

Ryan Puckett
Beverage Director

Stefan Milic + Lauren Luna
Food & Beverage Managers

HEIRLOOM

AT HOLSTON HOUSE

MIDAIR MIXERS & MINGLING
every day 11 a.m. - 11 p.m.

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**

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**
tequila, aperol, strawberry, orange, lemon
- 7th Ave Spritz 14**
coconut vodka, lime, cucumber, spices

COCKTAILS

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

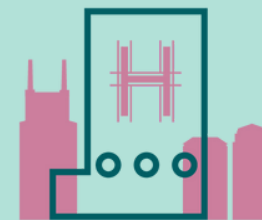
WINE

- 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**
banana-infused whiskey, pineapple, coconut
- Polar Expresso 16**
vanilla vodka, espresso, coffee liqueur



SKYLINE SIGHTS

notice: 2% fee applies when using a credit card for payment. cash and debits cards are accepted without fee. 20% gratuity is automatically added to parties of 6 or more.

Brian Lombard
Executive Chef

Paola Arenas
Executive Sous Chef

HEIRLOOM

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every day 11 a.m. - 11 p.m.

HAPPY HOUR
25% off food 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**