**SIGNATURE COCKTAILS**

**New Fashion/Old Fashion**  12  
Crystal Bridges Anniversary Gin, aged in bourbon barrels, with cocoa bitters, all adding new sophistication to the traditional old-fashioned

**Grit to Glamour**  14  
Onyx Cold Brew, vodka, Irish cream, shaken not stirred

**Nudie Suit**  13  
Vodka, citrus, apple cider, and cranberry topped off with 10 gallons of ginger beer (not really)

**Sloe Movement**  12  
Sloe Gin, elderflower liqueur, citrus, a little fizz and essence of thyme—sweet and comfortable

**Dark and Stormy**  12  
Black rum, citrus, and ginger—the little black dress of cocktails

**Bourbon Mish-Mash**  12  
Bourbon smashed with citrus, fruit, and a touch of mint—fierce and familiar

**DRAFT BEER**  6  
**Daily selections on tap**
Bentonville Brewing Co., Black Apple Hard Cider  
Fossil Cove Brewing Co., Ozark Beer Co.

**WINE**  8  
**Imagery**  WINE BY THE GLASS  
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

**Happy Hour**  4–6:30 PM  
1/2 price house draft and house wine, and $2 off all signature cocktails
BAR N BITES

BITES

Cauliflower Bites 9
Crispy-fried cauliflower served with Kindle Spices Hot Sauce #5 and chili crunch emulsion  v, gf

Duck Sliders 13
Signature biscuits with duck confit, smoky thyme aioli, shaved apple

Charcuterie Plate 20
A curated selection of meats, cheeses, and accompaniments

Creamy Collard Dip 10
Braised greens, warm provolone cheese served with biscuits and crispy beet chips  v

Pork + Grits 18
Slow-cooked pork, creamy grits, local apples, jus, salted walnuts  gf

DESSERTS

Butterscotch + Rye Tart 8
with puffed brown rice clusters, preserved stone fruit, and cream

House-made Ice Cream 6

v vegetarian  vg vegan  gf gluten-free