

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

HAPPY HOUR: ALL DAY THURSDAY & SUNDAY, 3-5 FRIDAY & SATURDAY



Bubble Bar

BY BODY

BUBBLE BAR IS AVAILABLE FOR PRIVATE EVENT RENTALS

BOOK WITH US TODAY



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

As Sweet as You

ASSORTED COOKIES

IN COLLABORATION WITH STUMPY'S SWEET SHACK BAKERY

3

Bubble Bar

Cocktail Menu

Non-Alcoholic Bubbles Can Be Substituted Upon Request

The OG'S

BARBIE'S BUBBLES

Pink Glittery Prosecco, 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

New & Trending

THE VELVET KISS

*French Raspberry, Lillet Rouge, Topped with Prosecco
If you like your cocktail on the sweeter side this is for you!*

15

FRESH ESPRESSO MARTINI

Fresh Pulled Espresso, Kafe Luna Liqueur

16

DADDY ISSUES

Strawberry, Peach, Lime, Bubbles with a Cherry Foam Top

15

Bubble Bar

Sparkling Wine Menu

Menu Presented from Dry to Sweet

TASTER / GLASS / BOTTLE

BUBBLE DU JOUR <i>House Bubbles of the Day</i>	8/30
LIFEVINE BRUT <i>Keto friendly, sugar free bubbles - OR</i>	5/10/40
ARGYLE BLANC DE BLANC <i>Willamette Valley, OR</i>	6/12/50
LOST DRAW MEUNIER <i>Hye, Texas - Pet-Nat</i>	8/17/70
RAVENTOS BLANC DE BLANC <i>Spain's First Cava Producer</i>	6/12/50
SCHRAMSBERG BLANC DE BLANC 2021 VINTAGE <i>Napa Valley near Calistoga</i>	8/17/70
TAITTINGER (CHAMPAGNE) <i>Well known classic example of fine French Champagne since 1734</i>	10/20/75
JANSZ PREMIUM ROSÉ <i>Tasmanian Sparkling</i>	6/12/50
MARQUES DE CACERES BRUT <i>Spanish Cava</i>	5/10/40
EMMOLO <i>Sparkling Wine from the Famous Caymus Vineyard</i>	8/17/70
JEIO BRUT D.O.C <i>Italian Prosecco</i>	5/10/40
LA LUCA SUPERIORE D.O.C.G <i>Italian Prosecco</i>	6/12/50
LANGLOIS-CHATEAU BRUT ROSÉ <i>French Crémant from the Loire Valley</i>	7/15/66
GRAHAM BECK BRUT ROSÉ <i>South Africa, Robertson Valley</i>	6/12/50
MUMM NAPA CUVÉE M <i>Sweet Sec Sparkler</i>	6/12/50

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 <i>French Champagne founded in Reims 1851</i>	160
ARGYLE EXTENDED TIRAGE 10 YEAR 2012 VINTAGE <i>Willamette Valley, OR</i>	140
PIERRE SPARR BRUT RESERVE <i>French Crémant</i>	45
HENRI CHAMPLIAU CRÉMANT <i>French Crémant</i>	70

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The best things
in life include ample

Bubbles!”



HAPPY HOUR SPECIAL:
\$5 GLASSES & \$20 BOTTLES
OF HOUSE BUBBLY

Bubble Bar

Other Beverages

RED WINE

19 CRIMES - RED BLEND

7/20

DECOY - PINOT NOIR

10/30

CHAPPELLET MOUNTAIN CUVÉE - 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

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

DOS XX - CERVEZA

COORS LIGHT - AMERICAN LAGER

SHINER BOCK - AMERICAN LAGER

MILLER LITE - AMERICAN PILSNER

NEW BELGIUM JUICE FORCE - IPA

MICHELOB ULTRA - AMERICAN LAGER

THE REVEREND - BELGIAN QUAD

WHITE CLAW

TRULY

Proprietors Selection of Rare High-Gravity Beers

CHIMAY (WHITE LABEL)

GOLDEN BELGIAN TRAPPIST ALE

10

MARTIN HOUSE - S'MORES

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)

Bubble Bar

Tea Menu

\$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

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