THE

Shelby

EAT × DRINK × CHEERS

BRUNCH

WINES

By the Glass

WHITE

Pinot Grigio 11
Pio, Veneto, Italy

Riesling 11
Heinz Eifel Shine, Germany

Rosé 11
Natura, Chile

Sauvignon Blanc 12
Wither Hills, Marlborough, New Zealand

Chardonnay 12
Harken, Salinas Valley, California

SPARKLING

Prosecco 13
Fratelli Cosmo, Veneto, Italy

Prosecco Rosé 13
Fratelli Cosmo, Veneto, Italy

RED

Red Blend 11
Daou Pessimist, Paso Robles, California

Cabernet Sauvignon 11
Tribute, Paso Robles, California

Pinot Noir 12
Joe Dobbes, Oregon

Cabernet Sauvignon 14
Joel Gott, California

BY THE BOTTLE

WHITE

Sauvignon Blanc 70
Kim Crawford, Marlborough, New Zealand

Chardonnay 75
Frank Family, Carneros, California

Pouilly-Fuissé 115
Château Fuissé "Tête de Cuvée", AOC Pouilly-Fuissé, Burgundy, France

SPARKLING

Blanc de Blancs 65
Mumm Napa, Napa Valley, California

Champagne 125
Veuve Clicquot, Reims, France

RED

Pinot Noir 60
Böen, Santa Maria, California

Pinot Noir 115
Rombauer, Napa Valley, California

Malbec 75
Red Schooner by Caymus Vineyards, Napa Valley, California

Cabernet Sauvignon 75
Black Stallion, Napa Valley, California

Cabernet Sauvignon 135
Stag's Leap Artemis, Napa Valley, California

SIGNATURES

A curated selection of classics, refined with the Shelby touch

Pomegranate Martini 13
Tito's Handmade Vodka shaken with pomegranate and fresh lime.

Cosmopolitan 13
Tito's Handmade Vodka with cranberry, lime and orange liqueur.

Cucumber Basil Gimlet 13
Cucumber and basil-infused vodka with fresh lime and agave.

Espresso Martini 14
Tito's Handmade Vodka with fresh espresso, coffee liqueur and vanilla.

Margarita 14
Jalapeño-infused tequila with lime, orange liqueur and agave.

CHOICE OF Classic ◆ Peach ◆ Passionfruit

Old Fashioned 14.50
Old Forester 100 and sugar, finished with Angostura and orange bitters.

Blood Orange Paloma 14.50
Shelby Barrel Select Código tequila with grapefruit, lime and blood orange liqueur, finished with agave.

Manhattan 14.50
Old Forester 100 with sweet vermouth and orange liqueur, finished with Angostura and orange bitters.

Honey Bear 14.50
Nikka gin with blood orange liqueur and lemon, finished with rosemary peach hot honey and peach bitters.

SEASONAL

Silk & Spice 14.75
Pisco and Cognac with chai agave, fresh citrus and Peychaud's bitters, clarified with Greek yogurt and garnished with star anise.

Autumn in Manhattan 14.75
Caramelized apple-infused rye whiskey and applejack with apple liqueur, sweet vermouth and Lo-Fi Amaro, finished with New England cranberry bitters.

Pear Pressure 14.75
Shelby Barrel Select Código tequila with fresh lime, spiced honey and spiced pear liqueur, topped with ginger beer.

Golden Grove 14.75
Mango rum and aged rum with lime, falernum and brown sugar cinnamon syrup, finished with blackstrap bitters.

Smoke Show 14.75
Mezcal and Shelby Barrel Select Código tequila with caramelized fig syrup, Ancho Reyes Chile Verde and fresh lime, finished with mole bitters.

Banana Old Fashioned 14.75
Old Forester Rye with banana liqueur and amaretto, finished with black walnut bitters.

Lavender Hive 14.75
Vodka infused with honeycomb, honeydew and cantaloupe, with elderflower liqueur, white cranberry and lemon lavender cordial, finished with orange bitters.

Bluebird 14.75
Nikka gin with fresh lemon, yuzu liqueur and blueberry yuzu syrup, finished with black lemon bitters and egg white.

BOOZY BRUNCH

Mimosa 8.50
Sparkling wine with orange juice.

Man-Mosa 8.50
Joose Juicy IPA with orange juice.

Seasonal Mimosa 9.50
Rotating selection.

Bloody Mary 10
Vodka with our house bloody mix.

Bourbon for Breakfast 12
Old Forester 100 Proof with vanilla gomme and cold brew coffee, finished with black walnut bitters and chai cold foam.

Lemon Lavender Spritz 14
Elderflower liqueur with lemon lavender cordial and lavender syrup, topped with sparkling wine.

Champagne Cocktail 14
Vodka and orange liqueur with fresh orange and pomegranate, topped with sparkling wine.

ZERO PROOF

Arancia Spritz 10
A non-alcoholic Aperol spritz.

Rosé 10
Azzenta, Italy

Honey'd Oak 12
Non-alcoholic whiskey with spiced honey syrup, finished with black walnut bitters.

Bee Sting 13
Non-alcoholic gin with rosemary peach hot honey and fresh lemon juice, finished with peach bitters.

Fig & Fried 13
Non-alcoholic tequila with lime and caramelized fig syrup, topped with ginger beer.

MOCKTAILS

Tropical Delight 6
Pineapple juice and vanilla, topped with lemon-lime soda.

Orange Creamsicle 6
Fresh orange juice and vanilla, topped with lemon-lime soda.

Blueberry Yuzu Refresher 7
Blueberry yuzu syrup with white cranberry and fresh blueberries, topped with club soda.

REFRESHMENTS

Peach Lemonade 3.95

Boylan Root Beer 3.95

Soft Drinks 3.95
Coca-Cola, Diet Coke, Coke Zero, Sprite, Ginger Ale, Dr Pepper, Lemonade, Raspberry Iced Tea

Fresh Brewed Iced Tea 3.50

COFFEE

Regular or Decaf 3

Espresso 5

Americano 5

Nitro Cold Brew 5

Cappuccino 6

Latte 6

ADD FLAVOR +$1 Vanilla ◆ Caramel ◆ Toffee Nut

*Wine vintages may change at any time