

# LAST RESORT GRILL

## SPIRITED AND BREWED

### Seasonal Cocktails

#### BLUE SOUTHSIDE \$10

St. George terroir gin, fresh lemon, mint, and a blueberry syrup, served on the rocks with a hibiscus dust rim and a splash of soda

#### THE VERDE \$12

House-made green tomato and tomatillo Bloody Mary, tossed with Tito's vodka and garnished with pickled veggies and crispy bacon - We just reinvented the wheel!

#### PB & JAMS \$10

Screwball peanut butter whiskey shaken with a strawberry jam, served up with a graham cracker crust and brandied cherry - Yum!

#### SMOKED PALOMA \$10

Jimador Silver Tequila, Banhez Mezcal Artesenal, grapefruit and lime juice, shaken with cherry syrup, finished with rosemary and Todd's signature rub

### Beer!

Ask about our seasonal and draft!

#### LAGER

Southern Brewing Co. 7:00am ATHENS, GA	6.00
Bud Light MO	4.00
Corona MEXICO	5.00
Michelob Ultra MO	4.00
Miller Light WI	4.00
Stella Artois BELGIUM	5.00

#### PILSNER

Creature Comforts Bibo ATHENS, GA	6.00
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#### BLONDE ALE

Blue Moon CO	5.00
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#### SOUR

Creature Comforts Athena ATHENS, GA	6.00
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#### IPA

Creature Comforts Tropicalia ATHENS, GA	6.00
Three Taverns A Night On Ponce GA	6.00

#### PORTERS & STOUTS

Guinness IRELAND	7.00
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#### CIDER

Treehorn GA	7.00
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### Liquid Dessert

#### Espresso Martini

single espresso, shaken with Bailey's Irish Cream, Kahlua, Tito's vodka, and a splash of cream

12.00

2013 Royal Tokaji  
5 Puttonyos Aszú Red

HUNGARY

10.00

### Scotch

#### HIGHLANDS AND SPEYSIDE

Glenfiddich 12 yr	13.00
Glenlivet 12 yr	13.00
Oban 14 yr	16.00
The Macallan 12 yr	15.00
Glenmorangie	12.00
Balvenie 'Double Wood' 12 yr	16.00
Balvenie 'Caribbean Cask' 14 yr	18.00
Clynelish Signatory Vintage '1998'	15.00

#### ISLANDS

Talisker 10 yr	15.00
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#### ISLAY

Laphroaig 10 yr	12.00
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#### CAMPBLETOWN

Springbank 10 yr	15.00
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#### LOWLANDS

Glenkinchie 12 yr	15.00
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#### BLENDED

Johnnie Walker Red	7.00
Johnnie Walker Black 12 yr	12.00
Dewars "White Label"	7.00
Chivas 12 yr	11.00
The Exceptional Grain	18.00

### Bourbon, Whiskey & Rye

#### KENTUCKY BOURBON

Basil Hayden's	15.00
Buffalo Trace	8.00
Knob Creek	10.00
Woodford Reserve	11.00
Michter's	9.00
Bulleit	10.00

#### KENTUCKY RYE WHISKEY

Bulleit	10.00
James E. Pepper 1776	7.00
Whistle Pig 10 yr	15.00

#### IRISH WHISKEY

Jameson	8.00
Tullamore Dew	8.00

#### BLENDED CANADIAN WHISKY

Crown Royal Reserve	12.00
Crown Royal	9.00

### Sherry

#### Jerez Pedro Ximenez

Bodega Tradicion  
VOS 20 YEARS

12.00

### Apéritif & Digestif

Aperol	7.00
Campari	8.00
Drambuie	10.00
Sambuca	8.00
Amaro Montenegro	8.00
Amaro Vecchio del Capo	8.00

### Port & Madeira

Kopke Ruby Port	7.00
Kopke Tawny Port	7.00
Kopke 10 yr Old Tawny Port	8.00
Rare Wine Co. Savannah Special Reserve Madeira	9.00

### Last Resort Grill Classic Cocktails

\$10

#### GEORGIA PEACH

Peach vodka, peach liqueur & orange juice

#### EMMA'S LEMON DROP

Lemon vodka, orange liqueur & sweet and sour with a sugar rim

#### ECCO MARTINI

Gin, elderflower liqueur, sweet and sour & fresh thyme

#### TITO'S MOSCOW MULE

Tito's vodka, fresh squeezed lime & Barritt's Ginger Beer

### Brandy, Cognac Armagnac

#### COGNAC

Hennessy VSOP Cognac	14.00
Courvoisier VS	10.00
Maison Surenne Cognac	12.00
Camus VS	9.00

#### ARMAGNAC

Bas Marie Duffau Napoléon	14.00
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#### BRANDY

Cardenal Mendoza Brandy	11.00
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ADD \$4 TO THE PRICE OF YOUR COCKTAIL FOR: DOUBLE, NEAT, ON THE ROCKS OR UP

# LAST RESORT GRILL

## WINES BY THE GLASS

### Sparkling | Scintillante | Pétillant | Espumoso

NV	Belle Grove BLEND	LA MANCHA, SPAIN	9   36
2014	Rotari Rosé CHARDONNAY, PINOT NOIR	TRENTO, ITALY	9   36

### Rosé | Rosa | Rose | Rosa

2019	Petit Bourgeois PINOT NOIR	LOIRE, FRANCE	9   36
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### White | Bianci | Blanc | Blanco

2018	Esporão Reserva ANTÃO VAZ, ARINTO, ROUPEIRO	ALENTEJO PORTUGAL	10   40
2019	Tiziano PINOT GRIGIO	VENETO, ITALY	9   36
2018	Storypoint CHARDONNAY	CALIFORNIA	10   40
2019	Tribute SAUVIGNON BLANC	MONTERREY, CA	9   36
2019	Harken CHARDONNAY	CALIFORNIA	12   48
2019	Snoqualmie RIESLING	COLUMBIA VALLEY, WA	8   32
2020	z Kono SAUVIGNON BLANC	MARLBOROUGH, NZ	11   44

### Red | Rosso | Rouge | Rojo

2018	Emerald Hare CABERNET SAUVIGNON	RED HILL, CA	15   60
2019	o Famille Guilhem 'Pot de Vin' MERLOT	SONOMA COUNTY, CA	10   40
2017	Storypoint CABERNET SAUVIGNON	SONOMA, CALIFORNIA	11   44
2016	Altos Las Hormigas "Terroir" MALBEC	VALLE DE UCO MENDOZA, ARGENTINA	10   40
2019	GD Vajra LANGHE ROSSO	BAROLO, ITALY DOC	10   40
2018	Mile 71 PINOT NOIR	WILLAMETTE VALLEY, OR	12   48
2018	Golden PINOT NOIR	MONTERREY, CA	9.5   38

### Dessert | Dolce | Sucré | Postre

2013	Royal Tokaji 5 Puttonyos Aszú Red	FURMINT, HÁRSLEVELHUNGARY	10   60
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## Half Bottles are Only Two Glasses

2016	N Duckhorn	375 ml	CABERNET SAUVIGNON	NAPA VALLEY, CA	74
2012	CADE	375 ml	CABERNET SAUVIGNON	HOWELL MOUNTAIN, NAPA, CA	85
2017	Ramey Claret	375 ml	CAB, MERLOT, MALBEC, + BLEND	HEALDSBURG, CA	42
NV	Billecart Salmon Brut	375 ml	CHAMPAGNE	FRANCE	55
NV	Billecart Salmon Rosé	375 ml	CHAMPAGNE	FRANCE	60
2018	SPJ. Lohr	375 ml	CHARDONNAY	PASO ROBLES, CA	18
2015	E. Guigal	375 ml	CÔTES DU RHÔNE	RHÔNE, FRANCE	28
2018	Tintero	375 ml	MOSCATO D' ASTI	ITALY	21
2016	B Robert Sinskey	375 ml	PINOT BLANC	CARNEROS, CA	39
2018	SS King Estate	375 ml	PINOT GRIS	OREGON	19
2019	N Duckhorn	375 ml	SAUVIGNON BLANC	NAPA VALLEY, CA	31
NV	SP Gruet Blanc de Noirs	375 ml	SPARKLING	NEW MEXICO	27

THE LRG FAMILY IS PROUD TO SUPPORT ENVIRONMENTALLY CONSCIOUS WINE PRODUCERS THAT TAKE STEPS TO MAKE OUR PLANET A MORE SUSTAINABLE ECOSYSTEM FOR EVERYONE.

<b>O</b> Organically Grown	<b>SS</b> Salmon Safe	<b>C</b> Certified California Sustainable Wine Growing	<b>S</b> Sustainable
<b>B</b> Biodynamically Grown	<b>L</b> LIVE Certification	<b>H</b> France's High Environmental Value Certification	<b>N</b> Napa Green Certified
<b>V</b> Vegan	<b>SP</b> 100% Solar Powered	<b>C</b> Certified California Sustainable Wine Growing	<b>Z</b> New Zealand Sustainable