HOURS: THURSDAY - SATURDAY 12-8PM, SUNDAY 12-5PM



Bubble Bar

BY BODY

HAPPY HOUR:
THURSDAY & SUNDAY 12-3PM
FRIDAY & SATURDAY 2-5PM



Wifi: Body Guest Password: Welcome!

BUBBLEBARGRANBURY.COM *@BUBBLEBARGRANBURY*

Bubble Bar

Food Menu

HONEY-TINI

FOUR CROSTINI WITH HONEY GOAT CHEESE DRIZZLED WITH A BALSAMIC GLAZE

10

HUMMUS ROSE

CREAMY AND SMOOTH HOUSE MADE HUMMUS DRESSED WITH OLIVE OIL AND SERVED WITH CUCUMBER STICKS, CAULIFLOWER FLORETS, CRACKERS AND A SALAMI ROSE

17

CHARCUTERIE

GENEROUS SELECTION OF MEATS, CHEESES, CRACKERS, BERRIES AND NUTS ASSEMBLED IN HOUSE.
****BEST BOARD ON THE SQUARE****

28

Food Menu

As Sweet as You

INDIVIDUAL COOKIE

SEASONAL OPTIONS IN COLLABORATION WITH STUMPY'S SWEET SHACK BAKERY

3

Bubble Bar
Cocktail Menu

Non-Alcoholic Bubbles Can Be Substituted Upon Request

COCKTAILS ARE MADE WITH PROSECCO (BUBBLES!)

BARBIE'S BUBBLES
Pink Glittery Bubbles, Pink Sugar Rim & Pink Cotton Candy Topper
13

BELLINI BUBBLES
Peach, Orange Juice, Bubbles
10

CUCUMBER BLISS
Cucumber, Mint, Lime, Bubbles
12

VANILLA CLOUD
*Sweet Lemon, House Vanilla Extract, Bubbles, Topped with a Madagascar Vanilla Bean and Lemon Foam Cloud**
10

FRENCH BLONDE
Lillet Blanc, Grapefruit, Elderflower, Bubbles
15

CHERRY LIMEADE POP
Sweet Cherry, Lime Juice, Bottle of Mini Bubbles
13

THE VELVET KISS
French Raspberry, Lillet Rouge, Topped with Bubbles
On the Sweeter Side
15

FRESH ESPRESSO MARTINI
Fresh Pulled Espresso, Kafe Luna Liqueur
16

DADDY ISSUES
Strawberry, Peach, Lime, Bubbles with a Cherry Whipped Cream Top
On the Sweeter Side
15

Ask About: *The Bubble Bar Experience - A Luxury Cocktail*
$20

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

Cocktail Menu

Bubble Bar

Sparkling Wine Menu

TASTER / GLASS / BOTTLE

BUBBLE DU JOUR 8/30
House Bubbles of the Day

LIFEVINE BRUT 5/10/40
Keto friendly, sugar free bubbles - OR

★ **ARGYLE BLANC DE BLANC** 6/12/50
Willamette Valley, OR

★ **LOST DRAW MEUNIER** 8/17/70
Hye, Texas - Pet-Nat

★ **RAVENTOS BLANC DE BLANC** 6/12/50
Spain's First Cava Producer

SCHRAMSBERG BLANC DE BLANC 2021 VINTAGE 8/17/70
Napa Valley near Calistoga

TAITTINGER (CHAMPAGNE) 10/20/75
Well known classic example of fine French Champagne since 1734

★ **JCB CAVIAR CRÉMANT** 8/17/70
French Sparkling Wine - A Fan Favorite

MARQUES DE CACERES BRUT 5/10/40
Spanish Cava

EMMOLO 8/17/70
Sparkling Wine from the Famous Caymus Vineyard

JEIO BRUT D.O.C 5/10/40
Italian Prosecco

LA LUCA SUPERIORE D.O.C.G 6/12/50
Italian Prosecco

★ **LANGLOIS-CHATEAU BRUT ROSÉ** 7/15/66
French Crémant from the Loire Valley

GRAHAM BECK BRUT ROSÉ 6/12/50
South Africa, Robertson Valley

MUMM NAPA CUVEE M 6/12/50
Sweet Sec Sparkler

Want to Make it a Flight? Choose 3-5 sparkling wines of your own, or let us curate one for you!

ADD A SIDE OF JUICE TO ANY BOTTLE FOR $5

BOTTLE ONLY

CHARLES HEIDSIECK BLANC DE BLANC 125
French Champagne founded in Reims 1851

★ **ARGYLE EXTENDED TIRAGE 10 YEAR 2012 VINTAGE** 105
Willamette Valley, OR

PIERRE SPARR BRUT RESERVE 45
French Crémant

HENRI CHAMPLIAU CRÉMANT 70
French Crémant

VEUVE CLICQUOT + ICE JACKET 125
French Champagne

THE BUBBLY BUCKET:

5 MINI BOTTLES WITH YOUR CHOICE OF JUICE FOR $30: ADD ON AN EXTRA JUICE FOR $5

"The best things in life include ample *Bubbles!*"



HAPPY HOUR SPECIAL: $5 GLASSES & $20 BOTTLES OF HOUSE BUBBLY + 15% OFF COCKTAILS

Bubble Menu

★ ***BARTENDER'S PICK***

GET A BOTTLE TO-GO FOR 30% OFF

Bubble Bar

Other Beverages

RED WINE

19 CRIMES - RED BLEND

7/20

DECOY - PINOT NOIR

10/30

CHAPPELLET MOUNTAIN CUVEE - RED BLEND

Bottle Only - 40

CAYMUS - CALIFORNIA CABERNET SAUVIGNON

Bottle Only - 50

WHITE WINE

PAMS UNOAKED CHARDONNAY

10/30

BABICH BLACK LABEL SAUVIGNON BLANC (NZ)

10/30

ROSÉ

DAOU VINEYARDS ROSÉ

6/25

Wine & N/A

NON-ALCOHOLIC

DOS XX LIME AND SALT 5

MICHELOB ULTRA N/A 5

PROSECCO N/A 8/25

MEXICAN COKE 5

SPARKLING WATER 5

FRESH PULLED ESPRESSO 4

COCKTAILS CAN BE MADE N/A UPON REQUEST

Bubble Bar

$5 Beers and Seltzers

DALLAS BLONDE - AMERICAN ALE
COORS LIGHT - AMERICAN LAGER
MILLER LITE - AMERICAN PILSNER
MICHELOB ULTRA - AMERICAN LAGER
WHITE CLAW

DOS XX - CERVEZA
SHINER BOCK - AMERICAN LAGER
NEW BELGIUM JUICE FORCE - IPA
THE REVEREND - BELGIAN QUAD
TRULY

Proprietors Selection of Rare High-Gravity Beers

CHIMAY (WHITE LABEL)
GOLDEN BELGIAN TRAPPIST ALE
10

MARTIN HOUSE - S'MORES
STOUT BREWED WITH CHOCOLATE, GRAHAM CRACKERS AND MARSHMALLOWS
10

MARTIN HOUSE - THE PENGUIN
WHISKEY BARREL AGED STOUT WITH PEANUT BUTTER, VANILLA & CHOCOLATE
12

MARTIN HOUSE - THE SERAC
WHISKEY BARREL AGED WHITE CHOCOLATE GOLDEN STOUT
12

GOOSE ISLAND BOURBON COUNTY
WHISKEY BARREL AGED IMPERIAL STOUT
14

DOGFISH HEAD 120 MINUTE IPA
ONCE A YEAR RELEASED IPA LIKE NO OTHER
CONSIDERED THE "HOLY-GRAIL" FOR HOPHEADS
15

Ultra Rare Selections

BOURBON COUNTY DOUBLE BARREL-AGED STOUT
AGED IN 7 YEAR OLD HEAVEN HILL BOURBON BARRELS FOR TWO YEARS
40 (500ML GIFT BOX)

BOURBON COUNTY RESERVE STOUT
AGED IN 10 YEAR OLD PARKER'S HERITAGE RYE WHISKEY BARRELS FOR TWO YEARS
40 (500ML GIFT BOX)

Beer Menu

Bubble Bar

Tea Time & Menu is by RSVP Only: Reserve With Your Bartender Today

$38 PER PERSON

$48 PER PERSON WITH A GLASS OF PROSECCO OR CAVA

$58 PER PERSON WITH A GLASS OF CHAMPAGNE

SELECTION OF MINI SANDWICHES

PIMIENTO CHEESE

CUCUMBER

*BACON CREAM CHEESE ROLL**

*CAN BE MADE VEGETARIAN WITH ADVANCE NOTICE

SELECTION OF PETITE SWEETS

MINI PIE, PETITE CAKE SQUARES, SHORTBREAD COOKIES AND MORE - IN COLLABORATION WITH STUMPY'S

SERVED WITH YOUR CHOICE OF TEA

EARL GREY

GREEN TEA

SEASONAL TEA

BLACK TEA

Tea Menu

ONE POT OF TEA FOR A GROUP OF TWO

TWO POTS OF TEA FOR A GROUP OF 4

GROUPS OVER 4 RECEIVE AN ADDITIONAL TEA REFILL



TEA TIME IS A SLOW LUXURY. EACH SELECTION IS FRESHLY PREPARED, SO PLEASE ALLOW US A LITTLE EXTRA TIME TO CRAFT YOUR EXPERIENCE

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