**The Laurel Bar at The White Birch Inn** Signature Cocktails, Curated Flights & Seasonal Sips

Welcome to **The Laurel Bar**, where classic craftsmanship meets the charm of Clayton. Each cocktail on our menu is thoughtfully crafted with fresh ingredients, artisan spirits, and a touch of White Birch Inn’s signature hospitality. Whether you’re relaxing before dinner or toasting the evening, we invite you to sip and savor.

The Laurel Bar is open nightly until 9:00 PM.

**Laurel Hour | 5:00 PM – 6:00 PM**  
Purchase one SIGNATURE cocktail and enjoy the second half off

***Signature Cocktails***

**The Orchard Martini** 15  
Absolut Pear Vodka, Ginger Liqueur, Lemon Juice

**The Garden Gin Fizz 15**  
Gin, Lillet Blanc, Elderflower Liqueur, Grapefruit Juice, Lemon Bitters

**The Innkeeper’s Garden** 17  
Lavender, Empress Gin, Highclere Castle Gin, Vanilla Vodka, Ginger Liqueur, Elderflower Liqueur, Lemon Juice, Egg White

**The Laurel Old Fashioned** 15  
Bourbon, Brown Sugar Syrup, Pecan Bitters

**Mountain Bloom Sour** 15  
Gin, Hibiscus Syrup, Lemon juice, Agave, Egg White

**The Birch Ward** 14  
Rye Whiskey, Green Chartreuse, Lemon Juice, Luxardo Maraschino Liqueur

**Clayton Flyer** 14  
Maker’s Mark, Aperol, Amaro Nonino, Lemon Juice

**The Espresso Noir** 15  
Vodka, Kahlua, Espresso

**The Savannah StreetTart** 15  
Citron Vodka, Lemon Juice, White Chocolate Liqueur, Vanilla

**Smoked Citrus 16**  
Mezcal, Blanco Tequila, Lime, Blood Orange Juice, Agave, Orange Bitters

**Findley’s Fire** 13  
Bourbon, Spicy Red Rock Ginger Ale, Angostura Bitters

**Mocktails**

**Wild Thornberry 9**  
Berry Jam, Balsamic Reduction, Lemon Juice, Vanilla, Club Soda

**Bohemian Grove 9**Lime Juice, Rosemary- Honey Syrup, Orange Juice, Club Soda

***Can’t Decide?***

Discover your favorites with one of our curated flights — thoughtfully selected to showcase the best of our signature cocktails, fine spirits, and seasonal flavors

**Staff Picks** 25

291 Colorado, Eagle Rare, Old Soul

**Prosecco Flight 32**  
Choose any three from our seasonal selection of house-infused Prosecco creations: Ube, Apple Spice, Pumpkin, Lavender, Pear, Blood Orange

**Bold and Smoky 22**  
Mezcal Convite Pechuga, Macallan 12, Benriach 10