

SPIRIT & BOWER

Welcome to Spirit & Bower, a distinctive bar and lounge named for its unique location nestled amongst the tree-bowered Falls Park. The spirit is defined by the energy of the space and its surroundings. With both indoor and outdoor settings, enjoy the views while discovering some of the rarest and coveted spirits in the country.

EASY DRINKING

Kessler Margarita

Exotico Reposado tequila, lime, Grand Marnier, orange, agave - 16

Golden Rule*

Blanco tequila, passion fruit, grapefruit, foam - 14

Southern Mule

Laird's Apple Jack, ginger beer, fresh lime - 13

Aviation

Hendricks gin, Crème De Violette, maraschino, lemon - 15

HOLIDAY CHEERS

Peppermint Dreams

Vanilla vodka, peppermint schnapps, Bailey's, cream - 16

Smoking Bower

Montelobos Mezcal, Campari, Antica vermouth - 17

Frosty Sparker

Pomegranate liqueur, sparkling cava, lemon - 16

By The Fire

Maker's Mark, Grand Marnier, rosemary, lemon - 16

SPIRIT FORWARD

Friskey Beaver

Rittenhouse rye, Peychaud's bitters, cognac, absinthe - 15

House Old-Fashioned

Maker's N°46 bourbon, orange peel, demerera, bitters - 14

Ed-n-Eddy

Del Maguey Mezcal, St. Germain, grapefruit, ginger beer, chipotle - 16

Vieux Carre

Rye whiskey, cognac, antica, D.O.M. benedictine, bitters - 16

BEER:

Beer on tap

Catawba White Zombie - 7
Columbia Craft Lager - 7
Hi-Wire Brown Ale - 7
Service Bohemian IPA - 9

Domestic & International beers

85 Brewery IPA, Bud Lite, Michelob Ultra, Stella Artois, Corona

Hard Ciders - 7

Hand crafted local hard ciders:
Noble Tart Cherry, Standard Bearer, Golden Arrow

Hard Seltzers - 7

Black Cherry, Mango, Lime

Non-alcoholic - 5

Becks N/A
Red Bull
Devils Foot Sparkling
cherry, limeade, or strawberry lemon

FLATBREADS

Heirloom tomato, mozzarella, scallions - 13

Ricotta cheese, red onion, grilled zucchini, piperade, olives - 13

Spicy pork sausage, tomato, piquillo peppers, parmesan - 16

Duck prosciutto, yogurt, arugula, hazelnuts - 15

BITES

House Marinated Olives

Herbs and citrus - 6

Pimento Cheese

Pickled cauliflower, crispy pork rinds - 10

Chattooga Trout Dip

Crème fraiche, dill, lime, capers, focaccia - 16

Wagyu Beef Sliders*

Local gouda, bacon jam, garlic aioli, soft bun - 16

Heirloom Tomato

Burrata, basil, white balsamic syrup, olive oil - 12

Virginia Country Ham,

Salted Butter, cornichons, sourdough - 13

SWEETNESS

Mini lemon cake, hand-pulled marshmallows, french macarons - 19

B G

WINES

Poema Cava Brut 48 | 12

Penedes, SP

Louis Perdrier Brut 56 | 14

Bourgogne, FR

Avissi Prosecco 52 | 13

Veneto, IT

Fleures De Prarie Rose 48 | 12

Provence, FR

Ferrari-Carano Pinot Grigio 53 | 14

Sonoma, CA

The Crossing 44 | 11

Marlborough, NZ

Ramey Chardonnay 68 | 17

Russian River, CA

Kessler by Raymond Chardonnay 40 | 10

Napa Valley, CA

Benton Lane Pinot Noir 68 | 17

Willamette, OR

Columbia Crest Merlot 48 | 12

Columbia Valley, WA

Kessler By Raymond Cabernet 48 | 12

Napa Valley, CA

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.