

the  
GREAT HALL BAR

## COCKTAILS

GROVE'S CHILL TONIC	16
oak and grist gin / grapefruit bitters / rose water fresh lemon juice / simple syrup	
GINGER + PEPPERCORN	22
michter's small batch bourbon / angostura bitters ginger + peppercorn syrup	
GPI'S PRIVATE SELECTION # 1	32
maker's mark private selection bourbon / honey water black walnut bitters / expressed lemon	
GRAPEFRUIT SPRITZ	17
ketel one botanical grapefruit & rose vodka rosemary syrup / grapefruit juice / lime juice / soda	
AMERICANO HIGHBALL	16
campari / carpano antica sweet vermouth / q club soda	
SPICY MARGARITA WITH A TWIST	18
milagro silver / italicus rosolio di bergamotto ancho reyes chile liqueur / lime juice / monin agave nectar	
JUNGLE BIRD	18
appleton estate rum / campari liber & co. pineapple gum syrup / pineapple juice / lime juice	
BASIL PEACH GIMLET	20
cîroc peach vodka / lime juice / simple syrup fresh basil leaves / peach bitters	
LAVENDER 75	18
empress 1908 gin / lavender syrup lemon juice / sparkling wine	

## GROVE PARK INN SANGRIAS

fortified with liqueur and enhanced with seasonal fruit juices, brandied cherries, lemon and oranges

WHITE SANGRIA	semi-sweet white wine	17
RED SANGRIA	medium-bodied red wine	17
SPARKLING SANGRIA	california sparkling wine	17

## ZERO PROOF COCKTAILS

PINEAPPLE NOJITO	10
mint leaves / pineapple juice / simple syrup lime juice / club soda	
SPICED POMEGRANATE MULE	10
pomegranate juice / ginger-peppercorn syrup lime juice / owen's ginger beer	
BASIL PEACH LIMEADE	10
basil leaves / peach nectar / lime juice simple syrup / club soda	
ROSEY SPRITZ	10
rose water / grapefruit juice / rosemary simple syrup club soda	

— the —

# GREAT HALL BAR

—

## WINES BY THE GLASS

### SPARKLING

	Split	5oz.	Bottle
Lunetta Prosecco Brut, delle Venezie, ITA	14		
Jean-Luc Joillot Crémant de Bourgogne Brut, FRA	18	18	80
Chandon Sparkling Rosé, CA	24		

### WHITE

	6oz.	9oz.	Bottle
Chateau Ste. Michelle Riesling, Columbia Valley, WA	12	18	48
Conundrum White Blend, CA	16	24	64
Zenato Pinot Grigio, delle Venezie, ITA	14	21	56
Santa Margherita Pinot Grigio, Valdadige, Veneto, ITA	16	24	64
Mohua Sauvignon Blanc, Marlborough, NZL	16	24	64
Merryvale Sauvignon Blanc, Napa Valley, CA	20	30	80
Kendall-Jackson Vintner's Reserve Chardonnay, CA	16	24	64
Wente Estate Grown Chardonnay, CA	15	23	60
Rombauer Chardonnay, Carneros, CA	32	46	128
Rose Gold Rosé, Côtes de Provence, FRA	16	24	64
Château d'Esclans Whispering Angel Rosé, Côtes de Provence, FRA	21	31	82

### RED

	6oz.	9oz.	Bottle
Meiomi Pinot Noir, CA	16	24	64
Elouan Pinot Noir, OR	20	29	80
Belle Glos Balade Pinot Noir, CA	28	35	112
Banfi Chianti Classico, Tuscany, ITA	16	24	64
Benziger Merlot, Sonoma County, CA	14	21	56
Duckhorn Merlot, Napa Valley, CA	30	44	120
Catena, Vista Flores Malbec, ARG	16	24	64
Charles Smith Wines Boom Boom! Syrah, WA	14	21	56
J. Lohr Pure Paso Red Blend, Paso Robles CA	20	30	80
Franciscan Estate Cornerstone Cabernet Sauvignon, CA	14	21	56
Tribute Cabernet Sauvignon, CA	18	27	72
The Prisoner Wine Company Unshackled Cabernet Sauvignon, CA	22	31	88
Daou Cabernet Sauvignon, Paso Robles, CA	22	30	85

the  
GREAT HALL BAR

## WHAT'S BREWING?

### DRAFT 9

New Belgium Brewing | Juicy Haze IPA  
Highland Brewing Company | Rotating Seasonal  
Sierra Nevada | Rotating Seasonal  
Michelob Ultra

### NORTH CAROLINA CRAFT 8

Pisgah | Pale Ale  
New Belgium Brewing | Fat Tire Ale  
Burial | Surf Wax IPA  
Sierra Nevada Brewing Company | Hazy Little Thing IPA  
Fonta Flora | Hop Beard IPA  
Catawba Brewing Company | White Zombie Witbier  
Oskar Blues Brewery | Mama's Little Yella Pils Pilsner  
Grove Park Inn | Lager  
Green Man | Porter  
Boojum | Nightfall Oatmeal Stout

### CIDERS + HARD SELTZERS 8

Noble | Village Tart Cherry Cider  
Angry Orchard Crisp Apple | Cider  
White Claw | Hard Seltzer  
Truly | Wild Berry Hard Seltzer

### IMPORTED + DOMESTIC 8

Corona Extra  
Heineken  
Stella Artois  
Blue Moon  
Miller Lite  
Bud Light

### NON-ALCOHOLIC 7

Heineken 0.0

the  
GREAT HALL BAR

WHISKEY, BOURBON + RYE

Angel's Envy	16
Woodinville	14
Old Forester	12
Basil Hayden	16
Elijah Craig Small Batch	14
Garrison Brothers Small Batch, Texas Straight	30
George Dickel 8yr	14
Bulleit	15
High West Bourbon	15
Knob Creek	14
Maker's Mark	13
Maker's Mark 46	15
Maker's Mark Private Selection	25
Woodford Reserve	15
Woodford Reserve Double Oaked	20
Jack Daniel's Single Barrel	18
Jefferson's Ocean	26
Jefferson's Small Batch	19
Toki Blended Japanese	18
Michter's Small Batch	15
Russell's Reserve 10yr	21
George Dickel Rye	14
Knob Creek Rye	14
Bulleit Rye	16
High West Double Rye	16
Woodford Reserve Rye	17
WhistlePig Rye	30
Peerless Rye	31

SCOTCH

The Balvenie DoubleWood 12yr	18
Glenfiddich 12yr	18
Glenfiddich 18yr	75
The Glenlivet 12yr	16
Glenmorangie 10yr	21
Monkey Shoulder	14
Johnnie Walker Black Label	14
Johnnie Walker Blue Label	65
The Macallan 12yr	20
The Macallan 15yr	30
The Macallan 18yr	80
Ardbeg	18
Talisker	20
Laphroaig	20

the  
GREAT HALL BAR

## SMALL BITES

DEVEILED EGGS	14
dill pickles / sorghum bacon jam	
WARM PIMENTO CHEESE DIP ④	15
pepper preserves / lavash	
WARM PRETZEL BREAD ④	11
beer cheese / lusty monk honey butter	
CRISPY FRIED WONTON	21
pimento cheese / korean barbecue sauce choice of beef brisket or poblano pepper	
ARTISAN FLATBREAD ④	16
taleggio cheese / arugula / truffled lemon vinaigrette	
CREAMY FRENCH ONION DIP	19
gruyère / seasoned potato chips	
JUMBO CHICKEN WINGS	19
peach bourbon sauce / blue cheese / crudités	
PLOUGHMAN'S PLATTER	30
three local cheeses / three cured meats / preserves olives / nuts / lusty monk mustard / dried fruit / honey crostini / lavash crackers	

## SANDWICHES

SERVED WITH FRIES OR SIDE SALAD

GRILLED CHEESE	18
three cheeses / pecanwood-smoked bacon / dill tomato soup	
TURKEY + JALAPEÑO BACON WRAP	20
smoked turkey / jalapeño bacon / provolone cheese romaine / chipotle aioli	
SMASHED BURGER*	21
american cheese / lettuce / tomato / onion / pickle impossible burger substitute available ④	

Gluten-friendly bread available upon request.

④ Gluten-Friendly ⑤ Vegan ⑥ Vegetarian

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

the  
GREAT HALL BAR

DESSERT

- BLUEBERRY CHEESECAKE 13  
graham cracker crust / white chocolate chantilly  
lemon sauce / elderflower liqueur gelée
- CHOCOLATE-CARAMEL JAR 13  
chocolate sponge cake layered with chocolate mousse  
coffee caramel / milk chocolate chantilly  
cocoa nib crunch
- PEACH TRIFLE 13  
white chocolate mousse / roasted chilled peaches  
candied pecans / bourbon caramel  
lemon pound cake

LIQUID DESSERT

- BRANDY ALEXANDER 15  
christian brothers brandy  
dark crème de cacao / cream
- COFFEE OLD FASHIONED 16  
bulleit rye whiskey / kahlúa / orange bitters  
simple syrup
- RASPBERRY + CHOCOLATE MARTINI 16  
smirnoff vanilla vodka / chambord  
dark crème de cacao / cream

Gluten-friendly bread available upon request.

🌾 Gluten-Friendly 🌱 Vegan 🌿 Vegetarian

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.