



House Rules

formally known as etiquette

We established this venue as a listening room for the enjoyment and appreciation of the music presented by our musicians. To that end we request you respect this space and the sensibilities of those attending the performance.

Seating is based on reservations and assigned on a first come, first served basis.

There are two shows on Friday and Saturday. \$10 minimum spend per show.

First Seating 9-10:20 PM. Checks are closed out at 10:20 and the room is cleared by 10:40 to allow for reserved seating to the second show.

Second Seating 10:40 - Midnight.

Please do not rearrange the furniture. We will do our best to accommodate your seating preference.

While there's no cover to enjoy our live music, there is a minimum spend of \$10/person. Even if you just want water.

Only one person per seat. We will ask you to separate.

Related to this rule; no making out. We will ask you to leave.

Please respect the furniture and keep your feet off the tables and chairs.

No vaping.

You may not bring in food from another location and you may not take your drink to go.

All walkouts incur an automatic 20% gratuity.

The kitchen closes at 9PM on Thursday and 10PM on Friday and Saturday.

Small Print. The reason for printed rules is the same as the reason for the "caution hot liquid" warning on coffee cups; "not a toy" warning on sandwich bags, "do not ingest" on dish detergent...somebody has. And then they looked around wide-eyed and asked where was the sign that said they couldn't. So what used to be assumed common sense behaviour has to be reduced to printed rules.



Bar Fare

Guilt Free Nibbles

Celery, carrots, cherry tomatoes, mushrooms & cucumbers served with house made dill dip. 6.50

Hummus Tasting

A scoop of each; du jour, classic & roasted red pepper served with our house made crackers or gluten free tortilla chips. 9.95

Refill of chips or crackers 1.75 for 2 oz.

Stepped Up Greens

Mixed greens, mushrooms, tomatoes, cucumber, sweet peppers, brocolli & a scoop of your choice of egg, tuna, or chicken salad or grilled chicken. Served with Mom's dressing on the side. 11.95

Beef Hoagie

Our slow cooked roast beef on a hoagie 10.95

Pesto Chicken Melt

Pesto, sun-dried tomatoes, Parmesan cheese & chicken on sourdough bread. 9.50

Pimento Cheese Flight

Finger size bites of our house made pimento cheese spread over mini crusty bread slices. Flight includes plain, spicy, bacon crumbles, and spinach & diced tomato 7.50

Quesadilla

Chicken; Monterey Jack cheese, sweet peppers with Rainer's special sauce *or*

Beef; Monterey Jack cheese, sweet peppers with a horseradish sauce. 10.95

Filo Tartlets

Bite size mini filo tarts filled with choice or assortment of our chicken salad (Southern, Curry/Mango, Low Fat, Pesto).

4 tartlet size 4.5 8 tartlet size 8.5

Personal Pizza

Spinach & artichoke with Parmesan cheese. 8.95

Pimento

Our house made pimento cheese with some nice healthy spinach & sliced cherry tomatoes. 8.95

Red

Our homemade tomato pizza sauce under Parmesan cheese, salami, ham, bacon crumbles, pepperoncini & sweet peppers, mushrooms, red onion, tomato. 10.95

Brie Snack

Honey coated Brie round with almonds and raspberry drizzle. Served with crackers and fruit garnish. Gluten free crackers available on request. \$13

Mixed Nuts \$5

Desserts

Assorted Cakes from local bakeries. Selection varies, but constants are usually:

Sweet Potato Cake • Chocolate Paddy Cake •

Coconut Cake • Lemon Cake • Cheesecake

Apple Pie • Chocolate Mousse Torte

Red Velvet Bundt Cake • Creme Brulee

Kitchen Closing Hours:

Thursday 9pm • Friday & Saturday 10pm
Only food from the bar menu can be served
or eaten on the bar side.
No outside beverages or food of any kind.

Whiskey/Bourbon

Angels Envy	Bulleit Rye	Gentleman Jack	Makers Mark 46
Basil Hayden	Bushmills	Jack Daniels	Oamaruvian (Aged Dblwood)
Benchmark	Crown Apple	Jack Daniel Single Barrel	Powers 12yr (Irish Whiskey)
Bird Dog	Crown Royal	Jameson (Irish Whiskey)	Rittenhouse Rye
Blade and Bow	Crown Vanilla	Jim Beam	Sazerac Rye
Blanton's	Crown XO	Knob Creek	Seagram's 7
Booker Noe	Dickle 8	Larceny	Southern Comfort
Buffalo Trace	Dickle 12	Makers Mark	Templeton Rye
Bulleit	Dickle Rye		Willett
Bulleit 10	Eagle's Rare		Woodford Reserve

Scotch

Dewar's White (Blend)	Glenkinchie 12yr
Johnnie Black (Blend)	Glenlivet 12yr
Johnnie Blue (Blend)	Glenlivet 15yr
Johnnie Red (Blend)	Glenmorangie 10yr
Monkey Shoulder (Blend)	Glenmorangie Quinta Ruban
Balvenie 12yr	Lagavulin 16yr
Cragganmore 12yr	Laphroaig 10yr
Dalmore 12yr	MaCallen12yr
Dalwhinnie 15yr	MaCallen 18yr
Glenfiddich 18yr	Oban 14yr
	Talisker 10yr

Brandy/Cognac

Lairds Applejack (Brandy)	Hennessy	Remy Martin VSOP
D'usse VSOP	Remy Martin 1738	

Tequila

Alacran Reposado	Juarez Silver & Gold
Casamigo's	Patron Silver
Don Julio Anejo, Blanco & Reposado	Riazul Anejo
Jose Cuervo Silver&Gold	Tierra-Noble Anejo

Vodka

44 North	Grey Goose	Russian Standards
Absolut	Ketel	Stoli
Belvedere	Ketel Citroen	Svedka
Belvedere Intense	Ketel Orangje	Three Olives Grape
Ciroc Apple	Pinnacle Vanilla	Tito's
Ciroc Red Berry	Reyka	Van Gogh Acai
		Van Gogh Mango

Rum

Barcardi	Don Q Anejo	Mount Gay
Barcardi 151	Don Q Cristal	Mount Gay Black Barrel
Captain Morgan 100	Don Q Grand Anejo	Myers
Captain Morgan Spiced	Goslings Black	Pyrat XO Reserve
Cruzan	Malibu	Rumchata

Gin

Beefeater	Gordon's	Plymouth
Bombay	Hendricks	Tanqueray
Booth's	New Amsterdam	Tanqueray 10
Botanist	Nolets	The Source

Beer

Augustiner Lager 6	Fat Tire Amber Ale 6	Sam Adams Boston Lager 7
Avery Ellie's Brown Ale 7	Goose Honkers Ale 7	Shot Gun Betty
Bell's Seasonal 7	Guinness Stout 6	Sofie Aged Vintage 8.5
Bell's Two Hearted IPA 7	Hefeweizen 7	Sonoma Pitchfork Pear Cider 7.5
Blue Point Toasted Lager 6	Hoegarden 6	Stella Artois Imported Belgium 6
Brewery 85 IPA 7	Konig Pilesner 7	Yuengling 6
Bud Light 6	Michelob Ultra 6	
Doc's Hard Cider 7	Smoking Mirror Porter 7	

Wine by the Glass

Sparkling

Poema Cava, Brut Spain 8

Clara C Prosecco, Italy 9

Gancia Moscato D'Asti, Italy 8

S.A. Prum Essence, Germany 8

Pinot Gris & Grigio

Bertani Pinot Grigio, Italy 8

J Vineyards Pinot Gris, California 9

Sauvignon Blanc

Yealands, Marlborough NZ 8

Nobilo Icon, Marlborough NZ 10

Chardonnay

The Seeker (unoaked) California 8

Franciscan, Napa California 9

Charles Smith Eve, Washington State 8

Other Whites

Bellingham Citrus Chenin, S Africa 7

Domaine Verdier Muscadet 10

Rose

Jean-Luc Colombo, France 9.5

Pinot Noir

J Lohr Falcon's Perch, California 10

Talbott, California 13

Merlot

Benziger Merlot, California 8

Malbec

Trivento Amado Sur, Argentina 8

Cabernet Sauvignon

Hidden Crush, California 8

Simi, Sonoma California 10

Other Reds

Shooting Star Zinfandel, California 9

Barossa Valley Shiraz, California 9

North by Northwest (blend), Oregon 9

La Graveliere Cotes du Rhone 10

Porto

Fonseca # 27 13

Taylor Fladgate 10 yr 16

Non Alcoholic Beverages 5

Mocktails 8



RAINER'S

C A F E + B A R

Perfect Prosecco

Prosecco spiked with Raspeberry Limoncello 13

Smoking Sangria

White – “Pinot Grigio” Pears & Apples 12

Red- “Rose” Strawberries & Kiwi 12

Vodka

Lavender Remedy

A combination of Lavender Infused Vodka, with Elderflower & Ginger Liqueur 14

Espresso Martini

Espresso spiked with Vodka, Baileys, Patron XO 15

Betty's Fiya

Cilantro, cucumber, lime, jalapeno, Midori & Casamigos Blanco tequila. Steep in a fog of smoke then turn up! 16

Thai Dragon

Lemongrass-Thai Chili Infused Vodka, Fresh Lime Juice, Basil & Coconut Milk. 14

Lemon Lips Martini

Raspberries pureed into a lip ice mold resting/melting in Ketel One Citroen 14

Betty's Berry Martini

Blackberry pureed ice mold resting/melting into Blueberry Acai Van Gogh Vodka 14

Lemon Blush

44 North Vodka & Raspberry Limoncello 12

Gin

Singapore Slings

Plymouth, Luxardo, Benedictine, Pineapple Juice, Club Soda with a Sloe Gin Float. 13

Negroni

Tanqueray Gin, Campari, Sweet Vermouth. 14

Sunflower/Gin Lemon Drop

New Amsterdam, St. Germaine, Sweetened Lemon Juice 14

Aviation

Plymouth, Luxardo & Violette Liqueur 14

Tossed

Bombay Sapphire, Luxardo and Orange Juice 14

Rum

Millionaire's Wife

Barcardi Gold, Grand Marnier and Cream 15

Paradise

Don Q, Strawberry Lemonade and Ginger Beer 13

Kicking Pina Colada

Lemongrass-Thai Chili Infused Rum, Pineapple and Coconut Milk on the Rocks 14

Tequila

South and Southwest

Don Julio Reposado, St. Germaine topped with Moscato 14

Tequila Suave

Jose Cuervo, Creme de Cacao and Grenadine 14

Bourbon/Whiskey

Southern Yankee

“Southern Style Manhattan” Bulleit Rye with Muddled Raspberries, Vermouth and Bitters 14

Mustache Manhattan

Blackberries pureed into a Mustache ice mold resting/melting into Bulleit Bourbon 14

The Reggie

Crown Royal, Fresh Lavender, Agave splashed with Ginger Ale 13

Lynchburg Lemonade

Jack Daniels and Triple Sec topped with Sprite 12

Haymaker

Makers 46, Triple Sec and Dry Vermouth 14

Sazerac

Bulleit Rye, Absinthe and Bitters 14

Cognac/Brandy

Jack Rose

Laird's Applejack Brandy and Grenadine 11

Sidecar

Remy Martin VSOP and Cointreau 14

All standard & classic drinks are available in addition to our signatures.