

the
GREAT HALL BAR

COCKTAILS

GROVE'S CHILL TONIC	16
hendrick's 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 NO-JITO	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		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
Boojum Brewing | White Rabbit White Ale
New Belgium Brewing | Fat Tire Ale
Burial | Surf Wax IPA
Sierra Nevada Brewing Company | Hazy Little Thing IPA
Fonta Flora | Hop Beard IPA
Oskar Blues Brewery | Mama's Little Yella Pils Pilsner
Grove Park Inn | Lager
Green Man | Porter
Boojum Brewing | 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
Sierra Nevada Trail Pass IPA

the GREAT HALL BAR

WHISKEY, BOURBON + RYE

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

SCOTCH

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

the GREAT HALL BAR

SMALL BITES

WARM PRETZEL BREAD	11
beer cheese / lusty monk honey butter	
SHRIMP COCKTAIL	22
dill cream / cocktail sauce / lemon	
DEVEILED EGGS <i>gf</i>	14
dill pickles / sorghum applewood-smoked bacon jam	
PIQUILLO HUMMUS <i>vg df</i>	16
black garlic / seasonal crudités / pita / gf available	
SMOKED TROUT DIP	19
sunburst trout / house pickles / everything-dusted lavosh	
WARM MARINATED OLIVES	18
whipped three graces cheese / citrus everything-dusted lavosh	
ARTISAN FLATBREAD	16
three graces goat cheese / cured tomato arugula / prosciutto / fig balsamic	
APPLEWOOD-SMOKED CHICKEN WINGS	19
peach hot sauce / carolina white sauce / crudités	
PULLED PORK SLIDERS	19
heritage pulled pork / crispy vidalia / slaw house pickles / carolina red sauce / brioche	
PLOUGHMAN'S PLATTER <i>n</i>	32
three local cheeses / three cured meats / preserves olives / nuts / lusty monk mustard / dried fruit lavash crackers	

SANDWICHES

SERVED WITH FRIES OR SIDE SALAD

GRILLED CHEESE	18
three cheeses / applewood-smoked bacon / dill tomato soup	
SMASHED BURGER*	21
american cheese / lettuce / tomato / onion / pickle impossible burger substitute available	

Gluten-friendly bread available upon request.

gf Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts *df* Dairy-Free

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

20% service charge will be added to parties of 8 or more.

the
GREAT HALL BAR

DESSERT

STRAWBERRY HIBISCUS CHEESECAKE	13
strawberry cheesecake / strawberry-hibiscus jam candied hibiscus / vanilla & white chocolate chantilly sweet dough crust	
CHOCOLATE BRÛLÉE <i>gf</i>	13
chocolate crème brûlée / fresh fruit / chocolate streusel	
BOURBON PECAN TRIFLE <i>n</i>	13
bourbon maple custard / candied pecan / cocoa crumble white chocolate chantilly / brown butter financier	
MOCHA CARAMEL MOUSSE DOME	13
chocolate mocha mousse / salted caramel center chocolate sponge cake / cocoa crust / white chocolate whipped cream	

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.

gf Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts *df* Dairy-Free

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

20% service charge will be added to parties of 8 or more.

43779