

ESTD  1908

LIBRARY

LOUNGE AT FAIRVIEW INN

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“TO UNDERSTAND THE
WORLD, YOU MUST
FIRST UNDERSTAND
A PLACE LIKE
MISSISSIPPI.”

— WILLIAM FAULKNER

FORWARD

The Library Lounge is inspired by a history of all things Mississippi. Our culture, music, arts, and literature were born out of a time of civility and sophistication. Traditionally, the cocktail lounge was a place for ladies and gentlemen to socialize in a productive and cultured way. Here, we hope to reintroduce our guests to that time with quality crafted cocktails, fine wines, select micro brews and healthy regional cuisine.

We trust you will enjoy the ambience of our Belhaven neighborhood lounge and choose to be our guests often.

INTRODUCTION

Our spirit, wine, and beer selection may be a little different than typical lounges. We understand this, and we aim to introduce our guests to products that focus on quality. Please feel free to ask our staff to assist in making selections.

The pursuit of quality cocktails is an endeavor that takes time, so please be patient with your bartender.

As a regular, we are happy to prepare your favorite beverage not listed on our drink list. Just let one of our staff know your preferences.

Many of the books in the Library are available for sale. Please ask your server or bartender for assistance.

Please respect others and take or make cell phones calls outside. Feel free to text.

Our residential neighbors thank you in advance for leaving quietly.

CLASSIC COCKTAILS

VIEUX CARRE

Old Overholt Rye, Cognac, Sweet Vermouth, Benedictine, Angostura Bitters, Peychaud's Bitters.....12

NEGRONI

Beefeater London Dry Gin, Campari, Carpano Antica.....11

PEGU CLUB COCKTAIL

Bombay Sapphire Gin, Pierre Ferrand Orange Curacao, Lime Juice, Angostura Bitters, Orange Bitters.....12

SAZERAC

Sazerac Rye, Sugar, Absinthe Rinse, Peychaud's Bitters.....10

MOSCOW MULE

Grey Goose Vodka, Ginger Beer, Simple Syrup, Lime.....11

CHAMPAGNE COCKTAIL

Champagne, Angostura Bitters, Sugar.....10

AVIATION

Plymouth Gin, Crème de Violette, Luxardo Maraschino Liqueur, Lemon Juice.....14

PIMM'S CUP

Pimm's No. 1, Lemon Juice, Orange Juice, English Cucumber, Ginger Ale, Mint8

PISCO SOUR

Pisco, Lemon Juice, Simple Syrup, Egg White, Angostura Bitters.....9

VESPER 007

Bombay Gin, Cath ead Vodka, Lillet Blanc14

AUTHOR'S DRINK SPECIALTIES

EUDORA WELTY “BELHAVEN” Cathead Vodka, Cucumber, Dr. Brown’s Cel-Ray Soda, Domaine de Canton Ginger Liqueur.....	10
WILLIAM FAULKNER “MINT JULEP” Four Roses Bourbon, Sugar, Mint	14
WILLIE MORRIS “OLD FASHIONED” Maker’s Mark Bourbon, Sugar, Orange, Angostura Bitters.....	10
TENNESSEE WILLIAMS “RAMOS GIN FIZZ” Beefeater London Dry Gin, Orange Flower, Sugar, Egg, Cream, Lemon & Lime Juice, Soda.....	13
RICHARD WRIGHT “CARIBBEANNA” Gosling’s Black Seal Rum, Coconut Water, Lime, Sugar....	10
SHELBY FOOTE “MASON DIXON” Evan Williams Black Bourbon, Black Tea Syrup, Mint, Cointreau, Lemon.....	10
JOHN GRISHAM “OXFORD” Don Julio Blanco Tequila, Lime Juice, Agave Nectar	14
MARGARET WALKER “BASIL GIMLET” Boodles Gin, Basil, Lime, Cane Syrup	10
ALICE WALKER “CELEBRATION” Champagne, St. Germain Elderberry Liqueur.....	12
KATHRYN STOCKETT “CHOCOLATE PIE” Ciroc Vodka, Crème de Cacao, Cream, Shaved Chocolate.....	12

MARTINIS

STRAIGHT UP OR ON THE ROCKS, SHAKEN
OR STIRRED, LEMON TWIST OR OLIVES

VODKA MAY BE SUBSTITUTED FOR GIN

CLASSICGin, Dry Vermouth

DIRTYGin, Dry Vermouth, Olive Juice, Olives

GIBSONGin, Dry Vermouth, Cocktail Onions

GIMLETGin, Simple Syrup, Fresh Lime

OF GIN OR VODKA.....10

FLAVORED MARTINIS

COSMO

Vodka, Cointreau, Lime Juice, Cranberry Juice.....10

LEMONTINI

Vodka, Limoncello, Lemon Juice.....11

POMTINI

Vodka, Pomegranate Juice, Grapefruit Juice,
Lime Juice, Simple Syrup.....10

RAZZATINI

Vodka, Chambord, Lemon Juice, Raspberries.....11

LOCAL TINCTURES

FAIRVIEW STREET

AUTHOR: ARIEL BLACKWELL

Ketel One Vodka, Lemon, Cranberry,
Topped w/ Prosecco.....14

THE EUCLID

AUTHOR: PEYTON HICKS

Cathead Orange Vodka, Blood Orange, House Grenadine,
Pineapple.....12

THE POPLAR BLVD.

AUTHOR: MACKENZIE WILLIAMS

Famous Grouse, Peach Schnapps, Sour , Soda.....12

THE GREYMONT AVE.

AUTHOR: ARIEL BLACKWELL

Apple Jack, Cranberry, Sour, Lemon-Lime Bubbles.....12

BELVOIR PLACE

AUTHOR: SUSAN COONER

Honeysuckle Vodka, Rumchata, Cinnamon Simple Syrup,
Cream.....11

PINEHURST STEET

AUTHOR: VICOTRIA HAWKINS

Creme de Violette, Honeysuckle Vodks, Lemon, soda..

LYNCREST AVE.

AUTHOR: ANTHONY WALTERS

Patron Reposado, Cranberry, Grand Marnier, Lime
Juice.....14

SAINT MARY COCKTAIL

AUTHOR: PEYTON HICKS

House Espresso, Tito's Vodks, Coffee Liqueur,
Creme De Cacao, W/ Frech Cream.....16

ARLINGTON STREET

AUTHOR: ARIEL BLACKWELL

Hendricks Gin. Lime, Strawberry, Rhubarb, Topped w/ Soda.....\$12

WHEN YOU HAVE TO STUDY...
OR FEEL THE NEED TO READ...

NON-ALCOHOLIC DRINKS

THE PONDER HEART

A.J. Stephen's Olde Style Sarsaparilla.....4

A PAINTED HOUSE

Cucumber, Simple Syrup, Lemon, Lime, Ginger,
Soda, Fresh Mint, Bitters.....5

MILDRED PIERCE

Fresh Blueberries, Basil, Lemon Juice, Simple Syrup,
Soda.....5

THE HELP

Unsweet Tea, Lemon Juice, Mint.....4

MY DOG SKIP

Blood Orange, Lime, Thyme, White Peach, Lime
Sour, Cranberry, Bitters, Soda5

SHILOH

Tomato Juice, Lemon, Worcestershire Sauce,
Celery Salt, Horseradish, Lime.....4

THE MANSION

Cranberry, Pomegranate & Lemon Juices, Chamomile
Tea, Rosemary Simple Syrup, Ginger Ale.....5

WINES BY THE GLASS

BUBBLES

Prosecco LaMarca Italy NV.....	10
Brut Rosé Domaine Chandon Napa NV.....	12
Brut Bouvet France NV.....	9
Cava Brut Montsarra Spain NV.....	8

WHITE WINE

Moscato Redtree California.....	7
Riesling Heinz Eifel Spatlese Germany	7
Riesling Guntrum "Royal Blue" Germany.....	8
Sauvignon Blanc Starborough New Zealand.....	8
Pinot Grigio Villa Pozzi Italy.....	7
Chardonnay Harken Salinas Valley California.....	8
Chardonnay Sonoma-Cutrer Sonoma.....	12
Chardonnay Wishing Tree Unoaked Australia	7
Viognier Cline Sonoma.....	8
Chenin Blanc Man South Africa.....	8
White Zinfandel Beringer California.....	6
Rose Notorious Pink France	8

RED WINE

Merlot 14 Hands California.....	7
Pinot Noir Hahn Monterey.....	10
Pinot Noir Meiomi Sonoma.....	14
Pinot Noir Elk Cove Oregon.....	16
Cabernet Sauvignon J. Lohr Paso Robles.....	12
Cabernet Sauvignon Alexander Valley California.....	14
Zinfandel Murphy-Goode Alexander Valley.....	14
Malbec Bodini Malbec.....	12
Rioja Marques de Caceres Spain.....	12
Shiraz Elderton Australia.....	10
Red Blend CMS Washington.....	10

BEER SELECTIONS

DRAUGHT

Ask your server or bartender for seasonal draught beer selection. Some seasonal beers may be priced higher.

American Pint 16 oz.	5
English Pint 20 oz.	6
Pitcher 64 oz.	14

DOMESTIC/IMPORTS

Angry Orchard Crisp Apple Cider Cincinnati, OH.....	4
Blue Moon Seasonal Golden, CO.....	4
Bud Light Lager St. Louis, MO.....	4
Coor's Light Lager Golden, CO.....	4
Dos Equis Lager Mexico.....	6
Lazy Magnolia Southern Pecan Nut Brown Ale Kiln, MS.....	4
Michelob Ultra Light Lager St Louis, MO.....	4
Miller Light Pilsner Milwaukee, WI.....	4
O'Douls Non-Alcoholic Ale St Louis, MO.....	4
Pabst Blue Ribbon (PBR) Lager Milwaukee, WI.....	4
Samuel Smith's Oatmeal Stout England.....	6
Stella Artois Lager Belgium.....	6
Yuengling Lager Pottsville, PA.....	5

CRAFT BEERS

Chandelier Brewing Freemason Golden Gulfport, MS.....	7
Crosstown Siren Blonde Memphis, TN.....	7
Lagunitas IPA Petaluma, CA.....	7
New Belgium Day Blazer Ale Fort Collins, CO.....	7
Parish Canebrake Wheat Ale Broussard, LA	7
Parish Dr. Juice Hazy IPA Broussard, LA.....	7
Wisecre Tiny Bomb American Pilsner Memphis, TN.....	7
Yazoo Gerst Amber Madison, TN.....	7

TAKE A FLIGHT

BUBBLES FLIGHT

NOVICE

LaMarca Prosecco, Domaine Chandon Blanc De Noirs,
Montsarra Cava.....12

INTERMEDIATE

Domaine Chandon Blanc De Noirs, J Cuvee Brut,
Bouvet Brut.....14

MASTER

Montsarra Cava, Francis Coppola Blanc De Blancs,
Veuve Cliquot Champagne.....20

WHITE FLIGHT

NOVICE

LaMarca Prosecco, Beringer White Zinfandel,
Dr. H Riesling.....10

INTERMEDIATE

Dr. H Riesling, Spy Valley Sauvignon Blanc,
Sonoma-Cutrer Chardonnay.....14

MASTER

Spy Valley Sauvignon Blanc, Cline Viognier,
Francis Coppola Chardonnay.....16

RED FLIGHT

NOVICE

14 Hands Merlot, Belle Glos Pinot Noir, J. Lohr
Cabernet Sauvignon.....12

INTERMEDIATE

Louis Jadot Pinot Noir, Murphy-Goode Zinfandel,
Bodini Malbec.....14

MASTER

La Vielle Ferme Cotes-Du-Ventoux, Elk Cove
Pinot Noir, Marques De Caceres Rioja.....16

BEER FLIGHT

[4] 4oz ea: *Your choice of any beer on draught*.....7

RYE FLIGHT

[3] 1oz ea: Bulleit, RI 1, Knob Creek.....15

BOURBON FLIGHT

[3] 1oz ea: Maker's Mark, Knob Creek, Basil Hayden's 16

SINGLE MALTS FLIGHT

[3] 1oz ea: Glenmorangie 10 yr, Glenlivet 12 yr,
Oban 14 yr.....22

GIN FLIGHT

[3] 1oz ea: Uncle Val's, Bristow, Boomsma Genever.....16

TEQUILA FLIGHT

[3] 1oz ea: Patron Silver, Don Julio Reposado,
Maestro Dobel.....22

