

THE ARBELLA, flagship of the Winthrop Fleet, sailed from England to Salem in 1630, and gave birth to the Commonwealth of Massachusetts. During the voyage, the passengers and crew managed to consume the 10,000 gallons of wine that had been stowed on board as part of the ship's provisions.

For us the tale is as much about the wonderfully staggering consumption as it is about the journey, and we sincerely hope that amongst our offerings, you will find something that slakes your thirst for drink, but that maybe also, for a brief moment, will spark your wanderlust.

On each of the pages to follow, the light and refreshing cocktails are listed first and the stronger more aromatic cocktails are at the end.

LONDON
HEATHROW
AIRPORT



good old tom \$13

Gin, Lemon, Sugar, Thyme

A slight twist to a very classic cocktail, the Tom Collins.



fraise d'amor \$13

Cognac, Strawberry, L2N 13

Something like you've never quite had — with a spoon.



gin & tonic
\$13

Gin, Lemon, Tonic

A nod towards the traditional Spanish presentation of the G & T, the most commonly consumed cocktail in the many regions of Espana!



tempo bello \$13

Grapefruit infused gin, Luxardo, Tempus Fugit

Whole, sliced grapefruits infused into gin, render this negroni variant extra juicy, and the carbonation brings the party.



perfect marty \$14

Gin, Sweet Vermouth, Luxardo, Orange Bitters

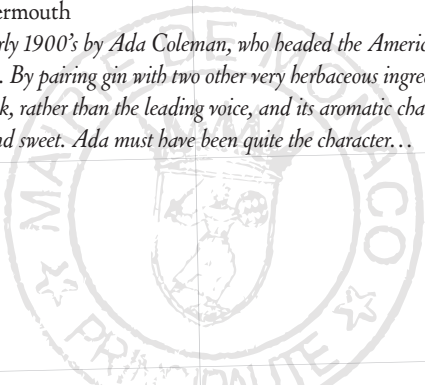
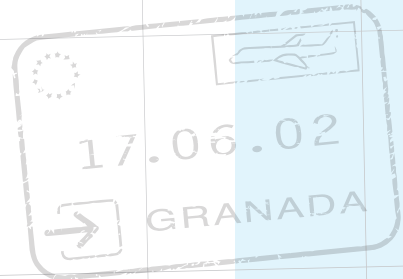
An infused Old Tom Gin brings us to the house version of the classic Martinez.

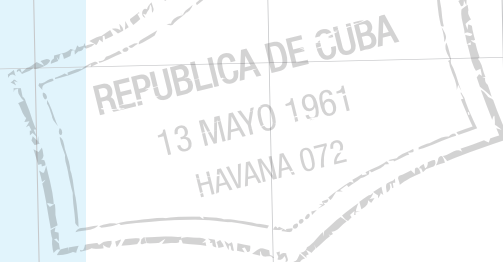


hanky panky \$15

Gin, Fernet, Vermouth

Created in the early 1900's by Ada Coleman, who headed the American Bar at the Savoy Hotel in London. By pairing gin with two other very herbaceous ingredients, Juniper becomes an accent in the drink, rather than the leading voice, and its aromatic character heightens the tension between bitter and sweet. Ada must have been quite the character...





chilicano \$13

Cucumber Infused Pisco, Ginger Beer, Sugar *The oldest distillery in South American hails from Peru. Here we have the Peruvian version of bottle service; it is customary, in Peru, to bring a bottle of pisco, ginger ale, ice, bitters, and simple syrup. It allows you to build the cocktail yourself. We decided to do all the work for you with a refreshing twist*



airmail \$14

Rum, Honey Syrup, lime juice, Prosecco *As the story goes, the recipe was first printed in the 1930's in Cuba in a Bacardi Pamphlet, to celebrate the modern achievement of Airmail, which had revolutionized shipping and was known as "the quickest way to get it there" Take heed — it'll definitely get you where you are going*



ti punch \$13

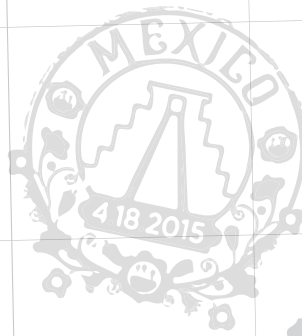
Rhum, Lime juice, Sugar Cane Syrup *"Each prepares his own death", is the saying in Martinique, and traditionally the ingredients are served separately to allow for each guest to prepare his own drink exactly to his or her taste. Taste the pungent, sweet glory of Agricole Rhum in (Almost) its natural habitat...*



cobbled up \$13

Diplomatico Anejo, Lustau, demerara, falernum *A cobbler is an old type of cocktail, that was originally made using some sort of wine, sugar, and fresh fruit, and that brought into vogue two ingredients that were novel then — ice and straws. One of the most popular drinks during the second half of the 19th Century was the Sherry Cobbler. Our version add some aged rum to the sherry, for a bit of added depth and strength, as well as walnut bitters, to push the nuttiness of the sherry forward and keep the drink a bit more on the dry and savory end of the spectrum*





queretaro \$16

Tequila, lime juice, Cointreau,
L2N Red Wine topper *In the summer,
the streets of Queretaro are filled with carts that
sell a classic treat — lime sorbet topped with red wine.
Our not to that offering features a margarita masquerading as the lime sorbet.
Double Trouble*



china poblana \$14

Tequila, shiso, cucumber, lime juice *You taste it, and then again, and it reminds you of
something, but can't quite put your finger on it. So you taste it once more, and then it's gone.*



la coqueta \$16

Mezcal, Ginger Syrup, Yuzu, Grenadine *Because what's prettier than pink, and better than
finding really great playmates for Mezcal, like ginger and yuzu juice?*



pal o'mine \$16

Mezcal, Pineapple, yellow chartreuse, Absinthe *There are few really great playmates for
absinthe — Mezcal is one of them. Few fruits suit Mezcal as well as Pineapple. A pineapple is
the emblem of the hospitality industry since people began to gather in public places, as opposed
to private homes, to commune and drink together. Before individual cocktails came about, people
often drank from a communal vessel, much like a punch bowl. We offer this drink with all that in
mind, for the occasion calls for sharking a drink with a pal (or more)*



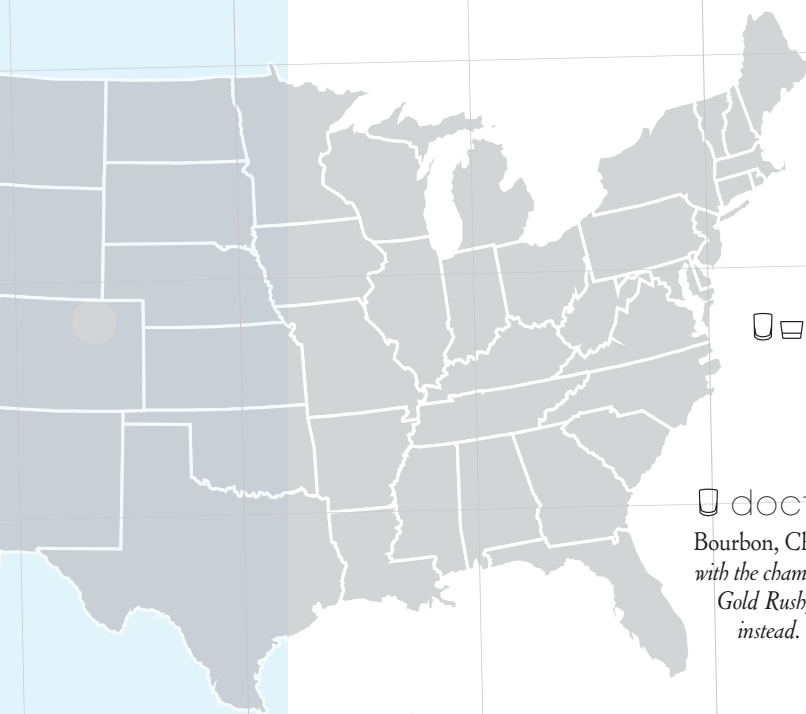
funky chicken \$14

Lollipop Rye, Lemon Puree, Beer, Tajin Rim *Mexican lollipops are dissolved in rye whisky
for a cocktail that has it all — sweet, salty, spicy, and sour. Ain't it funky, now?*



sierra madre \$14

Pasilla Mezcal, Antica Formula, Chocolate bitters *After de-seeding and de-veining dried
Ancho Chillies, we allowed them to steep in Mezcal until the liquid turns dark and has the quiet heat
and smoke of the peppers. We rounded out the drink by adding a bit of sweet vermouth and chocolate
bitters, and it took us back to a trip to Oaxaca, home of both Mole sauce and Mezcal, so we named
it after the imposing mountains, that for centuries, kept Oaxaca isolated, allowing it to develop such
deep culinary traditions*



old school \$14

Peanut Butter infused bourbon, Jelly Ice
*A PB&J cocktail dressed up as a dessert, because
you're a grown up now*

doctors orders \$15

Bourbon, Chamomile, Lemon, Honey *It could be a hot toddy,
with the chamomile and the lemon; but it's spirit animal is really a
Gold Rush, the Bees Knees of Bourbon drinks; so have it cold
instead. In the end, it will cure whatever ails you.*



bridge and tunnel \$16

Absolut Elyx, Rose, Celery bitters *Absolut Elyx, a single vineyard vodka! For every bottle
of Elyx sold, Absolute will provide clean water for a week, to those who need it most. Thirsty yet?*



son of a preacher man \$15

Rye, Ginger, Carbonated *A cleansing experience sure to expel any demons or forces of evil.*



chicago fire extinguisher \$15

Benriach heart of speyside, Luxardo Abano, Smoked Angostura Bitters *There was a
time when local establishments would hang glass containers filled with a saline solution throughout
their place of business, that could be quickly plucked from where they hung and hurled at a fire
to prevent it from spreading. We found a vessel that is reminiscent of those old "fire extinguishers"
and, appropriately, use it to present a drink inspired by the aftermath of such an event — smoke.*



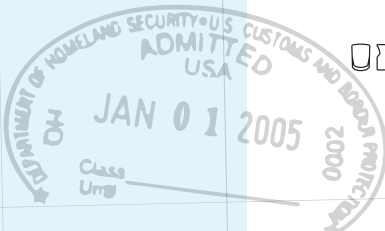
sealbach \$16

Bourbon, Cointreau, Angostura Bitters, Peychaud's Bitters, Sparkling Wine *A classic
cocktail named after the hotel where the drink originated, Don't be fooled by the presentation; it
picks a punch*



push the wood \$16

Bourbon, Cointreau, Angostura Bitters, Peychaud's Bitters, Sparkling Wine
*A classic cocktail named after the hotel where the drink originated, Don't be fooled by the
presentation; it packs a punch.*





hokkaido \$15

Funaguchi Sake, CH Gin,
Chateau Simple *It was inevitable
that servicemen stationed in Asia during
WWII would discover sake and its
possibilities as an element in mixed drinks;
the Hokkaido is the OG Saketini. We've
give the drink a slight update by replacing the
Triple Sec in the original for an Aloe liqueur
just to suit our fancy and, hopefully, yours too.*



50 shades of jade \$14

Shochu, Sake, Violette *In gemstone therapy it is said that
jade "stimulates creativity and mental agility on the one hand,
while also having a balancing and harmonizing effect". The
stone also symbolizes the female-erotic. Thinks of this cocktail as the
gateway to whichever path you seek...*



bombay government punch \$13

Rum, Batavia, Demerara Syrup, Lime Juice *In the late 1600's, the British Government's rules
for punch houses in Bombay stipulated exactly how much of the raw ingredients needed to make a
punch a man might purchase to make his own. This drink is built to those exact amounts, plus a good
doze of jazz hands.*



singapore sling \$14

Gin, Cherry Heering, Benedictine, Lime Juice *The Singapore Sling came about sometime
before 1915 and is credited to a bartender at the Long bar in the Raffles Hotel in Singapore. We've
kept the spirit of the drink intact, while allowing some wiggle room in the presentation — just for fun.*



hanami \$13

Plum Wine, Kinjo Shochu, Egg White, Peach Bitters *The Hanami is the blossom of our bar.
A plum of a drink*



fujimori \$16

Nikka Taketsuru, Griottini, Cynar, Cherry Heering, Orange Bitters *Named after
a controversial figure, the former president of Peru, the Fujimori has a lot more depth than its
namesake. Take a sip, it won't rob you of your money, just your worries*



COMIDA

ahi poke \$16

Ahi Tuna marinated in soy sauce, ginger, and sesame oil, egg yolk

k.f.c (korean fried chicken) \$13

Amish Chicken drummetes, Korean spicy and sweet glaze, peanuts

morcilla 12

Grilled Morcilla, piquillo, and onion escabeche, fried fingerling, smoked alioli

mouless fumees 14

Smoked mussels, butter, sea salt, parsley salad, on toasted bread

polpo 14

Grilled octopus, roasted fingerlings, spicy pesto, and 14 green olive chimichurri

short rib bao 5

50 hour short rib, thai sate sauce, squash puree, pickled vegetables.

cha gio 8

Fried egg rolls stuffed with pork, shrimp, and vegetables

taro taco 6

Taro chip tortilla, tuna tartare, avocado, and jalapeno

lamb chop 10

Lamb pop, mint, greek yogurt



WINE



SPARKLING

		GLASS	BOTTLE
NV	Champagne Carnard Duchene Leonie Brut – Champagne, France	\$19.00	\$95.00
NV	Ti Amo Prosecco – Veneto, Italy	\$11.00	\$55.00
2014	Kir-Yianni Akakies Rose – Amyndion, Greece	\$14.00	\$65.00

ROSÉ

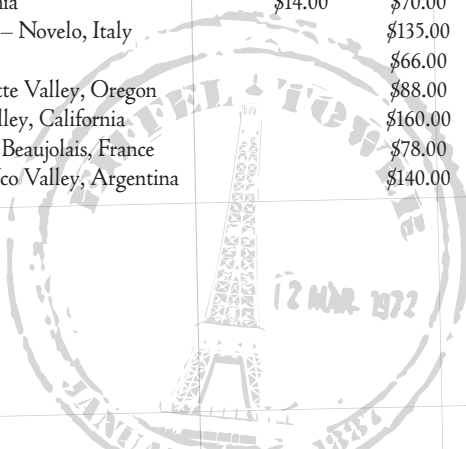
2015	Chateau Pey La Tour – Bordeaux, France	\$10.00	\$49.00
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WHITE

2012	Craggy Range Chardonnay - Hawke's Bay, New Zealand	\$13.00	\$65.00
2015	Errazuriz Sauvignon Blanc – Aconcagua Costa, Chile	\$11.00	\$55.00
2013	Leitz Einz, Zwei Dry – Rheingau, Germany	\$12.00	\$60.00
2010	Bodegas Shaya “Habis” Verdejo – Rueda, Spain	\$17.00	\$85.00
2014	Tangent Albarino – San Luis Obispo, California	\$13.00	\$65.00
2013	Le Presqu'île Chardonnay – Santa Maria Valley, California		\$132.00
2014	Wingut Leth Gruner Veltliner Classic – Fels am Wagram, Austria		\$64.00
2012	Bachelier 2012 Chablis Sanglie – Burgundy, France		\$98.00
2013	Chateau Villa bel-Air White Blend – Graves, France		\$9.00
2013	Sinskey Pinot Gris Late – Napa California		\$82.00
2014	Le Petit Broux Sancerre – Loire, France		\$65.00

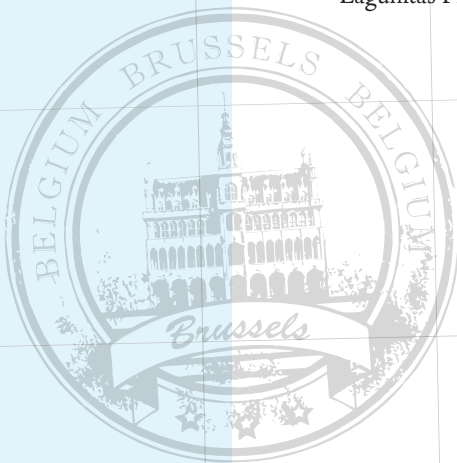
RED

2014	Domaine Chamfort Rasteau – Rhone, France	\$13.00	\$65.00
2013	Colome Autentico Malbec – Salta, Argentina	\$14.00	\$70.00
2013	Bodegas Juan Gil Bluegray Priorat – Priorat, Spain	\$15.00	\$70.00
2013	Astrolabe Pinot Noir – Marlborough, New Zealand	\$15.00	\$75.00
2011	Chateau Lescalle Bordeaux Superieur – Bordeaux, France	\$13.00	\$65.00
2013	Route Stock Cabernet – Napa Valley, California	\$14.00	\$70.00
2013	Elvio Cogno Bricco Dei Merli Barbera d'Alba – Novello, Italy		\$135.00
2012	Arboleda Carmenere – Aconcagua, Chile		\$66.00
2013	JK Carriere Pinot Noir Provocateur – Willamette Valley, Oregon		\$88.00
2012	Frank Family Cabernet Sauvignon – Napa Valley, California		\$160.00
2013	Chateau Des Jacques Moulin a Vent Gamay – Beaujolais, France		\$78.00
2011	Angulo Innocenti Unisano Malbec Blend – Uco Valley, Argentina		\$140.00



BEER

	STYLE	COUNTRY	
Sunner Kolsch	Kolsch	Germany	\$10
Off Color Troublesome	Gose	IL, USA	\$7
Lagunitas Day Time IPA	IPA	IL, USA	\$7
Maine Weez	American Black Ale	ME, USA	\$6
Bockor Cuvee des Jacobins	Flanders Red Ale	Belgium	\$12
Reinaert Flemish Wild Ale	Belgian Pale Ale	Belgium	\$8
La Trappe Isid'or	Trappist	Netherlands	\$7
Thistly Ginger Cider	Cider	Scotland	\$6
Coedo shiro	Hefewizen	Japan	\$7
Ballast Point Sculpin IPA	IPA	CA, USA	\$9
DRAFT BEER			
Lagunitas Pilsner	Pilsner	IL, USA	\$6



SPIRITS

CANADIAN

Wiser's 18yr \$15

RYE

Rittenhouse 100 \$10

Jim Beam 90 \$10

Wild Turkey 101 \$12

Templeton \$12

Journeyman Lost Feather \$12

FEW Spirits \$14

Grenbrier White \$12

High West Double Rye \$10

Wild Turkey 101 \$12

Whistle Pig 10yr \$18

Whistle Pig Boss Hog \$16

Whistle Pig Old World \$22

BOURBON

Very Old Barton \$10

High West \$10

Old Grand-Dad \$10

Old Forester \$10

Ancient Age \$10

Buffalo Trace \$10

Blanton's \$15

Four Roses Singl Barrel \$12

Belle Meade \$14

Elijah Craig 12yr \$12

Scotch - blended

Dimple Pinch \$12

WHISKEY

Scotch - single malt

Ben Riach 12yr \$18

Ben Riach 16yr \$25

Gelnfiddich 12yr \$16

GlenDronach 15yr \$28

GlenDronach 17yr \$36

Glenrothes Sherry \$15

Glenrothes 1998 \$26

Ardbeg 10 \$16

Lagavulin 16 \$26

Balvenie 14yr \$19

Balvenie 21yr \$52

Irish

Glendalough 8yr \$14

Glendalough 13yr \$25

Red Breast \$18

TEQUILA

Chinaco Blanco \$10

Chinaco Reposado \$14

Chinaco Anejo \$16

Ocho Blanco \$14

Ocho Reposado \$17

Ocho Anejo \$18

Fortaleza Blanco \$14

Fortaleza Reposado \$16

Fortaleza Anejo \$18

Siete Leguas Blanco \$12

Siete Leguas Reposado \$14

Siete Leguas Anejo \$16

Don Julio 1942 \$30

Pierde Almas \$16

El Tesoro Paradiso \$30

Casa Noble Single Barrel \$25

Partrida Elegante \$65

Herradura Selec Suprema \$70

MEZCAL

Pierde Almas Tequilana \$16

Pierde Almas Doba Daan \$18

Alipus San Andres \$12

Montelobos \$12

Los Nahuales \$12

7 Misterios Dobajey \$12

7 Misterios Coyote \$28

7 Misterios Arroqueno \$28

Reposado, Anejo \$15

RUM / CACHACA

El Dorado Silver \$15

El Dorado 8yr \$15

El Dorado 15yr \$15

Ron Diplomático Reserva \$10

Ron Diplomático Gran
Reserva \$12

Campo de Encanto \$14

Rhum JM - Agricole Blanc \$12

Rhum JM - Vieux \$12

Rhum Clement - 10yr \$18

Smith and Cross \$12

Depaz Blue Cane \$12

Batavia Arrack \$12

Novo Fogo - Silver \$12

Novo Fogo Barrel
Aged \$12

PISCO

Barsol Pisco Acholado \$12

Barsol Pisco Quebranta \$12

La Diablada \$12

Caravedo \$10

Campo de Encanto \$14



GIN

CH Distillery \$10
Tanqueray \$10
Tanqueray Ten \$10
Nolets \$10
The Botanist \$10
No.3 \$12
Hayman's Old Tom \$10

St George Terroir \$10
Journeyman \$10
FEW Barrel Aged \$12
Nolet's \$10
Death's Door \$10

VODKA

CH Distillery \$10
Absolut \$10
Russian Standard \$10
Death's Door \$10
Ketel One \$12
Grey Goose \$12
Absolut Elyx \$12

COGNAC/ARMAGNAC

A.E. Dor - Napoleon \$28
A.E. Dor - Napoleon X.O. \$29
Park VS \$16
Park VSOP \$17
Park XO \$29
Jean-Luc Pasquet Coeur du
Grande Champagne \$15
Maison Gelas Armagnac 8yr \$27
Armagnac Castarede
Reserve de la Famille \$25

BRANDY

Senor Lustau Brandy
De Jerez \$12

WHISKEY

Japanese
Akashi White Oak \$12
Iwai \$10
Iwai Tradition \$15
Nikka - Taketsuru \$15
Nikka - Pure Malt \$18
Nikka Coffey Grain \$18
Taiwanese
Kavalan Concertmaster \$10
Kavalan King Car
Conductor \$10