

# Cedar Bar Menu

## Oaks Club & Cedar Bar

### The Cedar Collection

**Oakie Old Fashioned -10**  
Noble Oak Bourbon, Angostura Bitters,  
Orange peel & Luxardo Cherry

**Honeybee's -10**

Tanqueray Gin, Lemon Juice,  
House made Honey Syrup

**Violette -10**

Tanqueray Gin, Lemon Juice,  
Creme de Violette

**Peachy Bourbon -10**

Four Roses, Muddled Peach & Mint,  
Topped with Ginger Ale

**Whiskey Flower -10**

Jack Daniel, Elderflower, Drambuie,  
Angostura Bitter, Rosemary

**Fizzy Lemonade -11**

Tito's Vodka, Lemon Juice, Simple Syrup,  
Soda Water, Top with Egg White Foam

**Lychee on the Rocks -12**

Tito's Vodka, Lychee Puree, House  
Made Mint Syrup, Angostura Bitters

**Champagne Margarita -12**

Lunazul Tequila, Lime Juice,  
Top with Champagne

### Classics Cocktails

**Negroni -9**

Gin, Campari, Sweet Vermouth

**Sazerac -9**

Whiskey, Bitters, Absinthe

**Amaretto Sour -10**

Disaronno, Lemon Juice, Top with  
Egg White Foam

**Perfect Manhattan -9**

Bourbon, Sweet & Dry Vermouth,  
bitters

**Chocolate Martini -9**

Vanilla Vodka, Godiva Chocolate

**Expresso Martini -9**

Vodka, Expresso

### Favorites

**Hurricane -12**

Blended with rums, passion fruit juice, orange juice,  
lime juice, grenadine, and simple syrup

**Pina Colada -12**

Blended with rums, pineapple juice, lime juice and cream of coconut

### Premium House Liquor

Lunazul- Blanco	Dewar's	Tito's
Tanqueray	Four Roses	Captain Morgan White

**Louis XIII Cognac**

an exquisite blend of up to 1,200 grapes eaux-de-vie  
sourced 100% from Grande Champagne and  
matured slowly inside oak casks.

### Draft Beer

\$5

Sliver Bluff Mexican Lager

Michelob Ultra

Sliver Bluff Juicy Pale Ale

Bud Light

Coastal Empire Savannah  
Brown AL

Sweet water 420

### Hand Crafted Beer & Cider

\$5

Coastal Empire

Tybee Island Blonde  
Southern Delight Amber  
Inshore Slam IPA

Creature Comforts

Classic City Lager  
Tropicalia IPA  
Athena Paradiso Sour

Athletic Brewing

Non-Alcoholic  
Run Wild IPA  
Upside Dawn Golden Ale

California Cider Co.

Ace Pineapple Cider  
Ace Pear Cider

### Bottled Beer

Blue Moon -4

Miller Lite -4

Corona -5

Yuengling 4

Corona Premier -5

Heineken -5

Modelo Especial -5

Guinness -4

Modelo Negra -5

Stella Artois-5

Wild Basin Selter -\$7

### Behind the Bar

**Vodka**

Tito's  
Absolut  
Grey Goose  
Ketel One  
Belveder  
Ocean Organic  
Stoli Elit

**Gin**

Tanqueray  
Bombay Dry  
Bombay Sapphire  
Hendricks  
The Botanist

**Tequila**

1800 Sliver  
1800 Reposado  
Casamigis Blanco  
Casamigis Anejo  
Don Julio 1942

**Cordials**

Bailys  
Grand Marnier  
Disaronno Amaretto  
Frangelico  
Romana Sambuca

**Brandy**

The Christian Brothers  
Lue, Lue XO

**Rum**

Cap. Morgan White  
Cap. Morgan Spiced  
Bacardi  
Rumhaven Coconut  
Mount Gay Eclipse  
Mount Gay XO  
Myer's Dark  
Bumbu

**Scotch**

Dewar's  
Macallan 12  
Macallan 15  
The Glenlivet  
Johnnie Walker Red  
Johnnie Walker Black

**Cognac**

Remy Martin VSOP  
Hennessy XO  
Hennessy VSOP  
Hennessy VS

**Armagnac**

Chateau de Maniban

**Bourbon- Whiskey**

Four Roses  
Jack Daniels  
Knob Creek  
Maker's Mark  
Crown Royal  
Woodford Reserve  
Basil Hayden's  
Jameson  
Angels Envy  
Angels Envy Rye  
Noble Oak  
Noble Oak Rye  
Blade & Bow  
Blanton's  
Jefferson Ocean

20% gratuity will be added to all parties of 6 or more

We take pride in preparing our food from scratch every day. Some items will have limited availability.  
We are concerned for your well-being. If you have special dietary requirements or food allergies, please communicate with us, not all ingredients are listed.  
It is our responsibility to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.  
Thank you for dining with us.