



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...

BLACKBIRD 13

Black Cherry | Lemon | Apple Cider | Ginger

Hand-Crafted | Delicious | Seasonal

PUMPKIN BUTTER OLD FASHIONED 17

Bulliet Rye | Pumpkin Butter | Black Walnut | Nutmeg

BLACK ORCHID 19

Woodford Double Oaked | Fig | Amaro Averna | Plum Bitters

QUEEN OF HEARTS 19

Casamigos Blanco | Cranberry Syrup | Ginger | Lime | Rosemary

HONEYED WORDS 17

Chamomile Gin | Elderflower Liqueur | Honey | Lemon

LATE HARVEST 18

Planteray Rum | Pear Nectar | Demerara | Allspice Dram | Lime

PIERRE'S REVERIE 18

Mezcal | Cynar | Pomegranate | Sweet Vermouth | Orange Bitters

ORCHARD SOUR 19

Basil Hayden's | Applejack | Maple | Apple Cider, Lemon, Egg White

MYSTIC GROVE 17

Tito's Vodka | Blackberry Sage Shrub | Prosecco | Club Soda

COLD 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
