



3081 E. Shadowlawn Ave
Atlanta, GA 30305

Enjoy our
*New Signature
Craft Cocktail
Winter Menu*



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CLASSIC COCKTAILS

Hugo's Aviation Cocktail 11

Berkshire Mountain Ethereal Gin, Fresh Lemon Juice,
Maraschino Liqueur, Crème de Violette Liqueur,
Simple Syrup, Chilled

Martinez 11

50 Pound Gin, Sweet Vermouth, Maraschino Liqueur,
Angostura Bitters, Lemon Twist, Chilled

Ramos Gin Fizz 10

50 Pound Gin, Heavy Cream, Egg White,
Fresh Lemon Juice, Fresh Lime Juice, Sugar,
Orange Flower Water, Soda, Served on Ice

Pegu Club Cocktail 11

Martin Miller's Gin, Orange Curaçao, Fresh Lime Juice,
Angostura Bitters, Orange Bitters, Chilled

Sazerac 11

Absinthe Rinse, Seraphin Cognac, Peychaud Bitters,
Angostura Bitters, Sugar Cube, Lemon Peel,
in a Chilled Rocks Glass

Old Fashioned 11

Elijah Craig Bourbon, Angostura Bitters, Sugar Cube,
Amarena Cherries, Orange Wedge,
Fever Tree Soda, Served on Ice

French 75 13

Berkshire Mountain Ethereal Gin, Superfine Sugar,
Fresh Lemon Juice, Moët Champagne, Served on Ice

Jennings Daiquiri 10

Depaz Blue Cane Rum, Sugar, Fresh Lime Juice,
Shaken, Served on Ice

More CLASSIC COCKTAILS

The "New" Hendrick's Martini 12

Hendrick's Gin, Dry Vermouth,
Cucumber Slice, Chilled

Tom Collins 10

Ransom Gin, Fresh Lemon Juice,
Superfine Sugar, Club Soda, Served on Ice

Perfect Manhattan 11

Russell's Reserve Rye Whiskey, Sweet Vermouth,
Dry Vermouth, Angostura Bitters, Amarena Cherries,
Chilled

Negroni 11

Millers Gin, Campari, Sweet Vermouth,
Orange Wheel Garnish, Served on Ice

Sidecar 15

Rémy Martin 1738, Cointreau,
Lemon Juice, Chilled

Grasshopper 7

Crème de Cacao, Crème de Menthe,
Cream, Chilled

Bourbon Crusta 11

Woodford Reserve Bourbon, Cointreau, Luxardo,
Lemon Juice, Sugar, Lemon, Served Up
in a Sugar-Rimmed Glass, Chilled

Stinger 11

Romate Brandy, Crème de Menthe, Chilled

Pisco Sour 12

Pisco Portón, Egg White, Sugar, Lemon Juice, Angostura
Bitters, Chilled



SIGNATURE CRAFT COCKTAILS

Love Her or Deck Her 10
Corzo Tequila, Celery, Lime, Chile Vinegar,
Cilantro, Chilled

Cold Spiced Cider 11
Seraphin Cognac, Rooibos "Shot",
Cinnamon, Clove, on Ice

Scotsman in the Vieux Carre 25
Absinthe Wash, Glenmorangie Scotch, Raw Honey,
Orange, Peychaud's Bitters, on Ice

Thai Tomato Chip 10
Prairie Vodka, Tomato Water, Wasabi, Sriracha,
Lime Juice, Soy Sauce, Thai Basil, on Ice

Not So Black and Tan 11
Gosling's Dark Rum, Espresso, Vanilla,
Raspberry, on Ice

Frankly Scarlett 11
Hendrick's Gin, St. Germain, Unfiltered Apple Juice,
Rose Water, Rose Extract, Simple Syrup,
Rose Petal Garnish, Chilled

Adam's Temptation 11
Blanton's Bourbon, Plum Gastrique, Ginger Syrup,
Orange Zest, on Ice

Bee on His Knees in Venice 11
Hendrick's Gin, Campari, Honey, Orange Slice,
Lemon Slice, Orange Bitters,
Orange Wedge, Chilled

More SIGNATURE CRAFT COCKTAILS

Auntie's Hand is on the Bell... 12
Earl Grey Infused Miller's Gin, Aguardiente,
Lemon Juice, Honey, Chilled

Shine Wine 9
Hudson Corn Whiskey, Muscadine, on Ice

The Ginger 11
American Harvest Vodka, Poached Pear,
Ginger Syrup, Chilled

Not your Mother's... 15
Berkshire Mountain Ragged Mountain Rum,
Port-Cranberry Syrup, Fresh Pressed
Apple Juice, Bittercube Blackstrap Bitters,
Cinnamon Stick, Chilled

Pumpkin Spiced Rum 11
Berkshire Mountain Ragged Mountain Rum,
Coffee, Pumpkin Butter, Cream,
Nutmeg, on Ice

I'll Never be 'Thirsty' Again! 12
Miller's Gin, Radish, Cynar, Chilled

A Poached Pear 9
La Marca Prosecco, Pear and Ginger Syrup,
Maraschino Juice

A Cherry in the Rye 11
Old Overholt Rye Whiskey, Aperol, Fee Brothers
Cherry Bitters, Fever Tree Soda, on Ice



WINES BY THE GLASS

Sparkling

La Marca Prosecco 8

White

William Hill Chardonnay 7
Martin & Weyrich Moscato 9
Simonnet-Febvre Chablis 10
Treana 11
Mohua Sauvignon Blanc 15

Red

Murphy-Goode Pinot Noir 7
Charles Krug Merlot 7
Gascon Malbec 7
Predator Zinfandel 8
Marc Bredif Chinon 15
Au Bon Climat Pinot Noir 19
Justin Cabernet Sauvignon 19

Port

Warre's Otima 10 Year Old 20

Please ask your server for today's reserve selection by the glass or by the bottle.

BEER SELECTION

Heineken 5
Stella Artois 5
Blue Moon 5
Sweetwater 420 5
Terrapin Hopsecutioner 6
Red Brick Blonde 6
Brooklyn Brewery Pilsner 6
Brooklyn Brewery Brown Ale 6
Left Hand Milk Stout 6

SPIRITS

Bourbon

Maker's Mark 9
Woodford Reserve 11
Blanton's 11
Maker's 46 11
Basil Hayden's 12
Elijah Craig 18 15

Rye Whiskey

Old Overholt 9
Russell's Reserve 11
Sazerac Rye 11

Rum

Gosling's Black Seal 80p 11
Berkshire Mountain's Ragged Mountain 12

Scotch

Glenlivet 12 12
Glenfiddich 12 12
Dalmore 12 12
Highland Park 12 12
Laphroaig 10 12
Glenmonagie 18 25
Johnny Walker Blue 45

Cognac

Seraphin 9
Rémy Martin VSOP 12
Rémy Martin 1738 15
Rémy Martin XO 25



BOTTLE SERVICE

Vodka

Absolut	150
Purity	175
Ketel One	200
Grey Goose	300
Grey Goose Magnum	550

Our Featured Vodka:

American Harvest	200
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Scotch and Whiskey

Johnny Walker Blue	700
Jack Daniels	150
Woodford Reserve	200
Maker's Mark 46	350

Rum and Gin

Bacardi	150
Bombay Sapphire	200

Tequila and Other Spirits

Patron Silver	250
Patron Anejo	325
Patron Gran Platinum	700
Jäger	150

Cognac

Rémy VSOP	400
Rémy XO	500

Champagne

Moët White Star	100
Moët Rose	150
Moët Nectar Rose	175
Vueve Clicquot	150
Dom Perignon	350

Cigars

Selection available upon request.

Tables will be assessed at 20% Service Charge.

MOOD FOOD

Small Plates

Olive Plate 3

Signature Spiced Cashews 4

Tomato-Basil Brushetta 5

Flavored with our balsamic vinaigrette

Herbed Goat Cheese 6

Rolled in a variety of herb, spices & nuts
served with water wafer crackers

Grilled Beef Tenderloin Crostini 8

Topped with roasted peppers &
our horseradish cream sauce

Sautéed Mushroom Brushetta 8

A medley of wild mushrooms with artisanal
purple haze cheese warmed on crostini

More Plates

Grilled Cuban Panini 9

With roasted pork, smoked ham, Swiss cheese
& dill pickle chips served with our red skin
potato salad

Pulled BBQ Brisket Sliders 9

with Lexington-Style Slaw
Served with a side of our red skin potato salad

Seafood Cocktail 10

Jumbo "tail-on" shrimp with our spicy cocktail
sauce, fresh lemon & caper garnish

or

Crab cocktail in our homemade garlic mayonnaise
served with toast points

Shared Plates

Artichoke & Parmesan Dip 7

Served warm with tortilla chips

Hummus & Olive Tapenade Twin Plate 7

Roasted red pepper hummus with an infused
olive oil drizzle served with warm pita bread