

DRAFTS

Ask about seasonal and featured beers

Puckett's Brew <i>Nashville, TN</i>	5
Diskin Bob's Your Uncle Dry English Cider <i>Nashville, TN</i>	6
Black Abbey Rose <i>Nashville, TN</i>	6
Tennessee Brew Works Rotational <i>Nashville, TN</i>	5.5
Yee-Haw Dunkel <i>Johnson City, TN</i>	5.5
Jackalope Bearwalker Brown <i>Nashville, TN</i>	5.5
Blackstone St. Charles Porter <i>Nashville, TN</i>	5.5
Blackberry Farms Saison <i>Maryville, TN</i>	7
Blackhorse Rotational <i>Clarksville, TN</i>	6
Yee-Haw Kölsch <i>Johnson City, TN</i>	5.5
Puckett's Tea <i>Gatlinburg, TN</i>	8

BEER FLIGHTS

Pick Any 3 Drafts 7

BOTTLES & CANS

Budlight	5
Budweiser	5
Coors Light	5
Michelob Ultra	5
Miller Lite	5
Yuengling	5
Corona	5
Buckler N/A	5

HAPPY HOUR

Available at the bar and bar dining room

Monday-Friday, 3-6pm

\$2 off Draft Beers • \$5 Mules

\$5 A. Marshall Wine by the Glass

Half off Appetizers

COCKTAILS

- You're a Peach'tea** 8
Deep Eddy Sweet Tea Vodka, Peach Schnapps, lemonade
- Puckett's Old Fashioned** 12
our selected Dickel 9 yr single barrel, raw sugar, house bitters
- Smoked Margarita** 8
tequila, curacao, lime, agave, BBQ rub and smoked sea salt rim
- Steel Magnolia** 8
Ole Smoky Moonshine and Coca Cola Classic

PICK YOUR MULE

With your choice of Vodka,
Bourbon, Gin or Tequila 8

WINE

Puckett's proudly features the
A. Marshall Hospitality family of wines

RED

- Pinot Noir** Pierre, France 2015 10/36
- Merlot** Puckett's, California 8/28
- Malbec** Trapiche, Mendoza 9/32
- Zinfandel** 1000 Stories, California 11/39
- Cabernet Sauvignon**
Deacon's New South, California 8/28

ROSÉ

- Rosé** Josh Cellars, California 10/36

PINK

- White Zinfandel** Beringer 8/28

SPARKLING

- Wycliff** Brut, California 7/25

WHITE

- Riesling** Corvidae, Washington State 8.5/30
- Pinot Grigio** Puckett's Boat House, California 8/28
- Sauvignon Blanc**
The Crossings, New Zealand 10/36
- Chardonnay** Puckett's, California 8/28
- White Blend**
Sokol Blosser "Evolution", Oregon 2014 11/39

SPIRITS

WHISKEY

Bulleit Rye	9
Chattanooga 1816 Cask Whiskey	10
Crown Royal	10
Jameson	7

CORSAIR

Ryemageddon	11
Triple Smoke	11
Wildfire	11

JACK DANIEL'S

No. 7	7
Single Barrel	11
Gentleman Jack	11

GEORGE DICKEL

Rye	8
8 yr.	8
No. 12	10
Barrel Select	14

BOURBON

Angel's Envy	10
Basil Hayden's	12
Belle Meade Sour Mash	10
Buffalo Trace	8
Bulleit Bourbon	9
Four Roses Single Barrel	12
Jim Beam	7
Knob Creek	8
Maker's Mark	8
Wild Turkey	7
Woodford Reserve	10

SCOTCH

Dewar's White Label	8
Johnnie Walker Black	9
Glenlivet 12	11
Macallan 12	15

GEORGE DICKEL PUCKETT'S® SINGLE BARREL

Ricket House Location:
Warehouse F, Aisle 70, Row 6, 7 Back 11

WHISKEY FLIGHTS

TN WHISKEY 20

George Dickel
Puckett's Single Barrel
103 Proof, 9 Year

Belle Meade Sour Mash
90.4 Proof, 10 Year

Nelson's Greenbrier
91 Proof

OLE SMOKY 21

White Lighting
110 proof

Blackberry Shine
80 proof

Apple Pie Moonshine
80 proof

HOMEMADE DESSERTS

- Cobbler of the Day** 5
Our famous cobbler made fresh every day. Ask your server for today's flavor.
- Deep Fried Brownie Sundae** 8
Scratch-made fudge brownie deep-fried and topped with vanilla ice cream, toasted pecans, candied bacon and chocolate & caramel sauces.
- Giant Skillet Cinnamon Roll** 8
With whiskey glaze
- TN Pound Cake** 8
Thick slice of homemade pound cake pan-fried with butter 'til golden brown, served with vanilla ice cream and blackberry honey.
- Scoop of Ice Cream** 3
- Bowl of Ice Cream** 6
- Old Fashioned Homemade Milkshakes** 7
Vanilla or Chocolate
- Add Cobbler of the Day* 2
- Make it Boozy — Add Whisper Creek Tennessee Sipping Cream* 5

AFTER DINNER DRINKS

- Whisper Creek Tennessee Sipping Cream** 9
on the rocks or neat
- Puckett's Hot Toddy** 8
honey, lemon, Dickel
- Tennessee White Russian** 8
Corsair Vanilla, coffee liqueur, cream

**PUCKETT'S® SERVES
MULETOWN
ROASTED COFFEE**