

The EBENEZER

Small Plates

Chickpea Cauliflower Tabbouleh Dip \$9

Served With Crostini

Grilled Peach Salad \$8

Arugula Spring Mix, Onions, Tomato Medley, Feta

Shrimp And Crab Ceviche \$11

Served With Crostini

Jumbo Shrimp Cocktail \$13

Poached In Court Bouillion

Brussel Sprouts \$9

Bacon, Walnuts, Parmesan, Balsamic Glaze

Parmesan Truffle Fries \$7

Served With Garlic Aioli

Charcuterie Board \$26

Chef's Choice Of Regional Artisan Cheeses And Meats, Fruit Preserves, Crackers, Candied Pecans

Vegetarian Flat Bread \$10

Pesto, Italian Cheese Blend, Wild Mushrooms, Balsamic, Herb Blend

Carnivore Flat Bread \$12

Pancetta, Local Pepperoni, Italian Cheese Blend, Red Pepper Coulis

Wings \$13

Glazed With Whiskey Maple Sauce

Lamb Shank \$24

Saffron Risotto, Rosemary Mint Sauce

Bone-In Short Rib \$28

Garlic Mashed Potato, Pearl Onions

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Desserts

Chocolate Lava Cake \$8

Dessert Cocktails

P.P.C. \$16

Peanut Butter Whiskey, Cream, Vanilla Infused Caramel Syrup

Boozy & Bougie \$16

Plantation 5 Year Rum, Luxardo, Chambord, Bailey's Irish Cream

NOLA Dreamsicle \$16

Hennessy V.S., Clement Creole Shrub, Bailey's Irish Cream

THE DUDE \$15

Vodka, Kahlua, Cream, Vanilla Infused Caramel Syrup

The EBENEZER

Specialty Cocktails

The Ebenezer \$35

Glenlivet 14 Yr, Hennessy VSOP, Benedictine, Sweet Vermouth, Peychaud's Bitters, Angostura Bitters

Old Fashioned \$16

Buffalo Trace Bourbon, Bitters, Sugar

Manhattan \$17

Rittenhouse Rye, Sweet Vermouth, Bitters

Ambassador Bridge \$15

Rittenhouse Rye, Canadian Whiskey, Fernet Branca, Simple Syrup, Topped With Ginger Ale

Bumble Bee's Knees \$15

Gin, Lemon Juice, Honey Syrup, Muddled Blueberries

Lynn Z Lowhand \$14

Strawberry Infused Vodka, Lemon Cordial, Topped With Sparkling Wine

Blushing Becky \$15

Tito's Vodka, Lemon Cordial, Lime Juice, Muddled Berries, Topped With Sprite

Rosé Martini \$16

Strawberry Infused Vodka, Lillet, Lime Juice, Lemon Cordial, Topped With Rosé

Keys In The Cup Holder \$15

St. Germain, Corazon Blanco Tequila, Cucumber, Lime Juice, Agave

Cucumber Gimlet \$14

Gin, Lime Cordial, Muddled Cucumber

Mint Julep \$15

Bourbon, Simple Syrup, Mint

P.P.C. \$16

Peanut Butter Whiskey, Cream, Vanilla Infused Caramel Syrup

Boozy & Bougie \$16

Plantation 5 Year Rum, Luxardo, Chambord, Bailey's Irish Cream

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Hennessy V.S., Clement Creole Shrub, Bailey's Irish Cream

THE DUDE \$15

Vodka, Kahlua, Cream, Vanilla Infused Caramel Syrup

Mocktails (non-alcoholic)

Citrus Coconut Mock-Cooler \$7

Coconut Water, Lime Juice, Splash Of Soda

Honey Berry Mock-Mule \$7

Mixed Berries, Honey Syrup, Ginger Beer

The Mock-Jito \$7

Mint, Lime Juice, Simple Syrup, Soda

Strawberry Mock-Rita \$7

Fresh Strawberry, Lime Juice, Agave

Crafts

List Available Upon Request

The BENEZER

Wine List

Sparkling

*Prosecco, La Marca
Venteo, Italy, DOC*

Split \$10 Bottle \$32

Whites

*Moscato, Cavit
Provincia Di Pavia, IGT*

Glass \$7 Bottle \$26

*Riesling 'Semi-Dry'
Chateau Grand Traverse
Old Mission Peninsula*

Glass \$7 Bottle \$26

*Pinot Grigio
Rufino Lumina
Delle Venezie, IGT*

Glass \$7 Bottle \$26

*Pinot Grigio
Santa Margherita
Valdadige, Italy, DOC*

Bottle \$42

*Rosé, Love Noir 'Sultry'
California*

Glass \$7 Bottle \$26

*Sauvignon Blanc
Emmolo
Napa Valley*

Glass \$8 Bottle \$30

*Chardonnay
Prayers of Saints
Washington State*

Glass \$7 Bottle \$26

*Chardonnay, BÖEN
Sonoma/Monterey/Santa Barbara*

Glass \$10 Bottle \$38

*Chardonnay,
The Snitch By The Prisoner
Napa Valley*

Bottle \$45

Reds

*Pinot Noir
Meiomi
Monterey/Santa Barbara/Sonoma*

Glass \$11 Bottle \$42

*Merlot
R Collection
California*

Glass \$8 Bottle \$30

*Red Blend
Quilt
Napa Valley*

Glass \$12 Bottle \$46

*Malbec
Dona Paula Reserve
Mendoza*

Glass \$9 Bottle \$34

*Cabernet Sauvignon
Bonaza By Caymus
California*

Glass \$10 Bottle \$38

*Cabernet Sauvignon
Mollydooker 'Maitre D'
McLaren Vale*

Bottle \$53

*Cabernet Sauvignon
Caymus
Napa Valley 1.0 Liter*

Bottle \$120