



# Parliament

POWER TO THE PEOPLE

Once upon a time, in a land not that far away...a determined Barman set out to pursue his dream and build his own saloon. For the American Bar had blossomed and swept the world over, with a new craft of mixing spirits. For he was not alone, as several of his small league of noble barmen had begun to hold court nightly in their own respective taverns. These taverns had become gathering places for their communities, where discussion of public affairs were held as well as affairs that were not public. All the while, it was an honor for the Barman to remain involved with hosting his guests and providing his own brand of entertainment with his mixes and service. Spirits were high, and as the people came to appreciate this time, it became known as The Golden Age of the Cocktail. And this age was prosperous, life was good, and it continued all the way up to its intermission: the civil injustice of Prohibition. A fight ensued in which lives were lost, but the people had risen and refused to surrender. And those who fought long and who had endured much sacrifice, were ultimately victorious. The decision was finally overturned, but the craft had taken a heavy blow. What remained survived only by the people who persevered, and the fellowship of the determined Barmen. It has taken many years and many minds, but today is considered to be the greatest time in history to have a cocktail, and perhaps an even greater time to be a determined Barman...and always I will remember that this opportunity was provided solely by the collective efforts of all the proud people...

Thank you.

POWER TO THE PEOPLE

# Table of Contents

## Cocktails & Fancy Drinks

Champagne & Champagne Cocktails.....	3
House Specialties.....	5
Classics & Lost Recipes.....	7
London Roads.....	9
Martinis.....	11
Whiskey River.....	12
Further South.....	14
Forbidden.....	17
Aristocratic.....	18
Coffee, Tea, & After Dinner.....	19
Closing Thoughts.....	21

## Special Spirits

Whiskey.....	22
Tequila & Mezcal & Rum.....	24
Absinthe & Others Worth Mentioning.....	25

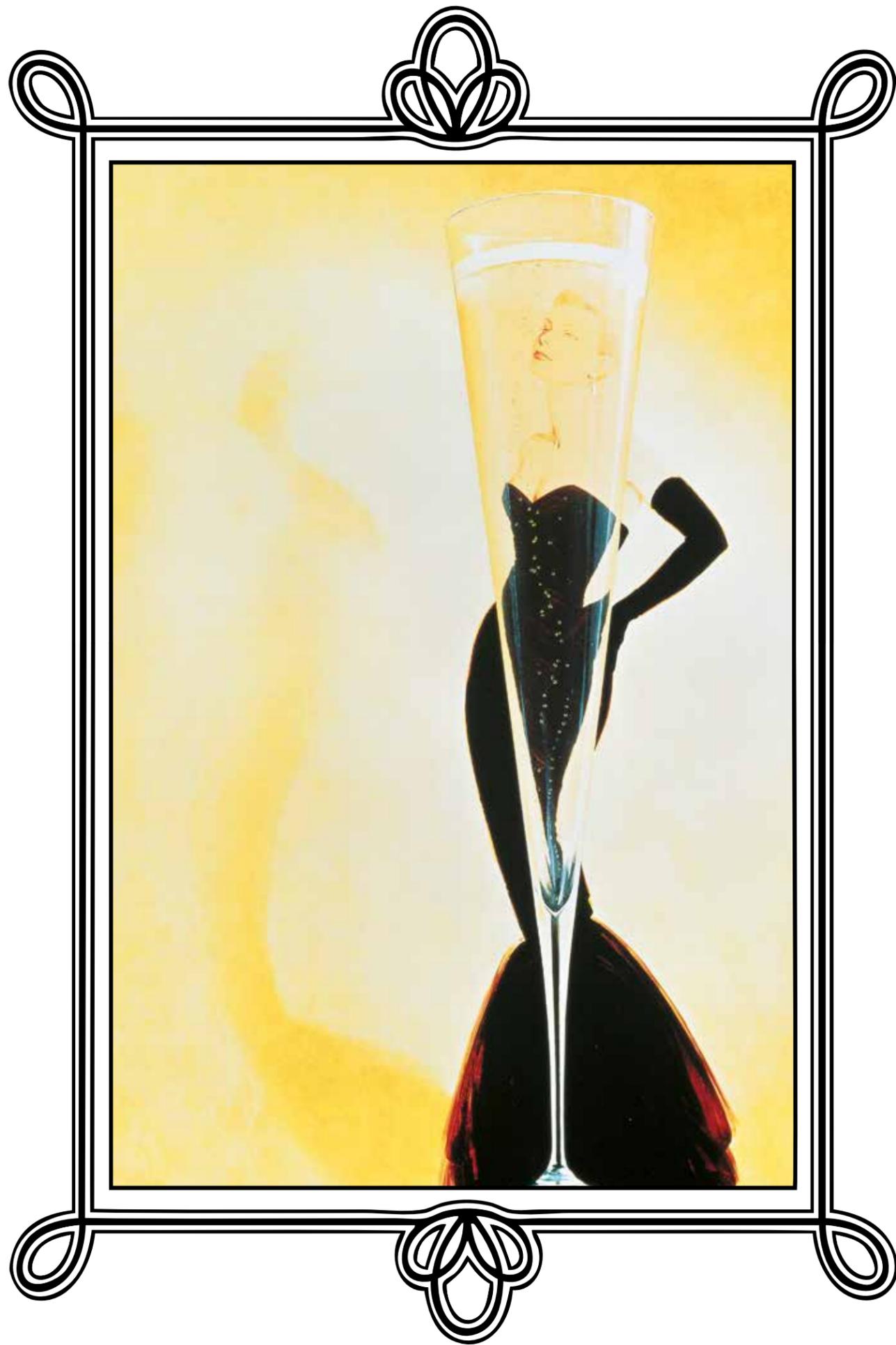
## Beer & Wine

Beer.....	26
Wine.....	27

## Snacks

from State & Allen.....	28
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# Champagne

- Carousel** *France Blanc de Blancs*.....\$8<sup>9</sup>/<sub>32</sub> *btl*
- Carousel** *France Rosé*.....\$9<sup>7</sup>/<sub>36</sub> *btl*
- Lucien Albrecht** *Alsace, France Brut*.....\$13<sup>7</sup>/<sub>52</sub> *btl*
- Veuve Cliquot** *Champagne, France Brut*.....\$23<sup>7</sup>/<sub>92</sub> *btl*
- Laurent Perrier** *Champagne, France Rosé*.....\$130 *btl*
- Palmes d'Or** *Champagne, France Brut*.....\$195 *btl*
- Dom Perignon** *Champagne, France 2004*.....\$320 *btl*
- Krug** *Champagne, France Grand Cuveé*.....\$275 *btl*
- Krug** *Champagne, France 2003*.....\$500 *btl*

*“A single glass of champagne imparts a feeling of exhilaration. The nerves are braced; the imagination is stirred, the wits become more nimble.” - Winston Churchill*

## Champagne Cocktails

**Parliament 75**.....\$9  
 citrus gin, yuzu,  
 angostura, champagne

**Rio Star**.....\$11  
 Ford's gin, rio star grapefruit,  
 St. Germain, champagne

**Honeysuckle**.....\$12  
 champagne, Flor de Cana  
 7yr aged rum, lime, orange  
 scented honey, St. Germain

**Champagne Punch**.....\$10  
 champagne, citrus gin, blackberries,  
 raspberries, strawberries, lime, orange,  
 St. Germain, Decanter bitters

**Imperia**.....\$14  
 cognac, apple, aperol,  
 lemon, champagne





**the Reconstructed Champagne Cocktail** Angostura cotton candy, lemon pearls, champagne \$9

**Garden Gimlet** *The freshest gimlet I know...* Gin, lime, ginger, basil \$8

**Angostura Phosphate** *Before there were soda fountains... there were phosphates.* Mexican Angostura, acid phosphate, lemon syrup, soda \$10

**Lucky's Mule** *The Pegu Club in SoHo changed the way I viewed cocktails with a drink known as the "Gin Gin Mule"...so I stole it, added bitters and claimed it, but let the truth be known, it belongs to Audrey Saunders* Gin, lime, mint, ginger beer, Angostura \$9

**Barrel Aged Old Fashioned** Buffalo Trace old fashioned with orange peel & Angostura, resting in oak for one month \$8



## HOUSE SPECIALTIES

**Barr Hill's Bee's Knees** Caldonia's Barr Hill gin, cilantro raw honey syrup, meyer lemon, cracked pepper \$10



**Killin Thyme**

Ford's gin, cucumber, lemon, thyme, watermelon ice \$9

**Hydro Tonic** Strawberry-shishito pepper infused gin, lime, Fever Tree tonic \$9

**Trinity {CO<sup>2</sup>} Syphon**

Strawberry-apricot-orange rye old fashioned, charged & poured tall over ice \$10



**Sharper Image** *Spirit of Reflection* Citrus gin, apple, ginger-thyme maraschino, plum, acid phosphate \$11

**Banksy** citrus gin, egg white, lime, ginger, allspice, blackberry, spray paint \$13

# CLASSICS AND...

## The Champagne Cocktail.....\$8

*It is known that the original Champagne Cocktail predates 1862, but regained popularity in 1942 with the blockbuster hit "Casablanca"...of course they added brandy to theirs so we shall too...*

Brandy, a sugar cube with 3 dashes of Angostura, champagne, lemon peel

## Corpse Reviver #2.....\$11

Ford's gin, dry curacao, Lillet Blanc, lemon, with a dash of absinthe

## Widow's Kiss.....\$13

Laird's applejack, yellow chartreuse, benedictine, bitters

## Scofflaw Cocktail.....\$10

Riverboat rye, Dolin blanc vermouth, lemon, grenadine

## Brandy Daisy.....\$13

French brandy, yellow chartreuse, dry curacao, lemon, soda on flaked ice

## Sherry Cobbler.....\$10

Amontillado sherry, fine sugar, pineapple, orange, topped with seasonal fruit



## Blood & Sand.....\$14

*A tribute to Valentino's 1922 bullfighter movie...*  
Cutty Sark blended scotch, Dolin sweet vermouth, Cherry Heering, and the juice of a blood orange

## Remember the Maine.....\$18

Sazerac rye, Cherry Heering, Punt e Mes, dash of absinthe, lemon peel

# ...LOST RECIPES

## Bourbon Old Fashioned.....\$9

Buffalo Trace bourbon, sugar, Angostura, finished with an orange peel



## Seelbach Cocktail.....\$10

*In 1917, from the famed Louisville hotel, a bartender used a guest's Manhattan to catch the overflow of a popped bottle of Champagne...*  
Seven dashes each of Angostura & Peychaud's, Buffalo Trace bourbon, dry curacao, and champagne

## Los Angeles Cocktail.....\$12

Dickel rye, lemon, sweet vermouth, fine sugar, and one whole egg

## Bijou Cocktail.....\$14

Waterloo Antique gin, orange bitters, green chartreuse, Dolin sweet vermouth

## Sazerac.....\$11

*Would be a sacrilege not to mention...*  
Absinthe rinse, sugar cube with Peychaud's bitters, brandy, with lemon peel

## The Last Word.....\$13

Waterloo gin, lime, maraschino, green chartreuse

## Vieux Carre.....\$14

*From the Carousel Bar at The Hotel Monteleone, circa 1930's, this is a descendent of the Sazerac, and believed to be served over a clump of ice.*  
Angostura & Peychaud's bitters, brandy & rye, benedictine & sweet vermouth, lemon peel

### Fizzes

**Sloe Gin Fizz** *It is possible that I already know your father used to drink these...* Waterloo gin, Bitter Truth Sloe gin, lemon, egg white, & soda \$14

**Chicago Fizz** Flor de Cana 7yr rum, ruby port, lemon, fine sugar, egg white, soda \$12

**Morning Glory Fizz** Cutty Sark, lemon, dry curacao, egg white, absinthe, soda \$13

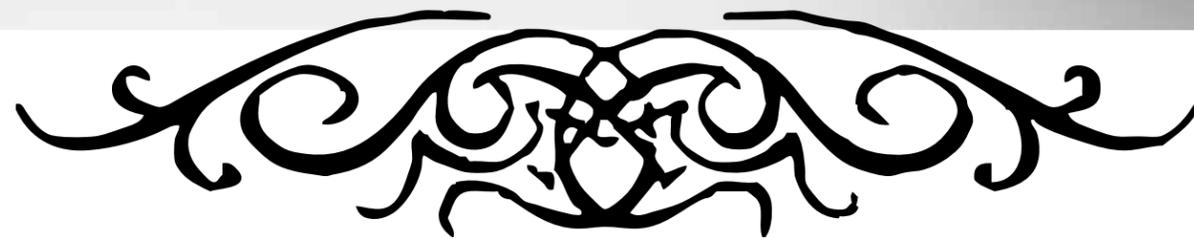
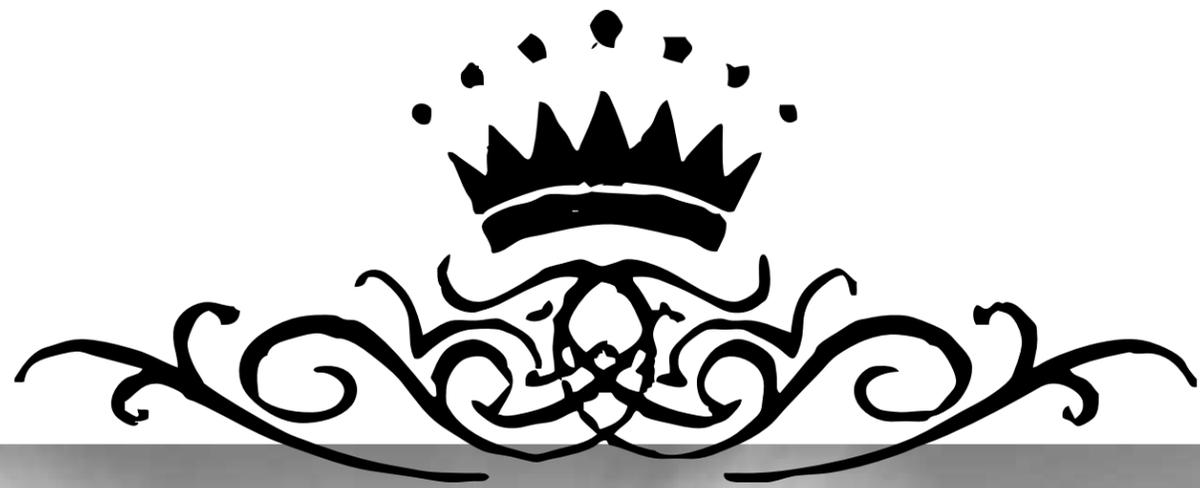
**Ramos Gin Fizz** *First appearing on the Roosevelt Hotel's cocktail menu in 1893, invented by the Ramos brothers, this fluffy concoction remains the most illusive of all the Gin Fizz's* egg white, gin, lemon, cream, orange blossom, soda \$15

## THE ALGONQUIN HOTEL

*In the lobby of the Algonquin Hotel in New York, sometime around 1919 Murdock Pemberton & Alexander Woolcott met for lunch, and then did so with guests every day throughout prohibition, coming to be know as "the Round Table of Writers"...there was an Algonquin Cocktail when they arrived, and yet another when they left.*

**Algonquin #1** Riverboat rye, pineapple, bay leaf vermouth  
*...I know, but trust me ;-)* \$12

**Algonquin #2** Bacardi rum, blackberry brandy, lime, benedictine \$11



# LONDON ROADS

## The Concorde

*Worlds First  
Super-Sonic  
Passenger Jet*

Camomile-lemongrass infused Oxley gin, orange bitters, maraschino, bay leaf vermouth **\$19**

**English Breakfast**  
Barr Hill gin, egg white, English Breakfast tea syrup, lemon, cream **\$10**

**Battle of Waterloo**  
Waterloo Antique gin, Treaty Oak rum, Angostura, Averna amaro, flamed absinthe mist, lemon peel **\$12**



**a Dandy Shandy**  
Laird's applejack, lemon, orgeat, Pimms no.1, grapefruit bitters, Texas IPA **\$9**



**Dragon Fly**  
Egg white, Bombay East gin, cucumber, basil, ginger, lime, cracked pepper **\$12**

**Parliament Pimms Cup**  
Pimm's no.1, Ford's gin, cucumber, apple-ginger soda **\$9**

**Jack the Ripper**  
English Harbor rum, Cynar, Dolin sweet vermouth, Fernet Branca **\$14**



**The Vanquish**  
*A fine tribute to British Racing*  
Oxley gin, yuzu, apple, ginger beer, bitters **\$16**

**Modern Times**  
Plymouth gin, Bitter Truth Sloe gin, lime, Rothman & Winter apricot, orange bitters, dash of absinthe **\$10**

**Lady of Broadwindsor**  
*"I leant upon a coppice gate  
When Frost was spectre-grey,  
And Winter's dregs made desolate  
The weakening eye of day."*  
Thomas Hardy  
*The Darkling Thrush*

PG Tips infused scotch, ginger honey, strawberry cream, egg white, sea salt **\$11**

# MARTINIS

## The House Martini \$10

Waterloo Gin or Nue Vodka, served straight up or with your choice:  
 Dirty with Kalamata Juice  
 Lemon Twist  
 Artisanal Olives  
*...or please try our stuffed olives*



## Stuffed Olives \$2

- Blue Cheese
- Jalapeno & Goat Cheese
- Feta stuffed Kalamata
- Cracked Pepper & Scotch Soaked Blue Cheese
- Prosciutto & Port Salut



## Manhattan Cocktail

Jefferson rye, Angostura bitters, Carpano Antica vermouth, maraschino cherries and a flamed orange peel \$16

**Martinez Cocktail** *Son of the Manhattan & Father of the Martini, created by The Professor Jerry Thomas for a traveler heading to... Martinez.* Haymon's Old Tom gin, dash of angostura, maraschino liqueur, Carpano Antica vermouth \$14

**The Original Martini** Plymouth gin, Noilly Prat dry vermouth, orange bitters, lemon twist \$12

**the 50/50** *Celebrating the first trend in martini's...* Hayman's Old Tom gin & Dolin dry vermouth, served with one olive of course \$11

**Gin Gibson** Butter pickle Ford's gin, bay leaf vermouth, with cocktail onions, prosciutto stuffed olive, cornichon \$12

**Vesper** "Three measures of Gordon's, one of vodka, half a measure of Kina

Lillet. Shake it very well until it's ice-cold, then add a large thin slice of lemon peel. Got it?"  
*-James Bond, Casino Royale, Chapter 7* \$12

**Aviation** *With the sleight of Craddock's pen, lost for 50 years* Ford's gin, maraschino, lemon, and creme de violette \$11

**the Greek** Hendrick's gin, kalamata olive juice, served with a feta stuffed kalamata olive \$13

**Spice Market** Chai infused Kruto, orange bitters, vanilla, saphron infused Cocchi \$14

**the Ed Hardy** Grey Goose, extra dirty, shaken with ice crystals, blue cheese olives \$12



**Parliament Old Fashioned...\$12**

*And just because this is the way we prefer to make it...*

Eagle Rare 10yr bourbon, sugar, Angostura bitters, vanilla, lemon peel

# WHISKY

**the Sophisticate.....\$11**

Buffalo Trace bourbon, benedictine, Angostura & Peychaud's, orange peel

**My Vidal.....\$16**

*With each stir, I will miss your taste for fine whiskey...*

Four Roses Single Barrel bourbon, ginger, Byrrh quinquina, Cherry Heering

**Decompression.....\$10**

Buffalo Trace bourbon, orgeat, Decanter bitters, orange peel, Averna amaro

**the Brown Recluse....\$16**

Elijah Craig bourbon 12yr, Mexican Angostura, ruby port, lemon peel, Mexican cacao-coffee tincture



**Maeve.....\$9**

*She stands alone in battle, the great War Goddess of Celtic Legend, with an insatiable appetite for men & whiskey...*

Tullamore Due Irish whiskey, clementine, apple, lemon, mint, Angostura bitters

**the Bushwacker.....\$10**

*Bushwacking was an early form of guerrilla warfare, common during the American Revolutionary War & the Civil War, in which there were large areas of contested land with few governmental resources to control these tracts...*

Buffalo Trace bourbon, scotch bonnet jam, lemon, apple-ginger soda, tonka bean infused port

**Trinity Phosphate.....\$14**

Parliament's Trinity rye with strawberry, apricot, & orange, Mexican Angostura, acid phosphate, lemon syrup, dark rum float

**Smoked Ancho Manhattan.....\$18**

Cherry smoked rye, Ancho Reyes, creme de cacao, Punt e Mes, cherry

# RIVER

**Allen St. Cocktail.....\$12**

Buffalo Trace bourbon, lemon, orgeat, dry curacao, sherry, acid phosphate

**Kentucky Mule.....\$9**

Buffalo Trace bourbon, lime, ginger beer, Angostura bitters

**Gentleman's Companion.....\$14**

*A salute to the Vieux Carre...*

Angostura & Peychaud's bitters, Brandy & Highwest double rye, benedictine, ruby port, with orange peel

**Promiscuous Lady.....\$9**

Cutty Sark blended scotch, honey, orange, cinnamon



**Oswald's Corridor.....\$13**

Maker's Mark bourbon, Angostura & Peychaud's, Punt e Mes, Cherry Heering, flambéed absinthe rinse, orange peel

**Chai-Maple Whiskey Flip.....\$12**

Buffalo Trace bourbon, maple, chai port, whole egg, nutmeg

**the Banshee.....\$15**

Tullamore Due Irish whiskey, tonka bean infused port, lemon, dry curacao, egg white, cream, soda

**Jing** 5,000 years of Chinese lore, says we are all born with incredible Jing, but life's trials & tribulations decreases our Jing and inner core strength, and the only remedy...  
*Deer Antler.*

Suntory Yamazaki 18yr whisky, deer antler extract, five spice bitters, Byrrh quinquina, vanilla, lemon peel, deer antler

\$27

**Old Spice.....\$16**

Leather & cedar infused rye, lime peel, vanilla, allspice, Byrrh quinquina, Averna amaro



**Ward 8** *From the hearsay of old Boston political scandal...*

Riverboat rye, lemon, dry curacao, grenadine \$9

**the Approve Cocktail**

*From the Savoy Hotel, thought to be a Harry Craddock original.*

Dickel rye, Angostura, dry curacao \$10

**Kentucky Colonel**

Eagle Rare 10yr bourbon, benedictine, lemon peel \$14

**Waldorf Whiskey Sour**

Egg white, Eagle Rare 10yr bourbon, Angostura, lemon peel \$12

**The Brown Derby**

Basil Hayden bourbon, orange scented honey, rio star grapefruit, cinnamon \$13

**Boulevardier** *Curiosity & Inspiration are forever yours Big Cat...*

Sazerac rye, Campari, Carpano Antica vermouth \$15



**Classic Mint Julep**

*Julep's predate the word Cocktail by about 100 years, and origins can be traced back the early Virginian settlers. Here is the original made with Buffalo Trace bourbon and fresh mint \$9*

**Roosevelt Julep**

*Though the Rough Rider's high spirits were often mistook for habitual drunkenness, Roosevelt only admitted to an occasional Julep... a heavy pour of Riverboat rye, brandy, sugar and mint, with an assortment of fruit \$12*

**Screendoor Julep**

*Truly a Mango Smash, but known as the Screendoor Julep, atleast for the 2.3 months that I worked there. Buffalo Trace bourbon, lemon, mango, mint \$11*

**Whiskey Smash**

Buffalo Trace bourbon, lemon, Angostura, mint \$10

**Peach Smash**

Buffalo Trace bourbon, lemon, peach nectar, mint \$10

# FURTHER SOUTH

## Queens Park Swizzle.....\$16

El Dorado demerara rum, lime, mint, Velvet Falernum, demerara syrup, Peychaud's & Angostura float

## Pisco Sour.....\$12

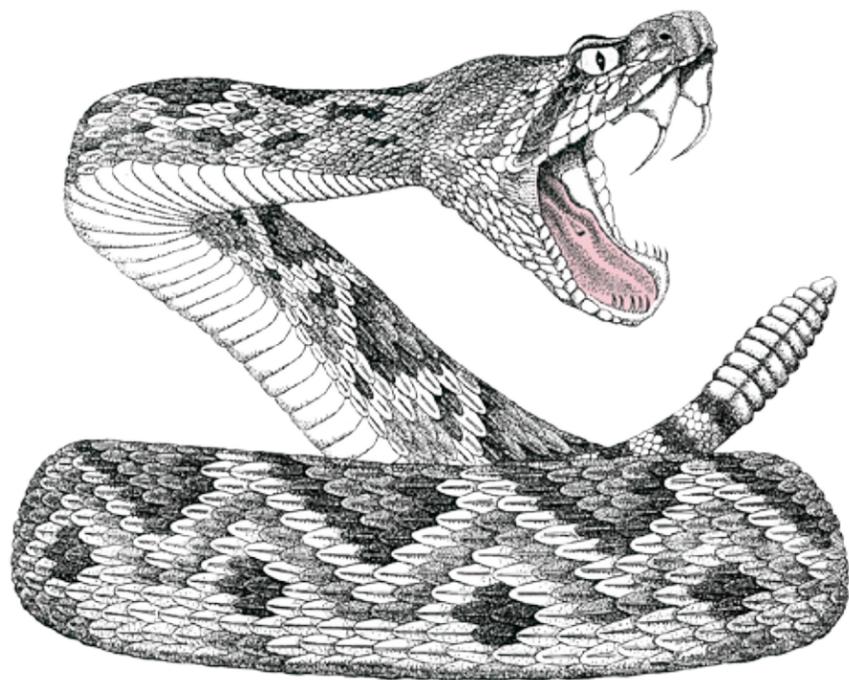
*As would be served from the Top Shelf in Peru...*  
Porton Pisco, egg white, lime, Angostura

## a True Caipirinha.....\$11

*The national drink of Brazil... Gooooaaaallll!*  
Demerara sugar and fresh lime muddled & drowned in Novo Fogo cachaca, crushed ice and sugar cane

## Rio Flip.....\$12

Whole egg, Siembra Azul añejo, agave nectar, vanilla, rio star grapefruit, allspice



## the Painkiller Cocktail.....\$9

Pusser's rum, pineapple, orange, cream of coconut, nutmeg



## Peruvian Ninja.....\$15

*A tribute to the warrior family; Daniel Guillen, Ivan Rimach, and their little brother Christian Armando...*

Pisco Porton, condensed milk, lucuma ice cream, creme de mure, Amazonian cinnamon

## Old Smuggler's Awaken.....\$14

*A rare Gin Flip from Cuba, circa La Floridita, one could safely presume a descendent of a pirate's tale...*

Whole egg, Bombay East gin, lemon, dry curacao, allspice dram



**Añejo Old Fashioned.....\$13**  
Dulce Vida añejo, orange peel, sugar, Angostura, vanilla

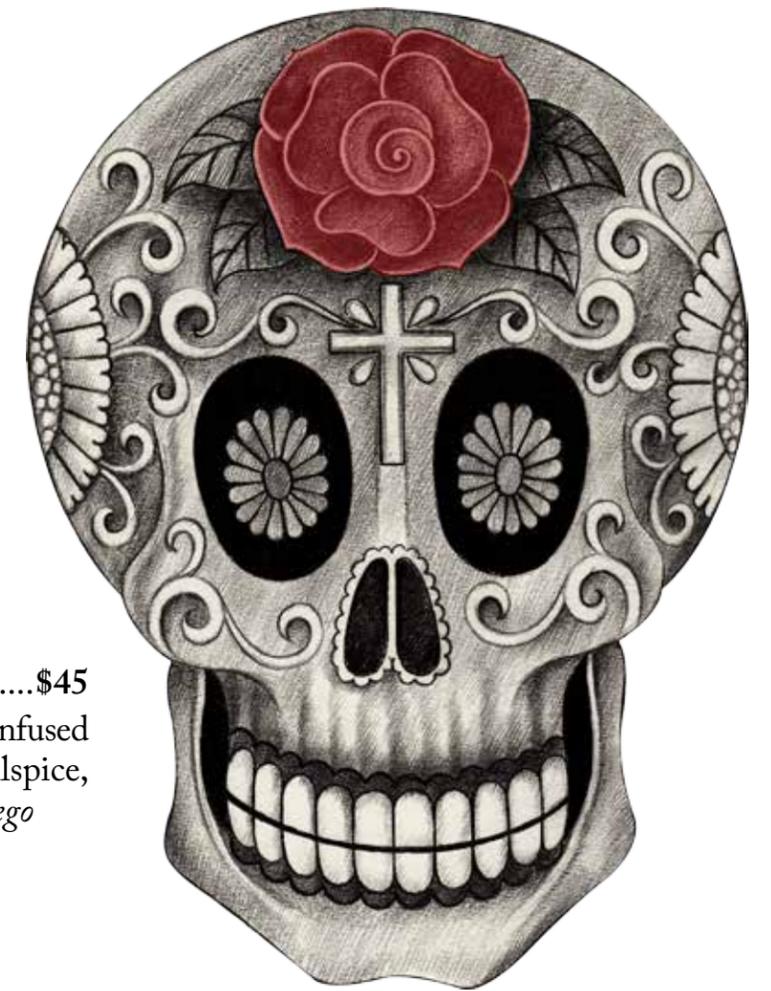
## Trinidad Sour.....\$10

*From the Giuseppe Gonzalez while at the Clover Club...*  
1 oz Angostura, Riverboat rye, orgeat, lemon, egg white



## Scorpion Bowl.....\$45

Citrus gin, dark rum, banana-apple infused 151, orange, grenadine, pineapple, allspice, burnt sugar, cinnamon, served *en fuego*



## The Last Ward-ish

*Phil Ward...*

*Word had begun to spread of these time period piece saloons in New York, San Francisco, & Chicago. Just like that, the brilliant VJ Patel with the owner of the famed Red Jacket, took me to scout the legendary haunts of New York. I had never seen anything so magnificent, and in absolute desperation for knowledge, I became the single most difficult bar guest imaginable...Everyone was kind from The Pegu to Employee's Only, still patient through PDT & Milk n Honey, but arriving at Death -N- Co. was to be lost in an infinity of Bitters...I told the Mater D that I really needed to question one of the Barman on everything they were doing, and he sat me in front of Phil Ward, saying he was an "Angel of Knowledge" - Somehow I could never remember his name so I called him "Angel" for years...he answered Every question I asked and plenty of them, and about an hour into it...I realized that nobody at the bar had ever ordered, as the barman just kept producing new masterpieces! Then realized, I never saw the same drink twice, and every barstool turned over once & some 3 times just while we were there...To this day I have never seen a man shake back to back Eggs for hours like that, or even close. In the end, long past where anyone could shake another, I looked back to see it once more...and I swear on my father's name, I watched him levitate from the force of his tins thrown up in the air(just a little, but legitimately so) Years later in an old Picture, I realized it was Phil Ward...He later opened the most respected Mezcal Lounge in the World, in NY, called Mayabuel...if you ever stop by, please tell Phil that Lucky says thanks.*

Mezcal, lime, ginger-thyme maraschino, green chartreuse, egg white, cracked pepper \$16



# FORBIDDEN

**Death in the Afternoon...\$12**

*Invented by Ernest Hemingway and shares the title of a great tale... contemplation of Spirit & Courage while embracing fear.*

“Pour one jigger absinthe into a champagne glass. Add iced champagne until it attains the proper opalescent milkiness. Drink three to five of these slowly.”  
- Hemingway’s original instructions

**Bocce Ball Cocktail..... \$13**

Whole egg, Disarrano amaretto, orange juice, Kubler absinthe, soda

**Absinthe Frappe .....\$14**

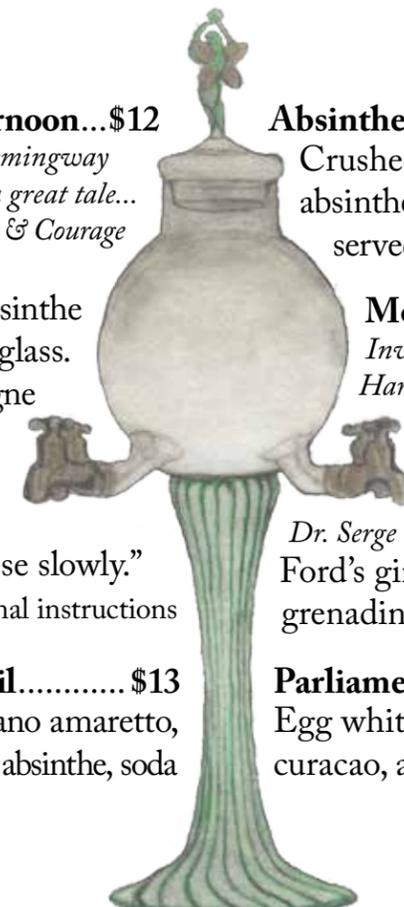
Crushed mint shaken with absinthe and sugar with soda, served up over flaked ice

**Monkey Gland .....\$10**

*Invented in the 1920’s by Harry MacElhone of “Harry’s New York Bar in Paris” and named after the unusual experiments of Dr. Serge Voronoff, consisting of:* Ford’s gin, orange juice, grenadine, absinthe

**Parliamentary.....\$12**

Egg white, gin, lemon, dry curacao, absinthe



## ABSINTHE SERVICE

<b>Kübler Supérieure.....</b>	<b>\$13</b>
<b>St. George Verte.....</b>	<b>\$17</b>
<b>Pernod Supérieure.....</b>	<b>\$18</b>
<b>Pacifique Verte.....</b>	<b>\$21</b>
<b>Germain Robin Supérieure.....</b>	<b>\$25</b>



# Aristocratic

## the Original Old Fashioned .....\$40

Sometime around May 6 of 1806, the Editor of *The Balance & Columbia Repository of Hudson, NY*, responded to a reader's question by describing the meaning of the word "Cocktail" as "a potent concoction of spirits, bitters, water, and sugar". We can presume that this style had spread out of a little Tavern in Massachusetts, where rye remains king. And sometime, in the earliest days of cocktail inspiration, a barman added a squeeze of a lemon peel, and poured it over a proper clump of ice. The next movement included adding an enhancer, like absinthe in the Sazerac, and in this new movement, barmen started to refer to the old style of spirit forward bittered slings as... "Old Fashioned's"

Pappy Van Winkle Family Reserve 13yr rye, a raw sugar cube, three good dashes of Angostura, and lemon peel, with a proper clump of ice

## Embargo.....\$35

There is an island off our shore that we refuse to serve, and yet they are willing to serve the world. Soon we must overturn our decision...and their cigars & rum are near reason enough.

Havana Club 7yr rum, dry curacao, pineapple, bay leaf vermouth, Cherry Heering, served with a lime peel



## House of MacGregor.....\$250

Over the bridge, and through the hood, a right at Oswald's Corridor and just past the Bishop... a little shop sits atop the great Bolsa, where MacGregor shapes the World's Greatest Hats! From Parliament to the Derby, I would never wear another! Try one for yourself, or gift one to your brother...

Ford's gin, ginger-thyme maraschino, lemon, Aperol, rio star grapefruit, Byrrh quinquina... served with a gift certificate for a custom made hat.

## Sir Winston Churchill.....\$75

Churchill visited the Savoy Hotel more than once, and always had a drink with Master Barman Joe Gilmore, known for creating cocktails to tribute his important guests. Gilmore served as Head Barman of the Savoy's American Bar for longer than anyone, even still to this day, and his list of regulars will never be rivalled in all of history... and he always served Churchill the best Scotch he had.

Johnnie Walker Blue Label, Churchill cigar, smoked Punt e Mes, lime, dry curacao



## Mezcal Yellow Jacket .....\$29

The first time I worked with him was a Friday night. He asked me about a few drinks and took the busiest side of the bar. That night got busier than we had ever been, and it was Johnny who reminded me to finally check on him. With panic I jumped to make sure he was ok, only to find that everyone had beautiful drinks and were hanging on to his every word. It seemed impossible, but in that moment I realized: Jason Kosmas is a Badass!

Delirio añejo mezcal, yellow chartreuse, St. Germain, orange bitters, and a lemon peel

# Coffee, Tea, & After Dinner

## Coffee \$5

Emeril's Big Easy Blend  
Hawaiian Kona Blend  
Columbian Roast  
French Vanilla  
Hazelnut

## Espresso \$7

Double Espresso  
Cappuccino  
Macchiato  
Mocha  
Latte

## Teas \$7

English Breakfast  
Camomile-Lemongrass White  
Japanese Cherry Garden Green  
Kiwi-Berry Rose Roibos  
Chai Black

*Teas provided by London's Yumchaa Teas*

## Irish Coffee .....\$10

Tradition set by the Buena Vista Cafe in San Francisco, yet created by Irish Chef Joe Sheridan in a little airport near Limerick, Ireland. As witty as the Irish tend to be, this is how Joe Sheridan explained how to make a true Irish Coffee...

Cream - Rich as an Irish Brogue  
Coffee - Strong as a Friendly Hand  
Sugar - Sweet as the Tongue of a Rogue  
Whiskey - Smooth as the Wit of the Land

## Espresso Martini.....\$12

Real espresso, vanilla rum, cream, Tia Maria, shaved espresso bean

## Velvet Hammer.....\$14

Tia Maria, orange liqueur, vanilla ice cream, nutmeg

## Key Lime Flip.....\$13

Egg white, Flor de Cana rum, cream, lime, spices

## Ford Fairlane.....\$12

Ferocious, Combustable... Ohhhh Sambuca White, Tia Maria, vodka, rum, vanilla ice cream

## Cafe Amore.....\$16

Flambéed Grand Marnier, Disaronno amaretto, cinnamon, coffee, whipped cream, nutmeg

## Brandy Alexander ....\$16

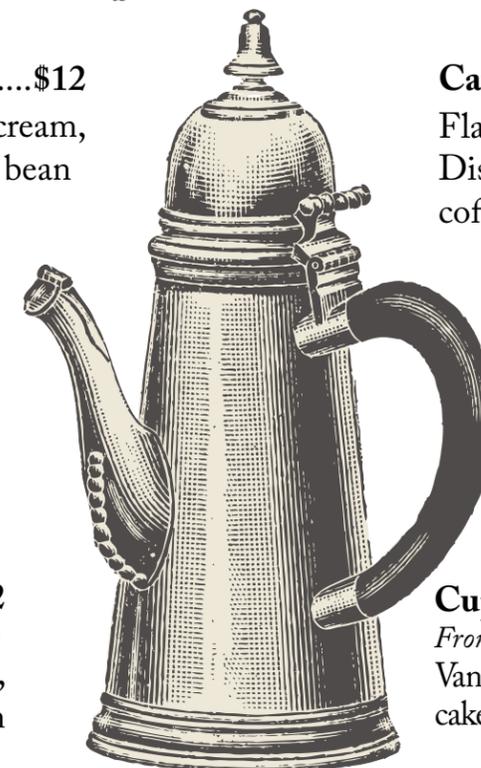
Brandy, creme de cacao, vanilla ice cream, nutmeg

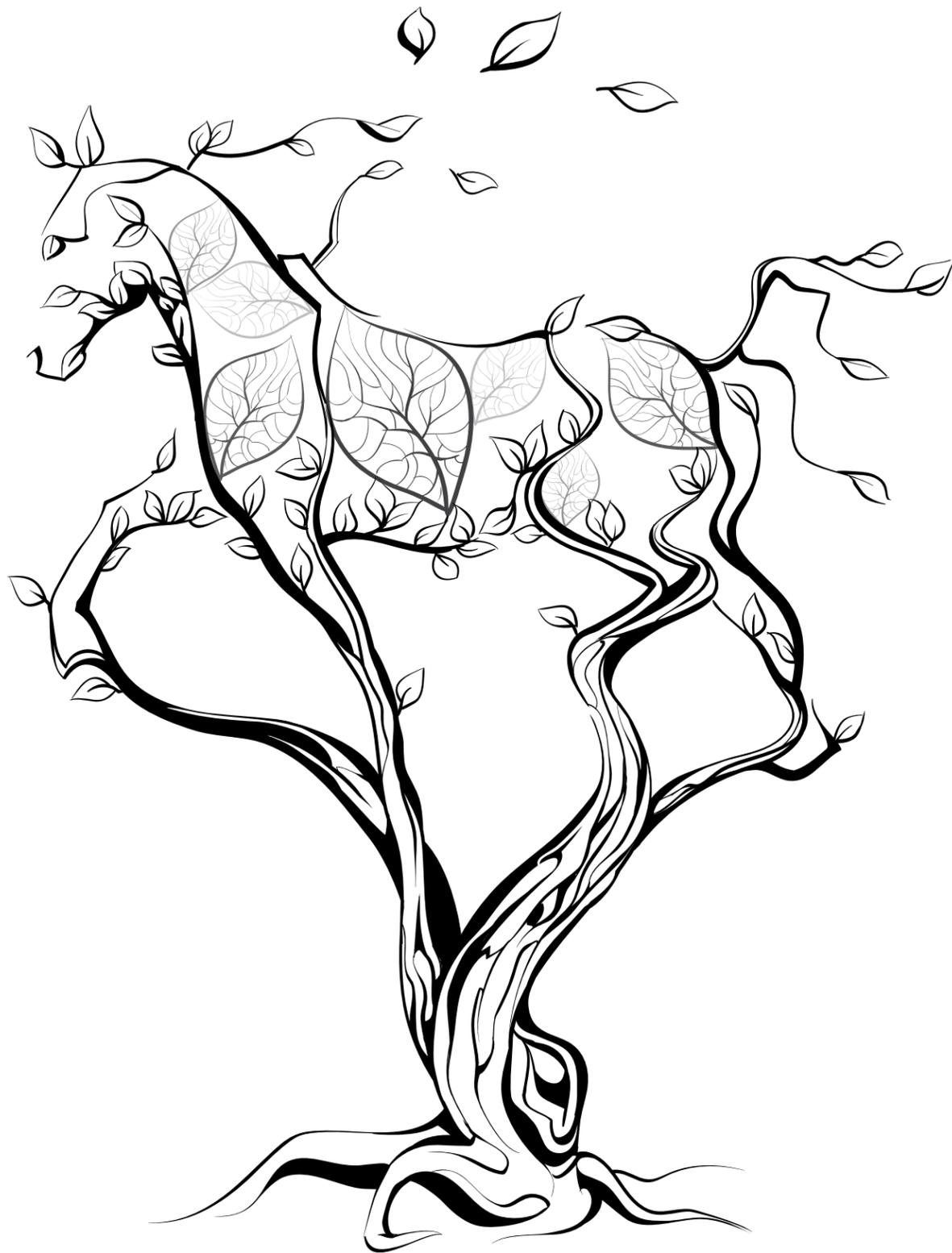
## Pistachio Flip .....\$11

Whole egg, pistachio infused gin, sugar, lemon

## Cupcake Martini.....\$10

From the toughest Barman I ever knew... Vanilla vodka, cupcake anglaise, white cake, vanilla whipped cream, sprinkles





**McJustice.....on the house**

Angostura bitters & Diet Coke...  
best served cold, like revenge

**Vicadin.....\$16**

Remy V cognac, maraschino,  
vanilla, chai Cocchi Americano,  
Del Maguey mezcal, lemon peel

**The Inconceivable .....\$13.13**

*Hind sight is 20/20, and regret finds us  
all...perhaps every great battle endures  
sacrifice, but how many victories would  
never be fought, if the sacrifice was known  
from the beginning? Even a hero warrior  
would deem it to much to bare...unless face  
to face with another hero warrior.*

High West silver whiskey  
infused with apple blossom tea,  
ginger-thyme maraschino, bay  
leaf vermouth, watermelon ice,  
and she knows why.

**the Anti Anti .....\$9**

*To be the last Anti is to be With, and a  
good time to consider Why?*  
Grey Goose vodka, lemon, mint, soda

**Dr. Feelgood.....\$14**

*A gentleman with excellent taste in knives...*  
Waterloo Antique gin, Mexican Angostura, lime  
oil, Averna amaro, vanilla

**the War Admiral.....\$10**

*It has been an honor to run with you my friend, for you are the best  
I've ever known! Thank You, and I will meet you at the finish line...*  
Cocchi Torino with a big rock of ice, grapefruit  
peel, mezcal mist

**the Dallas Avant Garde .....\$13**

*To my Companions & Soldiers...*  
Peach infused Cabeza tequila, Del Maguey mezcal,  
Angostura, orange peel, vanilla

**the Sire .....\$13**

*For I would not be without you...*  
Eagle Rare 10yr bourbon, orgeat, lemon,  
dry curacao, tonka bean infused port,  
Mexican Angostura

**Art of War.....\$14**

Buffalo Trace bourbon, yuzu, apple,  
chinese five spice, ginger beer,  
Cocchi Torino float, apple  
fan with ginger foam

# Closing Thoughts

# Parliament's

# Whiskey List

## Bourbon

Buffalo Trace.....	\$9
Maker's Mark.....	\$10
Ridgemont Reserve 1792.....	\$11
Evan Williams Single Barrel.....	\$11
Eagle Rare 10yr.....	\$12
Elijah Craig 12yr.....	\$12
Rowan's Creek.....	\$14
Elmer T. Lee.....	\$15
Four Roses Single Barrel.....	\$16
Black Maple Hill.....	\$16
Willett.....	\$16
Booker's.....	\$16
Rock Hill Farms .....	\$18
Hancock's Reserve.....	\$18
Pappy Van Winkle 10yr.....	\$18
Pappy Van Winkle 12yr.....	\$29
Pappy Van Winkle 15yr.....	\$45
Pappy Van Winkle 20yr.....	\$70
Pappy Van Winkle 23yr.....	\$100

## Rye

Riverboat.....	\$9
Redemption.....	\$9
Sazerac.....	\$13
Willet Single Barrel.....	\$19
Michter's Single Barrel 10yr.....	\$25
Pappy Van Winkle <i>Family Reserve</i> 13yr...\$35	

## Texan

Red Handed, <i>Austin</i> .....	\$11
TX, <i>Ft Worth</i> .....	\$12
Garrison Bros, <i>Hye</i> .....	\$21

## Irish

Tullamore Dew.....	\$9
Jameson.....	\$9
Redbreast 15yr.....	\$12

## Virginian

Bowman Bros Small Batch.....	\$11
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## Japanese

Suntory Yamazaki 12yr.....	\$15
Suntory Yamazaki 18yr.....	\$25

## Scotch

Cutty Sark.....	\$8
Monkey Shoulder.....	\$11
Johnnie Walker <i>Black</i> .....	\$12
Johnnie Walker <i>Blue</i> .....	\$55
Glenlivet 12yr.....	\$13
Cardhu 12yr.....	\$14
Balvenie 12yr <i>Doublewood</i> .....	\$16
Glenkinchie 12yr.....	\$16
Oban 14yr.....	\$18
Glenrothes 1995.....	\$22
Macallan 12yr.....	\$15
Macallan 18yr.....	\$35
Laphroaig 10yr .....	\$14
Coal Ila 12yr.....	\$17

## Mezcal

<b>Del Maguey Vida</b> .....	\$10
<b>Fidencio Classico</b> .....	\$12
<b>Mezcal Vago Elote</b> .....	\$16
<b>Delirio Añejo</b> .....	\$22

## Absinthe

<b>Kübler Supérieure</b> .....	\$13
<b>St. George Verte</b> .....	\$17
<b>Pernod Supérieure</b> .....	\$18
<b>Pacifique Verte</b> .....	\$21
<b>Germain Robin Supérieure</b> .....	\$25

## Cognac

<b>Deau V.S.</b> .....	\$9
<b>Pierre Ferrand Ambre</b> .....	\$14
<b>Courvoisier 12yr</b> .....	\$15
<b>Tariquet Armagnac</b> .....	\$14

## Tequila

<b>Cabeza Blanco</b> .....	\$9
<b>Siembra Azul Blanco</b> .....	\$10
<b>Siembra Azul Añejo</b> .....	\$13
<b>Dulce Vida Blanco</b> .....	\$12
<b>Dulce Vida Añejo</b> .....	\$14
<b>Milagro Select Barrel Reposado</b> .....	\$16
<b>Don Julio Silver</b> .....	\$13
<b>Don Julio Reposado</b> .....	\$15
<b>Don Julio Añejo</b> .....	\$17
<b>Sotol Añejo</b> .....	\$12
<b>Cazadores Añejo</b> .....	\$14
<b>ArteNOM Añejo Selección de 1146</b> .....	\$18
<b>Fortaleza Añejo</b> .....	\$25
<b>Patron Bordeos</b> .....	\$80

## Rum

<b>Caña Brava</b> .....	\$9
<b>Bacardi Heritage</b> .....	\$8
<b>Flor de Caña 7yr</b> .....	\$8
<b>Gosling's Black Seal</b> .....	\$12
<b>Pusser's</b> .....	\$10
<b>English Harbor 5yr</b> .....	\$11
<b>Barbancourt 8yr</b> .....	\$10
<b>Plantation Grand Reserve</b> .....	\$10
<b>Mt Gay Black Barrel</b> .....	\$12
<b>Pyrat XO Reserve</b> .....	\$11
<b>Smith &amp; Cross</b> .....	\$11
<b>Scarlet Ibis</b> .....	\$12
<b>El Dorado 15yr Demerara</b> .....	\$13
<b>Ron Zacapa Centenario 23</b> .....	\$14
<b>Mocambo 20yr</b> .....	\$13

## Gin

<b>Ford's</b> .....	\$8
<b>Waterloo Antique Barrel Aged</b> .....	\$8
<b>Hayman's Old Tom</b> .....	\$8
<b>Plymouth</b> .....	\$9
<b>Hendrick's</b> .....	\$9
<b>Bombay East</b> .....	\$10
<b>Barr Hill</b> .....	\$12
<b>Bluecoat</b> .....	\$11
<b>Oxley</b> .....	\$13
<b>Ransom Old Tom</b> .....	\$10
<b>St. George Rye</b> .....	\$10
<b>Leopold's American Small Batch</b> .....	\$11
<b>Boomsma Genever</b> .....	\$8

# TEXAS BEER



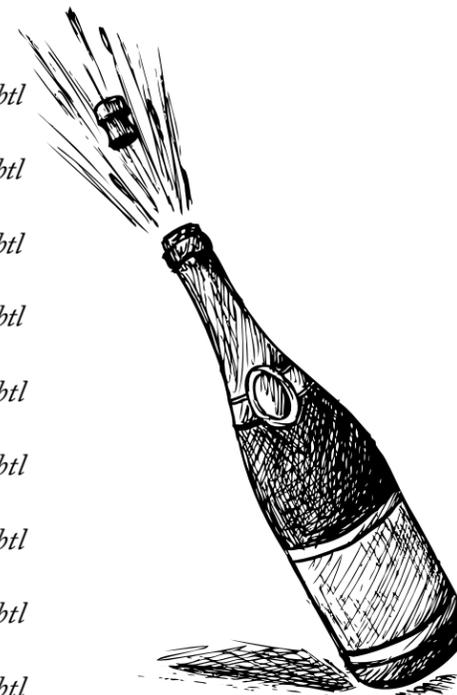
Lonestar.....	\$4
Deep Ellum Dallas Blond.....	\$6
Fireman #4 Blonde Ale.....	\$5
St. Arnold Lawnmower.....	\$5
St Arnold Elissa IPA.....	\$5
Community Mosaic IPA.....	\$7
Shinerbock.....	\$5
Franconia Wheat.....	\$6
Revolver Blood & Honey.....	\$7
Rahr & Sons Ugly Pug.....	\$7
Lakewood Temptress.....	\$9



## Wines

### Champagne & Sparkling

<b>Carousel</b> <i>France</i> Blanc de Blancs.....	\$8/32 btl
<b>Carousel</b> <i>France</i> Rosé.....	\$9/36 btl
<b>Lucien Albrecht</b> <i>Alsace, France</i> Brut.....	\$13/52 btl
<b>Veuve Cliquot</b> <i>Champagne, France</i> Brut.....	\$23/92 btl
<b>Laurent Perrier</b> <i>Champagne, France</i> Rosé.....	\$130 btl
<b>Palmes d'Or</b> <i>Champagne, France</i> Brut.....	\$195 btl
<b>Dom Perignon</b> <i>Champagne, France</i> 2004.....	\$320 btl
<b>Krug</b> <i>Champagne, France</i> Grand Cuveé.....	\$275 btl
<b>Krug</b> <i>Champagne, France</i> 2003.....	\$500 btl



### White & Rosé

<b>Tariquet</b> <i>Armagnac, France</i> Sauvignon Blanc.....	\$9/36 btl
<b>di Lenardo</b> <i>Friuli, Italy</i> Pinot Grigio.....	\$9/36 btl
<b>Grayson Cellars</b> <i>St. Helena, California</i> Chardonnay.....	\$9/36 btl
<b>Girardin, Cuvee St Vincent</b> <i>Burgundy, France</i> Bourgogne Blanc.....	\$15/60 btl
<b>Chateau Lamargue</b> <i>Costieres de Nimes, France</i> Rosé.....	\$9/36 btl

### Red

<b>Block Nine</b> <i>St. Helena, California</i> Pinot Noir.....	\$9/36 btl
<b>Zolo</b> <i>Mendoza, Argentina</i> Malbec.....	\$9/36 btl
<b>Anderra</b> <i>Colchagua Valley, Chile</i> Cabernet Sauvignon.....	\$8/32 btl
<b>Clos de Los Siete by Michel Rolland</b> <i>Argentina</i> Blend.....	\$15/60 btl





### Appetizers

- Triple Dip** .....\$9  
 Hummus, tomato feta salsa and spinach artichoke dip with chips and pita
- Short Rib Quesadillas**.....\$10  
 Braised short rib, roasted corn pico and oaxaca cheese served with avocado sour cream & red salsa

### Salads

- The Lounge**.....\$9  
 Baby greens with champagne vinaigrette topped with grilled asparagus, diced egg, tomato jam and fried artichokes
- Warm Spinach & Chicken Paillard**...\$13  
 Portabello mushroom, roasted red peppers, peas, sun dried tomatoes and pine nuts, tossed with warm olive oil, goat cheese, garlic and balsamic vinegar

### Sandwiches

- Grilled Chicken Sandwich**.....\$10  
 Brioche bun, poblano pesto, swiss cheese
- Smoked Turkey Club**.....\$10  
 Whole wheat Texas toast with bacon, cranberry mayo, avocado & Swiss cheese
- Bacon Avocado Burger**.....\$12  
 Signature beef patty with smoked bacon, avocado and cheddar cheese

### Flatbreads

- Four Cheese**.....\$12  
 Mozzarella, parmesan, gouda and ricotta salata
- Margarita**.....\$12  
 Fresh mozzarella, tomato, fresh basil & garlic oil
- White Pizza**.....\$12  
 Chicken, spinach, mushrooms, roasted shallots, truffle bechamel & balsamic
- Sausage and Peppers**.....\$12  
 Pepper mix, onions & Jimmy's sausage