

Nibbles

Mac & Cheese Bites

tender macaroni blended with smoked gouda, cheddar and parmesan cheese with comeback sauce 8

Fried Green Tomatoes

green tomatoes lightly breaded and fried, served with homemade white cheddar pimento cheese & drizzled with a bacon gastrique 8

Kalottes

hybrid brussels sprouts & kale lightly fried with hickory smoked bacon & creamy sorghum cider vinaigrette 7
available seasonally

Fried Green Beans

lightly battered & served with horseradish dipping sauce 6

Roadside Peanuts

classic hot boiled peanuts 6

Chicken Fries

panko crusted strips of chicken breast served with comeback sauce 8

Trash Pile

choice of fries or tots with chopped angus beef, shredded cheddar, lettuce, tomatoes, & onion, served on a flour tortilla 9

Greens & Bowls

Add Certified Angus Beef to a salad for \$2
Springer Mountain Farms Chicken for \$3

Spirits Salad

mixed greens, tomatoes, onion, cucumber, choice of balsamic vinaigrette, blue cheese or cucumber ranch 6

Spirits Caesar

romaine, white anchovies, grana padano cheese, house-made croutons with seasonal veggies & house-made caesar dressing 7

Wedge

iceberg, tomato, bacon, blue cheese crumbles, and blue cheese dressing 8

Wilted Salad

mixed greens, sliced red onions, hard boiled cage free egg, blue cheese, bacon & house made hot bacon dressing 9

Chili

house-made beef chili with cheddar cheese
cup 3, bowl 5

Chili Mac

chili over mac bites with cheddar cheese
cup 3.5, bowl 7

Daily Soup Special

cup 3, bowl 5



Between the Buns

Certified Angus Beef, Ground Turkey, or Veggie Patty 12, Springer Mountain Farms Chicken 13, or White Oak Pastures Grass Fed Beef 15

All entrees come with your choice of one side item, and a house-made pickle spear. Premium sides are an additional \$3

Walker

pepper jack, avocado corn salsa, roasted jalapeño cream cheese spread

Goozy

white american, pepper jack, smoked gouda, mac & cheese bite, with carolina mustard

Impostor

two quarter pound patties, lettuce, sweet pickles, onion, american cheese & secret sauce

Lavau Voodoo

cajun seasoning, pepper jack, sauteed peppers, tomato & remoulade sauce

Fresh & So Clean, Clean

cucumber, tzatziki sauce, lettuce, tomato, feta cheese

Bearded Goat

goat cheese, green tomato chow chow & balsamic BBQ sauce

Southern Charm

spicy pickle, white onion, sweet southern coleslaw, gouda cheese & BBQ sauce

Rude Awakening

cage free fried egg, white american cheese, hickory smoked bacon, with a crispy hash brown

Dragon's Breath

fried onion straws, hickory smoked bacon, horseradish mayo & swiss cheese

Bleusion

bacon, blue cheese, sweet southern coleslaw, spicy pickles, onion straws & wasabi mayo

Augusta

white cheddar pimento cheese & green tomato chow chow

Fun Guy

portabella mushrooms, caramelized onions, swiss cheese & horseradish mayo

If you insist, you can build your own. lettuce, tomato, onion, pickles \$9. All other toppings are one dollar each

Sammies & Dogs

All entrees come with your choice of one side item, and a house-made pickle spear.

North Carolina Trout

battered & fried, sweet southern coleslaw, tomato, remoulade sauce, sourdough 13

Crab Roll

lump crab salad, tomato, bacon, avocado corn salsa, hoagie roll 14

All American Chili Cheese Dog

you know the deal 8

Chicago Dog

sport peppers, house-made pickle spears, tomatoes, onions, green relish, celery salt, yellow mustard 8

Another Rude Awakening Dog

bacon, cage free fried egg, hash brown, white american cheese 8

Reuben Dog

swiss, sauerkraut, thousand island dressing 8

Off the Leash

chili, cheddar cheese, onion straws, jalapeños, fritos, sour cream 8

House-made Sauces 25 cents

Comeback Sauce	Horseradish Mayo
Carolina Mustard	Remoulade Sauce
Wasabi Mayo	BBQ Sauce
Cucumber Ranch	Honey Mustard

Sides \$2.5 a la carte

French Fries	Potato Salad
Tater Tots	Pasta Salad
Green Beans	Sweet Southern Coleslaw

Premium Sides \$3

Not Available a la carte

House Salad	Kalettes
Fried Green beans	Mac Bites

Welcome to Spirits Tavern. 19 E Main Street, Suite D. • Dahlonega Georgia Parties of 6 or more are subject to an 18% gratuity

• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk, of food born illness, especially if you have certain medical conditions



Lunch Time

Available Monday through Friday 11am-4pm

All lunch items are served with your choice of side item and a house made pickle spear.
Premium sides are an additional \$3

Chicken Salad Sandwich

dill pickle chicken salad, lettuce, tomato on sourdough 8

BBQ Chicken

pulled chicken, house BBQ sauce, sweet southern coleslaw, spicy pickles 8

Walker Quesadilla

cheddar, avocado corn salsa, roasted jalapeno cream cheese spread 6

springer mountain farms chicken 9

certified angus beef 8

Chicken Fries Wrap

chicken fries, cheddar cheese, lettuce, tomato, comeback sauce wrapped in a flour tortilla 7

BLT on Sourdough

you know the deal 7

Patty Melt

certified angus beef patty, swiss cheese, onion straws, horseradish mayo & carolina mustard on marble rye bread 8

All our Cheeses Grilled Cheese

white american, swiss, pepper jack, gouda 6

Mocktails & Refreshments

Sodas, tea & coffee \$2

Coke • Diet Coke • Sprite • Mr. Pibb • Barq's Rootbeer • Fresh Coffee
Home-Made Sweet and Unsweet Tea • Assorted Organic Stash Hot Tea

Paloma Fizz

ruby red grapefruit, agave, soda 4

Mock Mojito

fresh mint, lime, soda 4

Pineapple & Ginger Sparkler

ginger, pineapple, soda 4

House-Made Ginger Beer

ginger beer, mint, lime 4

Cucumber Cooler

muddled cucumber, lime, soda 4

Cherry Limeade

filthy black cherries, lime, sprite 4

Ask about our
house-made desserts

Spirits Tavern opened its doors on Halloween 2014. Our uniqueness paired with historic downtown Dahlonega has led to our growth and popularity. We strive to serve only the highest quality meats such as Certified Angus Beef burgers, Springer Mountain Farms chicken, White Oak Pastures grass fed & organic beef, all natural vegan meatless burgers & cage free eggs. Everything is made in house and cooked to order. We also pride ourselves in our sophisticated, yet approachable bar selections. Our guests' comfort & experience is our first priority...so relax & enjoy!

Cheers!

SPIRITS TAVERN

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