

THE TIN WHISKEY

SOUTHERN KITCHEN AND STILL

BEER & WINE

TAPPED OUT

Bud Light Light Lager \$4
MO 4.2%

Michelob Ultra Light Lager \$4
MO 4.2%

Bugnutty Tin Whiskey Blonde Ale \$6
FL 5.6%

Lost Coast Tangerine Wheat \$7
CA 5.5%

Golden Road Mango Cart Wheat \$6
CA 4%

Kentucky Bourbon Barrel Ale \$9
KY 8.19%

Caribe Brewery Pineapple Cider \$6
FL 4.5%

Breckenridge Vanilla Porter \$9
CO 5.4%

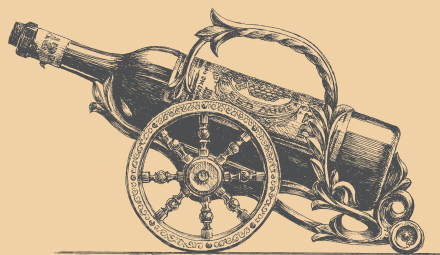
Intracoastal Southern Style Amber Lager \$6
FL 5%

Intracoastal Dragon Point American Indian Pale Ale \$7
FL 6.5%

Bugnutty Brewery Seasonal MP FL

Playalinda Brewing Company Seasonal MP FL

*Ask your server about rotating taps



WINE A LITTLE

WHITES

Kendall Jackson Chardonnay 12/36
California, US

Belvento Pinot Grigio 9/27
Fossalta di Portogruaro, Italy

Rock Ferry Sauvignon Blanc 12/36
Marlborough, New Zealand

Franzi Prosecco Splits 9
Veneto, Italy

REDS

Bonanza Cabernet 12/36
California, USA

Cedarbrook Pinot Noir 9/27
MP *California, USA*

HOUSE WINES

Merlot, Chardonnay, White Zinfandel
\$7

LET ME SEE YOUR CANS* & BOTTLES

Bud Light	\$4.00	Budweiser	\$4.00
Michelob Ultra	\$4.00	Stella	\$5.00
Landshark	\$4.00	Natural Light*	\$3.00
Shock Top	\$4.50	Busch Light*	\$3.00
Original Sin Blackberry Cider			\$5.00



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LIBATIONS

Wet Your Whistle With Some Giggle Juice

The Grape Gatsby \$10

We put a little twist on a traditional Paloma. 21 Seeds Grapefruit Hibiscus Tequila, agave nectar, fresh lime, then topped with pink grapefruit juice and club soda. Make it spicy—ask for Ghost Habanero Tequila!



The Stevie \$10

Yes, we know her too...and we know she loves her bourbon. We put a southern twist on a manhattan with George Dickel Bourbon, sweet vermouth, a dash of bitters, maple syrup and a strip of bacon!

Dat Ass \$8

Classic Moscow Mule with Cutwater Vodka, fresh muddled limes and Goslings Ginger Beer. Don't forget to ask your server about our seasonal flavored mule!

None Yo Bee's Wax \$9

You'll have a hard time touching your nose and minding your own "bee's-iness" after one of these. Gray Whale Gin, fresh lemon juice and honey simple syrup.

Tin Tini \$10

Owen's Espresso Mix with Absolut Vanilla Vodka, Frangelico and a splash of Bailey's Irish Cream.

Slow & Dirty Tini \$10

We all know those hot days when your martini isn't staying nice and cold... we made olive ice cubes to keep your martini staying fresh!
—Choice of Tito's Vodka or Aviation Gin.

Florida Sunset Margarita \$9

Typical margarita but made with Mi Campo Blanco, cream of coconut, pineapple and orange juices with a splash of cherry juice and a sugar rim.

Tin-Jito \$10

We're taking your average mojito and sweetening it up with cream of coconut and pineapple juice! We're using Rum Island, distilled and bottled in New Smyrna Beach!

Smash Dat Ass \$12

Craving a drink that's sweet and refreshing? You definitely want to try this! We're smashing raspberries, lemons and honey simple syrup with High West Double Rye, then topping it off with Goslings Ginger Beer!

Clyde's Night Cap \$14

Smell that? Yes, we are smoking old fashions with Redemption Bourbon!

Slow and Low Rockin Rye \$7

It's an Old Fashion on Tap!

BBQ Bloody Mae \$12

Spicing up your bloody mary by using Kurvball BBQ Whiskey.

Bonnie's Punch \$9

We made this punch rich! Keeping this punch local by using Palm Island Bourbon, distilled in New Smyrna Beach!