

A SOUTHERN GEM, NESTLED IN THE TRUE SOUTH  
SIP, SWIG & SWIRL AT THE BLUFF HOTEL

THE BLUFF HOTEL  
HISTORIC SAVANNAH

TWIN  
SPADES

LOUNGE  
- ALL DAY MENU -

ESTD 1733

# BEVERAGE MENU

## COCKTAILS

'TREUSES WILD	Green Chartreuse, Maraschino, Lime	\$\$
THE CARDS YOU'RE DEALT	Gin, Cucumber, Lime, Mint	\$\$
FOLLOW THE QUEEN	Blended Scotch, Cognac, Lime, Bitters, Ginger Beer	\$\$
YOU'RE MAKING ME BLUFF	Vodka, Lillet Rose, Vermouth, Grapefruit, Prosecco	\$\$
SLOE PLAY	Sloe Gin, Lemon, Egg White	\$\$
GOLD FLUSH	Rye, Drambuie, Lemon, Honey	\$\$
READ EM AND WHEAT	Whiskey, Campari, Orange, Bitters	\$\$
JACK OF ALL SPADES	Bourbon, Triple Sec, Dom Benedictine, Lemon, Bitters	\$\$
EAT A PEACH	Pisco, Lime, Lemon, Peach, Egg White	\$\$
MEZCAL OR FOLD?	Mezcal, Pineapple, Lime, Jalapeno, Cilantro	\$\$

## BEER

PILSNER / LAGER	\$\$
GOSE / SOUR	\$\$
IPA	\$\$
WHEAT / HEFEWEIZEN	\$\$
BROWN / STOUT	\$\$

## WINE

SPARKLING	
Prosecco/Sekt (Adami Garbèl Brut Prosecco or Zonin)	\$\$
Grower Champagne (domaine j laurens brut, limoux france)	\$\$
ROSÉ	\$\$
(annibals, provence, france)	
WHITE	\$\$
Sauvignon Blanc (wither hills, new zealand 2019)	\$\$
Chardonnay (four bears, central coast, california 2018)	\$\$
Grüner Veltliner or Dry Riesling (Forge Cellars Breakneck Creek, Finger Lakes NY 2019)	\$\$
RED	\$\$
Pinot (Argyle Reserve Willamette Valley, Oregon)	\$\$
Malbec (el enemigo, mendoza, argentina 2017)	\$\$
Grenache (shatter, languedoc-roussillon, france 2018)	\$\$
Cabernet Sauvignon (Raymond Reserve Selection 2018, Napa Valley, CA) & (Turnbull Cabernet 2018, Napa Valley, CA)	\$\$