

# seasonal cocktails

\$3 off during happy hour



## green goddess 15

**ketel one, dragonwell tea, arugula, cucumber, jalapeño, lemon**

*LYKYK, the quintessential green juice cocktail that started an entire cultural movement. earthy, nuanced tea provides tannin and structure in an ethereal blend of vodka, leafy greens, juicy peppers, and tart lemon. skip the salad course.*



## save the celery 15

**peloton de la muerte, milagro silver, dolin genepy, grapefruit cordial, clarified celery, aggressive bubbles**

*our house paloma goes on an ayahuasca retreat and comes back reinvented as a sparkling vegetal banger. sweet, smoky, crispy, crushable, all the benefits of celery juice and all the benefits of a paloma. yum. what more could one ask for?*



## negroni primavera 15

**citadelle, house vermouth blend, campari, coconut, kiwi, sandalwood**

*baby's third negroni. are you beginning to catch on? the one and only perfect cocktail proceeds through the rites of spring to become something entirely new. sandalwood invites a moment of meditation and contemplation. drink and think.*



## barbara's rhubarb bar 15

**milagro reposado, lustau fino sherry, suze, dolin genepy, rhubarb, agave, jalapeño, lemon, jasmine pearl**

*rhubarb is the darling of the spring season – so we made a spicy margarita to drink about it. spicy tequila, brackish sherry, earthy gentian, and a medley of spring flavor come together in harmony and hide under a cloud of jasmine foam. bottoms up.*



## outer voice of the sky 15

**sazerac rye, amaro montenegro, duke of earl, chocolate, lavender**

*don't call it a "weather report" – spring has come for the old fashioned. lush, sultry, sinful. expect floral flavors, chocolate, toffee, texture, spice. this drink has it all. marvelously complex, yet elegant. a treat for the curious and cautious alike.*



## peas on my head (don't call me a pea head) 15

**bombay sapphire, ketel one, EVOO, sugar snap pea, verjus**

*a love letter to the classic martini and an ode to spring. an intensely vegetal and crispy martini that perfectly captures not only the flavor and spirit of fresh, seasonal peas; but the hearts and minds of gin and vodka drinkers everywhere. enjoy liberally.*



## japanese cold noodle 15

**planteray 3 star, rhum clement mahina coco, pineapple, cucumber, sesame, salt**

*another round of food as drink. warmer weather beckons for lighter fare. a pina colada is reimagined as a cold noodle dish with shocking success. lightly savory, impossibly refreshing, and crispy AF. let your mind wander and be rewarded.*



## dusk blushes red 15

**sazerac rye, pierre ferrand 1840, lustau amontillado sherry, cocchi vermouth di torino, coconut, passionfruit, red bell pepper, lemon**

*tiki is for all year-round – especially spring. red pepper and passionfruit play nice in the sandbox with coconut spirits and fortified wine. tropical, boozy, complex, vegetal. relax and have a few – vacation is only a mindset away.*

# house cocktails

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## westside's mule 15

**tito's handmade vodka, clarified ginger, lime acid, CO2**

*everyone's favorite highball – made modern for the westside community. no mugs, no frills, just tasty vibes. a master class in refreshment*



## caprese 15

**buffalo trace, tomato, basil, lime, grapefruit, whey**

*the classic hot girl salad, reimagined as a warm-weather sipper. lactic, lightly savory, incredibly refreshing. late-summer flavor available all year-round.*



## green swizzle 15

**cazadores blanco, green chile, agave, pineapple, mint, cilantro, jalapeño**

*the love child of a spicy margarita and your favorite green juice. thirst-quenching, lingering spice. sinfully verdant. how can being bad feel so good?*



## pandan old fashioned 15

**rittenhouse rye, coconut, pandan, toasted almond**

*a timeless classic with modern flair. coconut, vanilla, toasted rice, funk. yum*



## westside's paloma 15

**corazon blanco, grapefruit cordial, aggressive bubbles**

*simplicity is a beautiful thing. a simple highball of tequila and grapefruit soda, reimagined with modern technique for the modern palate. the tequila soda of your dreams.*



## sangria spritz 15

**rotating ingredients, ask your server**

*not your mother's sangria. mercurial, aggressively carbonated, always delicious. have more than one – they never last long.*

# classics *\$3 off during happy hour*



## old fashioned

**old forester 100, demerara, bitters**

*the drink that started it all. "a stimulating liquor composed of spirits of any kind, sugar, water and bitters." printed in 1806, this is the first known report of the word "cocktail."*



## manhattan

**rittenhouse rye, vermouth blend, bitters**

*first appearing in 1882, this drink was originally created to celebrate the union of the recently available rich, dark, italian vermouth, american whiskey, and bitters.*



## gimlet

**bombay sapphire, lime cordial, lime juice**

*traditionally made with rose's sweetened lime juice, and a longtime favorite of british expats, this refreshing classic gets a facelift with a house made lime cordial.*



## paper plane

**buffalo trace, aperol, amaro nonino, lemon juice**

*created for the violet hour in chicago, this modern classic was invented by sam ross in the summer of 2008. few modern drinks ascend to the canon of "classic." this is one.*



## espresso martini

**ketel one, borghetti, demerara, espresso**

*a now-famous actress walks into a bar, and asks the bartender to make her something that will "wake me up, and mess me up." this spawned the drink that has captured the hearts of an entire generation.*



## cosmopolitan

**ketel one, orange liqueur, cranberry, sugar, lime**

*the modern iteration of this drink appeared in 1988, when new york bartender toby cecchini created this drink at the odeon. his version is what appeared in "sex and the city," and what has kept it so popular.*



## jungle bird

**planetary 5 year, gosling's black seal, campari, pineapple, lime**

*a post-tiki classic that celebrates the marriage of molasses and campari. made at the aviary bar in kuala lumpur in the late '70's, and named for the colorful tropical birds that could be seen from the bar, this drink has earned its spot in the classic canon. bitter, boozy, and impossibly refreshing.*



## negroni

**citadelle, vermouth blend, campari**

*allegedly, this drink was created in florence, italy, where a count by the name of negroni asked for his americano cocktail to be spiked with gin. thank god for this man. an ambrosial elixir, gifted from the heavens.*



## boulevardier

**rittenhouse rye, vermouth blend, campari**

*emerging sometime in the 1920's, this cousin of the negroni was first published in "bar flies and cocktails" in 1927. not as ambrosial as its predecessor, though a beautiful drink in its own right.*



## spicy margarita

**el jimador blanco, spicy agave, lime juice**

*a nod to the "tommy's" style margarita, which omits orange liqueur for a cleaner and more agave-forward margarita. vegetal, incredibly refreshing, and just spicy enough to leave you yearning for more.*



## hemingway daiquiri

**planteray 3 star, maraschino, grapefruit juice, lime juice**

*originally known as the la floridita daiquiri no. 3, this delicious daiquiri variation is said to have been the favorite of ernest hemingway, who was diabetic and took his drink with no sugar.*



## oaxacan old fashioned

**peloton de la muerte, el jimador reposado, agave, bitters**

*created by new york bartender phil ward in 2008, this modern classic uses the classic old fashioned template to highlight the smoky, vegetal character of mezcal. a love letter to agave.*

## happy hour

**wednesday, thursday, friday**

**3pm-6pm**

*\$3 off all shareables & drinks  
complimentary chickpeas with drink purchase*

## sunday funday

**sunday happy hour**

**3pm-6pm**

*\$3 off all shareables & drinks  
complimentary chickpeas  
with drink purchase*

# dessert cocktails

\$3 off during happy hour

## tiramisu 15



**borghetti, px sherry, creme de cacao, espresso, mascarpone, chocolate**

*the classic Italian dessert is reimagined through the lens of the espresso martini. all of the heft and impactful flavor of its namesake without the body load. though intended for dessert, we've yet to find a time of day where this drink isn't agreeable. imbibe liberally.*

## vermouth & orange 15



**house vermouth blend, salted orange foam**

*chocolate covered oranges. but make it sexy. both french and italian vermouths are blended with our house cold brew and other secret things to create something wholly unique and worth celebrating. truly greater than the sum of its parts. topped with salted orange foam, this is a digestive and textural delight. have many.*

## chocolate negroni 15



**citadelle, punt e mes, campari, creme de cacao, chocolate**

*this is for the real ones. how do you strike the balance between the perfect negroni experience and the perfect dessert experience? just like this - drinking is believing. the bitterness of our house negroni is turned up one notch, so we can crank the sweetness up two. digestif or dessert? you decide.*

## irish coffee 15



**power's irish whisky, demerara, westsiders coffee blend, chantilly cream, nutmeg**

*proof of the mantra "if it ain't broke - don't fix it." the classic irish coffee, done in the style of the buena vista cafe, is revived in all of its boozy glory. unctuous irish whisky provides a perfect base to support the harmony between great coffee, dark sugar, and a float of vanilla cream. truly a classic for a reason.*

## grasshopper 15



**crème de menthe, crème de cacao, branca menta, heavy cream, shaved chocolate**

*thin mint is out, thick mint is in. the unholy matrimony of a girl scout cookie and a brandy alexander, this classic dessert cocktail gets the westsiders beverage treatment and is updated for the modern palate. incredibly full-bodied, yet ethereally light. this is sure to be one for the ages.*

## lemon bar 15



**citadelle jardin d'ete, lemon sherbet, meyer lemon, shortbread, whey, lemon curd whip**

*a nostalgic summertime dessert is made liquid for year-round enjoyment. explore the flavor of the classic tangy-sweet pastry as it is reimagined into a lemon drop-style sour. subtlety is key here. punchy botanicals, puckery lemon, and relative dryness keeps this firmly grounded in the realm of cocktail. don't be afraid to ask for a spoon for the whip.*

# non-alcoholic options

\$3 off during happy hour

## lychee champagne 15



**semillon verjus, lychee, pear, aggressive bubbles**

*an imitation sparkling wine designed to mimic the flavors and sensations of moscato d'asti. lychee and pear star in a symphony of fruit and bubbles that is simultaneously sweet, tart, rich, and aggressively carbonated. raise a glass in celebration or to simply relax and unwind.*

## N/A caprese 15



**tomato water, basil, grapefruit, lime, clarified whey**

*one of our oldest and most delicious cocktails is reimagined as a non-alcoholic beverage. all of the flavor a classic caprese salad, transmuted into liquid form. punchy tomato, sweet basil, a touch of citrus, and the unmistakable flavor of cheese are all present. a true delight. drink and think.*

## blurred vines - spark 12



**non-alcoholic sparkling alternative**

*lively, pink, and full of fizz, this sparkling rosé alternative is filled with bright, red fruit flavors and packed with natural caffeine for euphoric feels and focus. made from exquisitely rare cold-brewed teas, fruits from regenerative farming, and innovative ferments.*

## strawberry + tomato 15



**strawberry, tomato, sencha, bay leaf, vanilla, clarified whey**

*an exercise in perception, balance, and seasoning, this drink pits sweet strawberry and vanilla against savory tomato and bay leaf, producing a complex and luscious beverage that is a wonder to consume. enjoy the texture of a cold ribbon of silk as this punch takes the edge off of your day.*

## salted rosemary paloma 15



**salted rosemary, clarified grapefruit, clarified lime, aggressive bubbles**

*a tequila-less paloma that has true depth of flavor and a persistently lovely texture. pungent, herbaceous rosemary plays well with grapefruit and lime, and salt properly incorporated into the beverage bumps all of the flavor up a few notches. bittersweet, punchy, and refreshing.*

## blurred vines - sharp 12



**non-alcoholic white wine alternative**

*a bright, fresh, aromatic white wine alternative, with a light spritz, designed to be savored alongside food or on its own. bursting with electrolytes, amino acids, and vitamin D for an invigorating dose of liquid sunshine.*

# glass pours

## red wines

**tempranillo** 13/45

**bodegas torremoron ribera del duero '24**

**castilla y león, spain**

*fresh black and blue fruit aromas. vibrant and focused on the palate, offering intense boysenberry and cassis flavors. no rough edges and a long, fruit tannic finish. yum.*

**pinot noir** 13/45

**sokol blosser evolution '21**

**willamette valley, oregon**

*a classic expression of willamette valley pinot noir. packed with bright, red fruit flavors, warming baking spice, and a quintessential mushroom-funk.*

**cabernet franc** 14/49

**domaine de la chanteleuserie bourgueil cuvée alouettes '23**

**loire valley, france**

*fresh, supple, and fruity. an outstanding expression of young cabernet franc from "the place where the larks sing." peppery blackberries, forest floor cherry, graphite. banger.*

**italian red blend** 17/60

**cantine garrone munaloss rosso '23**

**piemont, italy**

*a blend of nebbiolo, Croatina and Barbera from younger vines vinified in stainless steel. A fresh, bright and highly aromatic version of a classic wine of the region. a stunning table wine.*

**french red blend** 15/53

**vin de pays de vaucluse '24**

**rhône valley, france**

*explosive red fruit is gracefully harnessed by a clay and limestone mineral structure, notes of violet, licorice, and garrigue. So delightfully drinkable, you'll wonder where the rest of the bottle went.*

**cabernet sauvignon** 17/59

**routestock cabernet sauvignon '23**

**napa valley, california**

*classic, seductive napa valley cabernet. dark black fruit, cedar, bay leaf, cocoa, plum, classic dusty cellar vibes. bright acidity and just enough tannin for a lingering aftertaste.*

## white wines

**albariño** 13/45

**columna rias baixas '24**

**galicia, spain**

*fresh melon and pear on the nose, with floral and herbal qualities adding complexity. sappy and focused on the palate, with vibrant orchard flavors along with fennel and honeysuckle.*

**chardonnay** 13/45

**domaine des deux roches mâcon-villages tradition '23**

**burgundy, france**

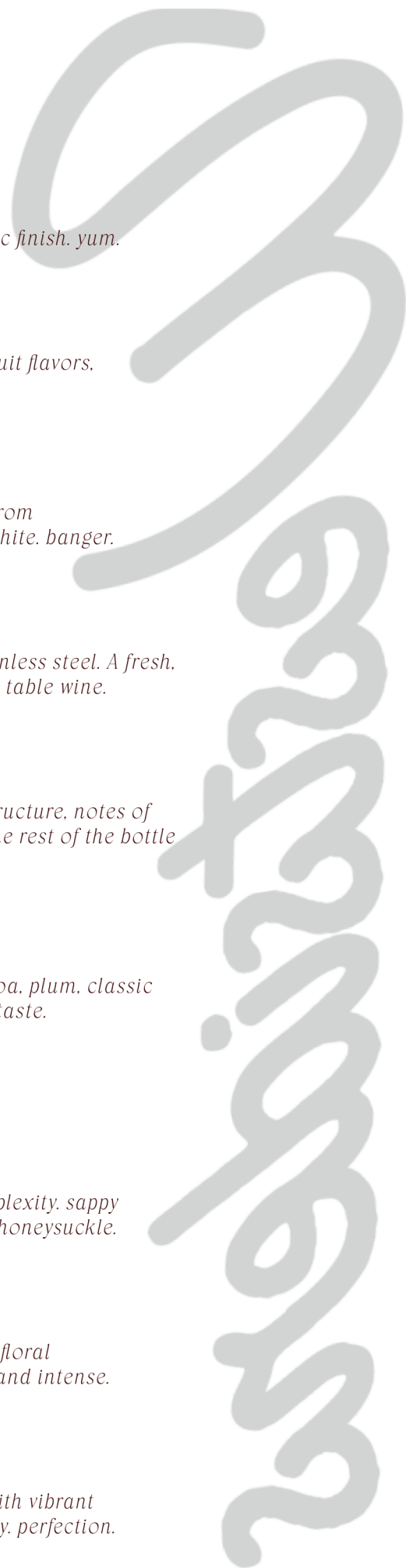
*all the spirit of a burgundian chardonnay is displayed in this glass. generous floral aromatics, incredibly rich yellow fruit on the palate. a pleasure that's simple and intense.*

**sauvignon blanc** 14/49

**domaine du salvard cheverny '24**

**loire valley, france**

*a profoundly delicious example of french sauvignon blanc. expressive palate with vibrant citrus and stone fruit aromas, a crisp and lush texture, and lingering minerality. perfection.*



## white wines

**verdejo** 13/45

**oro de castilla rueda '24**

**castilla y leon, spain**

*elegant aromas of white fruit, cut grass, balsamic, citrus, and minerals. Fresh and well-integrated acidity. Characteristic bitter aniseed aftertaste. Tropical memories, minerals, balanced salinity.*

**french white blend** 16/56

**chateau graville-lacoste graves blanc '23**

**bordeaux, france**

*sunshine in a glass. a high percentage of sémillon distinguishes this wine from other bordeaux blancs, making it crisp and invigorating with gorgeous minerality.*

**pinot bianco** 17/59

**elena walch selezione alto adige pinot bianco '24**

**trentino-alto adige, italy**

*clear, bright straw yellow, with fruity aromas, fresh apple notes and a touch of herbs in the bouquet. on the palate - elegant, mineral depth, lively acidity and a fresh finish. elevated.*

## sparkling and rosé wines

**cava** 13/45

**castellar cava brut metodo tradicional nv**

**catalonia, spain**

*green apple and citrus aromas. crisp, fresh flavors on the palate with citrus-lime notes and just a touch of sweetness. fresh, clean, and nervy. a no-brainer for bubbles by the glass.*

**sparkling rosé** 14/49

**bodega tapiz extra brut malbec rosé nv**

**mendoza, argentina**

*bright pink color. delicate and intense aromas of red fruits, cherry and strawberry stand out. persistent and small bubbles. the palate is fresh and fruity. excellent balance of acidity and sugar.*

**still rosé** 14/49

**peyrassol méditerranée la croix rosé '24**

**provence, france**

*pale pink in color, with distinct bluish hues. notes of small red fruits carried on a savory undertone of mediterranean scrubland. one of the most thirst-quenching wines around.*

**sparkling chenin blanc/chardonnay** 16/56

**bouvet brut saphir '20**

**loire valley, france**

*pale gold in color with hints of amber and fine bubbles, this full-bodied sparkling wine offers intense aromas of white flowers, peach, acacia, honey, and hazelnut.*

**prosecco** 17/59

**sommariva prosecco di conegliano valdobbiadene superiore brut nv**

**veneto, italy**

*vines are sustainably farmed and the grapes are hand-harvested. wine ferments in stainless steel to yield a clean, fresh style. dry, crisp and elegant with delicate pear and almond notes. a superb bubbly.*

**sparkling molette/altesse** 18/63

**lambert de seyssel petit royal nv**

**savoy, france**

*the petit royal is unequalled in the world of sparkling wine: alpine flowers, dried fruit, wildflower honey, and a toasty, yeasty note give this sparkler an utterly delightful aromatic richness and complexity.*

# bottle list

## sparkling

laurent-perrier rosé

bouvet ladubay "trésor" saumur brut '19

perrier-jouët grand brut shape nv

thiénot brut nv

patrick bottex vin du bugéy-cerdon la cueille nv

jean louis ballarin crémant de bordeaux brut nv

*champagne, france / 200*

*loire valley, france / 64*

*champagne, france / 130*

*champagne, france / 110*

*savoy, france / 42*

*bordeaux, france / 58*

## rosé

gael petit tavel la combe des rieu '22

j.k. carriere white pinot noir "glass" '23

georges duboeuf beaujolais nouveau '24

gallica estate rosé '19

decibel rosé '23

bieler père et fils bandol réserve rosé '22

domaine tempier bandol rosé '24

domaine de la chanteuserie bourgueil rosé '24

*rhône valley, france / 90*

*willamette valley, oregon / 65*

*loire valley, france / 40*

*st. helena, california / 79*

*hawke's bay, new zealand / 47*

*provence, france / 58*

*provence, france / 110*

*loire valley, france / 54*

## chardonnay

cuvaison estate chardonnay "vintner's select" '22

louis latour montagny 1er cru la grande roche '22

quattro theory chardonnay '22

*los carneros, california / 62*

*burgundy, france / 103*

*sonoma county, california / 93*

## sauvignon blanc

decibel sauvignon blanc '23

domaine roger neveu sancerre clos des bouffants '24

daniel chotard sancerre blanc '23

ca'bolani aquilis sauvignon friuli aquileia '16

*hawke's bay, new zealand / 47*

*loire valley, france / 82*

*loire valley, france / 93*

*friuli-venezia giulia, italy / 70*

## compelling whites

jolie-laide wines trousseau gris '23

jolie-laide wines pinot gris '23

bernabeleva camino de navaherreros blanco '23

mokoroa getariako txakolia '24

decibel chenin blanc '23

mendel estate semillon '23

soléna estate pinot gris '23

semeli estate mantinia '23

karamolegos terra nera white '21

pax mahle wines trousseau gris '22

pax mahle wines chenin blanc lyman ranch '23

cesari lugana cento filari '23

château routas blanc '23

r.s.v. abraxas vin de terroir scintilla '19

viberti 'derthona' timorasso '23

*russian river valley, california / 77*

*north coast, california / 77*

*madrid, spain / 47*

*basque country, spain / 60*

*hawke's bay, new zealand / 65*

*mendoza, argentina / 70*

*willamette valley, oregon / 47*

*peloponnese, greece / 54*

*aegean islands, greece / 105*

*russian river valley, california / 70*

*amador county, california / 94*

*veneto, italy / 58*

*provence, france / 40*

*los carneros, california / 100*

*piedmont, italy / 86*

## **cabernet sauvignon**

quattro theory cabernet sauvignon '22  
lava cap cabernet sauvignon '23  
mullan road cellars cabernet sauvignon '22  
torchbearer cabernet sauvignon '20  
mendel estate cabernet sauvignon '21  
fisher vineyards wedding vineyard '17

## **pinot noir**

domaine gachot-monot côte de nuits-villages '22  
decibel pinot noir '21  
domaine taupenot-merme morey-saint-denis '20  
robert sinskey vineyards '18  
drouhin oregon roserock pinot noir '23  
domaine pelle mentou-salon morogues '23

## **french reds**

domaine de pallus chinon messanges rouge '22  
château haut-bailly "hb" pessac-léognan '22  
domaine de la prébende anna asmaquer beaujolais rouge '24  
arnaud combier fleurie rouge '23  
pascal lambert chinon les terrasses '23

## **italian reds**

avignonesi vino nobile di montepulciano '20  
tenuta della terre nere etna rosso '23  
trediberri barolo berri docg '20  
donnafugata tancredi terre siciliane igt '19  
agostino pavia & figli barbera d'asti superiore moliss '21  
rivetti massimo 'froi' barbaresco '15

## **compelling reds**

garage wine co. first salvo ferment '21  
d'arenberg "the laughing magpie" shiraz-viognier '18  
thymiopoulos vineyards naoussa red '20  
mercouri estate letrina red '21  
robert sinskey vineyard merlot '16  
gallica grenache rossi ranch '18  
pax mahle wines gsm rhône blend '21  
pax mahle wines gamay noir alpine peaks '23  
pax mahle wines sonoma-hillsides syrah '22  
mendel estate malbec '21  
mendel "unus" bordeaux style blend '21  
robert sinskey vineyard "point of view" '18,  
vik millahue red blend valle del cachapoal '17

napa valley, california / 117  
el dorado, california / 59  
columbia valley, washington / 94  
oakville, california / 70  
mendoza, argentina / 70  
sonoma county, california / 400

burgundy, france / 117  
hawke's bay, new zealand / 93  
burgundy, france / 670  
los carneros, california / 126  
eola-amity hills, oregon / 100  
loire valley, france / 94

loire valley, france / 58  
bordeaux, france / 93  
burgundy, france / 56  
burgundy, france / 70  
loire valley, france / 68

tuscany, italy / 70  
sicily, italy / 78  
piedmont, italy / 130  
sicily, italy / 128  
piedmont, italy / 62  
piedmont, italy / 70

central valley, chile / 67  
mclaren vale, australia / 70  
macedonia, greece / 58  
peloponnese, greece / 70  
los carneros, california / 126  
sonoma valley, california / 90  
mendocino county, california / 117  
el dorado, california / 94  
sonoma county, california / 110  
mendoza, argentina / 70  
mendoza, argentina / 117  
los carneros, california / 130  
central valley, chile / 440

# **half off all bottles of wine every thursday**

*all wine by-the-bottle is available at half off the listed price.*

# spirits

## bourbon

	<b>1.5 oz.</b>	<b>2 oz.</b>
1792 12 Year	17.00	24.00
1792 Sweet Wheat	12.00	18.00
Angels Envy	13.00	17.00
Basil Hayden	11.00	14.00
Basil Hayden 10 Year	19.00	24.00
Blanton's	16.00	20.00
Blanton's Barrel Pick	16.00	20.00
Blanton's Gold	45.00	58.00
Blood Oath	35.00	42.00
Booker's	22.00	30.00
Booker's 30 Year	100.00	140.00
Booker's Infinity Chapter 1	35.00	45.00
Booker's Little Book Chapter 5	28.00	40.00
Buffalo Trace	11.00	14.00
Buffalo Trace Barrel Pick	11.00	14.00
E.H Taylor Single Barrell	21.00	30.00
E.H Taylor Small Batch	18.00	26.00
Eagle Rare	22.00	30.00
Elijah Craig 18 Year	45.00	55.00
Elijah Craig Barrel Proof	14.00	18.00
Elijah Craig SMB	10.00	12.00
Elijah Craig Toasted Barrel	16.00	20.00
Elmer T Lee	36.00	44.00
Four Roses	11.00	13.00
Jack Daniel's Bonded	10.00	12.00
Kentucky Owl Confiscated	32.00	40.00
Kentucky Owl Takumi	24.00	30.00
Knob Creek	10.00	12.00
Knob Creek 12 Year	18.00	24.00
Knob Creek 15 Year	22.00	30.00
Knob Creek 18 Year	40.00	52.00
Larceny	8.00	12.00
Makers Mark	10.00	12.00
Mellow Corn	7.00	9.00
New OKI	18.00	24.00
Old Fitzgerald 15 Year	75.00	100.00
Old Fitzgerald 8 Year	29.00	34.00
Old Fitzgerald 9 Year	50.00	75.00
Old Forester 1870	11.00	14.00
Old Forester 1897	12.00	17.00
Old Forester 1910	14.00	17.00
Old Forester 1920	16.00	20.00
Orphan Barrel Entrapment	12.00	16.00
Orphan Barrel Fable And Folly	12.00	16.00
Orphan Barrel Forged Oak	12.00	16.00
Remus Repeal	20.00	28.00
Stagg Jr	44.00	52.00



## **bourbon**

	<b>1.5 oz.</b>	<b>2 oz.</b>
Weller 12 Year	20.00	28.00
Weller Antique	13.00	25.00
Weller CYPB	44.00	55.00
Weller Full Proof	19.00	24.00
Weller Single Barrel	44.00	58.00
Weller Special Reserve	10.00	14.00
Wild Turkey Master Keep	65.00	90.00
Woodford Reserve	11.00	14.00
Woodford Reserve Double Oak	13.00	18.00
Woodford Reserve Malt	12.00	15.00
Woodford Reserve Wheat	12.00	15.00
Jack Daniels	9.00	12.00

## **rye**

	<b>1.5 oz.</b>	<b>2 oz.</b>
Angels Envy Rye	18.00	22.00
Knob Creek Rye	10.00	14.00
Michters Rye	11.00	14.00
Rittenhouse Rye	8.00	11.00
Russell Reserve Rye	10.00	14.00
Sazerac Rye	9.00	11.00
Whistle Pig 10 Year	22.00	30.00
Whistle Pig 12 Year	29.00	38.00
Woodford Reserve Rye	13.00	18.00
Henry Mackena	12.00	18.00

## **japanese / irish / scotch**

	<b>1.5 oz.</b>	<b>2 oz.</b>
Ardbeg 10 Yr	11.00	14.00
Ardbeg Wee Beastie	9.00	12.00
Glenmorangie 10 Yr	9.00	11.00
Green Spot	12.00	17.00
Habiki Harmony	34.00	44.00
Jameson	9.00	11.00
Johnny Walker Black	10.00	14.00
Johnny Walker Red	9.00	11.00
Kaiyo	16.00	22.00
Lagavulin 16	20.00	30.00
Laphroaig 10 yr	12.00	18.00
Macallan 12 Year	16.00	24.00
Nika Coffee Grain	12.00	16.00
Nikka from the Barrel	24.00	34.00
Oban 14 Year	16.00	22.00
Suntory Toki	10.00	14.00
Tottori	18.00	24.00
Dewar's 12 Year	11.00	14.00

## rum

	1.5 oz.	2 oz.
Appleton Signature	9.00	12.00
Bacardi 8	10.00	14.00
Cachaca 51	9.00	12.00
Diplomatico Mantuano	9.00	12.00
Diplomatico Reserva	12.00	16.00
Gosling	9.00	12.00
Plantaray 5 yr	9.00	12.00
Plantation 3 Stars	8.00	10.00
Plantation OFTD	9.00	12.00
Plantation Pineapple	9.00	12.00
Santa Teresa	12.00	16.00
Smith & Cross	10.00	14.00
Wray and Nephew	10.00	14.00
Zacapa No.23	12.00	16.00

## gin

	1.5 oz.	2 oz.
Beefeater	9.00	12.00
Bombay Dry	8.00	10.00
Bombay Sapphire	10.00	14.00
Haymans Old Tom	10.00	14.00
Haymans Royal Dock Navy	10.00	14.00
Hendricks	11.00	15.00
Norden Aquavit	9.00	12.00
Roku	10.00	14.00
Tanqueray	9.00	12.00
Tanqueray Sevilla	10.00	14.00
The Botanist	11.00	15.00

## cognac / cordials / aperitif / digestif

	1.5 oz.	2 oz.
Amaro Di Angostura	9.00	12.00
Aperol	10.00	14.00
Averna	10.00	14.00
Becherovka	9.00	12.00
Bistra Slivovitz	9.00	12.00
Borghetti	9.00	12.00
Braulio	13.00	18.00
Campari	10.00	14.00
Cynar 70 Proof	10.00	14.00
Disarone Amaretto	11.00	15.00
Drambuie	9.00	16.00
Fernet Branca	9.00	12.00
Genepy De Chamois	9.00	12.00
Grand Marnier	13.00	18.00
Green Chartreuse	20.00	30.00
Hennesy Vs	12.00	16.00

**cognac / cordials / aperitif / digestif**

	<b>1.5 oz.</b>	<b>2 oz.</b>
<b>Italicus</b>	12.00	16.00
<b>Licor 43</b>	9.00	12.00
<b>Luxardo</b>	11.00	15.00
<b>Machu Pisco</b>	11.00	16.00
<b>Mallort</b>	8.00	11.00
<b>Meletti</b>	9.00	12.00
<b>Montenegro Amaro</b>	11.00	15.00
<b>Nonino Amaro</b>	12.00	16.00
<b>Pernod Anise</b>	9.00	12.00
<b>Remy Martin VSOP</b>	12.00	16.00
<b>St. Germain Elderflower</b>	11.00	15.00

**agave**

	<b>1.5 oz.</b>	<b>2 oz.</b>
<b>Banhez</b>	11.00	16.00
<b>Casamigos Anejo</b>	14.00	22.00
<b>Casamigos Blanco</b>	14.00	18.00
<b>Casamigos Reposado</b>	16.00	20.00
<b>Don Julio 70</b>	18.00	22.00
<b>Don Julio Anejo</b>	17.00	21.00
<b>Don Julio Blanco</b>	13.00	15.00
<b>Don Julio Reposado</b>	15.00	18.00
<b>El Jimador Reposado</b>	9.00	12.00
<b>El Jimador Silver</b>	9.00	12.00
<b>G4 Blanco</b>	18.00	24.00
<b>Herradura Silver</b>	13.00	16.00
<b>Patron Silver</b>	13.00	26.00
<b>Peloton de la Muerte</b>	10.00	14.00
<b>Tres Generaciones Anejo</b>	15.00	17.00
<b>Tres Generaciones Plata</b>	10.00	13.00

**vodka**

	<b>1.5 oz.</b>	<b>2 oz.</b>
<b>Grey Goose</b>	10.00	14.00
<b>Haku</b>	10.00	14.00
<b>Ketel</b>	9.00	12.00
<b>Titos</b>	9.00	12.00