

✧ COCKTAILS ✧ All drinks \$12

<b>BROWN DERBY</b> special reserve bourbon, grapefruit, angostura bitters, local honeycomb	<b>PINK LADY</b> vodka, pink grapefruit, elderflower, muddled thyme, rosé float	<b>PEPPERMINT MOCHA LATTE</b> espresso, peppermint schnapps, chocolate liqueur, candy cane garnish
<b>LOWER GIN MILLS</b> gin, elderflower, fresh mint, lime, house-made ginger beer	<b>BLOOD ORANGE BRULEE</b> mezcal, grand marnier, blood orange juice, cinnamon simple, coconut milk	<b>MAPLE-BOURBON HOT COCOA</b> old forrester bourbon, maple syrup, chocolate whipped cream
<b>GINGERBREAD SOUR</b> bourbon, fresh lemon juice, winter spice simple molasses, brown sugar rim	<b>LAVENDER &amp; PEAR MARGARITA</b> silver tequila, lavender honey simple, pear nectar, lemon juice, sugar rim	
<b>VANILLA CHAI OLD FASHIONED</b> bourbon, chai tea simple syrup, orange bitters, star anise, house-made cinnamon soda	<b>YOU CAN HAVE MANHATTAN</b> bourbon, sweet vermouth, angostura bitters, rosemary simple, luxardo cherry garnish	

✧ CORKED ✧

	Glass / Bottle
<b>WHITE</b>	
Chardonnay, Sonoma-Cutrer   Sonoma Coast, CA	\$12 / \$46
Chardonnay, St. Francis   Sonoma County, CA	\$10 / \$40
Grüner Veltliner, Laurenz V.   Kamptal & Kremstal, Austria	\$10 / \$40
Pinot Grigio, Villa Pozzi   Sicily, Italy	\$9 / \$37
Riesling, Kung Fu Girl   Columbia Valley, WA	\$9 / \$37
Sauvignon Blanc, Kim Crawford Wines   Marlborough, NZ	\$11 / \$43
Sauvignon Blanc, The Crossings   Awatere Valley, NZ	\$9 / \$37
<b>RED</b>	
Cabernet Sauvignon, Francis Coppola   Sonoma County, CA	\$11 / \$43
Cabernet Sauvignon, Jam Cellars   Napa Valley, CA	\$10 / \$40
Malbec, Alta Vista Vive   Mendoza and Salta, Argentina	\$9 / \$37
Merlot, Toasted Head   Yolo County, CA	\$9 / \$37
Pinot Noir, Firesteed Cellars   Dundee, OR	\$11 / \$43
Pinot Noir, Jamieson Ranch Vineyards   Napa Valley, CA	\$9 / \$37
Zinfandel, 1000 Stories   Mendocino County, CA	\$11 / \$43
<b>BUBBLES &amp; ROSÉ</b>	
NV Prosecco Torresella   Veneto, Italy	\$11 / \$52
Sparkling Brut Rosé, Amelia   Crémant de Bordeaux, France	\$10 / \$47
The Palm Rosé by Whispering Angel   Côtes de Provence, France	\$10 / \$47

✧ DESSERTS ✧

<b>PEPPERMINT MOCHA COFFEE ICE CREAM 6.</b> GF V	<b>PRETZEL BREAD PUDDING 9.</b> salted caramel and chocolate chips and served with scoop of vanilla ice cream. V	<b>EGG NOG ICE CREAM 6.</b> 100% plant-based GF P
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All featured ice creams are created by  
Chef Cara Nance & the Ice Creamsmith  
exclusively for Lower Mills Tavern

\*These items may be cooked to order or served raw/ undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

✧ WINTER ✧  
SPECIALTIES

**THE LMT SMASH**

whiskey, thyme simple,  
lemon soda & add flavor

**THE LMT MIMOSA**

nv prosecco torresella from  
veneto, italy & add flavor

**FLAVORS**

· PEACH · APPLE CINNAMON ·  
· APRICOT · CHERRY ·  
· ORANGE · BLACKBERRY ·

*Our syrups, purées &  
infusions are all made  
in-house and our juices  
are freshly squeezed*