

TRACE

KITCHEN + BOURBON BAR



COCKTAILS 13

OLDIE

Woodford Reserve, Angostura Bitters, sugar

BUCHO

Herradura Reposado, Carpano Antica, Luxardo
Maraschino, cherry bark vanilla bitters

DUELING BANJOS

Bulleit, Bulleit Rye, Combier, lemon
juice, orange bitters

ANNEX PUERTO RICO

Bacardi Light, lime juice, simple syrup,
cherry syrup

MARCELLUS WALLACE

Basil Hayden, cinnamon syrup, orange bitters,
chocolate mole bitters, flamed orange peel

THE BLAKELY

Ginger-infused Belvedere Vodka, St. Germain,
lemon juice, prosecco float

SELLECK'S `STACHE*

Elijah Craig, lemon juice,
simple syrup, egg white

PEACH IN MANHATTAN

Michters Rye, Carpano Antica, Angostura
Bitters, peach bitters

MONK'S BREATH

Hendrick's Gin, Benedictine, Chambéry Blanc

RUSTY STAPLE

Monkey Shoulder, Drambuie, honey
syrup, Angostura Bitters

GOTTA WEAR SHADES

Ridgmont Reserve 1792, blackberry/blueberry
juice, lemon juice, peach bitters

GEORGIA BOTTLES 7

Sweetwater 420 | Jekyll 'Merican Amber Ale
Terrapin Golden Ale | Creature Comforts Bibb
Pilsner | Red Hare 50/50

ASK YOUR SERVER WHAT'S NEW, LOCAL AND ON TAP!

BUBBLES

Mumm Napa sparkling wine 15/57
Veuve Clicquot 200

WHITE

Antinori, rose 15/60
Whispering Angel, rose 13/65
Meiomi, chardonnay 15/57
Freemark, chardonnay 20/75
Kenwood, chardonnay 11/43
Craggy Range, sauvignon blanc 20/70
Echo Bay, sauvignon blanc 10/40
Eroica, riesling 14/52
Le Crema, pinot gris 13/50
Folie a Deux Trio, pinot grigio 15/57
Love Block, pinot grigio 14/52

RED

Chateau St. Jean, cabernet sauvignon 12/50
Chateau St. Michelle, cabernet sauvignon 13/55
Frei Brothers, cabernet sauvignon 20/72
Flor De Campo, pinot noir 14/55
Argyle, pinot noir 11/43
Wild Horse, merlot 15/60
Mantanzas, merlot 18/62
Don Miguel colossal, red blend 10/40
Duckhorn Decoy, red blend 20/70
Don Miquel Gascon Reserva, malbec 15/55
Alamos, malbec 13/50
1000 Stories, zinfandel 14/52

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness