

Seasonal Cocktails

At the Guide House, we focus on fresh, seasonal, all-natural ingredients and local products in our signature cocktails. You won't find all the familiar staples here, but we know you'll find something fun and adventurous that might just become your new favorite! In the mood for something different? Just chat with our bar tenders. They are well versed in the classics and would love to create something special just for you!

Back Surf

Vodka, locally made *Cranberry Clementine SweetShine*, coconut, and fresh limeade.

High Water

Meyers Dark Rum, pineapple juice, and ginger beer.

Inspired by the classic Dark & Stormy cocktail.

Confluence

Vodka, locally made *Peach SweetShine*, and fresh lemonade layered with freshly brewed iced tea.

Mystery Move

Wild Shot Mezcal, rhubarb bitters, strawberry puree, and homemade sours.

A smoky little number ...

Swimmers Rock

Bacardi Banana Rum, coconut, pineapple juice, and club soda.

Brown Claw

Bacardi Banana, locally made *Black Walnut SweetShine*, coconut, cream, and locally roasted *Black Dog Coffee's "Chilly Dog"* cold brew.

Tea Grip

Vodka, gin, spiced rum, tequila, locally made *Cranberry Clementine SweetShine*, and homemade sours layered with all-natural *Coca-Cola*.

Hold it just right, or it will smack you right in the face!

Daughter of the Stars

One-Eight barrel aged gin, lavender bitters, fresh lemonade, and sparkling wine.

Appalachian Sour

Gin, fresh mint, and fresh lemonade layered with fruity red wine.

The Official Guide House Bloody Mary

Vodka, Darin's Bloody Mary mix, spice rim, and an assortment of pickled goodness.

We've been told it's the best around. You should definitely find out for yourself, though!

