



BAR MUSE

BAR BOOK

OXFORD, MS



ABOUT THIS MENU

SPRINGTIME IN OXFORD IS ALL ABOUT ANTICIPATION—WARMER WEATHER, BASEBALL SEASON, DOUBLE DECKER & GRADUATION. OUR COCKTAIL MENU FOCUSES ON THE VIBRANT COLOURS OF SPRING—NATURE'S ANTICIPATORY CANVAS FOR THE YEAR TO COME. THE WINE LIST HIGHLIGHTS WONDERFUL WARM WEATHER OPTIONS LIKE A GAVI FROM ITALY AND A CRUSHABLE ROSÉ FROM FRANCE.

HOURS OF OPERATION

WEDNESDAY & THURSDAY: 4-11

FRIDAY & SATURDAY: 4-12

SUNDAY 3-8

HAPPY HOUR

WEDNESDAY – SATURDAY

4-6

SUNDAY

3-8

\$3 OFF CLASSIC COCKTAILS

\$2 OFF WINE

\$1 OFF BEER



ABOUT BAR MUSE:

BAR MUSE IS AN INTIMATE CRAFT COCKTAIL & WINE BAR NESTLED INSIDE OXFORD'S HISTORIC LYRIC THEATRE OPENED BY JOSEPH STINCHCOMB AND ROSS HESTER IN OCTOBER 2021. OUR MENU FEATURES CREATIVE, SEASONAL COCKTAILS & CURATED WINES BY THE GLASS. OUR GOAL FOR BAR MUSE IS TO PROVIDE A UNIQUE, TRANSFORMATIVE COCKTAIL & WINE EXPERIENCE. HAVE A SEAT, RELAX, AND LET US TAKE CARE OF YOU.

CHEERS!

20% GRATUITY MAY BE ADDED

FOR PARTIES OF 6+

20% GRATUITY WILL BE ADDED TO

UNCLOSED TABS

WE DO NOT SPLIT CHECKS

MORE THAN 6 WAYS



DOMESTIC BEER

\$4

BUDWEISER

MICHELOB ULTRA

MILLER HIGH LIFE

MILLER LITE

PBR

PREMIUM BEER

\$6

CROSTOWN TRAFFIC IPA

GUINNESS

SIERRA NEVADA PALE ALE

SOPRO SUZY B

WISEACRE TINY BOMB

ASK ABOUT OUR ROTATING CRAFT
SELECTION



SIGNATURE COCKTAILS

\$13

THE MARTIAN

MINT-INFUSED TEQUILA, CUCUMBER,
LIME & POBLANO OIL

WRITER'S BLOCK

ROSATO VERMOUTH, BENEDICTINE,
ORANGE & BITTERS

MYRNA MINKOFF

STRAWBERRY-INFUSED GIN,
STRAWBERRY CORDIAL, YUZU,
& COCCHI ROSA

FINAL THESIS

RUM, COFFEE LIQUEUR,
BANANA OLEO SACRUM, LIME & BITTERS

DOWN FOR THE COUNT

BOURBON, CARROT, LEMON, HONEY,
BITTERS & SCOTCH RINSE

ZERO & LOW PROOF COCKTAILS

\$9

DIME STORE NOVEL

CUCUMBER, LIME & POBLANO OIL

LIGHT READING

STRAWBERRY CORDIAL, LEMON &
GINGER BEER



HOUSE COCKTAILS

\$13

GHOST OF AMELIA

CLARIFIED COCKTAIL
RHUM AGRICOLE, LILLET BLANC,
PINEAPPLE & LIME
CLARIFIED WITH ALMOND MILK

SHAGADELIC

LILLET BLANC, UNCLE VAL'S
BOTANICAL GIN, GRAPEFRUIT SHRUB
& BURNT HONEY

AVON CALLING

HIBISCUS-INFUSED TEQUILA, APEROL,
CAMPARI & LEMON BITTERS

WHISKY BUSINESS

TOKI JAPANESE WHISKY,
PEYCHAUD'S & RUM FLOATER,
RICE ORGEAT & LEMON

FRANKLIN COMES ALIVE!

FERNET BRANCA, GINGER & LIME,
TOPPED WITH GINGER BEER

HOLLYWOOD BOULEVARDIER

COGNAC, ERCOLE AMARO, CARPANO
ANTICA VERMOUTH, CHOCOLATE &
ORANGE BITTERS

LES COUSINS DANGEREUX

AVERNA, GRAPEFRUIT, SUGAR &
CHOCOLATE BITTERS

SIP IT, TREBEK

BOURBON, SWEET VERMOUTH,
FIG SYRUP & BITTERS



BOURBON

MAKER'S MARK \$9
ANGEL'S ENVY \$10
WOODFORD RESERVE \$10
FOUR ROSES SMALL BATCH \$11
BUFFALO TRACE \$12
REVIVAL BOURBON \$14

WHISKEY

BUSHMILL'S IRISH \$6
JAMESON \$8
MCCONNELL'S IRISH WHISKEY \$8
UNCLE NEAREST \$12
BLACK ANDEAN WHISKEY \$14
GEORGE DICKEL 15 YEAR SINGLE BARREL \$16
HIGH WIRE JIMMY RED CORN \$19

RYE

RITTENHOUSE RYE \$8
MICHTER'S RYE \$11
REVIVAL RYE \$14

RESERVE BOURBON & RYE

1 OZ POUR

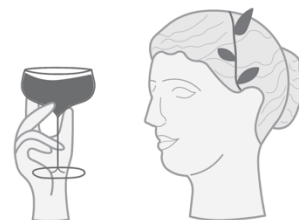
ORPHAN BARREL FABLE & FOLLY 14 YEAR \$18
KNOB CREEK 12 YEAR \$20
E.H. TAYLOR SINGLE BARREL \$25
OLD RIP VAN WINKLE \$26
HIGH WEST MIDWINTER NIGHTS DRAM \$27
WILLET FAMILY ESTATE SINGLE BARREL RYE \$32

SCOTCH

DEWAR'S \$8
ARDBERG WEE BEASTIE \$10
MACALLAN 12 \$14
OBAN 14 \$16

AMARI & LIQUEURS

AVERNA \$8
CYNAR \$8
FERNET BRANCA/MENTA \$8
HOODOO CHICORY LIQUEUR \$8
MELETTI \$8
MONTENEGRO \$8
AMARO APLOMADO \$10
SOUTHERN AMARO \$10
STREGA \$10
FERNET FRANCISCO \$11
GREEN CHARTREUSE \$14
YELLOW CHARTREUSE \$14



BUBBLES BY THE BOTTLE

MARY TAYLOR FRIZZANTE

LEMON, RIPE ORCHARD, BRIGHT ACID

MARY TAYLOR FRIZZANTE, IT 2022

28

TESTALONGA

“I WISH I WAS A NINJA”

FIZZY, CIDER-ESQUE, SUBTLE SWEETNESS

COLOMBARD, SA 2021

50

ARTOUR DE L'ANNE

‘WONDER WOMANNE’

VIBRANT, RED BERRIES, FLORAL

CINSAULT, SYRAH & GRENACHE, FR NV

60

VINCENT COUCHE ‘ELEGANCE’

EXTRA BRUT

RICH, BALANCED, BIODYNAMIC

PINOT NOIR & CHARDONNAY, FR NV

65

BABYLONSTOREN ‘SPRANKEL’

BRIOCHE, VIBRANT CITRUS, APPLE

BABYLONSTOREN ‘SPRANKEL’, SA 2017

75



CLASSIC & NEW CLASSIC COCKTAILS

\$13

JAPANESE HIGHBALL

JAPANESE WHISKY, SODA & LEMON

POET'S DREAM

GIN, DRY VERMOUTH, BENEDICTINE &
BITTERS

BANANA DAIQUIRI

DARK RUM, BANANA LIQUEUR & LIME

SAZERAC

RYE, SUGAR, PEYCHAUDS & HERBSAINT

MARGARITA

TEQUILA, DRY CURACAO & LIME

SLOPPY JOE

COGNAC, PORT, DRY CURACAO,
GRENADINE & PINEAPPLE

SECRET HANDSHAKE

BEER & A SHOT, BARTENDER'S CHOICE



**BUBBLES
BY THE GLASS**

**POL RENE
BLANC DE BLANC BRUT**
BALANCED, BRIGHT, LIVELY
UGNI BLANC, FR NV
9/32

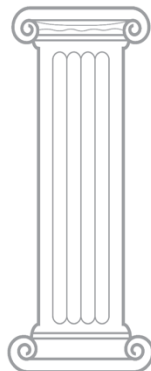
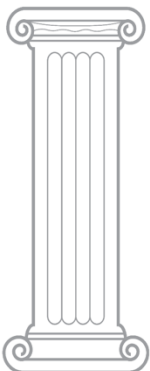
CARBONISTE EXTRA BRUT
FRESH, CRISP, SALINE
ALBARIÑO, CA 2022
11.5/42

GÛNC CANVAS ROSÉ
ZESTY, RED BERRIES, CHERRY BLOSSOM
PINOT NOIR, SL 2021
10/36

**ROSÉ & ORANGE WINE
BY THE GLASS**

SIX ROSES ROSÉ
CRUSHABLE, STRAWBERRY, FLORAL
CINSAULT & SYRAH, FR 2022
10/36

LES TETES 'TÊTE ORANGE'
STONE FRUIT, CITRUSY, EASY-DRINKING
CHENIN & SAUVIGNON BLANC,
FR NV
10/36



**WHITE WINE
BY THE GLASS**

AMEZTOI TXAKOLINA
CRISP, SPRITZY, BRINY
HONDARRABI ZURI, SP 2022
10.5/38

COQUEREL 'LE PETIT'
EXOTIC FRUIT, EXPRESSIVE
SAUVIGNON BLANC, CA 2022
11/40

**MARCHESI DE BAROLO
GAVI**
CITRUSY, BALANCED, REFRESHING
CORTESE, IT 2021
10/36

BABYLONSTOREN 'CANDIDE'
TROPICAL, CRISP, COMPLEX
CHENIN BLANC & CHARDONNAY, SA 2021
9/32

**RED WINE
BY THE GLASS**

**THE BLACKSMITH
'HELL YEAH!'**
FRESH, CHERRY, BLUEBERRY
PINOTAGE, SA 2022
11/40

**CANTINA MARILINA
SIKELE ROSSO**
BLACK PEPPER, TOBACCO, HERBAL
NERO D'AVOLA, IT 2019
11/40

FOSSIL POINT
RICH, BALANCED, DARK FRUIT
CABERNET SAUVIGNON, CA 2021
10/36

