COCKTAILS

MASON PUNCH – $9.5
Champagne, Macerated Peaches & House-Pickled Cherries, Served in a Mason Jar Shaker

SHOO FLY – $8.5
Four Roses Bourbon, Citrus Bitters, Fresh Citrus Juices, Ginger Beer & Limoncello

SOUTHERN PALOMA MULE – $9.5
Brown Sugar-Blazed Grapefruit—Juiced, Corazon Blanco Tequila, Fresh Lime & Ginger Beer

HIBISCUS JULEP – $8.5
Bayou Dark Rum, Hibiscus Simple Syrup, Muddled with Fresh Berries

MIDTOWN SUNDOWN – $9.5
Corazon Tequila, Grilled Pineapple—Pureed, Citrus Bitters & Cascading Pickled Cherry Juice, Garnished with Grilled Pineapple

PECAN OLD FASHIONED – $12
Mitcher's American Whiskey, Pecan Syrup, Bitters & Brûlée Orange & House-Pickled Cherry

BOBBY'S SOUTHERN ICED TEA – $10
Our Long-Island Iced Tea Infused with our Southern Peach Nectar

"BEETS" BY JOE – $7
Lemonade, Sparkling Wine, Miller's Gin & a Splash of Beet Juice

T 23-RITA– $10
Riazul Tequila, T 23 Tangerine/Ginger Sour Syrup, Fresh Lime & Ginger

THE LUNCH BOX – $6
Eric's Favorite Beer, Amaretto & Orange Juice

EDUCATED HOT CHOCOLATE – $6
Table '23' Hot Chocolate with Peppermint Schnapps, Whipped Cream & Peppermint Candy

HOT WHITE CHOCOLATE – $6
Rich Hot White Chocolate with Rumchata, Whipped Cream & Cinnamon Dust

WINE BY THE GLASS

PICCINI
Pinot Grigio $6

4 GRACES
Pinot Gris $9

KIM CRAWFORD
Sauvignon Blanc $9

SILVER OAK/TWOMEY
Sauvignon Blanc $14

MER SOLEIL
Chardonnay $12

CHALK HILL
Chardonnay $10

LINCOURT *Unoaked*
Chardonnay $8

ST. URBANS
Riesling $9

CONUNDRUM
White Blend $9

AVISSI *Prosecco* $8

CRÉMANT
Brut, Pierre Sparr $12

CRÉMANT
Rosé, Pierre Sparr . . . $12

THE SEEKER
Pinot Noir $7

THE PARING
Pinot Noir $11

MEIOMI
Pinot Noir $9

TOAD HOLLOW
Merlot $7

BROADSIDE
Cabernet Sauv $9

DECOY
Cabernet Sauv $13

GASCON *Malbec* . . . $7

XILOCA
Garnacha $7

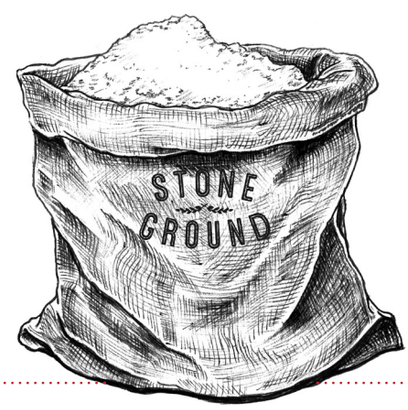
CLINE *Syrah* $6

EDMEADES
Zinfandel $10

SANGRIAS

SPARKLING ROSE' SANGRIA *(glass)* $11
Macerated Berries, Sparkling Rose', & Cointreau

FALL '23' *(glass)*. $11
"Farmers's Daughter" Hard Cider From Thomasville, Ga, Table 23 Apple Butter, Spiced Rum & Orange Liquer



BEER

Ask your server for today's DRAFT beer selection

CRAFT

BREWERY	BEER	STATE	ABV
ABITA	***Purple Haze***	LA	*4.2%*
BLUE POINT	***Toasted Lager***	NY	*5.3%*
FUNKY BUDDHA	***Floridian***	FL	*5.2%*
J DUB'S	***Up Top IPA Cans***	FL	*6.75%*
LAZY MAGNOLIA	***Southern Pecan***	MS	*4.5%*
MAGIC HAT	***#9***	VT	*5.1%*
VICTORY	***Golden Monkey***	PA	*9.5%*
VICTORY	***Hop Devil***	PA	*6.7%*
YUENGLING	***Lager***	PA	*5%*

DOMESTIC

BREWERY	BEER	STATE	ABV
ANHEUSER-BUSCH	***Bud Light***	MO	*4.2%*
ANHEUSER-BUSCH	***Budweiser***	MO	*5%*
ANHEUSER-BUSCH	***Michelob Ultra***	MO	*4.2%*
MOLSON-COORS	***Coors Light***	CO	*4.2%*
MOLSON-COORS	***Miller Lite***	CO	*4.2%*

IMPORTED

		COUNTRY	
GRUPO-MODELO	***Corona***	Mexico	*4.2%*
COMMONWEALTH	***Kalik Light***	Bahamas	*4.9%*
ANHEUSER-BUSCH	***Stella Artois***	Belgium	*5.2%*
ANHEUSER-BUSCH	***Stella Cidre***	Belgium	*4.5%*

You are always welcome at our table

Wine by the Bottle

CHARDONNAY

- **ARGYLE,** *Nuthouse* $55
- **CAKEBREAD** $65
- **FLOWERS SONOMA** $75
- **KENDALL JACKSON** $25
- **LA FENÊTRE,** *A Côté* $40
- **LANDMARK OVERLOOK** $45
- **MERRYVALE STARMONT** $30
- **ROMBAUER** $55
- **SIMI** $30
- **SONOMA-CUTRER** $35

SAUVIGNON BLANCS

- **DRY CREEK** $25
- **DUCKHORN** $45
- **GROTH** $30
- **KOHA,** *NZ* $25

PINOT GRIS/GRIGIO

- **BOTTEGA VINAIA** $30
- **KING ESTATE,** *Pinot Gris* ... $45
- **PONZI,** *Pinot Grigio* $28
- **TALIS** $25

MISCELLANEOUS WHITES

- **ALBINO ROCCA,** *Moscato* . $28
- **AUGUST KESSLER,** *Riesling* $25
- **FARMER'S DAUGHTER,** *Heirloom, Thomasville, GA* ... $25
- **FOUCHER LEBRUN,** *Sancerre, Le Mont* $33
- **PACIFIC RIM,** *Riesling* $25
- **SCHLOSS VOLLRADS,** *Riesling* $25
- **TREMBLAY,** *Appellation Chablis Controlée* $35

CHAMPAGNE/BUBBLES

- **BILLECART-SALMON,** *Brut Reserve* $80
- **BOLLINGER,** *Brut* $90
- **DELLAMOTTE,** *Brut* $70
- **MOET IMPERIAL,** *Brut* $90
- **ROEDERER ESTATE,** *Brut* .. $45
- **TAITTINGER,** *La Francaise* .. $85
- **VEUVE,** *Clicquot* $113

CABERNET SAUVIGNON

- **ALEXANDER VALLEY** $30
- **DON MELCHOR,** *Concha Y Toro* $140
- **DUCKHORN** $110
- **FAUST** $85
- **FRANCISCAN** $52
- **GARGIULO,** *G Major 7* $195
- **GROTH,** *Oakville* $100
- **MOLLY DOOKER,** *Gigglepot* $75
- **NICKEL & NICKEL,** *C.C. Ranch* $180
- **NXNW** $40
- **PRISONER,** *Orin Swift* $70
- **ROMBAUER** $85
- **SILVER OAK** $100

PINOT NOIR

- **ARCHERY SUMMIT,** *Premier Cuvee* $80
- **ARGYLE,** *Nuthouse* $75
- **BELLE GLOS,** *Las Alturas* ... $90
- **CAMBRIA,** *Bench Break* $35
- **FLOWER'S ESTATE,** *Seaview Ridge* $130
- **KING ESTATE** $45
- **KOHA** $28
- **MARTINELLI,** *Zio Tony Ranch* $120
- **PARDUCCI** $25
- **PONZI** $90
- **SANDHI** $45
- **THE HILT** $80

MERLOT

- **MOLLY DOOKER,** *Skooter* .. $40
- **SILVER OAK/TWOMEY** ... $80
- **ST. SUPERY** $55

ZINFANDEL

- **SBRAGIA** $45
- **3** $25
- **ROMBAUER** $46

MISCELLANEOUS REDS

- **ERNESTO CATENA,** *Siesta Malbec* $35
- **GARGIULO,** *"Aprile" Super Oakville Blend* $120
- **JONATA,** *Syrah Blend* $80
- **MASI,** *Amarone Classico, Constasera* $130
- **MONTGRAS,** *Carmenere* ... $22
- **ORIN SWIFT D66,** *Grenache* $70
- **PENFOLDS, T. HYLAND,** *Shiraz* $30
- **TENUTA SAN GUIDO,** *Guidolberto* $200

TABLE TWENTY THREE

You are always welcome at our table