In 1886, a group of society’s elite who represented one-sixth of the world’s wealth—the Astors, Morgans Rockefeller and Goulds—incorporated to form the Jekyll Island Club, a private winter hunting retreat where time was spent on exquisite meals, cocktails, billiards, cards, dancing, and fireside chats.

---

**Classic Cocktails**

**Early Years (Pre-1880)**

**Sazerac** | Mid 1800’s, New Orleans  
rye whiskey, raw sugar, peychaud’s bitters, absinthe

**Negroni** | 1857, Caffè Casoni, Florence, Italy  
gin, campari, sweet vermouth

**La Paloma “The Dove”**  
1860’s, La Capilla Bar, Tequila, Mexico  
blanco tequila, grapefruit soda, lime juice

**Martini** | 1863, Martinez, California  
gin, dry vermouth

**Turn of the Century (1880-1919)**

**Daiquiri** | 1899, Santiago, Chile  
white rum, lime juice, sugar, lime oils

**Aviation** | 1911, New York  
gin, pisco, luxardo maraschino liqueur, lemon, crème de violette

**Prohibition Era (1920-1933)**

**Hemingway Daiquiri**  
1921, Havana, Cuba  
white rum, grapefruit & lime juice, luxardo maraschino liqueur, grapefruit & lime oils

**Brandy Alexander**  
Early 1900’s, New York  
brandy, dark crème de cacao, cream, nutmeg
Boulevardier | 1927, Paris, France  
bourbon, campari, sweet vermouth, orange oils

Bee’s Knees | 1930’s, San Francisco  
gin, lemon juice, honey syrup

What the Millionaires Drank

Gin Rickey  
gin, lime, soda

Rockefeller Rye  
basil hayden dark rye, domaine de canton, lemon, lime, rosemary

Sidecar  
cognac, gran marnier, lime, sugared rim

Manhattan  
bourbon, bitters, sweet vermouth, luxardo cherry

Old Fashioned  
bourbon, demerara syrup, bitters

Champagne Cocktails

Orange Blossom Royale  
grey goose, honey, lemon, montenegro, sparkling wine

French 75  | 1915, Paris, France  
gin, brut champagne, lemon juice, sugar, lemon oils

Martinis & Cocktails

No “Egrets” Martini  
square one cucumber vodka, st. germain elderflower liqueur, orange juice, sparkling wine

The Jekyll Sunset  
berry vodka, pineapple & orange juice, grenadine float

The Classic with a Twist  
gin mare gin, dolin blanc, orange bitters, lemon twist
### Beer

<table>
<thead>
<tr>
<th>4.5</th>
<th>5.5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>Amstel Light</td>
</tr>
<tr>
<td>Bud Light</td>
<td>Heineken</td>
</tr>
<tr>
<td>Miller Light</td>
<td>Bass Ale</td>
</tr>
<tr>
<td>Yuengling</td>
<td>Corona</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>Stella Artois</td>
</tr>
<tr>
<td>Angry Orchard</td>
<td>Guinness</td>
</tr>
<tr>
<td>18.21 Ginger Beer (NA)</td>
<td>Sam Adams</td>
</tr>
<tr>
<td>Kalibur (NA)</td>
<td>Jekyll Brewing (2)</td>
</tr>
<tr>
<td>(NA) - Non Alcoholic</td>
<td>Sweetwater IPA</td>
</tr>
<tr>
<td></td>
<td>Sweetwater 420</td>
</tr>
<tr>
<td></td>
<td>Negra Modelo</td>
</tr>
<tr>
<td></td>
<td>Magic Hat #9</td>
</tr>
</tbody>
</table>

### Wines

#### Sparkling

- Gemma di Luna, Moscato, Italy [SPLIT 10](1)
- Maschio, Prosecco, Italy [SPLIT 9](2)
- Gloria Ferrer, Private Cuvee Brut, Sonoma, CA [G 10 / B 40](3)

#### White

- Willowbrook Chardonnay, Napa Valley, CA [G 10 / B 38](4)
- Landmark, Overlook Chardonnay, Sonoma, CA [G 12 / B 48](5)
- Four Graces, Pinot Gris, Willamette Valley, OR [G 11 / B 44](6)
- The Ned, Sauvignon Blanc, New Zealand [G 9 / B 36](7)
- Chateau Ste Michelle, Columbia Valley, WA [G 9 / B 36](8)

#### Rosé

- Sauvion, Rosé d’Anjou, Loire Valley, France [G 8 / B 32](9)
- Fleurs de Prairie, Cotes de Provence, France [G 10 / B 40](10)

#### Red

- Guenoc, Cabernet Sauvignon, Lake Country, CA [G 11 / B 44](11)
- Diora, “La Petite Grace” Pinot Noir, Monterey, CA [G 12 / B 48](12)
- Drumheller, Merlot, Columbia Valley, WA [G 10 / B 40](13)
- Amalaya, Malbec, Salta, Argentina [G 9 / B 36](14)

GLASS / BOTTLE
Bites

Crispy Vegetable Spring Roll 9
chili garlic dipping sauce

Artisan Cheese & Charcuterie 14
chef’s selection of domestic and imported meats and cheeses

House Made Chips & Blue Cheese 7.50

Jumbo Shrimp Cocktail 18
classic cocktail sauce

Calamari 12
lightly fried calamari, sliced banana peppers, ponzu sauce

Marinated Olives 6
assorted olives, herbs, extra virgin olive oil, lemon

Steak Tartare 18
filet mignon, capers, onions, garlic, extra-virgin olive oil, anchovy filet, tartare mayonnaise

Truffle & Parmesan Cheese Fries 8

Sandwiches

Chicken Wrap 12
grilled chicken, leaf lettuce, tomato, pico de gallo, flour tortilla

Classic Burger 12
broiled beef burger, american cheese, lettuce, tomato, pickle

Traditional Club 12
boar’s head oven roasted turkey, applewood bacon, swiss cheese, lettuce, tomato, mayonnaise, toasted bread

Assorted Beverages

sodas, iced tea, bottled water, espresso, coffee 3
cappucino, hot tea 3.50
**Desserts**

**Key Lime Torte 9**
traditional key lime pie, torte crust, whipped cream

**Berries à la Russe 9**
mixed berries tossed in sweetened sour cream dressing, curacao liqueur

**Chocolate Lava Cake 10**
warm chocolate cake, molten core

---

**After Dinner Drinks**

**Irish Coffee 8.50**
description

**The Cottage 8.50**
description

**Millionaire 8.50**
description

<table>
<thead>
<tr>
<th>Cordials</th>
<th>Ports</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frangelico 8.25</td>
<td>Sandeman Tawny 7</td>
</tr>
<tr>
<td>Bailey’s 8.25</td>
<td>Fonesca Bin 27 9</td>
</tr>
<tr>
<td>Disaronno 9</td>
<td>Penfold’s Club Tawny 8</td>
</tr>
<tr>
<td>Kahlua 8.25</td>
<td>Taylor Fladgate 20 Year 8.25</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cognacs</th>
</tr>
</thead>
<tbody>
<tr>
<td>Augier Singular 18</td>
</tr>
<tr>
<td>Courvoissier VSOP 13</td>
</tr>
<tr>
<td>Hennessy 12</td>
</tr>
<tr>
<td>Remy VSOP 16</td>
</tr>
</tbody>
</table>

The consumption of raw or undercooked foods may result in an increased risk of food borne illness.
SPIRITS

Sparkling
- Absolut
- American Harvest
- Basil
- Belvedere
- Belvedere Ginger Zest
- Cucumber
- Dixie Peach
- Grey Goose
- Hanger One Mandarin
- Ketel One
- New Amsterdam Berry
- St. Green Chile
- Three Olives WELL
- Tito’s

Gin
- Beefeater
- Bombay WELL
- Bombay Sapphire
- Four Peel
- Four Peel Bourbon
- Barrell
- Gin Mare
- Glendolough
- Hendricks
- Slipsmith
- Strawberry Beefeater
- Tanqueray No. Ten
- Tanqueray
- Yaupon Gin

Irish Whiskey
- Red Breast
- Slane
- The Sexton
- Bushmills

Ryes
- Basil Hayden Dark Rye
- Bulleit Rye
- Lot 40 Rye
- Michter’s Rye

Bourbon/Whiskey
- 1792
- Angel Envy
- Basil Hayden
- Jim Beam Black
- Jim Beam WELL
- Blade & Bow
- Blanton’s Seaonsal
- Breckenridge
- Buffalo Trace
- Bulleit
- Canadian Club
- Cask & Crew Walnut
- Toffee
- Crown Royal
- Duality
- Four Roses Small Batch
- Gentleman Jack
- Maker’s Mark
- Michter’s
- Old Forrester
- RIP Van Winkle Seasonal
- Seagram’s 7
- Southern Comfort
- Wild Turkey 101
- Woodford Reserve
- Woodford Double Oaked

Tequila
- Codigo Rosa, Blanco,
  Reposado
- El Jimador
- Patron Silver
- Don Julio Silver
- Torado

Rum
- Bacardi
- Bumbu
- Captain Morgan
- Kracken Black
- Monkey Toasted Coconut
- Mount Gay
- Myers Dark
- Myers Platinum WELL
- Zaya