

The EBENEZER

Specialty Cocktails

The Ebenezer \$25

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

Old Fashioned \$14

Buffalo Trace Bourbon, Bitters, Sugar

Smoke & A Pancake? \$14

Bacon Washed Buffalo Trace Bourbon, Maple Syrup, Pecan Bitters

Espresso Martini \$13

House Infused Coffee Vodka, Almond Liqueur, Chocolate Liqueur, Vanilla Simple Syrup, (Bailey's Upon Request)

Bumble Bee's Knees \$12

Citadelle Gin, Lemon Juice, Honey Syrup, Muddled Blackberries

The Baby Maker \$13

Tito's Handmade Vodka, Chambord, Pineapple Juice, Lemon Cordial

Blushing Becky \$12

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

Rosé Martini \$15

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

Jack The Ripper \$13

Earl Grey Infused Gin, Ginger Liqueur, Honey, Lemon

One & Done \$14

Citadelle Gin, House-made Blueberry Syrup, Creme de Cassis, Lemon, Lemonade

Free & Clear \$14

Clarified Whiskey, Lemon Juice, Sugar, Malbec

Truth or Drink \$13

Hibiscus Infused Gin, Creme de Violette, Fresh Lemon Juice, Sugar, Soda

The Smash \$13

Citadelle Gin, Basil, Lemon, Blackberries, Honey

White Sangria \$12

Moscato, Pinot Grigio, Cointreau, Peach Schnapps & Fresh Citrus

Keys In The Cup Holder \$14

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

For The Clout \$13

Melon Infused Vodka, Basil, Lemon, Honey, Fresh Melon Ball

Just The Tip \$12

Raspberry Infused Vodka, Peach Vodka, Lime

The Spicy Affair \$13

Corazon Blanco Tequila, Jalapeno Syrup, Mango Nectar, Lime

Rock N Rye \$12

Rittenhouse Rye Whiskey, Southern Comfort, House-Made Faygo Rock N Rye Syrup, Vanilla, Creme De Cassis, Bitters

Dealers Choice \$12

Mixologist Paul Thomas works his magic with a rotating cocktail every week, ask your server for details.

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 EBENEZER

Wine List

Sparkling

<i>Prosecco, La Marca Venteo, Italy, DOC</i>	<i>Split \$10 Bottle \$32</i>
<i>Veuve Clicquot</i>	<i>Bottle \$130</i>
<i>Veuve Clicquot Rosé</i>	<i>Bottle \$145</i>
<i>Moet</i>	<i>Bottle \$135</i>
<i>Moet Rosé</i>	<i>Bottle \$150</i>
<i>Ace Of Spades Gold</i>	<i>Bottle \$595</i>
<i>Ace Of Spades Rosé</i>	<i>Bottle \$950</i>

Whites

<i>Moscato, Cavit Provincia Di Pavia, IGT</i>	<i>Glass \$7 Bottle \$26</i>
<i>Riesling 'Semi-Dry' Chateau Grand Traverse Old Mission Peninsula</i>	<i>Glass \$7 Bottle \$26</i>
<i>Pinot Grigio Rufino Lumina Delle Venezie, IGT</i>	<i>Glass \$8 Bottle \$29</i>
<i>Pinot Grigio Santa Margherita Valdadige, Italy, DOC</i>	<i>Bottle \$52</i>
<i>Rosé, M. Chapoutier 'Belleruche' France</i>	<i>Glass \$8 Bottle \$28</i>
<i>Sauvignon Blanc Babich 'Black Label' Marlborough</i>	<i>Glass \$11 Bottle \$42</i>
<i>Chardonnay Mer Soleil 'Silver' Un-Oaked</i>	<i>Glass \$12 Bottle \$45</i>
<i>Chardonnay, BÖEN Sonoma/Monterey/Santa Barbara</i>	<i>Glass \$12 Bottle \$45</i>
<i>Chardonnay, Duckhorn Napa Valley</i>	<i>Bottle \$68</i>

Reds

<i>Pinot Noir Meiomi Monterey/Santa Barbara/Sonoma</i>	<i>Glass \$11 Bottle \$42</i>
<i>Merlot R Collection California</i>	<i>Glass \$8 Bottle \$30</i>
<i>Red Blend The Arsonist Dunnigan Hills</i>	<i>Glass \$12 Bottle \$46</i>
<i>Malbec Dona Paula Reserve Mendoza</i>	<i>Glass \$9 Bottle \$34</i>
<i>Cabernet Sauvignon Bonaza By Caymus California</i>	<i>Glass \$10 Bottle \$38</i>
<i>Cabernet Sauvignon Buehler Napa Valley</i>	<i>Bottle \$65</i>
<i>Cabernet Sauvignon Caymus Napa Valley 1.0 Liter</i>	<i>Bottle \$139</i>

The EBENEZER

Small Plates

Charcuterie Board \$28

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

Spinach Artichoke Dip \$9

Served With Nachos

Ahi Tuna Crisp \$16

Crispy Wonton Skins Topped With Thin Sliced Ahi Tuna, Jalapeno, Avocado, Signature Soy Sauce

Jumbo Shrimp Cocktail \$13

Poached In Court Bouillion

Shrimp And Crab Ceviche \$11

Served With Crostini

Brussel Sprouts \$9

*Tossed in Balsamic Vinaigrette, Roasted Red Pepper, Honey, Bacon,
Topped with Parmesan Cheese, Balsamic Glaze*

Parmesan Truffle Fries \$7

Served With Garlic Aioli

Wings \$13

Glazed With Whiskey Maple Sauce

Truffle Mac & Cheese Bites \$9

Stuffed With Elbow Noodles, Gouda Cheese Roasted Red Pepper Sauce

Vegetarian Flat Bread \$12

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

Prosciutto Flat Bread \$14

Topped with fresh Blueberries, Arugula, Goat Cheese, Prosciutto, Honey

Carnivore Flat Bread \$14

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

Ahi Tuna Sliders \$12

Two Sliders With Avocado, Kale Slaw, Aioli With A Side Of Our Signature Soy Glaze

Pulled Pork Sliders \$9

Two Sliders With Our Whiskey Infused Maple BBQ Sauce Topped With Slaw

Brisket Sliders \$9

Two Sliders Served On A Brioche Bun With Our Whiskey Infused Maple BBQ Sauce Topped With Slaw

Lamb Shank \$24

Saffron Risotto, Rosemary Mint Sauce

The EBENEZER

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

Tito's Vodka, Kahlua, Cream, Vanilla Infused Caramel Syrup

