

GLENPHARMER® *tasting room & restaurant*

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

GP Martini (*choice of GP spirit*) 15.

Flight (*choice of any three GP spirits*) 15. (*Bourbon or Rye, 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, 25% wheat, 15% rye

GlenPharmer American Straight Rye 92 Proof - 95% rye, 5% barley

the smoking section

GP Smoked Old Fashioned GP Bourbon, Thai Tea, Brown Sugar, Cherry, Aromatic and Citrus 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.

Fall in Falmouth GP BOG® Vanilla, Cinnamon 16.

Fall Doli GP Vodka, Fresh Pineapple, GP apple cider	14.	Lavender Bees Knees GP Brookdale® Gin, Honey, Lavender, Lemon	15.
Harvest Margarita GlenQuila®, GP Orange Liqueur, Apple Cider, Lime	14.	Pear Blossom* GP Vodka, GP Eldercello, Black Mission Fig Jam, Bartlett Pear Puree, Lemon, Soda	15.
Oh Mai Tai* GP Reserve Spiced Rum, GP BOG®, Orgeat (almond), Citrus Syrup, Pineapple, Amarena Cherry	14.	Cranberry Smash GP BOG®, Orange Honey, Blood Orange Soda	14.
Forever Young & Spicy GP BHUT®, Lime, Turmeric, Ginger, Orange & Cinnamon	14.	GP Amaretto Cherry GP GlenQuila, GP Amaretto, Amarena Cherry Syrup, Soda	15.
Distillery Sangria GP BOG®, GP Reserve Spiced Rum, Orange Honey, Pomegranate, Orange	15.	Caramel Apple Mule Vodka, GP apple cider, Caramel, Ginger Beer, Lime	15.
Glenhattan GP Bourbon, GP BOG®, Cherry, Aromatics, Thai Tea, Orange	17.	Lemon Drop GP Vodka, Lemon, Citrus, GP Eldercello, Splash Simple Syrup	16.
Autumn in New England GP Vodka, GP BOG®, Maple Syrup, Lemon, GP Apple Cider	15.	Espresso Bean Martini GP BEAN, GP Paddy's Irish cream, Grady's NOLA Style Cold Brew	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, grilled artichokes, piccalilli, warm naan</i>	
Truffle Fries (GF)	12.
<i>parmesan cheese, parsley, garlic aioli, white truffle oil</i>	
Pork Bao Buns	16.
<i>chashu pork, apple kimchi, cucumber, chili crunch, herb salad, ginger mango aioli</i>	
Short Rib Bites	18.
<i>grilled bacon, yellow plantain, Korean glaze, scallions</i>	
Fried Brussels Sprouts (GF)	15.
<i>GPD Bourbon apple butter, pickled chilis, brisket burnt ends, pomegranate molasses, citrus</i>	
Grilled Octopus (GF)	18.
<i>wine braised, crispy confit marble potatoes, lemon emulsion, charred olives, chili romesco, chicory salad, garlic chips</i>	
GlenPharmer Wings (boneless on request) (GF)	16.
<i>ghost guava bbq, GPD BHUT buffalo, Asian sticky, GPD Bourbon apple bbq, citrus peppercorn dry rub</i>	
Charcuterie Board	28.
<i>artisan cheese, cured meats, cornichons, peppadews, olives, Brookdale Gin pear mostarda, grilled focaccia</i>	
Ricotta Meatballs	17.
<i>GPD signature meatball, buttermilk ricotta, pomodoro, focaccia</i>	

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

Caesar	13.
<i>romaine, anchovy dressing, focaccia croutons, parmesan tuille</i>	
Beet (GF)	14.
<i>roasted beets, lemon emulsion, chicory salad, pickled chioggia beets, mandarin orange, candied walnuts, honey thyme yogurt</i>	
Roasted Squash	14.
<i>Swiss chard, cherry tomatoes, pickled onions, delicata squash chips, goat cheese, pumpkin seed granola, pomegranate vinaigrette</i>	

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

Southern Chicken	17.
<i>onion, tomato, lettuce, jalapeno bacon, pickled chili relish, garlic aioli, half sour pickles</i>	
Smashed Burger*	18.
<i>LTO, black pepper bacon, smoked gouda, French onion jam, truffled mac sauce</i>	
Smoked Brisket	19.
<i>mustard slaw, roasted poblanos, pimento cheese, onion rings, apple bbq</i>	

FLATBREAD (GF on request, add 4.)

Smokehouse	17.
<i>pulled pork, andouille, vinegar peppers, pimento cheese, fried Brussels sprouts, red onion, white sauce, apple bbq</i>	
Margherita	15.
<i>milled tomato, burrata, mozzarella, parmesan, basil</i>	
Wild Mushroom	16.
<i>roasted garlic cream, spinach, gruyere, cherry tomatoes, delicata squash, balsamic glazed cipollini onions</i>	
Pharmer	17.
<i>bacon-onion compote, great hill blue, mozzarella, arugula, shaved parmesan, white truffle oil</i>	

ENTRÉES

Skillet Chicken	35.
<i>GPD Rye brown bread, roasted squash, parsnip puree, caramelized lemon jus, kale, green harissa butter, herb salad</i>	
Short Rib Bolognese	38.
<i>braised short rib ragu, black truffle burrata ravioli, blistered tomatoes, arugula pesto, stracciatella, parmesan gremolata</i>	
Pan Seared Salmon*	35.
<i>sweet potato puree, warm fregola salad, shaved Brussels sprouts, pancetta, brown butter cherry tomatoes, red shiso</i>	
Pork Porterhouse* (GF)	36.
<i>cider brined pork chop, root vegetable hash browns, broccoli rabe, Brookdale Gin pear mostarda, chili maple crema</i>	
Cauliflower Curry (GF)	28.
<i>coconut vadouvan curry, black lentils, chickpeas, spinach, cipollini onions, warm za'atar naan, lime yogurt, cilantro oil</i>	
Chicken & Waffles	30.
<i>Smoked honey, black pepper bacon, BHUT spiced butter, brown butter apples. scallions</i>	
14oz Ribeye Steak* (GF)	47.
<i>roasted leek potato puree, broccolini, king oyster mushrooms, black garlic steak sauce, truffle bone marrow butter, watercress salad</i>	
Spicy Tuna* (GF)	42.
<i>seared yellowfin tuna, Korean chili pepper puree, kimchi fried rice, sweet soy mushrooms, bok choy, ginger lemongrass aioli, togarashi puff</i>	
Lobster Cassoulet	45.
<i>fresh lobster, braised butter beans, mussels, roasted fennel, andouille sausage, grilled focaccia, saffron oil</i>	

SIDES **8. each**

Wild Mushrooms	Roasted Leek Potato Purée
Brussels Sprouts	Broccolini
Roasted Squash	Sautéed Garlic Kale

* 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)

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

GLENPHARMER
tasting room & restaurant

APPETIZERS

- Clam Chowder** 8/12.
chopped clams, cream, thyme, potato, bacon, vegetables
- Hummus Board** 18.
garlic hummus, chili marinated feta, endives, fire roasted tomato, grilled artichokes, piccalilli, warm naan
- Truffle Fries** (GF) 12.
parmesan cheese, parsley, garlic aioli, white truffle oil
- Pork Bao Buns** 16.
chashu pork, apple kimchi, cucumber, chili crunch, herb salad, ginger mango aioli
- Short Rib Bites** 18.
grilled bacon, yellow plantain, Korean glaze, scallions
- Fried Brussels Sprouts** (GF) 15.
GPD Bourbon apple butter, pickled chilis, brisket burnt ends, pomegranate molasses, citrus
- Grilled Octopus** (GF) 18.
wine braised, crispy confit marble potatoes, lemon emulsion, charred olives, chili romesco, chicory salad, garlic chips
- GlenPharmer Wings (boneless on request)** (GF) 16.
ghost guava bbq, GPD BHUT buffalo, Asian sticky, GPD Bourbon apple bbq, citrus peppercorn dry rub
- Charcuterie Board** 28.
artisan cheese, cured meats, cornichons, peppadews, olives, Brookdale Gin pear mostarda, grilled focaccia
- Ricotta Meatballs** 17.
GPD signature meatball, buttermilk ricotta, pomodoro, focaccia

* 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 add'l items available)

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

- Caesar** 13.
romaine, anchovy dressing, focaccia croutons, parmesan tuille
- Beet** (GF) 14.
roasted beets, lemon emulsion, chicory salad, pickled chioggia beets, mandarin orange, candied walnuts, honey thyme yogurt
- Roasted Squash** 14.
baby kale, cherry tomatoes, pickled onions, delicata squash chips, goat cheese, pumpkin seed granola, pomegranate vinaigrette

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

- Southern Chicken** 17.
lettuce, tomato, onion, jalapeno bacon, pickled chili relish, garlic aioli, half sour pickles
- Smashed Burger*** 18.
lettuce, tomato, onion, black pepper bacon, smoked gouda, French onion jam, truffled mac sauce
- Smoked Brisket** 19.
mustard slaw, roasted poblanos, pimento cheese, onion rings, apple bbq

FLATBREAD (GF on request, add 4.)

- Smokehouse** 17.
pulled pork, andouille, vinegar peppers, pimento cheese, fried Brussels sprouts, red onion, white sauce, apple bbq
- Margherita** 15.
milled tomato, burrata, mozzarella, parmesan, basil
- Wild Mushroom** 16.
roasted garlic cream, spinach, gruyere, cherry tomatoes, delicata squash, balsamic glazed cipollini onions
- Pharmer** 17.
bacon-onion compote, great hill blue, mozzarella, arugula, shaved parmesan, white truffle oil

GLENPHARMER®

tasting room & restaurant

DESSERTS

Pumpkin Cheesecake 10. (GF)

*molasses cookie crust, white chocolate chai,
Amarena cherries, pumpkin seed granola*

Molten Lava Cake 10. (GF)

*hot cocoa, toasted marshmallow whip, candied orange,
vanilla bean gelato*

Bombolini 9.

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

Whiskey Toffee Pudding 10.

sticky toffee cake, GPD Rye toffee sauce, espresso gelato

Crème Brûlée 10. (GF)

coconut & kaffir lime custard, tamarind cookie tuile

Apple Crisp Slab Pie 10.

*salted caramel, candied cranberries,
GPD Bourbon crème anglaise*

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 Dark Tide®, GP Paddy's Irish Cream, whipped cream

GLENPHARMER®

tasting room & restaurant

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 Dark Tide® Rum 80 Proof \$35.95

Distilled from molasses, barrel rested

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, 25% wheat, 15% rye*

**GlenPharmer American Straight Rye Whiskey
92 Proof \$64.95**

*Aged 2 years in charred American white-oak barrels.
95% rye, 5% barley*

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
- Wild Mushroom Frittata** 16.
mushrooms, gruyere, cippolini onions, cherry tomatoes, buttermilk ricotta, 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
- Cider Donut French Toast** 13.
cider donut bread, apple butter, salted caramel, vanilla cream, granola
- Huevos Ranchero*** (GF) 15.
sunny-side eggs, chorizo, salsa black bean ragout, avocado, crispy tortilla
- Chicken & Waffle** 17.
fried chicken breast, palm sugar waffle, maple syrup, candied bacon, brown butter apples, 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 tulle
- Beet** (GF) 14.
roasted beets, lemon emulsion, chicory salad, pickled chioggia beets, mandarin orange, candied walnuts, honey thyme yogurt
- Roasted Squash** 14.
baby kale, cherry tomatoes, pickled onions, delicata squash chips, goat cheese, pumpkin seed granola, pomegranate vinaigrette

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

- Southern Chicken** 17.
lettuce, tomato, onion, jalapeno bacon, pickled chili relish, garlic aioli, half sour pickles
- Smashed Burger*** 18.
lettuce, tomato, onion, black pepper bacon, smoked gouda, French onion jam, truffled mac sauce
- Smoked Brisket** 19.
mustard slaw, roasted poblanos, pimento cheese, onion rings, apple bbq

FLATBREAD (GF on request, add 4.)

- Smokehouse** 17.
pulled pork, andouille, vinegar peppers, pimento cheese, fried Brussels sprouts, red onion, white sauce, apple bbq
- Margherita** 15.
milled tomato, burrata, mozzarella, parmesan, basil
- Wild Mushroom** 16.
roasted garlic cream, spinach, gruyere, cherry tomatoes, delicata squash, balsamic glazed cipollini onions
- Pharmer** 17.
bacon-onion compote, great hill blue, mozzarella, arugula, shaved parmesan, white truffle oil

* 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 add'l items available)