

The Ooltewah Club

BAR MENU

The Club Collection Cocktails

The Talon | \$10

House Tequila, House-Made Simple Syrup, Triple Sec, Lime Juice, OJ, Pineapple Juice, Fresh Jalapenos

The Caddy's Classic | \$11

Bushwood Caddy Vodka, Elderflower Liqueur, House-Made Simple Syrup, Lemon Juice, Cucumber, Muddled Mint

Rye Solstice | \$11

Bullet Rye Bourbon, Apple Juice, Elderflower Liqueur, Lemon Juice, House-Made Simple Syrup, Topped with Brut

Reviver #2 | \$11

Absinthe, Gin, Dolin Blanc Vermouth, Lemon Juice, Orange Liqueur

Done by Noon | \$10

Absinthe and Bubbles

Paper Plane | \$ 11

House Bourbon, Amaro Nonino, Aperol, Lemon Juice

The Club Collection Holiday Cocktails

Apple Butter Old Fashioned | \$11

Apple Butter, House Bourbon, Apple Cider, Fresh Apples, and Cinnamon Sticks

Holiday Aperol Margarita | \$10

House Tequila, Aperol, Cranberry Juice, Lime Juice, House-Made Simple Syrup

Cocktail of the Week | MKT

Our bartenders have crafted a seasonal special, showcasing the freshest ingredients of the week

Clubhouse Cellar

Chardonnay

Clos Du Bois 7/21
Simi 9.5/32
Sonoma 11/38

Pinot Grigio

Clos Du Bois 7/21
Banfi Italian 8/26
Santa Margarita 13/45

Rose

Pale 8.5/23
Coppola Diamond 8.5/28

Cabernet Sauvignon

Clos Du Bois 7/21
Josh 11/38
Bezel by Cakebread 13/45

Zinfandel

Terra Dora 8.5/28

Reisling

Frisk 7/21

Sauvignon Blanc

Clos Du Bois 7/21
Simi 8.5/30
Whitehaven 11/38

Bubbles & Brut

Campo Brut Rose 7.5/23
Lamarca Prosecco 8.5/28
Unshackled Brut 8.5/28

Merlot

Clos Du Bois 7/21

Pinot Noir

Clos Du Bois 7/21
Meiomi 9.5/32
LaCrema 11/38

Old World Wines

Spanish

Campo Tempranillo 8/26
Campo Red Blend 10/38

Italian

Ruffino Chianti 8/26
Ratti Nebbilo 13/45

French

Command Bordeaux 7/21
Cotes Du Rhone Belleruche Rouge 9.5/32

Clubhouse Brews

Draft

Domestic | \$5.5
Craft | \$6.5

Cans

Domestic | \$4.5
Import | \$5
Craft | \$7.5
Tall Boy | \$6
N/A Beer | \$4.5

Seltzer

High Noon | \$4.75
White Claw | \$5
Bravazzi | \$5
Long Drink | \$6