



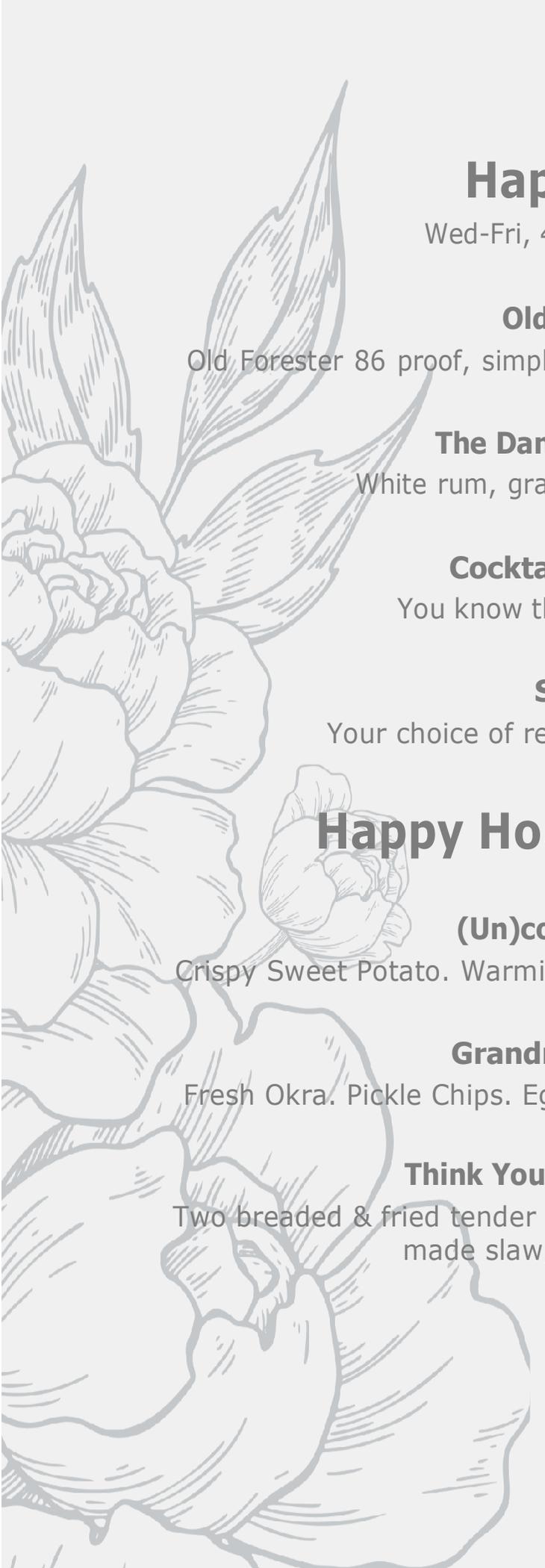
pH CRAFT COCKTAILS

1249 MARTIN STREET
NASHVILLE, TN 37203
(615) 600-5551



Click icons above to access/tag our socials

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SHELLFISH, and/or MILK. Please speak with a member of our team if you have allergen concerns.



Happy Hour

Wed-Fri, 4-6 pm; Sat 6-8pm

Old Fashioned

Old Forester 86 proof, simple, bitters. Expressed orange peel. \$8

The Dangerous Summer

White rum, grapefruit, lime, simple. \$8

Cocktail Of The Week

You know the deal. Just ask! \$8

Stemmed

Your choice of red, white, or sparkling. \$8

Happy Hour Small Plates

(Un)common Sweets

Crispy Sweet Potato. Warming Spice Blend. Lavender Pepper. \$6

Grandma's Snack III

Fresh Okra. Pickle Chips. Eggplant Spears. Battered & Fried. \$6

Think You Could Share One?

Two breaded & fried tender cuts served "hot" or "classic," house-made slaw, pickle, pH aioli. \$8



pH Specialties

"Let's take a walk in the Tennessee fall, cocktail in hand" - MC

Why's the Rum Gone?

Bumbu Rum, guava, lime, and our small batch tamarind cinnamon.
\$13

Field of Dreams

Averell Damson plum liqueur, lemon, and locally sourced lavender, topped with Brightwood Rosewood Cider. \$13

Wanna Get Away

Brockmans Gin, Luxardo, Creme Yvette, citrus. Our version of the classic Aviation. \$14

Mixed Signals

A pleasing blend of Pierre Ferrand Ambre, almond and ginger liqueurs, vanilla, and turmeric. \$16

Fall for Me

Smooth Ambler Contradiction Rye, Amaro Cinpatrazzo, & our small batch tamarind cinnamon. \$13

New Moon

Hard Truth Toasted Coconut Rum, Menthe-Pastille, lychee, lime. \$13

Tequila Mockingbird

Don Julio Reposado, Aperol, Chartreuse, Dolin Génepy, lime. \$15

Guidance Counselor

Guidance Whiskey (local), Artez ArVani, Dolin Rouge. \$15



Beers & Wines

Quiz us on our rotating selection of draft beers and wines

pH Singer Songwriter Edition

Every Thursday, we offer a special menu of vintage cocktails designed to complement the spirit of local artists and musicians who perform at pH.

Vieux Carre

A vintage cocktail dating back to the 1930's, consisting of Benedictine, rye whiskey, cognac, and sweet vermouth. \$12

Boulevardier

A whiskey based Negroni-style cocktail, using rye, Select Aperitivo, and Mancino Rosso vermouth. \$11

Manhattan

Built with a complex rye and a wonderfully smooth sweet vermouth, which has rested in bourbon barrels. \$11

Bee's Knees

Nashville Craft Distillery honey liqueur, dry gin, and citrus. \$12

Patagonian Vesper

"007's" preferred cocktail in the literary classic *Casino Royale* was a vesper. We elevate it by using Träkal, a South American spirit distilled from pears, apples, and local botanicals. \$12

pH Sidecar

This cocktail was invented around WWI and has been popular since its inception. Spiced cognac, Cointreau, and lemon make for a classic yet special treat. \$12

pH Kitchen

"Every ingredient serves a purpose, and every guest deserves delicious food that complements our cocktails" -RD

(Un)common Sweets

Crispy Sweet Potato. Warming Spice Blend. Lavender Pepper. \$8

Jonesin'

Luscious five-cheese mac spheres and a spoonful of roasted red pepper & white wine Coulis. \$11

Grandma's Snack

Fresh Okra. Pickle Chips. Eggplant Spears. Battered & Fried. pH Sweet Heat & Honey Mustard Aioli. \$9

The Jump Off

Southern-style fried shrimp served with our house-made hot honey lemon pepper sauce on the side. \$12

Think You Could Share One?

Choose your best opening line:

Two grass fed beef sliders with fried pimento cheese, crunchy pickle, and pH Sweet Heat.

or

Two fried chicken sliders – Gochujang Chipotle style or sauced in pH Sweet Heat – with house made slaw and pickles. \$11

We can only offer one protein per order

Bus Back Home

Rosemary crusted ham and roasted sweet potato, caramelized onion, and apple butter served on rosemary butter rolls with honey mustard aioli. \$12

Le Grand Fromage

Hand-picked selection of cheeses, sliced meats, crackers, and nuts. Served with a seasonal rotation of jams. \$14



Off the Record

Welcome to the team! Feel free to inquire about our ever-changing favorite kitchen remixes... we understand the excitement, but let's keep this between us. \$14

Happy Endings

House-made cinnamon sugar donut holes, served with ice cream, drizzled in caramel sauce. \$8