

THE PATTERSON HOUSE

We use only the finest ingredients & time-tested recipes with which to tantalize your palate.

Enjoy your visit and come back often.

Agave \$15 _____

- Buck's Novices. Blanco Tequila, Grapefruit, Merlet Crème de Peche, Ginger, Campari,
TPH Hellfire Bitters
- Quiet Validation. Mezcal, Lemon, Coffee-infused Cynar, Orgeat, Pierre Ferrand Dry, Curaçao,
Ginger Ale
- Order of Operations Blanco Tequila, Giffard Banane du Brésil, TPH Coffee Pecan Bitters
- Mr. Jackpots!. Mezcal, Cocchi Rosa, Terra Firma, Giffard Pamplemousse, Cucumber, Campari

Brandy \$15 _____

- Maximalist. Spanish Brandy, Grapefruit, Pommeau de Normandie, Elderflower,
Honey, Cardamom
- The Buck Stops Here. Pisco, Pineapple, Luxardo Maraschino, Ginger, Campari, Soda Water
- #RIPeanut. Peanut-infused Brandy, Lemon, Lustau East India Sherry, Combiér Kümmel,
Angostura Bitters
- A La Minute. Copper & Kings Immature Brandy, Giffard Apricot, La Muse Verte Absinthe

Fortified Wines & Potable Bitters \$15 _____

- Pimm's Variation #84. Pimm's #1, Orange, Caribbean Rums, Saigon Cinnamon,
Campari, Soda Water
- Pan-Pacific Grand Prix. Bianco Vermouth, Pineapple, Cachaça, Giffard Banane du Brésil,
La Muse Verte Absinthe
- Penguin Hunter. Gilka Kümmel, Lemon, Bärenjäger, Peychaud's Bitters
- I Dream of Feeny Lustau East India Sherry, Apple Brandy, Lazzaroni Amaretto,
Regan's Orange Bitters

Gin \$15 _____

- Laughing on the Inside. Black Tea-Infused Gin, Pineapple, Coconut, Orange Cordial, Grenadine
- Thin Man. London Dry Gin, Grapefruit, Campari, Soda Water
- Baby, That's Crazy. Old Tom Gin, Genever, Strawberry, Mint
- Almost Normal. Old Tom Gin, Cardamaro, Coffee-infused Cynar, Peychaud's Bitters

Rum \$15 _____

- Welcome to the Big Time. Cachaça, Lime, Giffard Passionfruit, TPH Hellfire Bitters
- The Bernie Lomax. Plantation 'Stiggins' Fancy', Pineapple, Pasubio Amaro, Orgeat, Honey,
Cinnamon
- Fernando's Cooler . . . Diplomatico Rum, Fernet Branca, Licor 43, Egg White, Cream, Coca-Cola Classic
- The Dark Horse. Brown Butter-Washed Rum, Amaro CioCiaro, Peanut-infused Brandy,
Giffard Banane du Brési

Vodka \$15 _____

- Two Birds, One Bird. . .Vodka, Lemon, Cocchi Americano, Ginger, Giffard Apricot, Vanilla, Soda Water
Friendly Persuasion. Vodka, Lemon, Amaro CioCiaro, Sour Cherry, Strawberry, Falernum, Soda Water
Good At Rockets.Vodka, Lemon, Aperol, Gilka Kümmel, Dolin Blanc
Absentee Ballot. Vodka, Lime, Copper & Kings Immature Brandy, Pommeau de Normandie,
Egg White, Lavender Bitters

Whiskey \$15 _____

- Paper Champion Green Brier TN Whiskey, Lemon, Dolin Blanc, Select Aperitivo,
Angostura Orange Bitters
Got A Light? Chattanooga High Malt Bourbon, Orange, Strega, Honey, Black Pepper,
Peychaud's Bitters
Bavarian Old Fashioned. Wheated Bourbon, Giffard Elderflower, Bärenjäger,
La Muse Verte Absinthe
Midnight at the Menagerie. Rittenhouse Rye, Pasubio Vino Amaro, Saigon Cinnamon,
Bitter Truth Chocolate Bitters
Bacon Old Fashioned Bacon-infused Bourbon, Maple, TPH Coffee Pecan Bitters

High-end Distillates _____

- \$30 Negroni. Monkey 47 Gin, Carpano Antica, Campari Cask Tales
\$40 Double Wood Whiskey Sour. Balvenie 12 Year Double Wood Scotch, Lemon,
Egg White, Angostura Bitters
\$50 Whistle Pig Sazerac. Whistle Pig 10 Year Rye, Peychaud's Bitters, La Muse Verte Absinthe
\$60 Old Fashioned. Jefferson's Grand Selection Château Pichon Baron Cask, Demerara,
Angostura Bitters

Take Flight _____

- \$50 Belle Meade Cask Finishes Flight.
Belle Meade Sherry Cask - Belle Meade Madeira Cask - Belle Meade XO Cognac Cask -
Belle Meade Reserve Whiskey
\$50 Whiskey Row Series.
Old Forester 1870 - Old Forester 1897 - Old Forester 1910 - Old Forester 1920
\$40 Tennessee Whiskey Flight.
Nelson's Green Brier Tennessee Whiskey - Dickel Barrel Select - Pennington's TN Whiskey -
Jack Daniels Single Barrel Whiskey

Beer

Montucky Cold Snack	\$5
Jackalope Lovebird	\$7
Hi-Wire Lo-Pitch IPA	\$7
Good People Muchacho Mexican Lager	\$7
Bearded Iris Homestyle IPA	\$9

Wines By The Glass

Ask your server about our rotating selections.

Sparkling Bottles

Philippe Dublanc	\$40
Champagne Pierre Gerbais [split]	\$60
Champagne Collet Brut	\$90

Eat

Shareable

Tots	smoked cheddar, horseradish crème fraiche, benton's bacon	\$8
Wings	smoked and fried, white barbecue sauce	\$12
Seasonal Vegetable Fritter	charred corn, cotija, basil mayo	\$9
Bibb Lettuce	TPH caesar, pecorino cheese, brown butter croutons	\$10
Cured Meat & Cheese Board	selection of two cured meats and two aged cheeses, nduja deviled eggs, pickles, tomato jam, grilled sourdough	\$16

Sandwiches

all sandwiches served with side of tots

Grilled Cheese Sandwich	smoked cheddar, choice of bacon jam or tomato jam	\$10
Fried Bologna Sando	tonkatsu barbecue sauce, smoked kewpie mayo, sweet onion	\$12
TPH Burger	umami onions, special sauce, American cheese	\$14

Sweets

Cinnamon Sugar Doughnuts	a house favorite	\$7
Coconut Napoleon	coconut crème anglaise, chantilly cream, puff pastry	\$9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
Please alert your server to any food allergies or dietary restrictions.