



# SIGNATURE COCKTAILS

*Crafted with fresh ingredients and mountain-inspired flavors*

- **The Blue Ridge Breeze** ..... \$15  
Vodka, blueberry, fresh lemon juice, soda
- **Spicy Pear** ..... \$16  
Grey Goose Pear, agave, fresh lemon, Fresno chili
- **Campfire Old Fashioned** ..... \$16  
Bulleit Bourbon, maple syrup, orange bitters, smoked cherry
- **Mountain Mule** ..... \$13  
Maker's Mark Bourbon, ginger beer, fresh lime  
*Served in a copper mug*
- **Pineola Paloma** ..... \$15  
Espolòn Tequila, grapefruit, lime, splash of soda
- **Meadow Mist** ..... \$16  
St-Germain, gin, fresh lemon, splash of Prosecco
- **Rosemary G&T** ..... \$13  
Gin, tonic, rosemary sprig, grapefruit wedge
- **Appalachian Cider Spritz** ..... \$14  
Apple cider, Aperol, sparkling wine, splash of soda



COMING SOON

THE   
PINEOLA  
TAPROOM

Cocktails

CLASSIC MARGARITA

Tequila, fresh lime juice, and agave nectar

Upgrade to a Cadillac +\$3

PINEOLA PALOMA

Tequila, grapefruit, fresh lime, and soda

HUGO SPRITZ

Elderflower liqueur, prosecco, soda, fresh  
mint, and lime

WATERMELON CRUSH

Vodka, fresh watermelon, lime, and mint

GIN & CUCUMBER FIZZ

Gin, muddled cucumber, lime, and tonic

BLACKBERRY SMASH

Bourbon, blackberry, lemon, and fresh mint

PINEOLA PEAR DROP

Grey Goose Pear, lemon, and simple syrup