

## Joy in a Glass

**PENICILLIN** ] 12 SCOTCH, LEMON, GINGER, LAPHROIAG

**PISCO SOUR** ] 11 PISCO, LEMON, SIMPLE, EGG, ANGO

**BEE'S KNEES** ] 10 GIN, SPICED HONEY, LEMON

**MEZCAL NEGRONI** ] 12 VIDA, CAMPARI, ANTICA, ORANGE

**CONSTANT SORROW** ] 12 CASAMIGOS BLANCO, COCCI, VANILLA, LEMON, GRENADINE

**EDEN** ] 10 BACARDI SUPERIOR, HONEY-CRISP APPLE, NUTMEG, CINNAMON, LIME

**CAN CAN** ] 11 BOMBAY SAPPHIRE, LIME, BASIL, LEMON, CAVA

**FRENCH 95** ] 11 BULLEIT BOURBON, CILANTRO, LEMON, SUGAR, LEMON BITTERS, CAVA

**SMOKIN MARY** ] 11 OLD DOMINICK BOURBON, PEACH SHRUB, LEMON, ROSEMARY

**LOVE IN YOUR MOUTH** ] 10 BACARDI LT, LIME, VANILLA, GRENADINE, EGG WHITE

**SAFE WORD** ] 11 OLD DOMINICK GIN, LIME, GINGER, ROSEMARY, GREEN CHARTREUSE

**RING MY BELL** ] 13 EMPRESS GIN, YELLOW CHARTREUSE, JALAPENO SHRUB, YELLOW BELL PEPPER,  
LEMON, ORANGE

**CLASSICS** ] WE ALSO LOVE TO MAKE YOUR CLASSIC FAVORITES: OLD FASHIONED, SAZERAC, GIN  
MARTINI BEE'S KNEES, JACK ROSE, BOULEVARDIER, MARGARITA, DAQUIRI

### WHITE WINES

**ZONIN PROSECCO** 187ML 7  
**CAVA "CHIC"** 187ML 8  
**SOFA "BLANC DE BLANC"** 187ML 8  
**YEALAND'S PINOT GRIGIO** 9/31  
**13 CELSIUS SAUV BLANC** 12/42  
**MANTANZAS SAUV BLANC** 12/42  
**MURPHY GOODE CHARD** 7/24  
**19 CRIMES CHARDONNAY** 7/24  
**A TO Z RIESLING** 10/35  
**TIENFENBRUNNER PINOT GRIGIO** 13/45  
**VUEV CLIQUOT** 124

### RED WINES

**HOUSE SANGRIA** 6  
**MEOMI PINOT NOIR** 12/42  
**Z BROWN PINOT NOIR** 10/35  
**DIOR PINOT NOIR** 14/49  
**TOAD HOLLOW MERLOT** 10/35  
**19 CRIMES RED BLEND** 7/24  
**BR COHN SILVER CABERNET** 13/45  
**SILVER PALM CABERNET** 10/35  
**PREDATOR RED ZINFANDEL** 10/35  
**CUVELIER ROSE** 9/31  
**PROPHECY RED BLEND** 9/31

### BREWS

#### LOCAL

**MEMPHIS MADE AMBER** 5.5  
**GHOST RIVER GOLDEN** 4.5  
**TRAFFIC IPA** 5  
**WISEACRE ANANDA (LIGHT HOP)** 4.5  
**WISEACRE TINY BOMB (PILSNER)** 4.5

#### DOMESTIC

**BUDLIGHT** 4  
**BUDWEISER** 4  
**MICH ULTRA** 4  
**PBR CAN 16OZ** 4  
**MILLER LT** 4  
**CORONA** 5  
**BLUE MOON** 5  
**HEINEKEN** 5

#### COCKTAIL CREATORS:

JOHNATHAN WADE  
CADY SMITH

# PONTOTOC LOUNGE

## BEGINNINGS

**BIBB SALAD W/ BACON**, TOMATO, HARDBOILED EGG &  
BOILED DRESSING 8

**CHICKPEA FRIES W/ HARISA KETCHUP** 9

**BBQ EGGROLLS** 9

**PIMENTO CHEESE & HOUSE CRACKERS** 8

**HOUSE CURED DACON / CHEF SMOKED ANDOUILLE MEETS**  
GRUYERE AND BRIE 12

## ENTRÉES

**MISSISSIPPI POT ROAST** 14

**CRAWFISH ETOUFFEE MAC 'N CHEESE** 18

**FRIED CHICKEN W/ ROASTED POTATO SALAD & GREEN**  
TOMATO CHOW CHOW 18

1/2LB FROM SCRATCH **CHEESE BURGER** 15

**PORK CHOPS OVER SUCCOTASH & SMOKED PAPRIKA**  
VINAIGRETTE 24

**DUCK CONFIT, LOADED POTATO CROQUETTE &**  
POMEGRANATE REDUCTION 25

**REDFISH OVER ORZO & RATATOUILLE** MKT

**NY STRIP W/ GARLIC MASH & DEMI GLAZE** 28

## DESSERTS

**BOURBON PEACH COBBLER W/ GELATO** 6

**MIXED BERRY SHORT BREAD BISCUIT** 7

### CULINARY CREATORS:

CHEF CHRIS EURE  
CHEF BRENT MCAFEE