

# Bar Menu

## Oaks Club & Cedar Bar

### The Cedar Collection

#### Oakie Old Fashioned - 10

Four Roses Bourbon, Angostura Bitters, Orange Peel & Luxardo Cherry

#### Sparkling Pomegranate Margarita - 12

Lunazul Reposado, Pomegranate Liqueur, & Lime Juice, Topped with Sparkling Wine

#### French Gimlet - 10

St Gernain, Beefeaters Gin, & Lime Juice

#### \* Fizzy Lemonade - 11

Tito's Vodka, Lemon Juice, & Simple Syrup, Topped with Egg White Foam

#### Rolls Royce - 10

Bombay Sapphire, Dry and Sweet Vermouth, & Benedictine Liqueur

#### Rossini - 10

Frixenet Prosecco stirred with a delicious strawberry purée



### Classic Cocktails

#### Negroni - 9

Gin, Campari, Sweet Vermouth

#### \*Amaretto Sour - 10

Disaronno, Lemon Juice, & Simple Syrup  
Top with Egg White Foam



#### Perfect Manhattan - 9

Bourbon, Sweet & Dry Vermouth, Bitters

#### Chocolate Martini - 10

Vanilla Vodka, Chocolate Liqueur, Light Cream

#### Dark 'n' Stormy- 12

Gosling Bermuda Black Rum, Ginger Beer and Lime Juice

#### Sazrec -

Noble Oak Rye, Conac VSOP, Peychaud Bitters, Simple Syrup & wash of Absinthe

### Favorites

#### Hurricane - 12

Blended with Rum, Passion Fruit Juice, Orange Juice, Lime Juice, Grenadine, & Simple Syrup

#### Piña Colada - 12

Blended with Rum, Pineapple Juice, Lime Juice, & Cream of Coconut

#### Perfect Dessert - 12

Crème de Menthe, Mozart & Light Cream

#### Espresso Martini - 13

Van Gogh Espresso Vodka, House Espresso, Mozart & Kailúa

#### Cosmopolitan - 12

Absolut Citron, Lime Juice, Cranberry Juice, Orange Juice, and Simple Syrup



### Premium House Liqueur

Bombay Gin

Tito's Vodka

Dewar's

Scotch

Lunazul Tequila

Captain Morgan  
Rum

Four Roses  
Bourbon

## Louis XIII Cognac

-Price on Request-

First created in 1874, Louis XIII Cognac is an exquisite blend of up to 1,200 grapes eaux-de-vie sourced 100% from Grande Champagne, the first cru of the Cognac region and matured slowly inside oak casks known as "Tierçons".



### Draft Beer

Sliver Bluff Mexican Lager

Michelob Ultra

Sliver Bluff Juicy Pale Ale

Bud Light

Moon River Amber Ale

Sweet Water 420

-\$5-

### Hand Crafted Beer & Cider

#### Coastal Empire

Tybee Island Blonde  
Southern Delight Amber  
Inshore Slam IPA

#### Creature Comforts

Classic City Lager  
Tropicalia IPA  
Athena Paradiso Sour

#### Athletic Brewing

Non-Alcoholic  
Free Wave Hazy IPA  
Upside Dawn Golden Ale

#### California Cider Co.

Ace Pineapple Cider  
Ace Pear Cider

-\$5-



### Bottled Beer

Corona - 5

Miller Lite - 4

Corona Premier - 5

Yuengling - 4

Blue Moon - 4

Heineken - 5

Stella Artois - 5



### Behind The Bar

#### Vodka

Absolut (Vanilla, Citron, Peppar)  
Grey Goose  
Ketel One  
Ocean Organic  
Stoli Elit

#### Cordials

Baileys  
Disaronno Amaretto  
Frangelico  
Grand Marnier  
Romana Sambuca

#### Scotch

Johnnie Walker - Black/Red/Blue  
The Glenlivet 12yr  
The Macallan 12yr  
Glenmorangie 12/18yr  
Chivas 12yr  
Bushmills

#### Gin

Bombay Dry  
Bombay Sapphire  
Hendricks  
Beefeater  
The Botanist  
Sipsmith

#### Bourbon

Angels Envy / Rye  
Basil Hayden / Rye  
Blade & Bow  
Buffalo Trace  
Bulleit / 10yr  
Bushmills  
Crown Royal  
Eagle Rare 10yr  
Gentlemen Jack  
Henry McKenna 10yr  
Jack Daniels  
Jameson Irish 7yr  
Jefferson Ocean  
Knob Creek 9yr  
Maker's Mark  
Michters  
Noble Oak  
Redbreast 12yr  
Whistle Pig / Rye

#### Cognac

Hennessy XO  
Hennessy VSOP  
Hennessy VS  
Remy Martin VSOP  
Meukow VS  
Raynal VSOP  
Korbel

#### Rum

Bacardi  
Bumbu Dark Rum  
Goslings Blk Rum  
Cap. Morgan Spiced  
Mount Gay Eclipse  
Mount Gay XO  
Myer's Dark  
Rumhaven Coconut  
Tiki Gold Pineapple  
Plantation  
Plantation Pineapple  
Ron Zacapa No. 23

#### Tequila

1800 Reposado  
Casamigos Anejo  
Casamigos Blanco  
Don Julio 1942  
Clase Azul

#### Brandy

The Christian Brothers

20% gratuity will be added to all parties of 6 or more

We take pride in preparing our food from scratch every day. Some items will have limited availability.

We are concerned for your well-being. If you have special dietary requirements or food allergies, please communicate with us, not all ingredients are listed! It is our responsibility to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

Thank you for dining with us.