



FOUNDED IN 1906

# TUPPER & REED

• COCKTAIL BAR • MUSIC •

## House Rules

*Please no flash photography.*

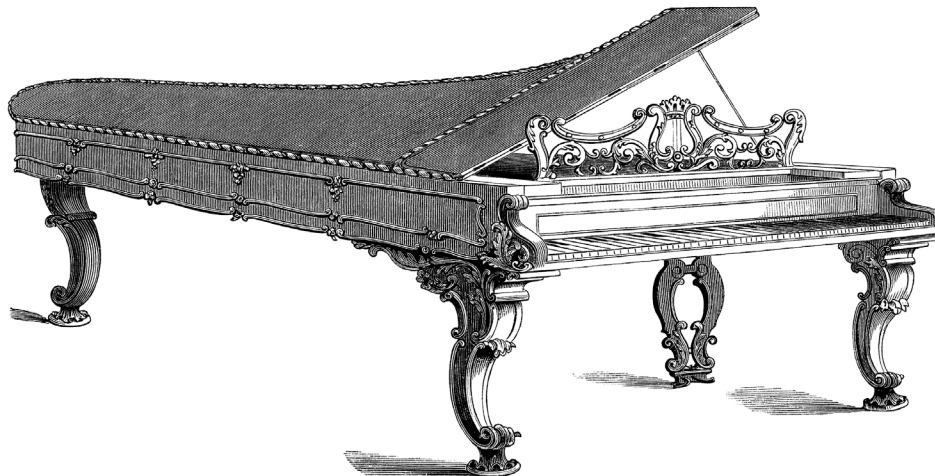
*Please be patient as our drinks are very labor intensive.*

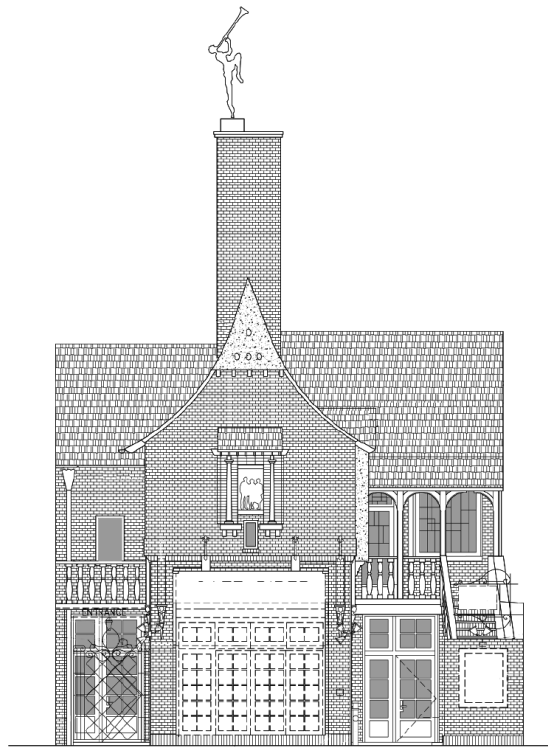
*Enjoy your company as well as our cocktails.*

*No cell phone use*

*We don't offer Cosmos, but we can offer you so much more! Cheers!*

*Pease exit Tupper and Reed Quietly*





*"Every time a man puts his hand down to cut or carve or chisel or guild a house, he must express his own self." - WILLIAM YELLAND, 1927*

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In 1925, architect William Yelland designed the Tupper & Reed building for the music store of John C. Tupper and Lawrence Reed. For the next 80 years, Tupper & Reed operated their store - which at times served as a restaurant, concert venue, and artistic community space - in the unique, gothic, storybook setting of their urban cathedral.

Almost a century after its construction, we look to pay homage to this extraordinary space and recapture the magic of Tupper & Reed's musical and artistic legacy. With every drink we cut or carve or chisel or guild, we look to express our passion for cocktails into a symphony befitting our historic home.

Our cocktail list is long. Our spirits list is longer. Both contain familiar (and not so familiar) classics interspersed with modern and progressive offerings.

If you have a question, ask.

If you have a desire, let us know.

We're bounded only by the spirits and ingredients on the shelves and our collective imagination... and we're pretty imaginative.

Welcome to Tupper & Reed.

Sit back, relax, and let's make beautiful music together.



# INTRODUCTION'S

## *BOURBON LANCER \$9*

**Bourbon, Champagne, Sugar, Orange Bitters**

*This classic is light, refreshing with a hint of Kentucky. It's a sure way to get your day started!*

– Origins unclear

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## *EVA PERON \$11*

**Fernet, Carpano Antica, Ginger Liqueur, Lime, Ginger Beer**

*Inspired by the Fernet loving country Argentina, the addition of ginger and Carpano Antica give you a slight herbaceousness with a little bit of spice.*

– Bourbon and Branch Alumnus, Darren Crawford

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## *LOST HANDBAG \$10*

**Campari, St. George Rum, Rosemary Syrup, Lemon, Vanilla Infused Angostura Bitters, Sparkling Wine**

*Campari and Agricole style rum? Who would have thought? Mixed with a little bit of bubbly, be sure to watch out for your handbag! – Sevan Araneda*

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## *IVORY KEYS \$9*

**Aperol, Lemon, Sugar, Angostura Bitters, Sparkling Wine**

*This spritzer inspired cocktail will have you screaming for that piano. Refreshing and bitter with hints of Angostura, this refresher is crisp light and perfect for a Summer's day. Cheers!*

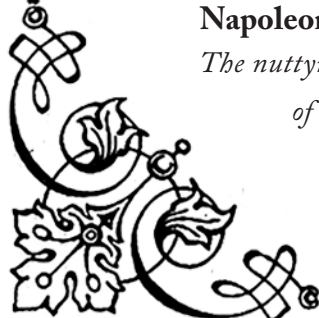
– Sevan Araneda

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## *RADIOACTIVE MAN \$9*

**Napoleon Sherry, Evan Williams Single Barrel, Agave, Old Fashioned Bitters, Mint**

*The nuttyness of the Sherry mixed with the floral sweetness of the bourbon and spicy refreshment of mint will have you feeling like the caped crusader himself! – Sevan Araneda*





# MAIN



## *THE DERBY COCKTAIL* \$9

**Bourbon, Cointreau, Sweet Vermouth, Lime Juice**

*Hints of mint, orange, and bourbon in one refreshing package. Put on your hats and place your bets. We're going the track!*

– Bartenders Guide by Trader Vic 1947

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## *THE LIONS TALE* \$9

**Bourbon, Lime, Sugar, Allspice Dram, Angostura Bitters**

*Lime juice, bourbon and pimento you say? Have a few of these and be careful to mind your manners!*

– Cafe Royal Cocktail Book, 1937

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## *DOCTOR COCKTAIL* \$10

**Jamaican Rum, Swedish Punsch, Falernum, Lime**

*Our version of this classic. The combination of Falernum, Swedish Punsch and Jamaican rum give this cocktail a balance of holiday spice and earthiness with a bitter finish.*

– Inspired by Frank Meier, Artistry of Making Drinks 1936

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## *SIDECAR* \$9

**Cognac, Cointreau, Lemon, Sugar**

*No introduction needed for this classic. Put on your riding helmet and gloves or just have a pour of something left over. Cheers!*

– Savoy Cocktail Book by Harry Craddock 1930

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## *DEAUVILLE COCKTAIL* \$10

**Apple Jack, Cocchi Americano, Lemon, Cointreau, Sugar**

*This delightfully citrusy cocktail is sure to get you going. Balanced, refreshing, and perfect for a sunny day.*

– Savoy Cocktail Book by Harry Craddock 1930

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# SCORES



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## *THE MILLIONAIRE COCKTAIL \$10*

**Jamaican Rum, Sloe Gin, Apricot Liqueur, Lime, Grenadine**

*Slightly sweet, rich and and fruity. Be sure not to spend your fortune on this one.*

– How and When Cocktail Book 1937

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## *CORPSE REVIVER #2 \$9*

**Gin, Cocchi Americano, Cointreau, Lemon Juice, Absinthe**

*Intended for brunch, but delicious throughout the day. Take it from Harry Craddock himself: "Four of these taken in swift succession will unrevive the corpse again"*

– Savoy Cocktail Book by Harry Craddock 1930

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## *CHAMPS ELYSEES \$11*

**Cognac, Green Chartreuse, Lemon, Sugar, Angostura Bitters**

*Light and fruity, with a hint of herbaceousness. A nice take on the ever so popular Sidecar Cocktail.*

– Savoy Cocktail Book by Harry Craddock 1930

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## *PIMM'S CUP COCKTAIL \$9*

**Pimm's, Gin, Lemon, Ginger Syrup, Ginger Beer**

*Our take on the well known Wimbledon classic. Put on your finest Sunday attire and enjoy the herbal, earthy, and citrusy refreshment.*

– James Pimm, Wimbledon, 1832

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## *CUCUMBER GIMLET \$9*

**Gin or Vodka, Lime, Elderflower Syrup, Cucumber, Orange Bitters, Sparkling Wine**

*A Bourbon and Branch classic. Often imitated but never duplicated.....Except here.*

– Bourbon and Branch Alumnus, Todd Smith

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# MAIN



## SPICE TRADER \$9

**Gin or Vodka, Grapefruit, Lime, Ginger Syrup, Allspice Dram**

*If it wasn't for the European hunger for the spices of the "Orient" you may have never had the chance to taste this refresher. Here's to getting lost!* – Bourbon and Branch Alumnus, Ian Scalzo

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## LAPHROAIG PROJECT \$13

**Green Chartreuse, Yellow Chartreuse, Lemon, Maraschino Liqueur, Laphroaig, Peach Bitters**

*Slightly smoky and herbal with a hint of peach. Forget the hokey pokey. This, my friends, is what it's all about.*  
– Bourbon and Branch Alumnus, Owen Westman

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## LAST WORD \$11

**Gin, Green Chartreuse, Maraschino Liqueur, Lime**

*One of the few classics from prohibition. Sip, drink, and keep an ear out for the police!*  
– Detroit Athletic Club, early 1920's

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## EL DIABLO \$9

**Rich fruit, tequila and agave make this the perfect summer cocktail.**

*A Tiki classic! This delightfully citrusy cocktail is sure to get you going. Balanced, refreshing, and perfect for a sunny day.* – Bartenders Guide by Trader Vic 1947

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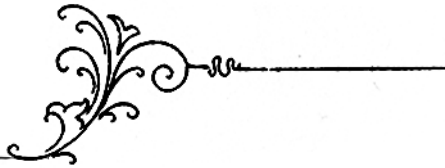
## JULIOS MARGARITA \$9

**Blanco Tequila, Agave, Lime**

*A modern classic. The first Margarita recipe to use agave nectar in place of Cointreau. Delicious!*  
– Tommy's Mexican Restaurant, Julio Bermejo 1980's

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# SCORES



## *“ITS ALL IN THE REFLEXES” \$10*

**St. George Terroir, Cocchi Americano, Campari, Lemon, Ginger Syrup, Angostura Bitters, Absinthe**

*Jack Burton himself would relax to this after a hard night trucking the Pork Chop Express.*

*“As Jack Burton always says, what the hell.” – Jack Burton*

– Sevan Araneda

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## *THE PIED PIPER \$10*

**Blended Scotch, Cynar, Pineapple Gomme, Lemon, Absinthe**

*Slightly smoky earthy bitterness, with a light fruity finish. Don't forget to pay the piper!*

– Bourbon and Branch Alumnus Jayson Wilde, Sevan Araneda

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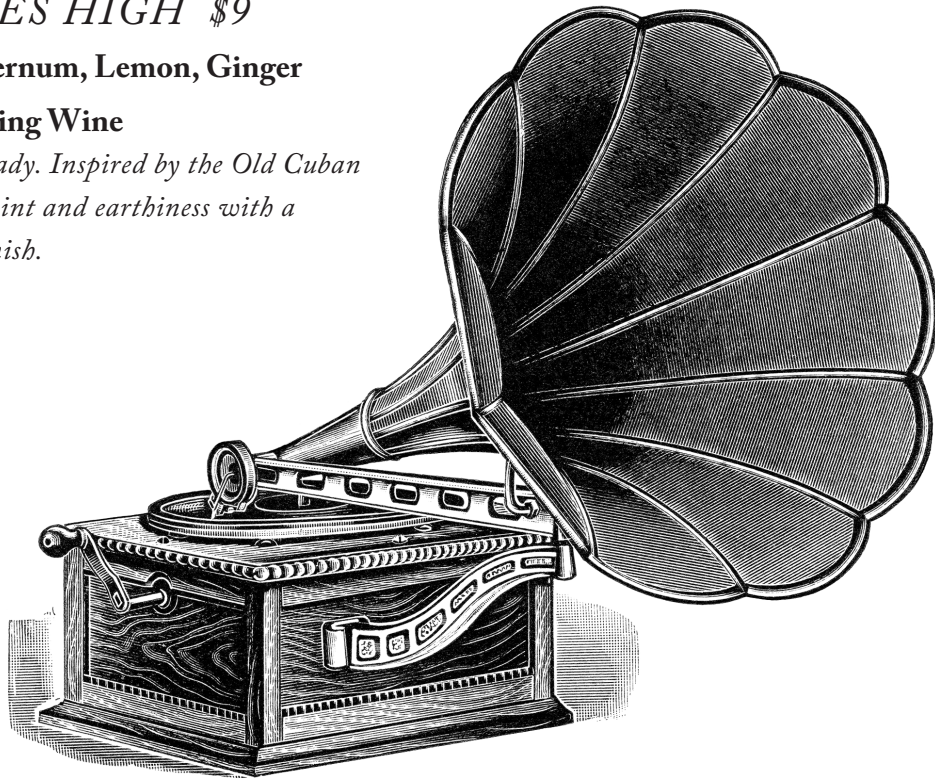
## *TWO OCTAVES HIGH \$9*

**Blanco Tequila, Falernum, Lemon, Ginger**

**Syrup, Mint, Sparkling Wine**

*Get your vocal cords ready. Inspired by the Old Cuban this cocktail balances mint and earthiness with a drying, effervescent finish.*

– Sevan Araneda





# INTERMISSIONS

## *THE RATTLE SNAKE* \$10

**Rye Whiskey, Lemon, Sugar, Egg White, Absinthe**

*Dry and spiced up front with a surprising kick of absinthe on the finish. Try not to get bitten.*

– Savoy Cocktail Book by Harry Craddock 1930

## *NEW YORK SOUR* \$10

**Bourbon, Lemon, Sugar, Egg White, Cabernet**

*Wine was added to this cocktail to hide the “not so popular” flavors of bad whisky of the time.*

*But now, its a great way to blend wine drinkers, and whisky drinkers alike. Cheers!*

– Chicago, Some Time in The 1880’s

## *CLOVER CLUB COCKTAIL* \$9

**Gin, Lemon, Grenadine, Egg White**

*Dating back to pre-prohibition, this cocktail was said to be enjoyed by captains of industry at the famous*

*Philadelphia Men’s Club. – Clover Club of Philadelphia, Mary R. Deacon 1897*

## *PISCO SOUR* \$9

**Pisco, Lime, Cane Syrup, Egg White, Angostura**

*Our version of the timeless classic. Light and fruity with a beautiful airy texture. Close your eyes and let it whisk you away to South America with every sip.*

– Victor Morris 1920’s also Manuel Cocina Cookbook 1903

## *ICHBEIN COCKTAIL* \$10

**Cognac, Port, Cointreau, Sugar, Whole Egg, Nutmeg**

*Rich, creamy and dangerously enticing. After a few of these, you’ll probably be speaking in German too.*

– Savoy Cocktail Book by Harry Craddock 1930

## *THE LEGGO BRICK* \$10

**El Dorado 12, Lemon, Pineapple Gomme, Egg White, Peach Bitters, Vanilla Almond**

**Black Tea Tincture**

*As the pun in name implies, the fruitiness of the cocktail can be enjoyed on a warm sunny day, but the nuts and froth can be enjoyed best on a cold winter’s night. – Sevan Araneda*





# **F**inales



*VIEUX CARRE \$11*

**Rye, Sweet Vermouth, Cognac, Benedictine, Peychauds, Angostura Bitters**

*Named after New Orleans's famous French Quarter. Slightly sweet, fruity with a delightful herbal finish.*

– Walter Bergeron, Hotel Monteleone 1938

*BOBBIE BURNS \$9*

**Blended Scotch, Sweet Vermouth, Benedictine, Orange Bitters**

*Named after the great scottish poet, slightly smoky with a touch of sweetness.*

– Savoy Cocktail Book by Harry Craddock 1930

*BOULEVARDIER \$9*

**Bourbon, Sweet Vermouth, Campari**

*A take on the classic Negroni cocktail and a favorite of expatriate writer and socialite Erskine Gwynne.*

*Who's that, you say? Don't worry about it. Just order another Boulevardier.*

– Harry McElhone, 1927 Barflies and Cocktails

*CLASSIC MARTINI \$9*

**Gin, Dry Vermouth, Orange Bitters, Lemon Peel**

*Slightly floral, crisp and refreshing. Some say it's the successor to the Martinez, other claim that Martini*

*Rossi was its original inventor. We can all agree that it's an amazing cocktail. – Origins Unclear*

*COCKTAIL A LA LOUISIANE \$10*

**Rye, Sweet Vermouth, Benedictine, Absinthe, Peychauds Bitters**

*Named after the New Orleans restaurant, de la Louisiane, this Sazerac hybrid is rich, and lustrous with a hint of summertime glory! – New Orleans Drinks and How to Mix Them, Stanley Clisby 1937*

*NEGRONI \$10*

**Gin, Sweet Vermouth, Campari**

*Could this cocktail be named after the infamous count from Florentine? Possibly. Best enjoyed with a friend. Cheers! – Caffè Rivoire, Circa 1920*





# **F**inales

CONTINUED



## *RED HOOK \$10*

**Rye, Punt e Mes, Maraschino Liqueur, Angostura**

*A modern classic take on the Manhattan. Named after the neighborhood in South Brooklyn.*

*Slightly bitter, rich and pleasing! – Enzo Errico of Milk and Honey NYC*

## *EARTHQUAKE COCKTAIL \$10*

**Old Bardstown 10, Old Tom Gin, Bianco Vermouth, Absinthe**

*Inspired by the Savoy Cocktail Book, the luscious Bianco blends the bourbon and gin together nicely. Even if the building is shaking, you'll want to stay seated and keep enjoying this one!*

*– Inspired by The Savoy Cocktail Book by Harry Craddock 1930*

## *TWELVE MILES OUT \$13*

**Ron Zacapa Rum, Calvados, Swedish Punsch**

*Named for the number of miles it take to get out of U.S. boundary waters, the rich rum mixed with the cloves in the Swedish Punsch, and apple brandy make this a match made in heaven!*

*– Savoy Cocktail Book by Harry Craddock 1930*

## *BILLY GOATS GRUFF \$9*

**Blended Scotch, Cocchi Americano, Maraschino Liqueur, Peach Bitters**

*Lite enough for beginners, but complex enough for the experienced. Floral, rich and dry with a hint of fruit at the end. – Sevan Araneda*

## *MINUTELY ABSURD \$9*

**Bulleit Bourbon, Punt e Mes, Meletti Amaro, Chocolate Bitters**

*It's just a little absurd how well these ingredients mix. A dry Chocolate finish with a soft bourbon front, accompanied with a sweet bitterness in the middle. – Sevan Araneda*







# Encores

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## *BLACKBERRY BRAMBLE* \$9

**Gin or Vodka, Lemon, Sugar, Creme de Mure**

*Even on a cold day, this will make you want to lounge around in your swimwear! A great modern classic.*

– Dick Bradsell of Fred's Club London, 1984

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## *MOJITO* \$9

**White Rum, Lime, Sugar, Mint**

*According to some this drink came from the explorer Sir Francis Drake. Others say the Bacardi company is the one who came up with it. It doesn't really matter, this drink is good!*

– Origins unclear

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## *BASS CLEF* \$9

**Gin, Lemon, Ginger Syrup, Port, Tonic**

*This Presbyterian inspired cocktail switches out the ginger ale for ginger syrup and adds the rich fruitiness of port topped off with tonic.*

– Sevan Araneda

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## *THERE, THEIR, THEY'RE* \$9

**Bonded Bourbon, Smith & Cross, Falernum, Lemon, Orgat**

*Give yourself a calming pat on the back. The house made almond syrup adds a nutty touch to the bold flavors of Jamaican rum and bonded Bourbon.* – Sevan Araneda

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## *THE BITTER END* \$9

**White Rum, Falernum, Grapefruit, Lime, Angostura Bitters**

*A modern take on Tiki! Go on and try to just have one.*

– Bourbon and Branch Alumnus Yanni Kehagiaras







# SPIRITS

## TEQUILA CONTINUED

### HIGHLANDS

**Tapatio Anejo** ..... \$11

Floral tea, Honey, Long Pepper, Vanilla Cream

**Tapatio 110** ..... \$10

White Pepper, Grapefruit, Floral, Chamomile

**Tequila Ocho Plata** ..... \$11

Rich Butterscotch, Creamy Vanilla, Lemon, Mint, Burnt Sugar, Wet Stone

**Tequila Ocho Reposado** ..... \$12

Nutmeg, Pineapple, Tropical Fruit, Rich Custard

**Tequila Ocho Anejo** ..... \$13

Plum, Toasted Almonds, Lavender, Roasted Coffee

### LOWLANDS

**La Fortaleza Blanco** ..... \$10

Flint, Vanilla, Citrus, White Pepper, Dried Herbs, Wet Soil

**La Fortaleza Reposado** ..... \$12

Fig, Roasted Nuts, Lemon Butter, Soft Agave Honey

**Partida Reposado** ..... \$11

Saw Dust, Old Leather, Honey, Cocoa, Milk Chocolate





# SPIRITS

**Pierde Almas Dobodaan** ..... \$15

Medicinal Herbs, Clove, Ripe Fruit, Cooked Mango

**Vago Mexicano** ..... \$20

Peaches, Cinnamon, Toasted Caramel, Desert Stone, Wood Char

## CANE

An alcoholic spirit made from pressed sugar cane or any of it's derivatives.

**A.D. Rattray Caroni (Trinidad)** ..... \$22

Banana Fritters, Muscovado Sugar, Molasses, Dark Chocolate, Light Smoke, Pineapple, Mango

**Agua Libre Fresh (USA)** ..... \$11

Olive Brine, Fresh Grass, Vanilla, Citrus, Earthy Notes

**Angostura 1919 (Trinidad & Tobago)** ..... \$11

Rich Molasses, Slight smoke, Creamy Butter, Dark Chocolate, Honey

**Appleton V/X (Jamaica)** ..... \$9

Stone Fruits, Herbs, Bright Pepper, Earth, Clove, Allspice

**Barbancourt 8 Year (Haiti)** ..... \$9

Light Baking Spices, Butter, Butterscotch, Orange Peel, Anise

**Barbancourt 15 Year (Haiti)** ..... \$12

Toffee, Sandalwood, Apricot, Pear, Tobacco, Marzipan

**Batiste (French Caribbean)** ..... \$10

Light Grass Notes, Citrus, papaya, Pineapple, Light Hints of Earth







# SPIRITS

## CANE CONTINUED

<b>Pampero Anniversario (Venezuela)</b> .....	\$9
Intensely Rich, Earth, Bright Pepper, Toffee, Dry Coffee, Cedar	
<b>Papa's Pilar Dark (Blend)</b> .....	\$10
Anise, Black Pepper Corn, Nuts, Tobacco, Vanilla	
<b>Plantation 2000 (Barbados)</b> .....	\$10
Green Grapes, Butterscotch, Fine Leather, Tobacco Leaves, Orange Peel	
<b>Ron Zacapa 23 Year (Guatemala)</b> .....	\$12
Vanilla, Sherry, Red Pepper, Pipe Tobacco, Molasses, Cinnamon	
<b>Ron Zacapa X.O. (Guatemala)</b> .....	\$40
Toasted Oak, Roasted Nuts, Vanilla Cream, Orange Peel, Honey Suckle	
<b>Santa Teresa 1796 (Venezuela)</b> .....	\$10
Rich Roasted Nut, Coconut, Oiled Leather, Baking Spices, Cigar Tobacco	
<b>Scarlet Ibis by Death &amp; Co (Trinidad)</b> .....	\$10
Limited Release, Rich Molasses, Baked Apple, Burnt Caramel	
<b>Smith &amp; Cross (Jamaica)</b> .....	\$10
Bright Black Pepper, Rich Molasses, Burnt Butter, Earthy Notes, Over Ripe Fruits, Vanilla Bean	



# WHISK(E)Y

Spirits distilled from a fermented mash of grain at less than 95% ABV and bottled at no less than 40%(80 Proof).

## BOURBON

As proclaimed by Congress in 1964, Bourbon Whiskey is a product, produced solely in the United States, from a fermented mash containing 51% corn or more. Distilled at no more than 80%ABV (160 Proof), aged in brand new, charred oak barrels at no more than 62.5%ABV (125 Proof). And bottled at no less than 40%ABV (80 Proof)

**Balcones True Blue** ABV 62% .....\$12  
Spiced Pecans, Dried Apricot and Apple, Honey, Cinnamon, Butterscotch, Brown Sugar, Clove

**Basil Hayden's 8 Year** ABV 40% .....\$10  
Caramel, Spice, Peppermint, Tea, Sliced Oranges, Bread

**Blanton's Single Barrel** ABV 46.5% .....\$12  
Baked Banana, Honey, Soft Leather, Nougat, Buttered Popcorn, Dried Citrus

**Booker's Small Batch** ABV 63.4% .....\$14  
Cigar Tobacco, Butter Corn, Cream, Smokey Charcoal, Bacon Fat, Tapioca

**Buffalo Trace** ABV 45% .....\$9  
Toasted Cornbread, Honey, Brown Spices, Pralines, Buttery Caramel, Toasted Nuts, Dark Fruits

**Buffalo Trace Experimental** ABV 45% .....\$60  
Zinfandel 6 Year  
Red Delicious Apple, Dried Pear, Clove, Brown Banana, Dried Fig, Cinnamon Candy

**Bulleit** ABV 45% .....\$9  
Cardamom, Licorice, Apricots, Maple, Nutmeg, Oak, Cedar Box

**Bulleit 10 Year** ABV 45.6% .....\$11  
Ripe Tropical Fruit, Vanilla, Dark Brown Sugar, Floral Notes, Citrus

















# AMERICAN WHISKEY

**Bainbridge Battle Point Wheat** ABV 43% .....\$11

Cotton Candy, Mint, Caramel, Eucalyptus, Sweet Fudge,

**Bernheim Wheat Whiskey** ABV 45% .....\$9

Toffee, Berries, Fruit, Spice, Mint, Honey

**Clyde Mays Alabama Whiskey** ABV 42.5% .....\$10

Cinnamon Bark, Apple Core, Baked Spices, Candied Orange Peel, Sage, Anise

**Dickel Barrel Select** ABV 43% .....\$10

Creamy Vanilla, Toasted Nuts, Honey'd Corn, Almond, Pralines

**Masterson's Barley** ABV 46% .....\$12

Earth, Oak, Mint, Herbal Notes, Licorice, Spice

**Michters American** ABV 41.7% .....\$12

Sweet Tea, Popcorn, Coconut, Banana, Cocoa, Vanilla

**Michters Sour Mash** ABV 43% .....\$10

Butter, Almonds, Mint, Dried Oranges, Dried Strawberries, Herbal Tea, Roasted Nuts

**Sam Houstons** ABV 43% .....\$9

Toasted Marshmallow, Milk Chocolate, Cinnamon, Smoky Oak, Cherries, Chestnuts

**Westchester Wheat** ABV 45% .....\$10

Smoky Barley, Brioche, Chocolate, Clover Honey, Cocoa Nib, Chocolate Covered Almonds







# IRISH WHISKEY



As established by the Irish Whiskey Act of 1980, Irish Whiskey must have been distilled in the island of Ireland, made from malt, fermented by yeast, distilled at an alcoholic strength of less than 94.8% by volume, and barrel aged for at least three years.

## *BUSHMILLS DISTILLERY*

**Black Bush** ABV 40% .....\$10

Chocolate Mousse, Cashews, Spice, Raspberries Jam, Dark Fruit Cake

**Bushmills 10 Year** ABV 40% .....\$12

White Wine, Chocolate Pudding, Nectarines, Banana Skins, Brown Sugar

**Bushmills 16 Year** ABV 40% .....\$18

Stone Fruit, Cassia Bark, Roasted Pear, Pine Oil, Holiday Spices, Dark Berries

**Bushmills 21 Year** ABV 40% .....\$35

Smoked Caramel, Oak Resin, Biscuits, Orange Rind, Red Wine

## *COOLEY DISTILLERY*

**Connemara 12 Year** ABV 40% .....\$15

Peat, Grass, Jerky, Singed Flowers, Vanilla, Creme Brulee

**Connemara Cask Strength** ABV 57.9% .....\$18

Caramel Popcorn, Damp Peat, Honeyed Almonds, Smoke, Ginger, Dark Bitter Chocolate

**Tyrconnell Madeira Finish** ABV 46% .....\$22

Raisins, Dried Apricot, Honey, Candied Ginger, Caramel, Milk Chocolate

**Tyrconnell Port Finish** ABV 46% .....\$22

Dried Fruits, Apricots, Toffee, Vanilla, Cinnamon, Honey Suckle

**Tyrconnell Sherry Finish** ABV 46% .....\$22

Butterscotch, Almond Dough, Tobacco, Oak, Cinnamon







# SCOTCH WHISKY

Whisky that has been produced in Scotland by water, yeast and malted barley; distilled at no more than 94.8% ABV; aged for no less than 3 years, and bottled at no less than 40% ABV.

Single Malts are distilled at a single distillery in batches and in pot stills. Blended Malt are a blend of single malt whiskies that have been produced at two or more distilleries. Blended Whiskies are single malts blended with non-barley grain whisky.

## HIGHLANDS

**Ardmore Traditional Cask** ABV 46% .....\$12

Oak, Smoked Ham, Apple Puree, Incense, Burnt Leaves, Black Pepper

**Balblair 1989 Vintage** ABV 46% .....\$20

Fresh Raisins, Dried Green Apple, Banana, Lemon Peel, Allspice, Stone Fruits

**Cadenhead Aberfeldy 17 Year** ABV 57.5% .....\$25

Butterscotch, Vanilla, Brown Bread, Lemon and Grapefruit Zest, Toffee, Bitter Chocolate

**Dalmore Cigar Malt** ABV 44% .....\$22

Orange Liqueur, Honey Suckle, Currants, Sherry, Dried Cherries, Browned Butter

**Glendronach 15 Year Revival** ABV 46% .....\$20

Raisins, Chocolate, Oloroso, Light Smoke, Cigar Tobacco, Raspberry Tea, Tar Finish

**Glenmorangie 18 Year** ABV 43% .....\$25

Banana, Toffee, Dry Sherry, Vanilla, Walnut Shell, Green Pear, Gold Raisins

**Glenmorangie Original** ABV 40% .....\$12

Candied Orange, Peach, Milk Chocolate, Vanilla, Spiced, River Stone

**Glenmorangie Nectar D'or** ABV D'or 46% .....\$16

Apricot Jam, Green Apple, Fresh Cut Grass, Green Tea, Resin

**Glenmorangie Signet** ABV 46% .....\$50

Vanilla, Mint, Oak, Butter, Caramel, Malted Cereal, Hazelnut, Fresh Berries





















**Laird's Apple Jack** ABV 40%, USA .....\$9

Green Apple, Ripe Pear, Caramel Apple, Baking Spice, Dry Oak, Raisin

**Laird's Bonded Apple Brandy** ABV 50%, USA .....\$10

Earthy Apple, Dried Flowers, Cider, Cinnamon, Green Apple, Caramel

*BLENDED MALTS*

**St. George Pear Eau de Vie** ABV 40%, USA .....\$11

Fresh Ripe Pears, Honey, Golden Raisins

*PISCO*

**Campo de Encanto Pisco** ABV 42.5%, Peru .....\$11

Citrus, Pine Needles, Lemon, Floral Notes, Grapey, Candle Wax, Pencil Shavings

**Pisco Porton** ABV 44%, Peru .....\$9

Peach, Citrus, Vanilla, Salt, Tobacco, Lemon Oils, Fresh Cut Grass, Thai Basil



Gin is distilled from grain and receives its unique flavor and aroma from juniper berries and other botanicals. Every gin producer has his own special recipe, which is under strict quality control. The flavor of gin will vary with the distiller. Dr. Sylvius, a Dutch physician, first produced gin in Holland during the 17th century. He named it Genievre, the French word for the juniper berry.

Two styles of gin are officially recognized: London and Plymouth, differing mainly in the botanicals. London gin tends to favor a strong juniper flavor while, in Plymouth gin orris root is a dominant aroma.

**Bainbridge Douglas Fir** ABV 45%, USA .....\$9

Fennel, Citrus, Cardamom, Doug Fir, Juniper, Pine

**Beefeater Gin** ABV 40%, England .....\$9

Heavy Juniper, Citrus, Violet, Coriander













# SPIRITS

## FORTIFIED & SHERRY CONTINUED

**Rinquiquin Peach Aperitif** ABV 15% .....\$6

Peach, Peach Pit, Medicinal Notes, Vanilla, Stone Fruits

**Saler's Gentiane** ABV 16% .....\$8

Coffee, Aloe Vera, Citrus Peel, Anise, Cut Grass, Fennel, Saw Dust, Mustard Seed

## LIQUORS AND AMAROS

Amaro (meaning "bitter" in Italian ) is a variety of Italian herbal liqueur, usually drank as a digestif after dinner. Usually bitter, sweet, and at times slightly syrupy with an alcohol content of about 16% to 35%. The process in making these fine spirits is macerating botanicals, roots, herbs, and fruits in a neutral grain spirit or wine. Than allowed to age in either casks or in bottle.

**Averna**, Italy .....\$8

Light, Citrusy, Hints of tree bark and orange peel

**Becherovka**, Czech Republic .....\$7

Rich, Spiced Nuts, Cinnamon, Clove, Apple Seeds

**Benedictine**, France .....\$8

Herbaceous Honey, Candied Orange, Light Fruit Notes

**Borghetti**, Italy .....\$7

Rich Espresso, Toffee, Burnt Sugar

**Chartreuse VEP Green**, France .....\$30

Aged Green Chartreuse, Herbal, Light Menthol notes, Sage





# SPIRITS

## ABSINTHE CONTINUED

**Leopold Absinthe, USA** ..... \$16

From our friends in Denver Colorado. Light, Floral and tons of Anise

**Lucid** ..... \$14

The absinthe that lifted the ban for the United States. A great starter for the curious

**St. George Absinthe** ..... \$20

The first American produced absinthe. With over 15 botanicals, it's not your average absinthe

**Vieux Pontarlier, France** ..... \$16

Anise, Fennel Seed, Light Apple Notes, This is a very complex sipper.





# WINE BY THE GLASS

## WHITES

**Chateau Puy-Marceau Blanc** 2013, France .....\$12

Crisp Green Apple Peel, Grapefruit, Tropical Notes

**Epiphany Grenache Blanc** 2012, Santa Barbara .....\$12

Green Herbs, White Grapefruit, Butter Bomb

## REDS

**Donati Family Vineyard Cabernet Sauvignon** 2011, Paso Robles .....\$12

Dark Chocolate, Holiday Notes, Anise

**Trentadue Zinfandel** 2012, Geyserville .....\$12

Vanilla, Oak, Smokiness, Soft Tannins

# BEERS

## ON TAP

**Anchor Porter** .....\$6  
**Allagash White** .....\$7  
**Bavik** .....\$6  
**Cuvee Barrel Aged Sour** .....\$10  
**Erdinger Non Alcoholic** .....\$5  
**Humboldt Brown** .....\$7  
**Murphys Stout** .....\$7

## BOTTLES

**Einstock Icelandic White** .....\$6  
**North Coast Puck** .....\$6  
**Uinta Detour IPA** .....\$9

