

# the FALL

COLLECTION  
AT THE GREENBRIER

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## PUMPKIN SPICE OLD FASHIONED



It's fall y'all! No seasonal cocktail menu at Greenbrier would be complete without a delightful Old Fashioned. This rendition features Old Grand-Dad 114 Proof Straight Bourbon, celebrated for its delicious baking spice and vanilla notes. We pair it with house-made pumpkin spice simple syrup and Aztec chocolate bitters and finish with a dehydrated orange slice topped with a dollop of vanilla bean absinthe foam and a cherry.

## DIRT NAP\*



Get cozy with a perfectly balanced cocktail offering tasting notes of tequila, cinnamon and citrus. This fall creation features Patrón Reposado, Aperol, house-made allspice simple syrup, grapefruit and lime juice. Hand-shaken with egg white, it delivers a silky, smooth finish. Garnished with a cinnamon sprinkle, don't miss this limited-time tequila-based cold snack!

## CORNUCOPIA COSMO



Savor our twist on a Cosmopolitan fit for a fall harvest! Featuring Absolut Pears vodka and Cointreau orange liqueur blended with blueberry pomegranate juice and a dash of honey and lime. Sweet, citrusy and boozy; everyone can find something to enjoy in this seasonal delight.

## DON'T BE CHAI



Whether you prefer your espresso martini before or after a meal, there's no wrong time to indulge, so don't be shy! Enjoy a fall variation of this classic cocktail with our dirty chai espresso martini. Combining Kahlua coffee liqueur, Rumchata, house-made chai syrup and pressed cold brew coffee, this spiked and spiced cocktail is perfect for savoring the autumn season.