard seed onion rings, beer cheese, brioche
- Pastrami** 18.
Swiss, vinegar slaw, espelette mustard crema, half sour pickle, ciabatta
- Crispy Beer Battered Cod** 17.
BLT slaw, pickled onions, preserved lemon aioli, brioche

FLATBREAD (GF on request, add 4.)

- Mediterranean** 16.
oregano bechamel, grilled olives, cipolini onions, peppadew peppers, watercress, cherry tomatoes, roasted eggplant, za'atar oil
- Margherita** 15.
milled tomato, burrata, mozzarella, parmesan, basil
- Butter Chicken** 16.
tikka masala braised chicken, roasted peppers, cilantro, pickled onions, fresh mozzarella, ginger yogurt
- Pharmer** 17.
bacon-onion compote, great hill blue, mozzarella, arugula, shaved parmesan, white truffle oil

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