

URBAN BREW and BBQ

CRAFT COCKTAILS & BEERS

We hand select every spirit we pour and we pride ourselves on having something for everyone. Whether you're new to the world of whiskey, or your a connoisseur of cocktails, we invite you to peruse our whiskey suggestions on the back of this menu.

SIGNATURE WHISKEY COCKTAILS

CLASSICS

OLD FASHIONED: 1806 is supposedly the year the drink was given its name, and over the last 200 plus years recipes have varied. We have two versions, the traditional or our own slightly sweeter rendition. 7/7.5

MINT JULEP: The quintessential southern drink, but it's not only for Derby Day. The perfect mixture of mint and whiskey with its snow cone ice and frozen silver cup. Be a gentleman, imbibe. 7

SAZERAC: Created by Antoine Peychaud in New Orleans in the early 1800's as a stomach tonic, riiiiight. None the less, considered a classic. Served neat with a captivating aroma of black licorice from a Pernod rinsed glass. 8

BOURBON SIDECAR: Stemming from it's famous cousin the Brandy Sidecar, it's no less of a star. If you ever wanted a bourbon margarita, this is basically it without the salt rim. 7.5

IMPROVED WHISKEY COCKTAIL: Originally cocktails were base spirits, bitters and sugar. Anything added to that was considered an 'Improved' cocktail. Luxardo liqueur is added to the base of an Old Fashioned with a Pernod rinsed glass and lemon is used to compliment instead of orange. 7.5

TRADITIONAL COCKTAILS

Bee's Knees	7.5	Agave Julep	8
Moscow Mule	7	Mojito	7
Margarita	7.5	Bloody Mary	7.5

BOTTLED BEERS

Bud Light; Miller Lite; Corona Light 3

PUNCHES

SOUTHERN SPIKED TEA: The oldest known recipe for sweet iced tea was published in 1879 in a community cookbook called Housekeeping in Old Virginia. To improve on tradition, we mix our southern-style sweet tea with just the right amount of lemon, fresh mint and bourbon. The only thing missing is the rocking chair. 7

COMFORT PUNCH: Citrusy and sweet from the orange and lemon juice and honey simple syrup. Just a bit of all natural grenadine gives it color. 7.5

SPIRIT FORWARD

DE LA LOUISIANE: This is your grandpa's drink if he was the bosses' boss. Benedictine, sweet vermouth, Peychaud and aromatic bitters into a glass with a Pernod rinse feature the whiskey of your choice in fashion that can only be produced from experience. 8

MAN O' WAR: Named after one of the greatest race horses ever that lived during the 1930's. Orange liqueur with sweet vermouth balance out the bourbon and lemon juice to form a powerful but easy ride. 8

CRAFT BEERS ON TAP

Priced at 5.5.

Florida Grapefruit Gose - Crooked Thumb Brewing
 Independent Pilsner - Coppertail Brewing Co.
 Rotating Two Henry's Cider
 Little Joe Oatmeal Stout - Pair O' Dice Brewing
 Reef Donkey Pale Ale - Tampa Bay Brewing Co.
 de Bine Hefeweizen - de Bine Brewing Co.
 Two Hearted IPA - Bells Brewing
 Hazy Little Thing IPA - Sierra Nevada Brewing Co.
 Maduro Brown Ale - Cigar City Brewing
 V-Twin Lager - Motorworks Brewing
 Poolside Kolsch - JDub's Brewing Co.
 Resin Imperial IPA - Sixpoint Brewery



BOURBON & RYE GUIDE

Whether you're new to the world of whiskey, or your a connoisseur of cocktails, we've got you covered! Nothing brings us greater joy than sharing the things we love with our guests. We love whiskey (can you tell?) so we've put together this little guide to help you choose the perfect spirit and cocktail based on the way we view whiskey.

DABBLER

You may not be an expert when it comes to whiskey but you're always looking to try something new!

- **BUFFALO TRACE:** Driving at dusk by a buttery cider lake lined with vanilla logs on a smooth back road.
Try it with a Sazerac \$2.50 added to cocktail, \$6 by itself
- **FOUR ROSES SMALL BATCH:** Licking the last of a honey comb that's been lightly toasted and dipped in pop rocks.
Try it with a Man O' War \$2.50 added to cocktail, \$6 by itself
- **TRAIL'S END:** Toffee toast on a cold and rainy Saturday morning.
Try it with a Comfort Punch \$4 added to cocktail, \$10 by itself
- **LONG BRANCH:** Buttery peppery oak with a hint of jolly rancher from 1945.
Try it with an Improved Whiskey Cocktail \$3.50 added to cocktail, \$8.50 by itself
- **THE MOST RIGHTEOUS:** Leather jacket from Easy Rider while passing through a green apple orchard.
Try it with a Bourbon Sidecar \$4 if added to cocktail, \$10 by itself
- **BULLEIT RYE:** Fresh mowed hay at sunset with bonfire zest in the breeze.
Try it with an Improved Whiskey Cocktail \$2.50 if added to cocktail, \$6 by itself

TIPPLER

You know your way around the liquor store and probably know some local bartenders by name.

- **BULLEIT BOURBON:** Drink a coke while grinding grape vines into sawdust and sucking on a pixie stick.
Try it with an Old Fashioned \$2.50 if added to cocktail, \$6 by itself
- **IRON SMOKE:** Vanilla candle extinguished smoke in a green apple bucket.
Try it with a Comfort Punch \$4 if added to cocktail, \$10 by itself
- **COOPER'S CRAFT:** Sweet smoked apples on a leather plate.
Try it with a Mint Julep \$2.50 if added to cocktail, \$6 by itself
- **ANGEL'S ENVY:** Falling on a cloud of cinnamon and clove, landing on a citrus utopia.
Try it with a Bourbon Sidecar \$4 if added to cocktail, \$10 by itself
- **BASIL HAYDEN:** Sweet corn, light all around, polite finish. The best mannered of the bunch.
Try it with a Mint Julep \$4 if added to cocktail, \$10 by itself
- **REDEMPTION RYE:** Twangy sweetness, wisps of pipe smoke, like a walk in the hill country.
Try it with a Sazerac \$2.50 if added to cocktail, \$6 by itself

CAROUSEL

We know you love a good whiskey drink ... or four ... just try not to get in any trouble tonight, deal?

- **FEW:** Sweet corn that jumps to the roof of your mouth and lands on the grill.
Try it with a Man O' War \$3.50 if added to cocktail, \$8.50 by itself
- **ST AUGUSTINE:** Old wooden warehouse painted with spicy pear crème brûlée.
Try it with a Southern Spiked Tea \$4 if added to cocktail, \$10 by itself
- **BELLE MEADE:** If a moonshiner owned a caramel shop.
Try it with a Southern Spiked Tea \$4 if added to cocktail, \$10 by itself
- **KNOB CREEK BOURBON:** Orange zest volcano releasing cinnamon and vanilla magma.
Try it with a De La Louisiane \$3.50 if added to cocktail, \$8.50 by itself
- **MAKER'S MARK:** Apple wood campfire with cinnamon smoke.
Try it with an Old Fashioned \$3.50 if added to cocktail, \$8.50 by itself
- **KNOB CREEK RYE:** Sweet corn in a charred oak bowl seasoned with wise spice.
Try it with a De La Louisiane \$3.50 if added to cocktail, \$8.50 by itself

