

MATHERS SOCIAL GATHERING



OUR STORY

Located at 30 South Magnolia Avenue, Mathers is a three-story building constructed by Edward Kuhl and James Delaney over 130 years ago. After miraculously surviving the 1884 fire, which destroyed neighboring businesses including The Reporter - Orlando's first newspaper, the building became the home to the town's first local post office.

Later, one of Orlando's premier musicians of the day, Harry Alexander Newell, taught music on the third floor right where we gather today. Afterwards, Dr. James Nixon Butt purchased this building and moved in his medical practice. Then, after hosting Kincaid Carpentry and Johnson Electric, the building was purchased for \$26,000 in 1933, and took on the familiar name of Mathers Furniture Store.

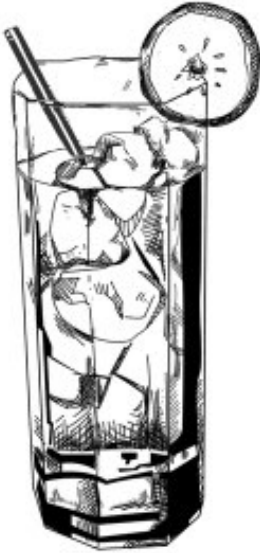
In the 1980s, extensive renovations to the building were needed. After rising from the ashes, it was appropriately named The Phoenix Building. Arnold's Grocery Store, the Knights of Pythias, and a drug store soda fountain are also other notable tenants.

Today, beneath the original exposed wood-truss ceiling, our guests add to our building's history of over 140 years. We continue to believe in celebrating our future without forgetting about our past; so together let's make history!

BATHTUB GIN

Waterloo Gin, Ground Lavender, Honey, Simple Blend, Lemon, & Half & Half.

INSPIRED BY THE SPIRITS MADE IN BATHTUBS ACROSS THE U.S. DURING PROHIBITION. OUR CREAMY AND FRAGRANT TAKE WILL LEAVE YOUR TASTE BUDS SQUEAKY CLEAN!



MATHERS FIZZ

Hendricks Gin, Cucumber House Blend, Cucumber, Mint, Lime, & Fizzy Water.

OTHER COCKTAILS WISH THEY COULD BE AS DELICATE AND REFRESHING AS THIS! CLOSE YOUR EYES AND DISCOVER A HIDDEN GARDEN FAR FROM ANY BAR.

OLD FASHIONED

Old Forester Bourbon, Mathers Bourbon Blend, Angostuna Bitters, & Lemon.

INSPIRED BY THE BIG APPLE DURING THE HEART OF THE INDUSTRIAL REVOLUTION. LIKE THE CITY ITSELF, THIS COCKTAIL DEMANDS TALENT TO TRULY HONOR ITS LEGACY!



WATERMELON MOJITO

Don Q Rum, Watermelon, Mint, Mathers Simple Blend, & Lime.

OUR SPIN ON A CLASSIC MOJITO WITH THE ADDITION OF FRESH WATERMELON JUICE!



MATHERS LEMONADE

Old Forester Bourbon, Cointreau, Mint, Mathers Simple Blend, & Lemon.

IF ANY DRINK COULD EMBODY THE SPIRIT OF SUMMER, IT'S OUR TAKE ON LEMONADE! THOUGH IT MIGHT BE HARD TO BELIEVE, WE PROMISE WE DIDN'T STEAL THE RECIPE FROM YOUR GRANDMA.

STRAWBERRY FIELDS

Hendricks Gin, St. Germaine, Strawberries, & Lemon.

GIN-BASED COCKTAIL INFLUENCED BY FRESH CITRUS AND STRAWBERRIES WITH A HINT OF ELDERFLOWER ST. GERMAINE.



BLUBERRY BASIL GIMLET

Vodka, House-made Blueberry Basil Mix, Lime, & Fizzy Water.

A REFRESHING TWIST ON A ALL TIME CLASSIC FEATURING A HOUSE-MADE BLUEBERRY BASIL PURÉE

JALISCO PASSION

Tequila, All Spice Dram, Cardimaro, House-made Passion Fruit Syrup, & Fresh Squeezed Lime.

A CAPTIVATING BLEND OF PASSION FRUIT, SPICE AND TEQUILA THAT COMBINES THE SWEETNESS OF AGAVE WITH THE WARMTH AND TANGY PLEASURE OF FRESH PASSION FRUIT IN A WAY YOU'LL NEVER FORGET.



THE PHOENIX

Tequila, Jalapeño, Mango Nectar & Lime.

DARE TO TASTE THE HEAT OF 1884 FIRE! ENJOY FRESH JALAPEÑO, MANGO NECTAR AND YOUR CHOICE OF RUM OR TEQUILA WITH A SWEET ELDERFLOWER FINISH TO DOUSE THE FLAMES.



MATHERS FROSÉ

A delightful blend of frozen wine and juice whose history dates back to the 1950's in New York.

THE GRAND FROSÉ

Add Grand Marnier to your Frosé.



ENVY

Angel's Envy Bourbon, Honey Ginger Blend, Thyme, Green Apple, Lemon Whiskey Barrel Bitters, & Angostura bitters.

MISTED WITH WHISKEY BARREL BITTERS AND SERVED IN AN OAK SMOKED DECANTER, PREPARE TO BE TAKEN TO A LUSH ORCHARD AND ENVIED BY THE REST OF THE BAR!



REFRESHMENTS

BEVERAGES

ESPRESSO

KOMBUCHA

STILL WATER

SPARKLING WATER



GENERAL STORE

SPIRITED COCKTAILS • MERCANTILE
BOOKS • CANDY • DRY GOODS

SPECIALS

THE GREEN LADY ABSINTHE SHOT

The once-illicit Absinthe is prepared in a glass as a sugar cube is dissolved from above by ice water.

TITO'S INFUSED COCKTAILS

Ask about our ever-changing cocktails served from our chilled tap! (only available at the general store, on weekends)

WINE & BEER

WINE

RED

Juggernaut | Cabernet Sauvignon

Meomi | Pinot Noir

Roth | Cabernet Sauvignon

Palermo | Cabernet Sauvignon

Silver Oak | Cabernet Sauvignon

ROSÉ

Notorious Pink | Rosé

WHITE

Matua | Sauvignon Blanc

Sonoma Cutrer | Chardonnay



BEER

Stella

Michelob Ultra

Breckenridge Porter

Pulp Friction

BUBBLES

Champagne is offered by the bottle. See the following page. for options!

● BOTTLES ●

SPIRITS

Gin

Hendricks

Tequila

Patron

Casamigos

Don Julio Blanco

Don Julio 1942

Vodka

Titos

Grey Goose

Rum

Bumbu

Don Q Reserva 7

Whiskey

Knob Creek Rye

Crown Royal

Jack Daniel's

Bourbon

Basil Hayden

Old Forester 1920

Woodford Reserve Double

Angel's Envy

Scotch

Johnnie Walker Blue

Johnnie Walker

Black Macallan 12 Yr

Hibiki Harmony

HOUSE BUBBLES

Veuve Clicquot

Moët Imperial

Dom Pérignon

Ace Of Spade Brut



ASK OUR STAFF ABOUT BOTTLE SERVICE

Want a bottle of your favorite spirit? Just give us 10 days notice and we will do our best to accommodate your request.

SHAREABLES

A BEAUTIFUL SELECTION OF
INGREDIENTS FROM THE EAST & WEST

BITES

ROASTED FAVA BEANS

Israeli roasted fava beans. (SALTY)

CHILI RICE CAKES

Crispy rice cakes hand roasted in Thai spices. (SPICY)

MIXED NUTS

A handpicked assortment of roasted and salted nuts.

PROHIBITION MILK & COOKIES

Fresh chocolate chip cookies w/ milk and a shot of bourbon.

FLATBREADS

Your choice of the following Mediterranean influenced flat breads:
Cheese • Pepperoni • Tomato Basil

Ask your server about our monthly seasonal selections.

BOARDS

CHEESE BOARD

A seasonal selection of four hand cut cheeses. Accompanied with walnuts, Red Grapes, Dried Figs. Served with warm baguettes, seasonal jam and locally sourced honey.

THE MATHERS PLATTER

Featuring a selection of hand cut charcuterie with seasonal cheeses. Accompanied with Walnuts, Red Grapes, Dried Figs. Served with toasted baguette, seasonal jam, fresh fruit and locally sourced honey.



MATHERS
SOCIAL HOUR



**HALF OFF OUR HAND
CRAFTED COCKTAILS**

TUESDAY - SATURDAY
4:00PM - 7:00PM