

Airmail: (*rum*) **1.** Brugal 1888 Rum, lime juice, honey syrup, prosecco **2.** The first instance of the Airmail cocktail was documented in Esquire Magazine's 1949 edition of "Handbook for Hosts." It was said to be the quickest way from Point A to Point B. **3. \$14**

Bacardi Cocktail: (*rum*) **1.** Bacardi Superior, lime juice, housemade grenadine, Peychaud's



Bitters **2.** The Bacardi Cocktail was originally the same as the Daiquiri, containing rum,

lemon juice, and sugar; The Grenadine version of the Bacardi Cocktail originated in the US, while the original non-red Bacardi company recipe originated from Cuba. **3. \$15**

Blackout Cocktail: (*gin*) **1.** Oxley Gin, lime juice, Briottet Crème de Mure **2.** Blackout Drink Recipe is an intoxicating gin based beverage. The word 'Gin' derives from the Old French word 'geneva' meaning juniper. It is a colorless alcoholic liquor which was originally distilled, or redistilled, from rye and adding juniper berries as flavoring. **3. \$16**

Brooklyn: (*bour-bon whisk-ey*) **1.** Evan Williams Bourbon, Amaro Ramazzotti, Dolin Dry Vermouth, Luxardo Maraschino Liqueur **2.** It resembles a Manhattan, but with the addition of Maraschino liqueur and bitters. It largely fell into obscurity after the end of Prohibition. **3. \$15**

Clover Leaf: (*gin*) **1.** Bombay Gin, Dolin Dry Vermouth, raspberry syrup, lemon juice, mint, egg white **2.** A spin from the classic clover club, this drink adds vermouth and mint for complexity **3. \$15**
Fernet Flip: (*bour-bon whisk-ey*) **1.** Fernet Branca, Knob Creek Bourbon, egg, Angostura Bitters **2.** The term "Flip" was first used in 1695 to describe a mixture of beer, rum, and sugar, heated with a red-hot iron. The iron caused the drink to froth, and this frothing (or "flipping") engendered the name. **3. \$15**

Gene & Tony: (*gin*) **1.** Beefeater Gin, tonic syrup, lemon bitters, soda water **2.** This cocktail is an take on the classic gin and tonic. **3. \$14**

El Presidente: (*rum*) **1.** Bacardi 8yr, Dolin Blanc, Pierre Ferrand Dry Curaçao **2.** The El Presidente earned its acclaim in Havana, Cuba during the 1920s through the 1940s during the American Prohibition. The cocktail was named in honor of President Gerardo Machado and quickly became the preferred drink of the Cuban upper-class. **3. \$16**



a 20% service charge is added to all checks

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.

Improved Whiskey Cocktail: (*bour-bon whisk-ey*) **1.** Bulleit Bourbon, Luxardo Maraschino Liqueur, Angostura Bitters **2.**



In the 1887 edition of his *Bon Vivant's Companion*, Jerry Thomas lists the Improved Whiskey Cocktail, which uses maraschino liqueur and absinthe to add complexity. "Fancy" or "improved"

cocktails typically use a few dashes of a sweet liqueur along with or in place of sugar to sweeten the drink. **3. \$16**

La Ultima Palabra: (*mez-cal*) **1.** Fidencio Clasico Mezcal, Green Chartreuse, Luxardo Maraschino Liqueur, lime juice, Tajin **2.** The Last Word is a Gin based prohibition-era cocktail originally developed at the Detroit Athletic Club. This take replaces the gin with mezcal. **3. \$15**

Old Georgia Julep: (*bour-bon whisk-ey*) **1.** Basil Hayden Bourbon, Briottet Crème de Pêche, mint **2.** The classic mint julep is said to have been created at the Pendennis Club in Louisville, KY. This cocktail gets its "Georgia" through the addition of peach liqueur to the classic. **3. \$15**

Peach 75: (*vod-ka*) **1.** Elyx Vodka, lemon juice, peach purée, prosecco **2.** The original "French 75" was created in 1915 at the New York Bar in Paris—later Harry's New York Bar. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun. **3. \$16**

Rattlesnake: (*rye whisk-ey*) **1.** Sazerac Rye, absinthe, lemon juice, egg white **2.** Dating back to the original 1930 publication of the bartending manual from London's Savoy Hotel, it will either cure a rattlesnake bite, kill rattlesnakes, or make you see them. **3. \$17**

Tuxedo: (*gin*) **1.** Plymouth Gin, Dolin Dry Vermouth, Luxardo Maraschino Liqueur, absinthe, orange bitters **2.** This drink was named after the New York town "Tuxedo" more specifically "Tuxedo Park" which was known for having a wide variety of home cocktail parties. **3. \$15**

Vieux Carré: (*rye whisk-ey*) **1.** Michters Rye Whiskey, Remy Martin VSOP, Cinzano Sweet Vermouth, Benedictine, Angostura Bitters, Peychaud's Bitters **2.** This drink was invented in 1938 by Walter Bergeron, the head bartender at the Monteleone Hotel in New Orleans. **3. \$17**



Widow's Kiss: (*cal-va-dos*) **1.** Busnel VSOP Calvados, Yellow Chartreuse, Benedictine, Angostura Bitters **2.** The widow's kiss is credited by most to George Kappeler, first published in his *Modern American Drinks* (1895). **3. \$17**

a 20% service charge is added to all checks

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.

Whiskeys

Name	Proof	Type	Origin	Price
Baker's	107	Bourbon	Kentucky	15
Basil Hayden	80	Bourbon	Kentucky	14
Booker's	127	Bourbon	Kentucky	17
Buffalo Trace	90	Bourbon	Kentucky	14
Bulleit	90	Bourbon	Kentucky	13
EH Taylor Barrel Proof	134.5	Bourbon	Kentucky	15
Eagle Rare	90	Bourbon	Kentucky	13
Elijah Craig 12 YR	94	Bourbon	Kentucky	14
Elijah Craig Cask Strength	134.2	Bourbon	Kentucky	17
Evan Williams	86	Bourbon	Kentucky	10
Jim Beam	80	Bourbon	Kentucky	12
Knob Creek	100	Bourbon	Kentucky	13
Knob Creek Single Barrel	120	Bourbon	Kentucky	16
Maker's Mark	90	Bourbon	Kentucky	13
Michter's 10 YR	94.4	Bourbon	Kentucky	28
Woodford Reserve	90.4	Bourbon	Kentucky	14
Seagram's 7	80	American	USA	12
Crown Royal	80	Canadian	Canada	13
Crown Royal Reserve	80	Canadian	Canada	18
Bulleit	90	Rye	Kentucky	13
EH Taylor Straight Rye	100	Rye	Kentucky	15
High West Double Rye	92	Rye	Utah	14
High West Rendezvous	92	Rye	Utah	17
Rittenhouse Rye	100	Rye	Kentucky	11
Michter's	84.8	Rye	Kentucky	15
Old Overholt	80	Rye	Kentucky	11
Wild Turkey	81	Rye	Kentucky	12
Jack Daniels	90	Tennessee	Tennessee	12
Jack Daniels Single Barrel	94	Tennessee	Tennessee	15
Gentleman Jack	80	Tennessee	Tennessee	13
Bushmills	92	Irish	Ireland	13
Jameson	80	Irish	Ireland	12

a 20% service charge is added to all checks

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.

Scotches

Name	Proof	Type	Origin	Price
Balvenie Caribbean Cask 14yr	86	Single Malt	Speyside	18
Chivas 12	80	Blended	Speyside	14
Dewar's White	80	Blended	Highland	12
Famous Grouse	80	Blended	Highland	14
Glenfiddich 12 yr	80	Single Malt	Speyside	15
Glenlivet 12 yr	80	Single Malt	Speyside	16
Glenlivet 16 yr Nadurra	110	Single Malt	Speyside	37
Glenlivet 18 yr	86	Single Malt	Speyside	35
Glenlivet 25 yr	86	Single Malt	Speyside	120
Glenmorangie 10yr	86	Single Malt	Highland	16
Highland Park 12yr	86	Single Malt	Highland	17
Johnny Walker Black	80	Blended Scotch	Lowland	14
Johnny Walker Gold	80	Blended Scotch	Lowland	30
Johnny Walker Blue	86	Blended Scotch	Lowland	65
Lagavulin 16yr	86	Single Malt	Islay	25
Bruichladdich	92	Single Malt	Islay	14
Macallan 12	86	Single Malt	Speyside	18
Macallan 18	86	Single Malt	Speyside	55
Macallan 25	86	Single Malt	Speyside	220

Lowland: Whiskies from this region tend to be soft and light in character, with malty, grassy notes and subtle, delicate aromas.

Highland: The Highland takes up most of the country, which means there is a great variation present in the region — malts range from dry to sweet.

Islay: The tiny island of Islay is nicknamed “Whisky Island,” due to its concentration of eight producing distilleries. Its whiskies are the strongest flavored of the four regions and renowned for their dryness and strong peaty smokiness.

Speyside: Once considered part of the Highlands, this area has almost half the total number of distilleries in Scotland and is therefore officially recognized as a region unto itself. Speyside is known for producing sweet whiskies, with mellow notes and fruity flavors.

a 20% service charge is added to all checks

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.



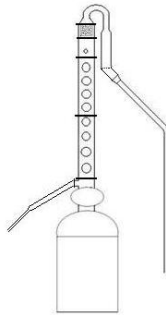
www.shutterstock.com 102686387

Gins

Name	Proof	Origin	Price
Beefeater	80	England	11
Blackwoods Small Batch	95	Scotland	14
Bombay	86	England	12
Bombay Sapphire	80	England	14
Botonist	92	Scotland	13
Bulldog	80	England	13
Ford's Gin 86 & Co	90	USA	12
Hayman's Old Tom	80	England	12
Hendricks	88	Scotland	15
Junipero	98.6	USA	12
Oxley	94	England	15
Plymouth	100	England	14
Russell Henry	83.2	England	13
St. George Terroir	90	USA	14
Tanqueray	94.6	England	12
Tanqueray No 10	94.6	England	14



Vodkas



Name	Proof	Origin	Price
Absolut Citron	80	Sweden	12
Absolut Mandarin	80	Sweden	12
Absolut Elyx	84.6	Sweden	16
Aylesbury Duck	80	USA	12
Belvedere	80	Poland	14
Chopin	80	Poland	14
Ciroc	80	France	14
Grey goose	80	France	14
Reyka	80	Iceland	13
Skyy	80	Sweden	11
Stolichnaya Elite	80	Russia	19
Titos	80	USA	12
Zubrowka Bison Grass	80	Poland	11

a 20% service charge is added to all checks

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.

Tequilas

Highland vs. Lowland Tequila

Blue agaves grown in the highlands region are larger in size and sweeter in aroma and taste. Agaves harvested in the lowlands, on the other hand, have a more herbaceous fragrance and flavor.



Name	Proof	Origin	Price
Avion Silver	80	Jalisco/Highlands	13
Avion Reposado	80	Jalisco/Highlands	14
Avion Añejo	80	Jalisco/Highlands	15
Cabeza	86	Jalisco/Highlands	12
Casamigos	80	Jalisco/Highlands	14
Chinaco	80	Jalisco/Highlands	12
Clase Azul Platino	80	Jalisco/Highlands	15
Clase Azul Reposado	80	Jalisco/Highlands	28
Corzo	80	Jalisco/Highlands	14
Don Julio Silver	80	Jalisco/Highlands	15
Don Julio Reposado	80	Jalisco/Highlands	17
Don Julio Añejo	80	Jalisco/Highlands	19
Don Julio 1942	80	Jalisco/Highlands	35
Don Julio Real	80	Jalisco/Highlands	80
Herradura Blanco	80	Jalisco/Lowlands	15
Herradura Añejo	80	Jalisco/Lowlands	17
El Jimador Silver	80	Jalisco/Lowlands	11
Ocho Plata	80	Jalisco/Highlands	15
Patron Silver	80	Jalisco/Lowlands	13
Patron Añejo	80	Jalisco/Lowlands	17
Patron Gran Burdeos	80	Jalisco/Lowlands	120
Fidencio Mezcal	88	Oaxaca	13
Pierde Almas Mezcal Espadin	100	Oaxaca	19
Pierde Almas Mezcal Pechuga	100	Oaxaca	20

a 20% service charge is added to all checks

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.

Rums

Name	Proof	Origin	Price
Appleton Estate VX	80	Jamaica	12
Bacardi Superior	80	Puerto Rico	12
Bacardi 8yr	80	Puerto Rico	15
Bacardi 151	151	Puerto Rico	13
Bacardi Facundo Neo	80	Puerto Rico	16
Bacardi Facundo Paraiso	80	Puerto Rico	65
Brugal Light	80	Dominican Rep.	11
Brugal 1888	80	Dominican Rep.	13
10 Cane	80	Barbados	13
Cana Brava 86 & Co	86	Panama	13
Diplomatico Reserva	80	Venezuela	14
Diplomatico Exclusiva	80	Venezuela	15
Flor de Caña 7yr	80	Nicaragua	13
Mt. Gay Black Barrel	86	Barbados	12
Myers's Dark	80	Jamaica	12
Leblon Cachaça	80	Brazil	13
Ron Zacapa Centenario 23yr	80	Guatemala	18
Ron Zacapa XO	80	Guatemala	27
Zaya Gran Reserva	80	Trinidad	14
Zafra 21yr	80	Trinidad	13



a 20% service charge is added to all checks

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.

Brandies & Cognacs

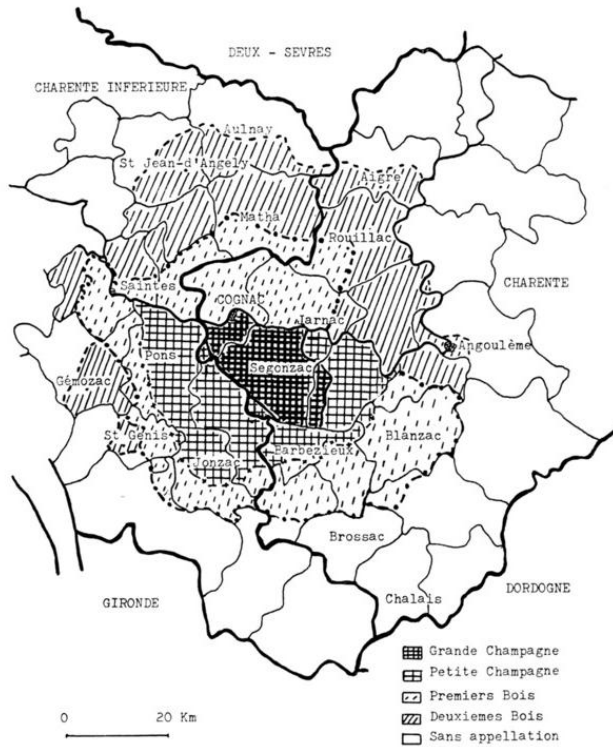


FIG. 5. — LES CRUS DE L'APPELLATION COGNAC, EN 1861 D'APRÈS LACROIX.

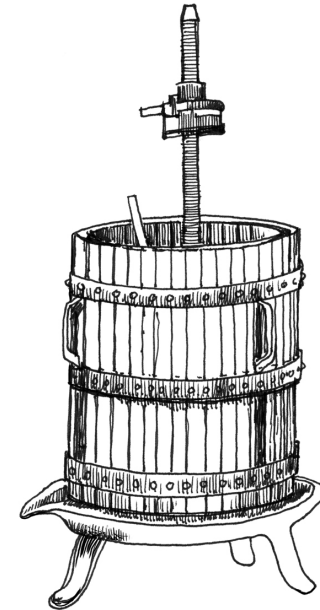
Name	Proof	Origin	Price
Cardenal Mendoza	80	Spain	16
Hennessey VSOP	80	France	19
Hennessey XO	80	France	55
Martell Cordon Bleu	80	France	45
Remy Martin VSOP	80	France	15
Remy Martin XO	80	France	40
Remy Martin Louis XIII	80	France	300

a 20% service charge is added to all checks

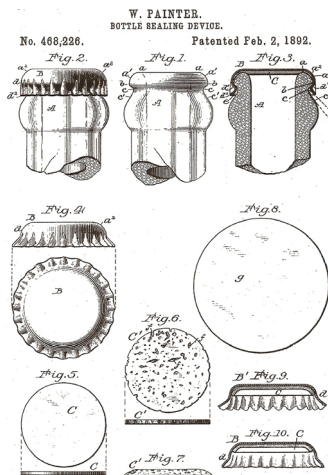
There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.

Wines

Sparkling	gl/btl
Champagne, Delamotte, Le Mesnil sur Oger	21/96
Champagne, Ruinart Rosé, Reims	32/160
Sparkling, Scharffenberger Rosé, Mendocino	13/65
Prosecco, Col de Salici, Veneto	11/52
White	
Pinot Grigio, Terlano, Alto-Adige	14/56
Sauvignon Blanc, Fournier, Sancerre	17/68
Chardonnay, Étude, Napa Valley	22/88
Chardonnay, Francois Carillon, Bourgogne	16/64
Rosé	
Grenache, Château d'Aqueria, Tavel	14/56
Red	
Pinot Noir, Vincent Girardin "St. Vincent", Bourgogne	16/64
Cabernet Blend, Three Saints "Sixty-Seven", Happy Canyon	16/64
Merlot, St. Clement, Napa Valley	14/56
Bordeaux, Château Lassègue, Grand Cru, Saint-Émilion	23/92



Beers



Domestic	price
Goose Island "Matilda" Pale Ale, Illinois	11
Fat Tire Amber Ale, Colorado	8
Miller High Life, Wisconsin	6
Yuengling Lager, Pennsylvania	7
Founder's Porter, Michigan	8
Tank 7 Farmhouse Ale, Missouri	8
Import	
Amstel Light, Netherlands	8
Corona, Mexico	8
Modelo Especial, Mexico	8
Heineken, Netherlands	8
Heineken Light, Netherlands	8
Cusqueña Pale Ale, Peru	8

a 20% service charge is added to all checks

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.