



Every great hotel has a great bar to steal away to, and 1847 is ours. 1847 is home to the beverage arts, with Grand garden-to-glass crafted cocktails, local libations and signature wines by the glass, all getting in on the act. The setting of choice for savoring house-made elixirs, quiet conversation, or the easy company of new friends.



OUT OF OUR GARDEN INTO YOUR GLASS

Our cocktails are hand-crafted & well-balanced. Ingredients include honey from our estate bees & herbs from our many garden beds.

1847 | 14

Alabama Dettling Bourbon, House Made Estate Honey Mint Syrup, Fresh Lemon Juice

Violet Beauregarde | 13

Tito's Vodka, Crème de Violette, Fresh Lemon, House Made Blueberry Herb Reduction, Jasmine Essence Mist

Serendipity | 12

1800 Silver Tequila, Hibiscus Lavender Tea Syrup, Fresh Lime, Crème de Cassis

Lakewood Press | 12

The Botanist Islay Gin, Raspberries, Fresh Lime Juice, Basil Simple Syrup

Make it non-alcoholic | 8



Smoked Old Fashioned | 14

*Woodford Reserve Bourbon, Turbinado,
Orange & Angostura Bitters,
Applewood smoke*

Roots Sazerac | 13

*Knob Creek Rye Whiskey, Courvoisier, Pey-
chaud's and Angostura Bitters, Absinth Rinse*

Vivian Leigh | 12

*Amaretto Disaronno, Luxardo Maraschino
Originale, Fresh Lime, Cranberry*

Penicillium | 13

*Johnnie Walker Black Label, Honey
Ginger Syrup, Fresh Lemon, Laphroaig Mist*

Quarantini | 14

*Crown Royal, Chambord, Lillet Blanc,
Angostura Bitters*

J. Jonah Jamerson | 13

*Jameson Irish Whiskey, Fresh Ginger,
Lemon Tea Syrup*



DRAFT BEER

Grand Hotel Light Lager | 6.00

*We proudly present the Grand Hotel Light Lager,
a refreshing low calorie beer, perfect for a
sunny Point Clear day. Only 99 calories!
0 IBU-4% ABV*

**Back Forty Brewing Truck Stop Honey
English Brown Ale | 6.50**

*Truck Stop Honey is a medium-bodied English brown ale brewed
with Alabama Wildflower Honey, roasted malts and fresh hops.
The balance of sweet wildflower honey and earthy hop aromas
come through in every batch.
14 IBU-6% ABV*

**Fairhope Brewing Fifty One
American Pale Ale | 6.50**

*Brewed with a combination of American-made Falconer's Flight
hops and German hops. Named for being the 51st recipe entry in-
to head brewer Dan's beer notebook. This pale ale is packed with
hop flavor but not overly bitter.
38 IBU-5.8% ABV*



STARTERS

Crab Cake | 17

hot sauce butter, corn & sweet pepper salad

Tomato Pie | 12

*sweet onion, San Andreas cheese,
yellow tomato butter, frisée salad*

Roasted Pork Belly | 12

smoked ketchup bbq, popcorn, crispy peanut salad

Crab & Avocado Toast | 16

red chili vinaigrette, peanuts, herbs & flowers

Charcuterie, Pickles & Mustard | 18

condiments, bread

Grand Gumbo | 13

crab, shrimp, by-catch

Arugula | 11

*Belle Chèvre, blueberries, candied pecans,
shaved fennel, black pepper honey vinaigrette*

Local Appetite Farms Salanova Salad | 8

*herb vinaigrette, whipped farmer's cheese, cucumbers,
sweet peppers, garden radish*

**** Alert your server if you have any concerns regarding food allergies**

Ⓞ Items marked with this symbol are gluten friendly

***Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.**



MAIN

Ⓞ 8 oz Beef Tenderloin & Raines Farm

Wagyu Pot Roast Debris | 42

whipped potatoes, braised beans, carrot salad

Basil Crusted Grouper | 33

lemon and herb risotto, wild mushrooms, veal jus, tomato conserve

Flavors of a Summer Garden | 22

garden vegetables, San Marzano tomatoes, kale peanut pesto

Joyce Farms Chicken Breast | 26

with sweet & spicy corn pudding, creamed cabbage

Ⓞ Comfrey Farms Duroc Pork Chop | 28

local sweet potatoes, crisp Brussel sprouts, pecan butter

Ⓞ Diver Scallops | 34

sorghum fideos, baby peppers, sweet peas, port wine syrup

SWEETS

Grand Hotel Bread Pudding \$10

whiskey sauce

Southern Banana Pudding \$7

Nilla wafers

Alabama Chocolate Layer Cake \$10

*layered chocolate cake, chocolate
buttercream, dark chocolate ganache*

Pastry Chef's Seasonal Inspiration \$10

artfully created and seasonally inspired