

STRAWBERRY  
BOURBON  
SMASH

MUDDLED STRAWBERRIES, SIMPLE SYRUP, MAKER'S MARK, LEMON JUICE, TWO DASHES OF ANGOSTURA BITTERS, TOPPED WITH GINGER BEER.

RASPBERRY  
BELLINI

CHAMPAGNE AND  
RASPBERRY PUREE,  
GARNISHED WITH  
ROSEMARY.



ESPRESSO OLD  
FASHIONED

BOURBON, ORANGE  
BITTERS, SHAKEN  
ESPRESSO, ORANGE  
TWIST, GARNISHED  
WITH ESPRESSO BEANS



POMEGRANATE  
GIN FIZZ

GIN, POMEGRANATE  
JUICE, LIME, SIMPLE,  
GARNISHED WITH A  
LIME WEDGE AND  
POMEGRANATE  
SEEDS



FROSTED  
CRANBERRY MULE

VODKA, CRANBERRY  
PUREE, LIME, AND GINGER  
BEER, GARNISHED WITH  
SUGARED CRANBERRIES  
AND ROSEMARY.





SPECIALS  
*Menu*

SOUP

PASTA E FAGIOLI

CATCH

SNAPPER

CHEF'S CHOICE

RIGATONI

SUPPER SPECIAL

VERA CRUZ STYLE RED SNAPPER  
SERVED WITH JASMINE RICE

*Smoked*  
**DUCK BREAST**

SERVED WITH CHARRED BROCCOLINI, HOUSE-  
MADE SWEET POTATO MEDALLIONS, FINISHED  
WITH A STRAWBERRY-LYCHEE SAUCE



# BLACKBERRY BOURBON MULE



Whisky with lime and blackberry essence,  
finished with crisp ginger beer — clean,  
bold, and elegantly balanced.

B GRAVES  
**FALL FAVORITES**

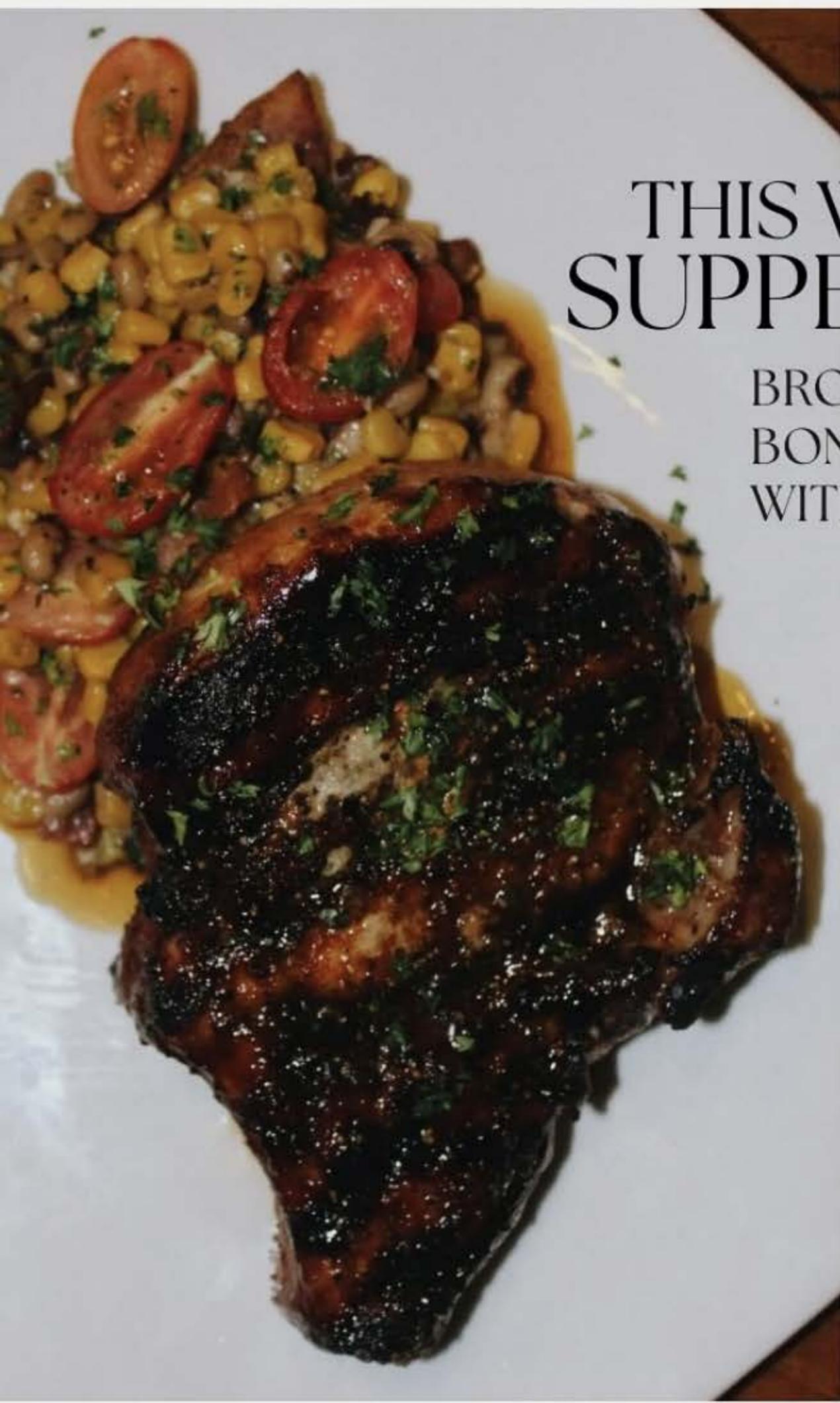


COCKTAILS  
MENU ITEMS  
SPECIALS

A simple blend of gin, lemon, and lightly warmed honey for a clean, elegant finish.



THE BEES KNEES



# THIS WEEK'S SUPPER SPECIAL

BROWN SUGAR RUBBED,  
BONE IN PORK CHOP SERVED  
WITH SUCCOTASH

# MANHATTAN

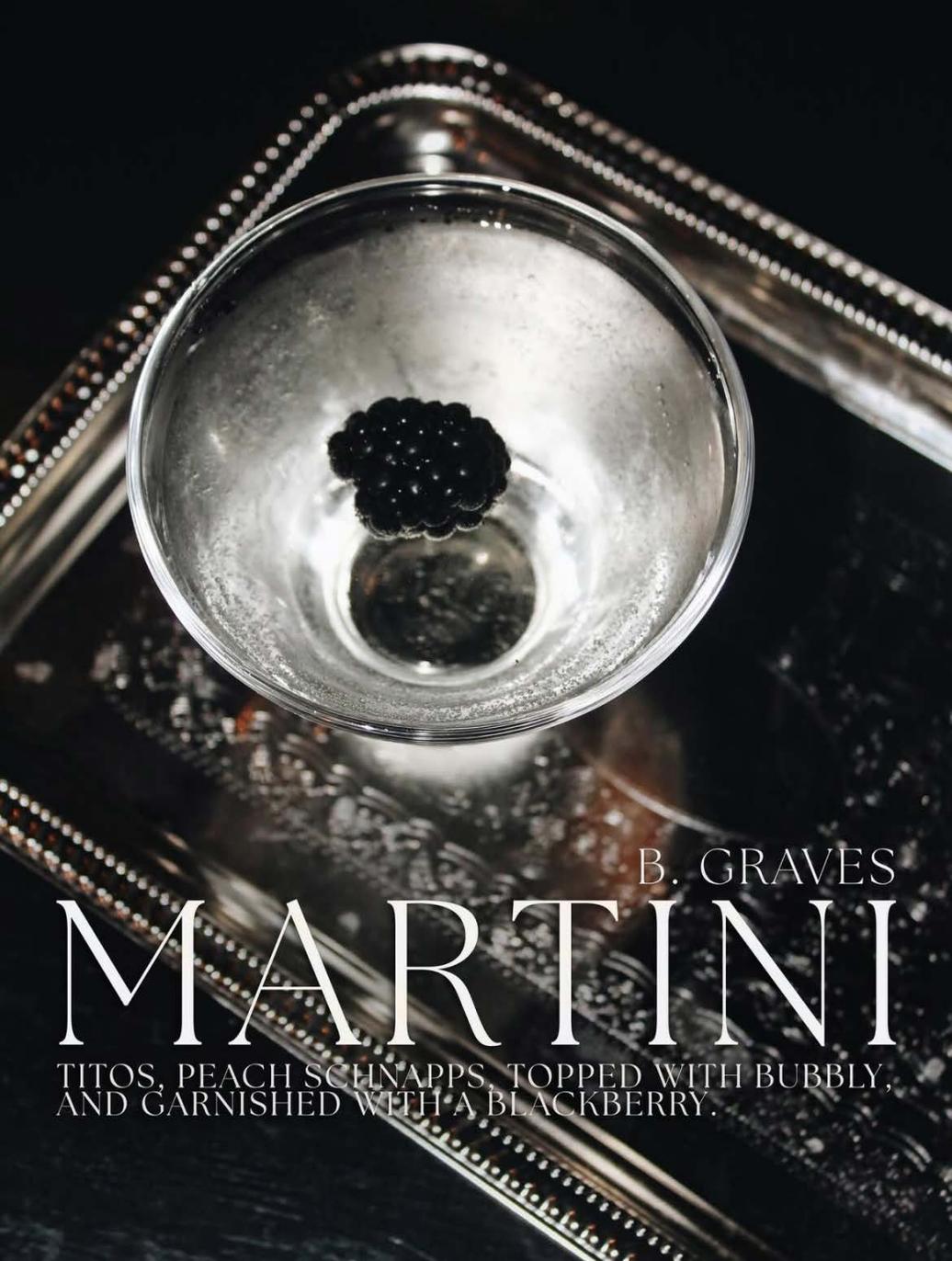
A timeless blend of whisky, sweet vermouth, and a dash of Angostura bitters, finished with a cocktail cherry.



# SOUTHERN BRUSCHETTA

CONECUH SAUSAGE, HOUSE-MADE PICKLES, PIMENTO CHEESE, PICKLED ONIONS, PEPPER JELLY, TOAST POINTS





B. GRAVES

# MARTINI

TITOS, PEACH SCHNAPPS, TOPPED WITH BUBBLY,  
AND GARNISHED WITH A BLACKBERRY.

*Upcoming*  
**THIS WEEK**  
@ BGRAVES

NDAY

8

TUESDAY

29

WEDNESDAY

30

THURSDAY

31



# SCHEDULE

Monday  
7/28

BGRAVES MONDAY SOCIAL  
\$2 OFF SELECT DRINKS & STARTERS

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Tuesday  
7/29

HALF OFF WINE BOTTLES  
REDS, WHITES, SPARKLING, AND MORE

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Thursday  
7/31

TRIVIA - UPSTAIRS  
STARTING AT 6:30 PM

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Saturday  
8/2

BRUNCH  
FROM 10:00 AM - 3:00 PM

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# PRIVATE EVENTS

PHOTOS | RENTAL FEES | AMENITIES | FAVORITES

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# CHARCUTERIE BOARDS

A crowd favorite, our charcuterie boards start at \$8 a person, with pricing based on your specific selections and portion sizes.

They are a perfect choice for cocktail-style gatherings as they are easy to share, visually appealing, and ideal for grazing throughout the night.

Our private event space comfortably hosts 50-100 guests for seated meals — perfect for brunches, lunches, or dinners — and up to 150 guests for cocktail-style gatherings.

We offer a wide variety of menu selections to suit your event style and budget, with customizable packages to meet your needs.

Housed in a beautifully restored historic building, our venue features original exposed brick, tall ceilings, and refinished hardwood floors, creating a warm and memorable backdrop for any occasion.

# ROOM *Rentals*

\$150/hour flat rate

This includes a bartender, custom room setup to match your vision, and full clean-up handled by our team

Additional costs may apply based on the size of the space and level of detail required.

Additional costs may be applied also based on food selection.



# AMENITIES

TVS available for presentations and meetings

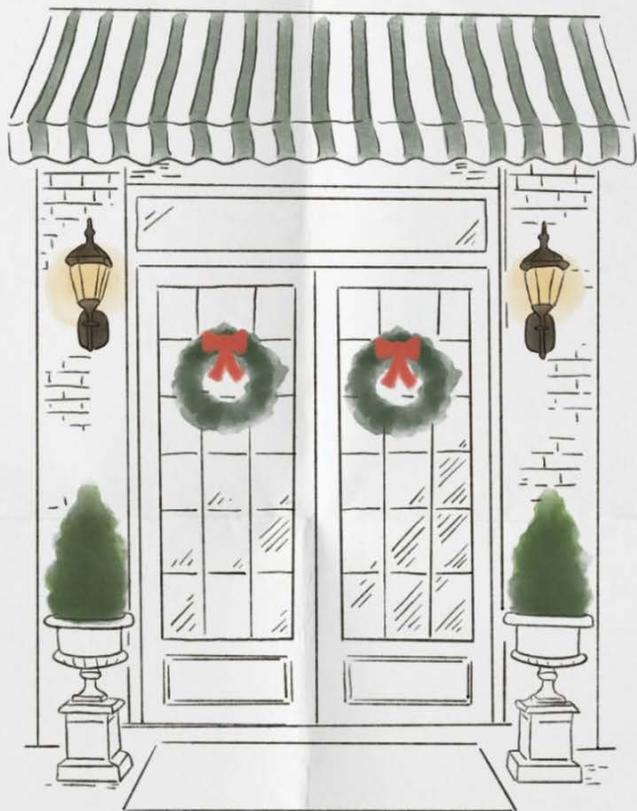
Microphones provided for speeches

Live Music setup available

Choice between upstairs or downstairs (Price varies)

Full-service bar on both levels





WISHING YOU A MERRY CHRISTMAS  
& HAPPY HOLIDAYS FROM *B. graves*