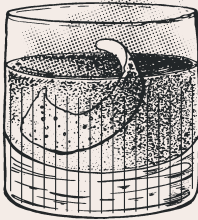


SPECIALTY COCKTAILS



NO. 1

THE GARRISON

Port Stave Finished Double Rye,
Dolin Rouge Syrup, Angostura,
Hickory Smoke, Orange

-\$15-

ARTIST, BOOTLEGGER, AND PROPRIETOR OF THE RIVERSIDE INN, HOWARD GARRISON WAS A TRUE OZARKS CHARACTER. MUCH OF HIS ARTWORK HANGS IN THIS SPACE, INCLUDING HIS PIECE TITLED "VIEW FROM MY JAIL CELL". LOCAL AUTHORITIES ALLEGEDLY ARRESTED HIM FOR SERVING THE STATE ATTORNEY GENERAL SOME HOOCH IN THE RIVERSIDE INN'S PARKING LOT DURING PROHIBITION. THIS COCKTAIL PAYS HOMAGE TO GARRISON BY COMBINING THE BEST FACETS OF TWO CLASSIC COCKTAILS: THE MANHATTAN AND THE OLD FASHIONED. IT'S SERVED ON A WHISKEY ROCK WITH HICKORY SMOKE REMINISCENT OF HOWARD'S CIGARS.



NO. 2

THE MILLPOND

Pisco Acholado, Lime,
Simple, Cucumber, Basil,
Nasturtium, Starflower

-\$13-

IN 1830, JOHN HOOVER SET HIS SIGHT ON CONSTRUCTING THE FIRST DAM BUILT TO POWER THE OZARK MILL. THE SMALL-BUT-MIGHTY DAM SAT RIGHT NEXT TO THE POST OFFICE, GIVING THE CITY OF OZARK ITS ORIGINAL NAME, HOOVER'S MILL. DAMS SUPPLY WATER TO POWER THE WHEEL OR TURBINE OF A MILL. THIS CREATES STILL, WARM PONDS THAT WERE ONCE COMMUNITY HUBS FOR PICNICKING, FISHING, BAPTISMS, AND SWIMMING. THIS BALANCED AND REFRESHING COCKTAIL COMES SERVED IN A COUPE GLASS. THE NASTURTIIUM AND STARFLOWER GARNISH EVOKES THE IMAGE OF A WATER LILY FLOATING ON A SERENE POND.

SPECIALTY COCKTAILS



NO. 3

THE TURBINE

Guajillo & Black Sesame Infused
Tequila Reposado, Aloe, Passion Fruit,
Chamoy, Agave, Tajin

—\$13—

GRINDING GRAIN WAS INITIALLY A LONG, TIRING PROCESS THAT DIDN'T REAP A LARGE REWARD. BUT THEN CAME THE WATERMILL. THIS REVOLUTIONARY INVENTION COULD TRANSFORM GRIST INTO FLOUR IN MASS QUANTITIES, WHICH MADE GRAIN A STAPLE FOOD. THE WATERMILL WAS ONE OF THE FIRST SOURCES OF POWER NOT GENERATED BY MAN OR ANIMAL. THE USE OF WATER WHEELS IN THE OZARK MOUNTAINS DISSIPATED SIGNIFICANTLY AFTER WORLD WAR I WHEN THE MORE EFFICIENT TURBINES BECAME MORE AFFORDABLE. TURBINES USE WATER PRESSURE TO ROTATE AT MUCH HIGHER SPEEDS THAN WATER WHEELS. THE OZARK MILL FEATURES A JAMES LEFFEL AND CO. SAMPSON TYPE 35 TURBINE.



NO. 4

THE RUNNER STONE

Candied Pecan Infused Bourbon,
Blonde Rum, Lillet Rose, Peychaud's,
Angostura, Flamed Lemon

—\$13—

IN BYGONE DAYS, WATERMILLS USED A PAIR OF STONES TO FASHION FLOUR OUT OF GRAIN. THIS DRINK IS A NOD TO THE HUMBLE TOP GRINDSTONE, KNOWN AS THE RUNNER STONE. THIS STONE FEATURED A HOLE THAT FED GRAIN BETWEEN IT AND THE STATIONARY BOTTOM GRINDING STONE. THE TWO STONES WOULD ROTATE AGAINST ONE ANOTHER, NEVER TOUCHING. GRAIN WOULD SCISSOR BETWEEN THE STONES' GROOVES AND JOURNEY FROM THE CENTER TO THE EDGE AS IT BECAME POWDER. THE OZARK MILL NO LONGER FEATURES MILLSTONES SINCE IT RECEIVED AN UPGRADE TO ROLLER MILLS, MOST LIKELY BETWEEN 1870 AND 1900.

SPECIALTY COCKTAILS



NO. 5

THE DAMSEL

Earl Grey Infused Gin, Bergamot,
Lemon, Honey, Orange Blossom,
Egg White, Chamomile Flowers

—\$14—

THE DAMSEL IS A SMALL BUT VITAL COMPONENT OF MILLING MACHINERY THAT INTRODUCES GRAIN INTO MILLSTONES. THE GRAIN MUST ENTER PRECISELY IN THE CENTER OF A RUNNER STONE SO IT CAN TRAVEL BETWEEN THE TWO MILLSTONES. IN EARLIER TIMES, MILL DAMSEL GIRLS AS YOUNG AS SIX WOULD WORK UP TO TEN HOURS A DAY AT CLOSE QUARTERS WITH THE MACHINERY TO ENSURE THE GRAIN FED INTO THE MILLSTONES EFFICIENTLY. IF THEY ALLOWED THE STONES TO RUN EMPTY, THEN SPARKING COULD CAUSE THE FLOUR DUST IN THE AIR TO EXPLODE.



NO. 6

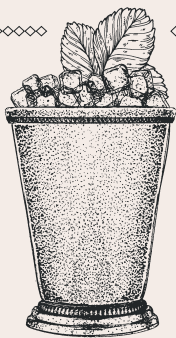
THE BOLTER

Chevre Washed Vodka, Clarified
Lemon, White Balsamic, Strawberry,
Rosemary, Prosciutto

—\$14—

A GRAIN ELEVATOR MOVES GRAIN THROUGHOUT THE MILL DURING THE GRINDING PROCESS. THIS EQUIPMENT DUMPS GRIST INTO A GIANT SIFTER CALLED A BOLTER, WHICH IS A ROTATING CYLINDER OF MESH SET AT AN ANGLE. BEFORE MESH BECAME PREVALENT, GRAIN MANUFACTURERS WOULD USE FINE FABRICS LIKE SILK FOR THE SCREENS. THIS BOLT OF FABRIC GAVE THE BOLTER ITS NAME. THE VODKA IN THIS DRINK UNDERGOES A SLIGHTLY SIMILAR PROCESS — WE WASH THE VODKA IN A CREAMY CHEESE AND THEN SIFT IT OUT USING A FINE CLOTH.

SPECIALTY COCKTAILS



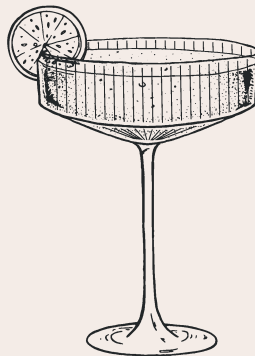
NO. 7

THE MOLASSES TANK

Scotch, Ginger, Molasses, Mint

-\$14-

AS ANIMAL FEED TECHNOLOGY ADVANCED, CONSUMERS BEGAN TO DEMAND A MORE WELL-ROUNDED FEED SOURCE. MILLS STARTED TO MIX GRAINS LIKE CORN, OATS, AND BARLEY WITH VITAMINS, MINERALS, AND A PROTEIN SOURCE. MANUFACTURERS WOULD ADD MOLASSES TO MAKE THE POWDERED ADDITIVES STAY DISPERSED AND STICK TO THE COARSE GROUND GRAIN MIX. THE OWNERS OF THESE MILLS NEEDED A SAFE PLACE TO STORE THEIR LIQUID MOLASSES, SO THEY PURCHASED USED TANKER CARS FROM THE RAILROADS. THESE MASSIVE WATERTIGHT VESSELS COULD SAFELY HOLD MOLASSES ONCE CLEANED OUT. WE CONSTRUCTED THE ENTRY OF THE GARRISON OUT OF THE ACTUAL MOLASSES STORAGE TANKER FROM THE OZARK MILL.



NO. 8

THE MILLRACE

Nigori Sake, Grapefruit Pamplemousse
Rose, Clarified Lemon, Simple, Brut

-\$12-

INSIDE MILLS, A BIT OF A RELAY RACE HAPPENS. FIRST, WATER DIVERTS FROM THE MILLPOND INTO A NARROW SLUICE, BUILDING IT INTO A SWIFT, FORCEFUL CURRENT THAT POWERS THE WATER WHEEL. THIS IS THE HEADRACE. FROM THE WATERWHEEL, THE WATER CHANNELS BACK TO THE STREAM'S COURSE BY A SLUICE KNOWN AS THE TAILRACE. WHEN THE TAILRACE FROM ONE MILL LEADS TO ANOTHER MILL TO ACT AS THE HEADRACE, IT TRANSFORMS INTO THE MILLRACE. A SERIES OF SLUICE GATES CONTROLS THE LEVEL OF WATER IN THE MILLRACE.

BOTTLED BEER

COORS LIGHT \$7
 MICHELOB ULTRA \$7
 STELLA ARTOIS \$8

ROTATING IPA \$7
 ROTATING LOCAL \$8
 SEASONAL STOUT \$9

WINE BY THE GLASS

BUBBLES

BRUT CHAMPAGNE St. Hilaire..... \$14 / 50
BRUT ROSÉ St. Hilaire..... \$14 / 55

WHITES

MOSCATO Ruffino Moscato D'Asti, Italy \$12 / 40
RIESLING Willamette Valley \$12 / 40
ROSÉ Belle Glos, Yorkville Highlands..... \$14 / 48
SAUVIGNON BLANC Kim Crawford, New Zealand \$13 / 42
PINOT GRIGIO King Estate, Willamette Valley \$14 / 44
CHARDONNAY Böen, California \$14 / 48

REDS

PINOT NOIR Acrobat, Oregon \$13 / 42
PINOT NOIR Böen, Russian River Valley \$14 / 48
RED BLEND The Federalist "Honest", North Coast \$13 / 42
CABERNET SAUVIGNON Daou, Paso Robles \$14 / 55
CABERNET SAUVIGNON Bonanza "Lot 2", California \$17 / 64
ZINFANDEL Turley "Juvenile", Paso Robles..... \$17 / 65

WINE BY THE BOTTLE

BUBBLES

CHAMPAGNE	Veuve Clicquot Yellow Label	\$ 100
CHAMPAGNE	Dom Pérignon	\$ 400

WHITES

RIESLING	Trefethen, Napa Valley	\$ 55
SAUVIGNON BLANC	Freemark Abbey, Napa Valley 2021	\$ 78
SAUVIGNON BLANC	Honig Rutherford "Reserve", Napa Valley 2018.....	\$ 82
SAUVIGNON BLANC	Cakebread, Napa Valley 2021	\$ 85
PINOT GRIGIO	Ferrari-Carano, Sonoma 2019	\$ 40
CHARDONNAY	Stag's Leap Wine Cellars "Karia", Napa Valley 2017.....	\$ 70
CHARDONNAY	Prisoner "The Snitch", Napa Valley 2017	\$ 72
CHARDONNAY	Duckhorn, Napa Valley 2018	\$ 90

REDS

PINOT NOIR	Belle Glos "Las Alturas", Santa Lucia Highlands 2018	\$ 65
PINOT NOIR	Flowers, Sonoma 2018	\$ 100
PETITE SIRAH	Caymus-Suisun Grand Durif, Suisun Valley 2018	\$ 70
MALBEC	Red Schooner, Argentina 2016	\$ 70
RED BLEND	Dueling Pistols, Sonoma 2018.....	\$ 85
RED BLEND	Prisoner, Napa Valley 2017.....	\$ 120
RED BLEND	Orin Swift "Papillon", Napa Valley 2018.....	\$ 160
MERLOT	Freemark Abbey "Stagecoach Vineyard", Napa Valley 2017	\$ 110
CABERNET SAUVIGNON	Mondavi, Napa Valley 2017	\$ 80
CABERNET SAUVIGNON	Sequoia Grove, Rutherford 2018	\$ 120
CABERNET SAUVIGNON	Faust, Napa Valley 2018	\$ 145
CABERNET SAUVIGNON	Jordan, Alexander Valley 2017.....	\$ 145
CABERNET SAUVIGNON	Stag's Leap "Artemis", Napa Valley 2017.....	\$ 170
CABERNET SAUVIGNON	Cakebread, Napa Valley 2017.....	\$ 185
CABERNET SAUVIGNON	Chappellet "Signature", Napa Valley 2018.....	\$ 210
CABERNET SAUVIGNON	Nickel and Nickel, Napa Valley 2018	\$ 210
CABERNET SAUVIGNON	Diamond Creek, Napa Valley 2017.....	\$ 645

SPIRITS

BOURBON & WHISKEY

BUFFALO TRACE	\$10
EAGLE RARE	\$12
E.H. TAYLOR SMALL BATCH	\$12
KNOB CREEK	\$12
MAKER'S MARK	\$12
WOODFORD RESERVE	\$12
ANGEL'S ENVY	\$14
BASIL HAYDEN	\$14
LEGENT	\$14
1792 SINGLE BARREL	\$16
FOUR ROSES SMALL BATCH	\$16
ROCKHILL FARMS	\$16
WELLER 107	\$16
WELLER 12 YR	\$16
WOODFORD DOUBLE OAKED	\$16
BLANTON'S	\$18
E.H. TAYLOR SINGLE BARREL	\$18
OLD FORESTER 1870	\$18
OLD FORESTER 1910	\$18
GREEN SPOT IRISH	\$20
JEFFERSON'S OCEAN	\$20
REDBREAST 12 YR IRISH	\$20
WELLER SPECIAL RESERVE	\$20
WILLETT POT STILL RESERVE ...	\$20
JEFFERSON'S PRITCHARD HILL .	\$24

RYE

BASIL HAYDEN DARK RYE	\$12
NOBLE OAK DOUBLE RYE	\$12
TEMPLETON	\$12
HIGH WEST DOUBLE RYE	\$16
ANGEL'S ENVY	\$20
WILLET STRAIGHT RYE	\$20
WHISTLEPIG PIGGYBACK	\$24
MIDWINTER'S NIGHT DRAM	\$26

SCOTCH

MONKEY SHOULDER	\$12
ABERFELDY 12 YR	\$14
GLENLIVET 12	\$16
LAGAVULIN 16 YR	\$18
MACALLAN 12	\$18
AUCHENTOSHAN THREE WOOD ..	\$18
BALVENIE 12 YR DOUBLEWOOD .	\$20
GLENLIVET 15	\$22
LAPHROAIG 10 YR	\$24
BALVENIE 14 YR CARIBBEAN CASK	\$24
GLENLIVET 18	\$28
BALVENIE 21 YR PORT CASK	\$38
JOHNNIE WALKER BLUE	\$50
MACALLAN 18 YR SHERRY OAK ..	\$68

ASK ABOUT OUR SPECIAL RESERVE BOOTLEGGERS SPIRIT MENU

SPIRITS

COGNAC

REMY MARTIN VSOP	\$16
HENNESSY PRIVILEGE	\$18
HENNESSY XO	\$10

RUM

CAPTAIN MORGAN	\$8
DIPLOMATICO PLANAS	\$8
PLANTATION DARK RUM	\$8
SMITH & CROSS NAVY STRENGTH	\$8
PILAR BLONDE RUM	\$10
DIPLOMATICA RESERVA	\$12
BACARDI LIMITADA	\$30

TEQUILA

ESPOLÓN REPOSADO	\$8
ESPOLÓN BLANCO	\$8
CASAMIGOS REPOSADO	\$12
CASAMIGOS SILVER	\$12
CÓDIGO 1830	\$12
DEL MAGUEY VIDA MEZCAL	\$12
MAESTRO DOBEL	\$12
PATRÓN SILVER	\$14
PATRÓN REPOSADO	\$14
1800 CRISTALINO BLANCO	\$18
FLECHA AZUL AÑEJO	\$18
DON JULIO 1942	\$34

GIN

BUILDERS	\$8
BOMBAY SAPPHIRE	\$10
RANSOM OLD TOM GIN	\$10
UNCLE VAL'S BOTANICAL	\$10
HENDRICK'S	\$12
PLYMOUTH	\$12
TANQUERAY 10	\$12

VODKA

TITO'S	\$8
WHEATLEY	\$8
REYKA	\$10
BROKEN SHED	\$12
GREY GOOSE	\$12
BELVEDERE SMOGORY FOREST ..	\$14

CORDIALS

BAILEY'S	\$8
FRANGELICO	\$8
KAHLUA	\$8
DISARONNO	\$10
GRAND MARNIER	\$12
DRAMBUIE	\$12
BRANDY	\$12
BENEDICTINE	\$12

MENU REVISED 6/22

DESSERTS

- ROSEMARY POUND CAKE {V}** \$12
Brown Butter Griddled, Lemon Chamomile Ice Cream
- RICOTTA DONUTS {V}** \$9
Cinnamon Sugar, Apricot & Amaretto Anglaise
- PERSIMMON CRÈME BRÛLÉE {GF}** \$10
Candied Pistachios, Persimmon Jam
- CHOCOLATE LAYER CAKE {V}** \$12
Butter Pecan Frosting, Bourbon Toffee Sauce

DRINKS

- WHITE RUSSIAN** \$12
Vodka, Kahlua, Vanilla, Frothy Whipped Mocha Coffee Cream
- BANANAS FOSTER** \$12
Brown Butter Washed Dark Rum, Banana Liqueur,
Cinnamon Brown Sugar Syrup
- BRANDY ALEXANDER** \$11
Brandy, Crème de Cocoa, Vanilla Bean Ice Cream

PORT / APERITIFS / DIGESTIFS

- | | |
|---------------------------------|---|
| APEROL \$8 | LILLET BLANC \$8 |
| CAMPARI \$8 | PELLER CABERNET FRANC \$16 |
| CYNAR \$8 | GRAHAM'S TAWNY PORT 20 YR \$16 |
| FERNET-BRANCA \$10 | SEE PAGES 15 & 16 FOR OUR FULL SPIRIT LIST |