

# *The* **BENEZER**

## *Featured Items*

### Walkup's Featured Menu

Head Mixologist and Craft Cocktail expert Jimmy Walkup shares his picks of the month which include a Specialty Cocktail, Classic Cocktail, and Bourbon.

#### **Estilo Añejo \$18**

*Siempre añejo, Ancho Reyes, Agave, Angostura Bitters,  
Orange Bitters, Mole Bitters*

#### **Widow's Kiss \$15**

*Coquerel Calvados, Benedictine,  
Yellow Chartreuse, Angostura Bitters*

#### **Mayor Pingree 15 Year \$14**

*Palate: Dark Chocolate, Caramel,  
Mild Butterscotch*



The EBENEZER  
*Specialty Cocktails*

**Smoke & A Pancake \$14**

*Bacon Washed Buffalo Trace Bourbon,  
Maple Syrup, Pecan Bitters*

**Billy Kimber \$18**

*Glenfiddich 15 Year, Campari,  
Lillet Blanc, Rhubarb Bitters*

**Cryptic Message \$14**

*Citadelle Gin, Yellow Chartreuse, Aperol,  
St. Germaine, Absinthe, Lemon Juice*

**Tequila Mockingbird \$14**

*Corazón Blanco, Ancho Reyes Verde,  
Cinnamon Syrup, Grenadine, Lime Juice*

**Espresso Martini \$14**

*Cold Brew Infused Wheatly Vodka, Velvet Falernum,  
Creme de Cacao, Vanilla*

**Blushing Becky \$12**

*Tito's, Blueberry Syrup, Lime Juice, Topped With Sprite*

**Desert Rose \$16**

*Vida Mezcal, PX Sherry, Ancho Reyes,  
Amaro Montenegro, Plum Bitters*

**Silk Road \$16**

*Hibiki Harmony, Bourbon Aged Cabernet,  
PX Sherry, Sumac Syrup*

**Purple Heart \$16**

*Citadelle Gin, Creme de Violette, Lavender,  
Pea Flower Syrup, Lemon Juice*

**Bird Man \$14**

*Strawberry Rum, Doctor Bird, Honey Syrup,  
Lemon Juice, Oat Milk*

**Rosé Martini \$15**

*Raspberry Infused Wheatley Vodka, Rosé Wine,  
Pink Aquavit, Grenadine, Lemon Juice*

**Jack The Ripper \$14**

*Earl Grey Citadel Gin, Honey,  
Lemon Juice, Domaine De Canton*

*Classic Cocktails*

**Old Fashioned \$14**

*Buffalo Trace Bourbon,  
Angostura Bitters, Sugar*

**Tipperary \$12**

*Redbreast 12, Cocchi Di Torino Vermouth,  
Green Chartreuse, Angostura Bitters*

**Martinez \$15**

*Valentine Liberator Barrel-Aged Gin,  
Cocchi Di Torino Vermouth, Luxardo, Orange Bitters*

**Kingston \$15**

*Smith & Cross Jamaican Navy-Strength Rum, Campari,  
Cocchi Di Torino Vermouth, Orange Bitters*

**Southside \$12**

*Citadelle Gin, Lime, Sugar, Mint  
Light & Refreshing—Make It An Eastside, Add Cucumber!*

**Champs-Élysées \$15**

*Hennessy Vsop, Green Chartreuse, Lemon, Sugar*

**Honeysuckle \$12**

*Bacardi Light Rum, Lime, Honey*

**Sazerac \$16**

*Hennessy VSOP, Angostura & Peychaud's Bitters,  
Sugar, Two James Nain Rouge Absinthe*

**Vesper \$12**

*Tito's Vodka, Citadelle Gin,  
Lillet Blanc, Orange Bitters*

**Paloma \$12**

*Siempre Resposado Tequila, Lime, Salt,  
Pink Grapefruit Soda*

**Gold Rush \$14**

*Buffalo Trace Bourbon,  
Lemon, Honey*

**Jack Rose \$14**

*Hennessy Vsop, Homemade Grenadine,  
Lime, Angostura Bitters*

**Hemingway \$12**

*Bacardi Light Rum, Luxardo, Grapefruit, Lime*

**Blood & Sand \$14**

*Monkey Shoulder Blended Scotch, Cherry Heering,  
Cocchi Di Torino Vermouth, Orange Juice*

# The EBENEZER

## Food Menu

### Charcuterie Board \$28

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

### Ahi Tuna Crisps \$16

*Crispy Wontons Topped With Thin Sliced Ahi Tuna,  
Arugula, Avocado, Jalapeños, Signature Soy Glaze*

### Shrimp And Crab Ceviche \$11

*Served With Crostini*

### Parmesan Truffle Fries \$7

*Served With Garlic Aioli*

### Truffle Mac & Cheese Bites \$9

*Stuffed With Elbow Pasta, Bacon, Gouda Cheese,  
Roasted Red Pepper Sauceglaze*

### Vegetarian Flatbread \$12

*Roasted Red Pepper Coulis, Italian Cheese Blend,  
Goat Cheese, Mushrooms, Herb Blend, Balsamic*

### Crispy Cauliflower \$12

*Topped With A Mushroom And Leek Sauce*

### Sweet And Spicy Salmon \$25

*Blackened Salmon With A Brown Sugar Glaze  
Paired With Wild Rice*

### Ahi Tuna Sliders \$14

*Ahi Tuna, Avocado, Kale Slaw, Aioli,  
Served With A Side Of Our Signature Soy Glaze*

### Spinach Artichoke Dip \$9

*Served With Crispy Wontons*

### Shrimp Cocktail \$13

*Served With A Mustard Crème And Cocktail Sauce*

### Brussels Sprouts \$9

*Tossed In Olive Oil And A Blend Of Seasonings,  
Crispy Prosciutto, Diced Jalapeños, Honey,  
Topped With Goat Cheese*

### Wings \$15

*Glazed With Whiskey Maple Barbecue Sauce*

### Pesto Flatbread \$12

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

### Carnivore Flatbread \$14

*Sausage, Local Pepperoni, Italian Cheese Blend,  
Roasted Red Pepper Coulistopped With Goat Cheese*

### Brisket Sliders \$9

*Whiskey Infused BBQ Smoked Brisket, Topped With  
Smoked Gouda & Slaw, Served On Brioche Bun*

### Lamb Shank \$36

*Saffron Risotto, Rosemary Mint Sauce*

## Desserts

### Chocolate Covered Strawberry \$9

*Miniature Angle Food Bundt Cake, With A Cinnamon  
Cream, Topped With A Chocolate Strawberry  
And A Strawberry Drizzle*

### Chocolate Lava Cake \$8

*Dark Chocolate Cake Filled With Melted Dark  
Chocolate Truffle, Topped With Fresh Berries*

## 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*

# The EBENEZER

## Crafts

Stella \$6  
Miller Lite \$4  
Two Hearted \$5  
Seasonal \$6

## Wine List

### Sparkling

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

### Whites

Moscato, Cavit Provincia Di Pavia, IGT	Glass \$9	Bottle \$26
Riesling 'Semi-Dry' Chateau Grand Traverse Old Mission Peninsula	Glass \$9	Bottle \$26
Pinot Grigio Rufino Lumina Delle Venezie, IGT	Glass \$9	Bottle \$26
Pinot Grigio Santa Margherita Valdadige, Italy, DOC		Bottle \$52
Rosé, M. Chapoutier 'Belleruche' France	Glass \$10	Bottle \$28
Sauvignon Blanc Babich 'Black Label' Marlborough	Glass \$13	Bottle \$42
Chardonnay Mer Soleil 'Silver' Un-Oaked	Glass \$14	Bottle \$45
Chardonnay, BÖEN Sonoma/Monterey/Santa Barbara	Glass \$14	Bottle \$45
Chardonnay, Duckhorn Napa Valley		Bottle \$68

### Reds

Pinot Noir Meiomi Monterey/Santa Barbara/Sonoma	Glass \$13	Bottle \$42
Merlot R Collection California	Glass \$10	Bottle \$30
Red Blend The Arsonist Dunnigan Hills	Glass \$14	Bottle \$46
Malbec Dona Paula Reserve Mendoza	Glass \$11	Bottle \$34
Cabernet Sauvignon Bonaza By Caymus California	Glass \$12	Bottle \$38
Cabernet Sauvignon Buehler Napa Valley		Bottle \$65
Cabernet Sauvignon Caymus Napa Valley 1.0 Liter		Bottle \$139