

BAR MENU



LAKESIDE

T A V E R N

BEER

DRAFTS

MODELO

Pilsner Lager ABV 4.4%
Anheuser-Busch | St. Louis, MO

HAZY LITTLE THING IPA

New England IPA ABV 6.7%
Sierra Nevada Brewing Co | Chico, CA

BLUE MOON

Wheat ABV 5.4 %
Coors Brewing Co | Golden, CO

MICHELOB ULTRA

Pale Lager ABV 4.2%
Anheuser-Busch | St. Louis, MO

MILLER LITE

American Light Lager ABV 4.1%
Miller-Brewing Co | Milwaukee, WI

STELLA ARTOIS

European Pale Lager ABV 5.2%
Stella Artois | Leuven, Belgium

SCHULZ BRAU DUNKEL

Munich Lager ABV 5.4%
Shulz Brau Brewing | Knoxville, TN

HIPPIES & COWBOYS

IPA ABV 6.0%
Tennessee Brew Works | Nashville, TN

HI-WIRE HI-PITCH IPA

Mosaic IPA ABV 6.7%
Hi-Wire Brewing | Asheville, NC

SEASONAL ROTATING BEER

Ask your server about our seasonal draft beer

*All applicable sales taxes will be
included on final bill.





BOTTLES AND CANS

YUENGLING

Amber Lager ABV 4.5%
Yuengling Brewery | Pottsville, PA

CORONA LIGHT

Lager ABV 4.0%
Anheuser - Busch | St. Louis, MO

CORONA

Lager ABV 4.6%
Anheuser - Busch | St. Louis, MO

STELLA ARTOIS

European Pale Lager ABV 5.2%
Anheuser - Busch | St. Louis, MO

DOS EQUIS AMBAR

Lager ABV 4.7%
Heineken- Monterrey | Mexico

LAGUNITAS

IPA ABV 6.2%
Lagunitas Brewing Co | Chicago, IL

BLUE MOON

Wheat ABV 5.4%
Coors Brewing Co | Golden, CO

BUD LIGHT

Light Lager ABV 4.2%
Anheuser - Busch | St. Louis, MO

COORS LIGHT

Light Lager ABV 4.2%
Coors Brewing Co | Golden, CO

MILLER LITE

Light Lager ABV 4.1%
Miller Brewing Co | Milwaukee, WI

MICHELOB ULTRA

American Light Lager ABV 4.2%
Anheuser - Busch | St. Louis, MO

GUINNESS

Stout ABV 4.2%
St. James's Gate Brewery | Dublin, IE

QUEEN OF SWORDS

Cider ABV 6.0%
Gypsy Circus | Kingsport, TN

WHITE CLAW

Black Cherry Hard Seltzer 5.0% ABV
White Claw | Glendale, AZ

HIGH NOON

Pineapple Vodka Seltzer 5.0% ABV
High Noon | Chester County, PA

Bourbon

Angel's Envy
Basil Hayden's
Blanton's
Buffalo Trace
Bulleit
Eagle Rare
Company
Elijah Craig
Four Roses
Jim Beam
Knob Creek
Maker's Mark
Woodford Reserve
Wild Turkey



Tequila

Lunozul Blanco
Espolon
Casamigos Blanco
Casamigos Reposado
Clase Azul Reposado
Don Julio 1942
Don Julio Blanco
Don Julio Anejo
Patron Silver
Patron Anejo
Tres Agaves Reposado
Lalo Blanco
Don Julio Reposado
El Tesoro Anejo
El Tequileno Plata



Gin

Tinkermans
Empress 1908 Indigo
Bombay
Bombay Sapphire
Hendrix
Tangueray
Beefeater
Monkey 47 Dry Gin

Scotch

Laphroaig
Dewar's
Chivas Regal
J&B
Glenlivet 12 Yr
Glenfiddich 12 Yr
Johnnie Walker Black
Johnnie Walker Red
MaCallan 12 Yr
MaCallan 18 Yr



WINE

White Wine

LIGHTER AND FRUITY

Bex Riesling	9	32
Beringer White Zinfandel, California	9	32
Chateau Ste. Michelle Riesling, Washington	10	35
Jacob's Creek Moscato, Australia	10	35
Voga Pinot Grigio, Italy	9	32
Ecco Domani Pinot Grigio, Italy	11	38

FULLER BODIED

House Chardonnay	8	-
Kendall Jackson Chardonnay, California	12	42
Sonoma Cutrer Chardonnay, Russian River Valley	15	52
Kim Crawford Sauvignon Blanc, New Zealand	12	42

FIZZ

LaMarca Prosecco, Italy	9	-
Freixenet Carta Nevada 187ml, Spain	8	-
Freixenet Blanc De Blanc, Spain	-	35

Red Wine

LIGHTER

The Seeker Pinot Noir, France	10	35
Meiomi Pinot Noir, California	14	49
J Lohr Pinot Noir, California	11	38
Bogle Petite Syrah, California	10	35

FULLER BODIED

House Merlot	8	-
Penfolds Shiraz, Australia	11	38
Santa Ema Merlot, Chile	12	42
Don Miguel Gascon Malbec, Argentina	11	38
El Coto Rioja Crianza, Spain	10	35

BOLD

House Cabernet	8	-
Apothic Red Blend, California	11	38
Franciscan Cabernet, California	11	38
Bonanza, California	14	49



COCKTAILS **\$14**

MARINA MOJITO

Rum, fresh lime juice, infused mint, soda.

BERRY SANGRIA

Sangria made with red wine infused with fresh ingredients.

STRAWBERRY LEMON DROP

Tito's Vodka, Fresh Lemon Juice, Muddled fresh Strawberries.

SUMMER HORIZON

Malibu coconut rum, pineapple juice, orange juice, cherry syrup.

BLACKBERRY MOUNTAIN MULE

Appalachian blackberry moonshine, fresh lime juice, fresh blackberries, ginger beer.

RYE MANHATTAN

Elijah Craig Rye Bourbon, Sweet Vermouth, orange bitters, up or on the rocks.

ESPRESSO MARTINI

Local Sourced Coffee, Absolut Vanilia Vodka, Kamora, Appalachian Sippin Cream.

MASON JAR MARGARITA

100% Blue Agave Tequila, Triple Sec, fresh lime juice, salted rim.

OCEAN BREEZE MARTINI

Smirnoff Raspberry Vodka, pineapple and cranberry juices, fresh lime juice, Champagne.

LAVENDER FRENCH 75

Empress 1908 Indigo Gin, Fresh Lemon juice, Infused Lavender Syrup, Champagne.



SLUSHIES

\$12

LION AND THE FROSE

Blue Chair Bay White Rum, Orange Juice, Honey, Strawberries, deep freeze.

CONCORD COLADA

Blue Chair Bay White Rum, creme de coconut, orange juice, pineapple juice, deep freeze.

THE MULE

Vodka, fresh ginger beer, Agave, lime juice, simple syrup, deep freeze.

CLASSIC MARGARITA

100% Blue Agave Tequila, Triple Sec, Fresh lime juice, salted rim, deep freeze.



MOCKTAILS

\$10

LAVENDER LEMONADE

Lyres gin alternative, lemonade, lavender infused syrup.

BLACKBERRY SMASH

Ironwood bourbon alternative, Blackberry syrup, fresh lime juice, fresh mint topped with ginger beer.

SPICY STRAWBERRY MARGARITA

Lyres blanco tequila alternative, muddled Fresh strawberries and jalapeños house- made sour mix, agave.

MANDARIN MULE

Muddled mandarin oranges, fresh lime juice, orange juice, Topped with non-alcoholic ginger beer.

SUNSET CRUSH

Lyres rum alternative, orange juice, pineapple juice, Cherry syrup, fresh lime juice.

DESSERTS

STRAWBERRY CAKE

A delicious slice of our towering, three layer strawberry cake, topped with our home-made cream cheese frosting. 7.99

KAHLUA FUDGE BROWNIE

A chocolate brownie covered with a layer of fudge and pecans, topped with vanilla ice cream and Kahlua chocolate sauce. 7.99

CRÉME BRÛLÉE

Fresh baked vanilla bean custard, topped with a caramelized brittle sugar layer, garnished with fresh strawberries. 6.99

TWO-LAYER KEY LIME PIE

Our twist on a classic. A traditional custard key lime pie topped with a layer of whipped key lime cream cheese in a handcrafted graham cracker crust, finished with home-made whipped cream and toasted coconut. 6.99

CRÉME BRÛLÉE CHEESECAKE

Velvety layers of crème brûlée, chocolate ganache and our signature Tavern cheesecake served with fresh sliced strawberries and home-made whipped cream. 6.99

