

# 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.

**Hot Tropic** GP BHUT®, GP DOLI, Agave, Lime 16.

**Peach Bourbon Smash** GP Bourbon, Peach Puree, Maple, Lemon Bitters, Cinnamon 18.

**Fall in Franklin** GP BOG®, Vanilla, Cinnamon, Star Anise 16.

<b>Cran-Apple Margarita</b>	15.	<b>Pear Blossom*</b>	15.
GP GlenQuila®, GP BOG®, Apple Cider, House Sour		GP Vodka, GP Eldercello, Black Mission Fig Jam, Bartlett Pear Puree, Lemon, Seltzer	
<b>Fall Doli</b>	15.	<b>Cranberry Smash</b>	14.
GP DOLI®, GP Reserve Spiced Rum, Apple Cider, Lemon		GP BOG®, Orange Honey, Blood Orange Sparkling Soda	
<b>Oh Mai Tai*</b>	15.	<b>Autumn-retto Breeze</b>	15.
GP Reserve Spiced Rum, GP BOG®, Orgeat (almond), Citrus, Pineapple, Amarena Cherry		GP Amaretto, Ginger, Lemon, Cardamom Simple, Ginger Ale	
<b>Crimson Glen Sour</b>	16.	<b>Bourbon Maple Mule</b>	16.
GP GlenQuila®, Orange Honey, House Sour, Lime, Egg Whites, Blood Orange Sparkling Soda		GP Bourbon, Maple, Lime, Orange Bitters, Fever-Tree Ginger Beer	
<b>The Last Straw</b>	17.	<b>Autumn Gin Fizz</b>	15.
GP Straw Hat Whiskey, Ginger, Lemon, Orange Honey		GP Brookdale® Gin, Pomegranate Juice, Lemon, Fever-Tree Elderflower Tonic	
<b>Yuzu Bonfire</b>	15.	<b>Espresso Bean Martini</b>	16.
GP BHUT®, Yuzu, Agave, Lime, Grapefruit Soda		GP BEAN, GP Paddy's Irish cream, Grady's NOLA Style Cold Brew	
<b>Lavender Bees Knees</b>	16.		
GP Brookdale® Gin, Wildflower Honey, Lavender, Lemon			

## *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** (GF) 8./12.  
*chopped clams, cream, thyme, potato, bacon, vegetables*
- Hummus Board** 18.  
*braised leek hummus, chili marinated feta, fire roasted plum tomatoes, pickled vegetables, grilled olives, popped black lentils, za'atar lavash*
- Truffle Fries** (GF) 12.  
*parmesan cheese, rosemary, garlic aioli, white truffle oil*
- Pork Bao Buns** 16.  
*crispy pork belly, yuzu ginger glaze, pickled vegetables, gochujang aioli, charred pineapple, herb salad*
- Short Rib Bites** 18.  
*smoked bacon, yellow plantain, Korean glaze, scallions*
- Tuna Crudo** (GF) 22.  
*seed crusted yellowfin tuna, white bean puree, capers, chermoula, calabrian chili, pumpkin seeds, squash chips*
- Charred Octopus** (GF) 18.  
*warm chickpea salad, shaved fennel, pickled onions, grapefruit vinaigrette, garlic chips*
- GlenPharmer Wings (boneless on request)** (GF) 16.  
*GPD Bhut buffalo, Asian sticky, smoked apple bbq, pomegranate ghost honey, parmesan peppercorn dry rub*
- Charcuterie Board** 28.  
*artisan cheeses, cured meats, sausage, cornichons, peppadews, blueberry basil compote, apple butter, grilled focaccia*
- Fried Brussels** (GF) 14.  
*butternut squash puree, smoked bacon, pickled chilis, pomegranate maple, shaved honeycrisp apples, coconut crema*
- GPD Meatballs** 17.  
*sheep's milk ricotta, basil, milled tomato, grilled focaccia*

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

- Caesar** 13.  
*romaine, anchovy dressing, focaccia croutons, parmesan tuile*
- Burrata Salad** (GF) 16.  
*baby greens, roasted squash, roasted cranberries, baharat roasted pumpkin seeds, shaved pears, popped black lentils, lemon oil, cranberry balsamic reduction*
- Roasted Beet** (GF) 14.  
*black pepper pistachios, quinoa, pickled shallots, arugula, squash chips, gorgonzola dolce, sherry orange vinaigrette*

## BETWEEN BREAD (GF on request)

- Grilled Cheese & Tomato Soup** 17.  
*San Marzano tomato bisque, short rib, boursin, gruyere and fontina grilled cheese, house made sourdough, basil oil*
- Southern Chicken** *served with fries or salad* 17.  
*LTO, pickled chili relish, chipotle bacon, garlic aioli, potato bun*
- Pulled Pork** *served with fries or salad* 16.  
*apple jicama slaw, maple whole grain mustard, potato bun*
- Smashed Burger\*** *served with fries or salad* 18.  
*arugula, red onion, tomatoes, cheddar, smoked apple bbq, hot pickles, grilled slab bacon, onion straws, potato bun*

## FLATBREAD (GF on request, add 4.)

- Fig & Prosciutto** 16.  
*fig jam, roasted onion cream, serrano ham, arugula, gorgonzola dolce, gruyere*
- Pharmer** 17.  
*bacon & onion compote, blue cheese, mozzarella, arugula, shaved parmesan, white truffle oil*
- Margherita** 15.  
*milled tomato, burrata, parmesan, basil*
- Butter Chicken** 16.  
*tikka masala braised chicken, roasted peppers, cilantro, winter squashes, fresh mozzarella, pickled onions, ginger yogurt*

## ENTRÉES

- Chicken & Waffles** 30.  
*palm sugar waffles, GPD Reserve Spiced Rum poached pears, chai butter, pomegranate maple, chipotle bacon*
- Duck Ragout** 36.  
*confit duck leg, mafalde pasta, braised leek and sage cream, wild mushrooms, spinach, cherry agrodolce, celery leaf pesto*
- Seared Salmon\*** (GF) 35.  
*parsnip puree, purple potatoes, roasted squash, fire roasted pepper romesco, fried brussel sprouts*
- NY Strip\*** (GF) 42.  
*brown butter potato puree, broccolini, caramelized pearl onions, peppercorn bordelaise, mushroom wonton*
- Seed Crusted Tuna\*** (GF) 38.  
*garlic jasmine rice, black garlic aioli, soy marinated mushrooms, wilted chinese broccoli, chili crunch, watercress, yuzu mandarin emulsion*
- Braised Pork Shank** (GF) 35.  
*sweet potato bacon risotto, brown butter apples, shaved fennel salad, garlic chips*
- Stuffed Pumpkin** (GF) ✓ 29.  
*roasted cashews, roasted cranberries, mirepoix, buckwheat, vegan kaffir lime creme fraiche*
- Braised Half Chicken** 35.  
*confit potatoes, heirloom baby carrots, roasted cippolini onions, wild mushrooms, rosemary buttermilk biscuit*

## SIDES

8. each

- |                              |                                  |
|------------------------------|----------------------------------|
| <b>Heirloom Baby Carrots</b> | <b>Brown Butter Potato Puree</b> |
| <b>Broccolini</b>            | <b>Roasted Squash</b>            |
| <b>Wild Mushrooms</b>        | <b>Wilted Chinese Broccoli</b>   |

\*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)

✓ = vegan

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## DESSERTS

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### Apple Crisp Bread Pudding 10.

*challah, granny smith apples, salted caramel, cinnamon oat streusel, vanilla bean gelato*

### Molten Lava Cake<sup>GF</sup> 10.

*white chocolate chai, almond biscotti, strawberry semifreddo*

### Bourbon Sticky Toffee Pudding 10.

*GPD Bourbon toffee sauce, date cake, espresso gelato, vanilla whip*

### Bombolini 9.

*warm Bavarian cream filled mini-doughnuts served with 3 dipping sauces (pomegranate maple, GPD BEAN<sup>®</sup> chocolate, cinnamon)*

### Cookie Butter Cheesecake 10.

*molasses cookie crust, dulce de leche, roasted cranberries, candied pecans*

### Key Lime Tart 10.

*brown butter graham cracker crust, GPD DOLI<sup>®</sup> honey, toasted meringue*

### Sorbet<sup>GF</sup> 9.

*(ask your server for details)*

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## AFTER DINNER LIQUEURS & COCKTAILS

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### 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<sup>®</sup>, GP Paddy's Irish Cream, Grady's NOLA Style Cold Brew*

### Caramel Delight 16.

*GP Salted Caramel Parlor, GP BEAN<sup>®</sup>, whipped cream, caramel drizzle*

### Spiked Coffee 13.

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

<sup>GF</sup> = gluten free

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## BOTTLES-TO-GO

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### GlenQuila<sup>®</sup> 90 Proof \$39.95

*Distilled from 100% Blue Weber Agave - barrel rested for 12 months*

### GlenPharmer Brookdale<sup>®</sup> Gin 95 Proof \$37.95

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

### GlenPharmer Vodka 80 Proof \$31.95

*Distilled from wheat - grain to glass*

### 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*

### BEAN<sup>®</sup> 60 Proof \$33.95

*GlenPharmer Vodka infused with espresso and vanilla*

### BHUT<sup>®</sup> 80 Proof \$33.95

*GlenPharmer Vodka infused with locally grown ghost peppers*

### BOG<sup>®</sup> 70 Proof \$33.95

*GlenPharmer Vodka infused with locally grown cranberries*

### GlenPharmer DOLI<sup>®</sup> 60 Proof \$33.95

*GlenPharmer Vodka infused with pineapple*

### GlenPharmer American Straight Bourbon Whiskey 92 Proof \$64.95

*60% Corn, 20% Wheat, 15% Rye, 5% Barley*

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

## APPETIZERS

- Clam Chowder** (GF) 8./12.  
*chopped clams, cream, thyme, potato, bacon, vegetables*
- Hummus Board** 18.  
*braised leek hummus, chili marinated feta, fire roasted plum tomatoes, pickled vegetables, grilled olives, popped black lentils, za'atar lavash*
- Truffle Fries** (GF) 12.  
*parmesan cheese, rosemary, garlic aioli, white truffle oil*
- Pork Bao Buns** 16.  
*crispy pork belly, yuzu ginger glaze, pickled vegetables, gochujang aioli, charred pineapple, herb salad*
- Short Rib Bites** 18.  
*smoked bacon, yellow plantain, Korean glaze, scallions*
- Tuna Crudo** (GF) 22.  
*seed crusted yellowfin tuna, white bean puree, capers, chermoula, calabrian chili, pumpkin seeds, squash chips*
- Charred Octopus** (GF) 18.  
*warm chickpea salad, shaved fennel, pickled onions, grapefruit vinaigrette, garlic chips*
- GlenPharmer Wings (boneless on request)** (GF) 16.  
*GPD Bhut buffalo, Asian sticky, smoked apple bbq, pomegranate ghost honey, parmesan peppercorn dry rub*
- Charcuterie Board** 28.  
*artisan cheeses, cured meats, sausage, cornichons, peppadews, blueberry basil compote, apple butter, grilled focaccia*
- Fried Brussels** (GF) 14.  
*butternut squash puree, smoked bacon, pickled chilis, pomegranate maple, shaved honeycrisp apples, coconut crema*
- GPD Meatballs** 17.  
*sheep's milk ricotta, basil, milled tomato, grilled focaccia*

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

- Caesar** 13.  
*romaine, anchovy dressing, focaccia croutons, parmesan tuile*
- Burrata Salad** (GF) 16.  
*baby greens, roasted squash, roasted cranberries, baharat roasted pumpkin seeds, shaved pears, popped black lentils, lemon oil, cranberry balsamic reduction*
- Roasted Beet** (GF) 14.  
*black pepper pistachios, quinoa, pickled shallots, arugula, squash chips, gorgonzola dolce, sherry orange vinaigrette*

## BETWEEN BREAD (GF on request)

- Grilled Cheese & Tomato Soup** 17.  
*San Marzano tomato bisque, short rib, boursin, gruyere and fontina grilled cheese, house made sourdough, basil oil*
- Southern Chicken** *served with fries or salad* 17.  
*LTO, pickled chili relish, chipotle bacon, garlic aioli, potato bun*
- Pulled Pork** *served with fries or salad* 16.  
*apple jicama slaw, maple whole grain mustard, potato bun*
- Smashed Burger\*** *served with fries or salad* 18.  
*arugula, red onion, tomatoes, cheddar, smoked apple bbq, hot pickles, grilled slab bacon, onion straws, potato bun*

## FLATBREAD (GF on request, add 4.)

- Fig & Prosciutto** 16.  
*fig jam, roasted onion cream, serrano ham, arugula, gorgonzola dolce, gruyere*
- Pharmer** 17.  
*bacon & onion compote, blue cheese, mozzarella, arugula, shaved parmesan, white truffle oil*
- Margherita** 15.  
*milled tomato, burrata, parmesan, basil*
- Butter Chicken** 16.  
*tikka masala braised chicken, roasted peppers, cilantro, winter squashes, fresh mozzarella, pickled onions, ginger yogurt*

*sunday brunch menu (10:00am-2:00pm)*

**BREAKFAST**

- Waffle Bites** 8.  
*palm sugar waffle pieces served with dipping sauces (cinnamon and chocolate)*
- Sunrise Bowl** 14.  
*two sunny up eggs, root vegetable hash, wilted spinach, avocado mash, fire roasted tomatoes, choice of toast*
- One Handed Breakfast** 16.  
*fried eggs, smoked bacon, truffled arugula, tomato, gochujang aioli, cheddar cheese on sourdough*
- Wild Mushroom Frittata** 16.  
*brie, red potatoes, spinach, caramelized onion cream, crispy onion strings, choice of toast*
- Eggs Benedict\*** 16.  
*poached eggs, grilled ham, English muffin, GPD Bhut hollandaise, chives*
- Smokehouse Benny** 18.  
*rosemary buttermilk biscuits, pulled pork, smoked apple bbq, pickled onions, GPD Bhut hollandaise, poached eggs*
- Distillery Wake-Up** 14.  
*scrambled eggs, applewood bacon, home fries, choice of toast*
- Pharmer Omelet** 15.  
*bacon, sausage, onion, red pepper, cheddar jack, home fries, choice of toast*
- Apple Crisp French Toast** 15.  
*challah, apple butter, brown butter apples, dulce de leche, streusel topping*
- Huevos Rancheros\*** 16.  
*sunny up eggs, chorizo, crispy tortillas, black bean puree, grilled tomato cream, salsa, avocado mash, chili lime crema*
- Chicken & Waffle** 17.  
*fried chicken breast, palm sugar waffle, GPD Reserve Spiced Rum poached pears, lemon honey butter, chipotle bacon, syrup*
- Short Rib Hash** 18.  
*poached eggs, tender short rib, potato, onion, pepper, herbs, choice of toast*
- Distillery Chia Parfait** (GF) 12.  
*honey chia seed pudding, cranberry jam, blueberries, pumpkin seed granola, yuzu mandarin emulsion*

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

- Caesar** 13.  
*romaine, anchovy dressing, focaccia croutons, parmesan tuile*
- Burrata Salad** (GF) 16.  
*baby greens, roasted squash, roasted cranberries, baharat roasted pumpkin seeds, shaved pears, popped black lentils, lemon oil, cranberry balsamic reduction*
- Roasted Beet** (GF) 14.  
*black pepper pistachios, quinoa, pickled shallots, arugula, squash chips, gorgonzola dolce, sherry orange vinaigrette*

**BETWEEN BREAD** ((GF) on request)

- Grilled Cheese & Tomato Soup** 17.  
*San Marzano tomato bisque, short rib, boursin, gruyere and fontina grilled cheese, house made sourdough, basil oil*
- Southern Chicken** *served with fries or salad* 17.  
*LTO, pickled chili relish, chipotle bacon, garlic aioli, potato bun*
- Pulled Pork** *served with fries or salad* 16.  
*apple jicama slaw, maple whole grain mustard, potato bun*
- Smashed Burger\*** *served with fries or salad* 18.  
*arugula, red onion, tomatoes, cheddar, smoked apple bbq, hot pickles, grilled slab bacon, onion straws, potato bun*

**FLATBREAD** ((GF) on request, add 4.)

- Fig & Prosciutto** 16.  
*fig jam, roasted onion cream, serrano ham, arugula, gorgonzola dolce, gruyere*
- Pharmer** 17.  
*bacon & onion compote, blue cheese, mozzarella, arugula, shaved parmesan, white truffle oil*
- Margherita** 15.  
*milled tomato, burrata, parmesan, basil*
- Butter Chicken** 16.  
*tikka masala braised chicken, roasted peppers, cilantro, winter squashes, fresh mozzarella, pickled onions, ginger yogurt*

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