

Ryan Puckett

Beverage Director

Lauren Luna

Food & Beverage Manager

HEIRLOOM

AT HOLSTON HOUSE

MIDAIR MIXERS & MINGLING
every day, weather permitting

HAPPY HOUR
monday - friday 4-6 p.m.

BEER

Lil Buddy's	5
Michelob Ultra	8
1929 Perennial Pilsner	9
Bearded Iris Homestyle IPA	9
Friday Beers Tasty Light Beer	7
Wiseacre Sky Dog Cerveza	9
Hi-Wire Fruited Ale	9
Pacifico Lager	7

HARD SELTZERS

Epic Western Chispa Rita	9
Set Up Ranch Water	9
High Noon Pineapple	9
Hi-Rise THC Seltzer	9



DRAFTS

Rose-Colored Blindfold	14
<i>tequila, aperol, strawberry, orange, lemon</i>	
7th Ave Spritz	14
<i>coconut vodka, lime, cucumber, spices</i>	

COCKTAILS

Desert Darling	14
<i>mezcal, mango, chile, lime</i>	
Sky Hi-C	15
<i>lemon vodka, orange gatorade, prosecco</i>	
Broadway Breeze	14
<i>ten to 1 rum, blue curacao, lime, pineapple soda</i>	
Two-Night Stand	15
<i>vanilla-infused tequila, passionfruit, lime, grapefruit soda</i>	

WINE

House Wine Grapefruit Spritz	13
Broadbent Vinho Verde	12
Palooza Still Rose	13
Libby Sparkling Rose	10
Domitia Picpoul de Penet	11
Maison L' Envoye Fleurie	14
St. Clair Estate Sauv Blanc	14

HAPPY HOUR SPECIAL
\$4 friday beers | \$6 wells | \$7 wines

FROZEN

Banana Colada	16
<i>banana-infused whiskey, pineapple, coconut</i>	
Polar Espresso	16
<i>vanilla vodka, espresso, coffee liqueur</i>	



Brian Lombard

Executive Chef

Paola Arenas

Executive Sous Chef

HEIRLOOM

AT HOLSTON HOUSE

MIDAIR MIXERS & MINGLING
every day, weather permitting

HAPPY HOUR
monday - friday 4-6 p.m.

LIGHT BITES

Mexican Fruit Cups

melon, pineapple, jicama, mango, sweet and sour sauce, tajin spice

10

Dip Trio Platter

whipped feta, green goddess, pimento cheese, vegetable crudite, chips

20

Heirloom Salad

spring mix, watermelon radish, heirloom tomato, strawberry, candied pecans, herb goat cheese, citrus poppy dressing

+ chicken breast for \$8

+ seared salmon for \$10

14

Orzo Pasta Salad

orzo, fresh dill, english cucumber, tomato, olive, parmesan, feta, arbequina olive oil
+ chicken breast for \$8
+ seared salmon for \$10

14

Garlic Burrata Flatbread

confit garlic, burrata, arugula, herbs, tomato basil pesto

18

BLT Pimento Flatbread

bacon, crispy kale, cherry tomato, pimento cheese, chili oil

18

Chef's Weekly Taco Inspiration

ask your bartender for details

18

SWEET TREATS

Seasonal Fruit Granita

limited supplies

8

Dole Whip

pineapple, banana, vanilla ice cream, coconut

+ make it a jarritos float for \$3

+ booze for \$10

8

Banana Split

serves 2-3

local nashville ice cream, banana, whipped cream, luxardo cherries, candied pecans, chocolate syrup, salted caramel

22



SKYLINE
SIGHTS