

Basil's Bar

Handcrafted Cocktails

BAXTER'S OLD FASHIONED 12

Maker's Mark bourbon, house simple, spiced aromatic bitters, an orange twist and cocktail cherry

BLACKBERRY SAGE SMASH 13

Freshly muddled blackberry and sage with Buffalo Trace bourbon, fresh lime, and house simple

DARK AND STORMY 10

Captain Morgan spiced rum, lime juice, and your choice of regular or sugar free ginger beer

PICKLED DIRTY 10

Tito's vodka shaken hard with olive, okra, and pepperoncini pepper juice

CUCUMBER REFRESHER 10

Tito's vodka muddled with cucumber, lime juice, house simple, and a splash of soda water shaken hard, served with a spicy rim

BUTTERFLY COSMO 10

Tito's vodka infused with butterfly pea flower, lime juice, white cranberry juice, and triple sec

RAZZTINI 10

Tito's vodka shaken with raspberry preserves, simple syrup and fresh lemon juice served with a sugar rim

GRAPEFRUIT SPLASH 12

Ketel one vodka, fresh squeezed grapefruit juice, elderflower liqueur, and white cranberry juiced finished with rose petals

THE HUGO 10

St. Germaine elderflower liqueur, Scandi brut, soda water, mint, and a lemon twist

GARDEN PARTY 12

Freshly muddled cherry tomato and cucumber shaken hard with St. George's Green Chile vodka, fresh lemon, and house simple

Bourbon

Four Roses 8

Elijah Craig 8

Buffalo Trace 9

Makers Mark 9

Gentleman Jack 9

Knob Creek 7 yr Rye 9

Knob Creek 9 yr 9

Basil Hayden 10

Woodford Reserve 10

Whistlepig 6 yr 10

Whitlepig 6 yr Rye 10

Bulleit 10

Angel's Envy 14

Woodford Reserve Double Oaked 16

Whistlepig 12 yr Old World Rye 18

Turn any bourbon into an Old Fashioned **ADD 3**

Dessert Cocktails

ORANGE DREAMSICLE 10

Orange oil infused vanilla vodka, orange juice, whipped cream

KEY LIME PIE 12

Vanilla vodka, cream of coconut, fresh lime juice, pineapple, simple syrup served with a graham cracker crust

ESPRESSO MARTINI 12

St. George Nola Coffe liqueur and amaretto shaken hard and topped with a whipped froth

Mocktails

Butterfly Lemonade 6

Housemade lemonade with a float of butterfly pea flower tea

Pina No-lada 7

Pineapple, orange, fresh lime juice, and cream of coconut shaken hard and topped with Sprite

The Razz 7

Our guest favorite, the Razztini, made without the vodka

Beer

ON TAP 16 OZ/22 OZ

30A Blonde 6 | 7

Big Nose IPA 6 | 7

Goose Island IPA 6 | 7

Avalanche Amber 6 | 7

Guinness 6 | 7

Michelob Ultra 4 | 5

Miller Lite 4 | 5

Seasonal Tap *ask your server

BOTTLED

Michelob Ultra, Miller Lite, Coors Light, Bud Light, Budweiser, Yuengling, Stella Artois, Blue Moon, Heineken, Heineken 0.0, Corona, Dos Equis, Abita Amber, Goose Island IPA, Angry Orchard, Guinness

Wines by the Glass

WINE ON TAP 6 OZ GLASS/24 OZ CARAFE

Hess Chardonnay 9 | 36

13 Celsius Sauvignon Blanc 9 | 36

Oberon Cabernet 13 | 48

Ken Wright Pinot Noir 13 | 48

RED WINE

Escudo Rojo Gran Reserve 8 | 30

Terra Doro Zinfandel 9 | 33

Chateau Bellevue 11 | 40

Phantom Red Blend 10 | 35

Rodney Strong Merlot 10 | 36

Tesoro Malbec 11 | 36

WHITE WINE

Marchese De Petrill Valore Pinot Grigio 8 | 32

Chateau St. Michelle Riesling 8 | 32

Coppo Moncalvina Moscato DOCG 9 | 36

Scandi Brut 6 | 20

Jeio Prosecco split DOCG 9