



SEASONAL SIGNATURE COCKTAILS

STABLES BLOODY MARY OR MARIA

House Made Bloody Mary Mix, Vodka or Tequila, Citrus and Smoked Chilli Salt

\$9

Add Rosemary & Bacon Distilled Vodka or Fire Roasted Chile Infused Tequila for \$3

CAROLINA SUNSET

Woodford Reserve, Orange Juice, Amarena Cherry

\$9

BEER-MOSA

Son of a Peach Blended with Your Choice of Fresh Orange Juice, Cranberry or Ruby Red Grapefruit Juice

\$9

Add A Side Car of Your Favorite Spirit. Chef Recommends The Stables Bourbon

SMOKED MAPLE MANHATTAN

Bulleit Bourbon, SweetVermouth, Charred Orange, Amarena Cherry

\$12

THE CAMELIA BELLINI

Choice of Peach and Candied Ginger, Blackberry Currant or Charred Citrus Topped with Prosecco and Finished with Geranium Essence

\$9

BEER AND WINE

CRAFT BEERS

Spacedust IPA	\$4.75
Lagunitas IPA	\$4.00
Goose IPA	\$4.00
Hopsecutioner IPA	\$4.00
Hoegaarden	\$4.00
Stella Artios	\$4.00
Hop Dang Diggity	\$4.50
Big Creek	\$4.00
Fat Tire	\$4.00
Golden Monkey	\$5.00
Son of a Peach	\$4.00
NA Ginger Beer	\$3.00
Arrogant Bastard	\$6.00

WHITE WINES

Veramonte Sav. Blanc	\$12/46
Hayes Ranch Pinot Grigio	\$11/44
Dry Creek Chenin Blanc	\$12/47
Los Monteros Cava Brut	\$10/38
Smoke Tree Chardonnay	\$13/51
Smoke Tree Rosé	\$11/42
Mulheimer Riesling	\$11/45
Newton Skyside Chardonnay	\$12/49
Mumm Brut	\$78
Cristia Côtes-du-Rhône	\$51
Bila-Haut Pays d'Oc	\$48
Marc Brediff Vouvary	\$55

RED WINES

Camp Cab France	\$18/70
Broadside Cab	\$12/45
Drumheller Merlot	\$13/48
Drumheller Cab	\$11/40
Smoke Tree Pinot Noir	\$14/54
Jargon Pinot Noir	\$10/36
Skyside Red Blend	\$13/49
Skyside Cab	\$13.5/52
Skyside Claret	\$16/60
Tri Point Cab	\$75
Laurent Miquel Pere et Fils	
Syrah Genache	\$48
Terraza de los Andres	
Malbec Reserva	\$134

