FALL SIGNATURE COCKTAILS

DAY THAT I DIE 11
Bulleit Rye Whiskey, Fresh Lemon,
Ginger Syrup, Buckwheat Honey Syrup
& Roasted Georgia Pecan Tincture

PWTR DRAFT OLD FASHIONED 8
Old Overholt Rye, Oleo-Saccharum,
Bitters, Orange Expression

OLD TENNESSEE HICKORY 12
Bacon-Washed Tennessee Whisky,
Chicory Coffee Syrup, Sorghum, Salt,
PWTR Triple Bitters #1

DECATUR DISCRETIONARY 9.5
Mellow Corn Bonded Whiskey, Bianco, Maraschino,
PWTR #3 Bitters, Orange Twist, Gomme Syrup

AUTUMN RIVULETS 9.5
Honey Wine, Rothman & Winter Orchard Pear,
Yellow Chartreuse, Basil Granita

NEEDLED HAYSTACK 9.5
Boomsma Oude Genever, Rosemary,
Pine Sapling Smoked Egg White*, Brown Sugar,
Fresh Lime, Fennel Bitters

PADRE THYME 9.5
Laird's Bonded Apple Brandy, Apple Cider,
El Jimador Reposado, Honey, Thyme,
Cardamom Tincture, Fresh Lemon

HARD STARBOARD 9.5
Adet De Luxe Cognac V.S., Ferreira Tawny Port,
Bourbon Vanilla, Fresh Nutmeg, St. Elizabeth
Allspice Dram, Strega, Yolk*

BROM BONES FIZZ 9.5
Bacardi Solera Rum, Cardamaro, Pumpkin, White
Balsamic, House-Made Ginger Soda, Sage

PWTR PORCH PUNCH 6
Herbal & Spice Tea Infused Vodka, Fresh
Citrus, Orange Flower Water, Bitters, Sugar

FEATURED CLASSIC COCKTAILS

ALL CLASSICS 7.5

MOSCOW MULE
Vodka, House-Made Ginger Soda, Fresh Lime

FITZGERALD
Gin, Lemon, Sugar, Bitters

TOM COLLINS
Gin, Fresh Lemon, Sugar, Soda, Bitters

BRAMBLE
Gin, Crème de Cassis, Fresh Lemon, Sugar

SOUTHSIDE FIZZ
Gin, Fresh Lime, Mint, Sugar

NEGRONI
Gin, Campari, Sweet Vermouth

AVIATION NO. 1
Gin, Fresh Lemon, Maraschino, Crème de Violette

MOJITO
Rum, Fresh Muddled Mint, Fresh Lime, Sugar, Soda

DARK & STORMY
Black Rum, House-Made Ginger Soda, Fresh Lime

HEMINGWAY DAIQUIRI
Rum, Maraschino, Fresh Grapefruit, Fresh Lime, Sugar

BROWN DERBY
Bourbon, Fresh Grapefruit, Honey

WHISKEY SOUR
Bourbon, Fresh Lemon, Sugar, Egg Whites*

SCOFFLAW
Rye, Dry Vermouth, House-Made Grenadine,
Fresh Lime, Orange Bitters

SAZERAC
Rye, Peychaud's Bitters, Angostura Bitters,
Gomme syrup, Absinthe Rinse, Flamed Lemon

JACK ROSE
Applejack, House-Made Grenadine, Fresh Lime

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*THE CONSUMPTION OF RAW OR UNDER COOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

WINE & BEER

SPARKLING

Adami "Garbel" 11/39
Brut Prosecco, Italy NV

WHITES

Josef Leitz "Leitz Out" 10/36
Riesling, Rheingau, Germany '11

Riff "Terra Alpina" 9/33
Pinot Grigio, Dolomites, Italy '11

John Anthony 11/39
Sauvignon Blanc, Napa Valley '10

Stillman St. 10/36
Chardonnay, Alexander Valley '10

ROSÉ

Chateau Routas "Rouviere" 10/36
Provence, France '11

REDS

Joseph Mellot "Destinéa" 9/33
Pinot Noir, Loire Valley '09

Raimat 9/33
Tempranillo, Costers Del Segre, Spain '08

Manuel Villafañe "Parados" 11/39
Malbec, Mendoza '11

Pulenta Estate "La Flor"
Cabernet Sauvignon, Mendoza, Argentina '11 10/36

BEER

DRAFT BEER

Brooklyn Lager 5
New York, 5.2% 16 oz

Terrapin "Hopsecutioner" IPA 6
Athens, 7.3% 16 oz

Wild Heaven "Ode to Mercy" Brown Ale 7
Decatur, 8.2% 11.2 oz

CANNED BEER

Bomb Lager 4
New York, 12 oz

NON ALCOHOLIC

FRESH BREWED SWEET TEA 2
FRESH SQUEEZED LEMONADE 3
HOUSE GINGER BEER 3
FEVERTREE TONIC 3
FEVERTREE GINGER ALE 3
FEVERTREE BITTER LEMON 3
COKE 2
DIET COKE 2
SPRITE 2