

GLENPHARMER® *tasting room & restaurant*

CRAFT COCKTAILS

GP Spirit Flight 13.

Try any three of our artisan spirits

VODKA



Garden Collins* 12.
GlenPharmer Vodka, lemongrass, sage, honey, lemon, soda

Elder Pear Blossom* 12.
GlenPharmer Vodka, GP elderflower, pear puree, lime, splash of Sprite

Franklin Tea Party 12.
GlenPharmer Vodka, GP Black Tea Liqueur, lemon, GP citrus syrup, splash of Sprite

BROOKDALE GIN



Lavender Bees Knees 13.
Brookdale Gin, honey, lavender, lemon, honeycomb

Gin Ginger 12.
Brookdale Gin, ginger beer, cucumber, citrus peel, juniper

Chameleon Gimlet 13.
Brookdale Gin, butterfly pea flower, GP cilantro syrup, lime

RESERVE SPICED RUM



Wicked Swizzle* 12.
GlenPharmer Reserve Spiced Rum, pineapple, cranberry, wildflower honey, grenadine, splash of soda, cherry bitters

GP Old Fashioned 12.
Smoked GP Old Fashioned 15.
GlenPharmer Reserve Spiced Rum, Thai tea, brown sugar, hibiscus, ancho/coffee bitters

Mulled Cider* 12.
GlenPharmer Reserve Spiced Rum, vanilla, cinnamon, orange peel, apple cider

BOG



Cranberry Mule 12.
GlenPharmer BOG, pomegranate, lime, ginger beer

Thanksgiving in Quarantine 12.
GlenPharmer BOG, vanilla bean, cinnamon, GP bitters

Cosmo Fizz 13.
GlenPharmer BOG, lime, egg white, citrus syrup, splash of Sprite

ZERO PROOF

* also available as non-alcoholic mock-tails 6.
Assorted Non-Alcoholic Beverages 3.

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

GLENQUILA



Blood Orange Sunrise* 13.
GlenQuila, blood orange, pineapple, lime, GP hibiscus syrup

Pom-loma* 12.
GlenQuila, pomegranate juice, GP pomegranate thyme syrup, pomegranate soda, lime

Hot Pepper Pineapple Margarita 12.
GlenQuila, jalapeño & fresno peppers, pineapple juice, house sour, tajin rim

GHOST



Sweet & Spicy 12.
GlenPharmer Ghost, V8 tropical mix, pink dragon fruit, lime, splash of Sprite

Gory Mary 12.
GlenPharmer Ghost, GP gory mary mix, pickled vegetables

Pepper Up 13.
GlenPharmer Ghost, GP red pepper jelly and saffron syrup, orange juice, lime, mascarpone-stuffed peppadew

PLATINUM RUM



Apple Sage Mojito* 12.
GlenPharmer Platinum Rum, apple cider, GP vanilla sage syrup, ginger beer

Bulldog 12.
GlenPharmer Platinum Rum, GP vanilla bean syrup, sweet cream, GP coffee liqueur, Coca-Cola

Purple Piña Colada* 12.
GlenPharmer Platinum Rum, butterfly lime cordial, coconut, pineapple

DESSERT COCKTAILS

Espresso Martini 13.
GP Vodka, vanilla bean, GP coffee liqueur, cream

Pumpkin Patch 12.
GP Vodka, pumpkin puree, cinnamon, vanilla bean, cream

Tiramisu Martini 13.
Platinum Rum, chocolate, GP coffee liqueur, mascarpone, cinnamon

Key Lime Pie 12.
GlenQuila, citrus syrup, vanilla, lime, cinnamon sugar rim

APPETIZERS

Octopus <i>wine braised, plum glazed, scallions, rice cake</i>	15.
Ricotta Meatballs <i>beef, pork, veal, red sauce, pecorino, basil, soft ricotta</i>	12.
Autumn Pastry <i>chicken sausage, squash, caramelized onion, savory egg, watercress salad</i>	14.
Pan-Seared Scallops <i>purple corn bread, ancho spiced bacon, cilantro lime honey, guajillo chili spice</i>	16.
PEI Braised Mussels <i>harrisa, tomato broth, fresh basil, pickled peppers, toast points</i>	15.
Squash Spread <i>oven roasted spread, bacon, jalapeno relish, cotija cheese, dukkah, apple blossom gremolata, tortilla chips</i>	10.
Truffle Fries <i>Parmesan, parsley, garlic aioli</i>	10.
Arancini <i>wild mushroom, truffle butter cream, parmesan crisps</i>	10.
House-Made Boneless Chicken Wings <i>served with celery and carrots (naked, ghost guava bbq sauce, Asian sticky sauce, or Carolina hot sauce)</i>	14.

SOUP *cup or bowl, served with oyster crackers*

Oyster Clam Chowder <i>Yukon potato, bacon, vegetables, clam broth, shucked oysters, cream, parsley</i>	8./12.
Apple Squash Bisque <i>butternut squash, apples, chives, maple creme</i>	6./10.

SALADS *add steak* (6.), chicken (4.), shrimp (5.), salmon (7.)*

Beet <i>arugula, roasted beets, cotija spread, candied lemon, thyme honey vinaigrette</i>	11.
Caesar <i>romaine, shaved Parmesan, house-made croutons</i>	12.
Kale <i>heirloom apple dressing, goat cheese, apple slices, roasted squash, pumpkin seeds</i>	12.

BETWEEN BREAD *served with fries or salad*

Southern Chicken <i>onion, tomato, lettuce, garlic aioli, jalapeño bacon</i>	13.
Burger* substitute Beyond (2.) <i>red onion, lettuce, tomato, pickle, aged cheddar</i>	15.
Americano <i>slow roasted pork, ancho spiced bacon, poblano sauce, apples, colby jack cheese, jalapeno dijon</i>	14.
Vegetable Torta v <i>chili purple sweet potato, chipotle lime aioli, avocado, scallion salsa, coconut spread</i>	12.

FLATBREAD

Margherita <i>red sauce, fresh burrata, basil, pecorino</i>	13.
Sausage <i>Roasted peppers, caramelized onion, sauce, burrata, garlic confit</i>	15.
Pharmer <i>bacon-onion spread, arugula, blue cheese, truffle, shaved Parmesan</i>	15.
Autumn Squash <i>brussel sprouts, butternut squash, pomegranate molasses, herbs, whipped cheese spread</i>	14.

ENTRÉES

Half Bistro Chicken <i>creamed spinach, patriot potatoes, fine herb jus</i>	24.
Grilled Filet* <i>pommes purée, onion strings, asparagus, mustard peppercorn sauce</i>	36.
Steak Frites* <i>Truffle fries, garlic confit spread, asparagus salad</i>	34.
Grilled Pork Chop <i>barrel tots, watercress pesto, apple mustard chutney</i>	30.
Rack of Lamb* <i>beetroot puree, broccolini, purple potato, pickled grapes, house demi glaze</i>	34.
Chicken & Waffle <i>golden fried boneless chicken breast, roasted butternut squash, chili spice honey, fried shallots, scallions</i>	24.
Baked Salmon <i>sunchoke puree, chicory, pomegranate seeds, shaved brussel sprouts</i>	28.
Pan-Seared Tuna* <i>ponzu sauce, avocado, rice cakes, seaweed salad, ginger aioli</i>	30.
Crab Cakes <i>pan seared, celery branch salad, remoulade</i>	27.
Grilled Swordfish <i>purple hash, roasted fennel, lump crab, chive butter</i>	28.
Portobello Gratin v <i>baby carrots, crispy spring onion, harvest pesto, pangrattato, cashew cheese</i>	22.
Bucatini <i>sausage, chicken, peas, GP Vodka sauce, dried tomato, basil</i>	30.
Grain Bowl <i>ancient grains, grilled avocado, oven roasted tomato, brussel sprouts, roasted squash, cotija cheese</i>	22.

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

v = vegan. Most items on the menu are gluten-free or are available as gluten-free. Please ask your server for details.

* 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.

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DESSERTS

Huckleberry Galette 8.

house-made pastry dough filled with huckleberries, blackberries and guava (served with vanilla gelato)

Molten Lava Cake 9.

warm house-made chocolate cake with chocolate ganache and espresso gelato

Bombolini 8.

*warm mini doughnuts served with 3 dipping sauces
(chocolate ganache, cinnamon icing, mixed berry)*

Blood Orange Creme Brulée 8.

blood orange vanilla custard, caramelized sugar

Seasonal Sorbet 7.

choice of mango, lemon, or raspberry

Semifreddo 8.

coconut, dark chocolate, whipped coffee, waffle bites, caramel GP rum sauce

BOTTLES-TO-GO (750 ML)

GlenQuila® 80 Proof \$34.95

Distilled from 100% Blue Agave on-site at GlenPharmer Distillery – that's why we can't call it tequila!

GlenPharmer Brookdale Gin 95 Proof \$37.95

Distilled with Botanicals, including: Bergamot, Coriander, Chamomile, Orris Root, Citrus, Angelica Root, Cardamom, Ginger, and Juniper

GlenPharmer Vodka 80 Proof \$29.95

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

GlenPharmer Platinum White Rum 80 Proof \$32.95

Distilled from molasses and brown sugar

GlenPharmer Reserve Spiced Rum 80 Proof \$36.95

Distilled from molasses and brown sugar, with spices including citrus peels, cinnamon, and ginger

Ghost 80 Proof \$31.95

GlenPharmer Vodka infused with locally grown ghost peppers

Bog 80 Proof \$31.95

GlenPharmer Vodka infused with locally grown cranberries