



Every great hotel has a great bar to steal away to, and 1847 is ours. 1847 is home to the beverage arts, with Grand garden-to-glass crafted cocktails, local libations and signature wines by the glass, all getting in on the act. The setting of choice for savoring house-made elixirs, quiet conversation, or the easy company of new friends.



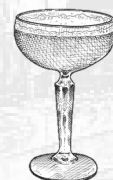
OUT OF OUR GARDEN INTO YOUR GLASS

*Our cocktails are hand-crafted & well-balanced.
Ingredients include honey from our estate bees
& herbs from our many garden beds.*



1847 | 14

*Alabama Dettling Bourbon, House Made
Honey Mint Syrup, Fresh Lemon Juice*



Violet Beauregarde | 14

*Tito's vodka, Crème de Violette, Fresh Lemon
House Made Blueberry-Thai Basil Reduction,
Jasmine Essence Mist*



Sun. Flower. | 14

*Wheatley's Vodka, Caravella Limoncello
Simple Syrup, Fresh Lemon Juice
Lemon Sugar Rim, Hibiscus Cocktail Pearls*



Lakewood Press | 13

*The Botanist Islay Gin, Raspberries,
Fresh Lime Juice, Basil Simple Syrup
Make it non alcoholic | 8*



CALL US OLD FASHIONED? DEAL.

SO HERE'S A COLLECTION
OF OUR SEASONAL TWISTS ON THE CLASSIC

Smokin' Oldy | 14

*Woodford Reserve Bourbon, House Made Turbinado,
Peychaud's Barrel Aged Bitters, Angostura,
Applewood smoke*

Pecan Old Fashioned | 13

*Larceny Bourbon, House Made Candied Pecan Syrup
Coffee bitters and angostura bitters*

Fall Fashioned | 12

*Clyde Mays Alabama Style Barrel Proof,
House-made Spiced Apple Cordial, Angostura*

Fashion Festival | 12

*Elijah Craig Small Batch, House Made Strawberry syrup,
Garden Rosemary & Basil, Angostura & Orange Bitters*

Ghosts of Colonels Past | 14

*Eagle Rare 10 yr, Kahlua, Peychaud's Barrel
Aged Bitters Hand carved Ice infused with Cherry
wood smoke & Nutmeg*



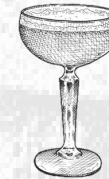
ART & CRAFT

Barrel Aged Negroni | 14



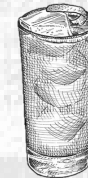
*Bombay Sapphire, Campari,
Sweet Vermouth, Hand Carved Ice,
Aged 40 Days in Micro Barrel*

Manhattan Noir | 15



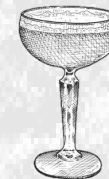
*Knob Creek Rye, Averna
Amaro, Luxardo-Clove Reduction,
Angostura Bitters Activated Charcoal
Bourbon Ball*

Tommy Got Drafted | 11



*Redmont Alabama Gin, Garden
Lemongrass Ginger Cordial,
Fresh lemon, Fever Tree Soda
Make it non alcoholic | 7*

Queen Jane | 13



*Crown Royal, Disaronno, Peach Schnapps,
Fresh Pineapple, Diamond Ice, Edible
Gold Flakes*

Heart of the Sea | 13



*Bacardi 8 yr, Fresh Lime, Maraschino
Liqueur, Turbinado Simple Syrup,
Topped with Sea Quench Ale*



DRAFT BEER



Cigar City Brewing Jai Alai IPA | 6.50

An intense bouquet of tangerine & candied orange peel entice the nose while flavors of clementine, Valencia orange & subtle caramel provide counterpoint to an assertive bitterness & rich malt character. Bold hop flavor & aroma from six different hop varieties is front & center in this flavorful American IPA.

70 IBU-7.5 ABV



Einstök - Icelandic White Ale | 7.00

Complex flavors of the classic witbier, including orange peel & coriander-all brewed with pure Icelandic water & a touch of oats that deliver a cool smoothness that is uniquely flavorful & refreshingly drinkable.

10 IBU-5.2 ABV



Dogfish Head SeaQuench Ale | 7.50

SeaQuench Ale is a session sour mash-up of a crisp Kolsch, a salty Gose, & a tart Berliner Weiss brewed in sequence with black limes, sour lime juice & sea salt to make this the most thirst-quenching beer.

10 IBU-4.9 ABV



Pimento Cheese | 9

*Grandma's pickles,
hot sauce crackers, pork rinds*

Gougères | 8

*Benton's country ham salad,
herbs, San Andreas*

1847 DoubleDouble | 16

*house ground patties, American cheese,
smoked tomato mayochup, Grandma's pickles,
sweet onion & bacon jam, root fries*

Shrimp & Grit Fritters | 10

smoked tomato aioli

Meat, Pickles & Mustard | 16

*terrine, pate, sausage, ham,
condiments, bread*

Pickled Shrimp | 14

hot sauce crackers

Beignets | 8

*butter pecan ice cream,
salted butterscotch crumble*

Macaroons & Pralines | 6