



The Library Bar at **SPRING HOUSE**
CRAFT COCKTAILS

Experience the art of mixology in all its glory!
The Library Bar at Spring House: the perfect place!
~ Lauren Turk, HOUSE Mixologist ~

ZERO Proof...

FRESH BLUEBERRY LEMONADE SPRITZER 12
Blueberry Ice Cubes | Lemon Balm

Hand-Crafted | Delicious | Seasonal

CABANA NEGRONI 18
Coconut Oil washed Rum | Suze | Lillet Blanc

CRUEL SUMMER 18
1800 Reposado | Ginger | Pineapple | Chile Oil

THE SUN-KISSED BOTANIST 17
Botanist Gin | Amaro Nonino | Strawberry | Basil | Lemon

PEACH COBBLER OLD FASHIONED 16
Maker's Mark Bourbon | Peach Cobbler Syrup | Walnut

LILAC LINEN 18
Empress Gin | Elderflower | Lemon | Cucumber | Soda

THE MYSTIC GROVE 17
Tito's Vodka | Blackberry Shrub | Prosecco

CRIMSON EMBER 17
Mezcal | Aperol | Cherry | Lime

HIBISCUS OPULENCE 17
Hibiscus | 1800 Silver Tequila | Grapefruit | Soda

GOLD BEER

Zero Alcohol Beer 6.50
Heineken 0

Y.A.F.I. 7.75
Heineken | Amstel | Michelob Ultra

North Carolina Craft 8.50
Highland Brewing Gaelic Ale | Foothills Jade IPA

Super Trendy 8
Stella Artois | Blue Moon Belgian White

Chef's Selection 7.50
Rolling Rock | Fat Tire Amber Ale
