

Beers

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| Birra Moretti | \$6 |
| Radeberger Pilsner | \$6 |
| Anchor Steam | \$6 |
| Floridian Hefeweizen | \$7 |

Books

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| <i>Speakeasy</i> | \$25 |
| <i>Barkeep</i> | \$25 |

EO Cocktail Glasses \$20

EO T-Shirts \$25

Black crew or white v-neck

EO Brands

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|-------------------|---------|
| Bloody Mary 25 oz | \$14.99 |
| Grenadine 12 oz | \$11.49 |

Hours of Operation

Dinner

7 days a week
6pm to 12am

Late Night Dinner

7 days a week
12am to 3:30am



EO Classics

\$16

Ginger Smash

Muddled Ginger Root & Fresh Pineapple
Shaken with Cana Brava Rum,
Maraschino Liqueur & Fresh Lime Juice.

West Side

Charbay Meyer Lemon Vodka
& Fresh Squeezed Lemon Juice
Shaken with Fresh Mint. Served Up.

Fraise Sauvage

Fords Gin Shaken with Wild Strawberries
& Tahitian Vanilla, finished with
EO Prosecco di Conegliano Brut..

Amelía

Aylesbury Duck Vodka & St. Germain
Elderflower Liqueur Shaken with puréed
Blackberries & Fresh Lemon Juice.

Billionaire Cocktail

Baker's Bourbon shaken with
Fresh Lemon Juice, EO Grenadine
& Absinthe Bitters.

Mata Hari

Remy Martin 1738 Cognac shaken with
Chai-infused Martini Rosso & Pomegranate Juice.
Served Straight Up.

Old Fashioned

Muddled Brandied Cherries & Orange stirred with
Rittenhouse Rye, Demerara Syrup and dashes of
Angostura, Peychaud's & Orange Bitters.



Apertifs \$16

Provençal

Lavender-infused Plymouth Gin stirred with Herbs de Provence-infused French Vermouth & Cointreau

The Odd Job

Bulleit Rye Whiskey stirred with Liquore Galliano & dashes of Fernet Branca. Served up.

Manhattan Cocktail

Rittenhouse Rye Stirred with Italian Vermouth, Grand Marnier & dashes of Angostura Bitters.

Cocktails & Long Drinks \$16

Pimm's Cup

Pimm's N.1 Shaken with Fresh Mint & Cucumber served tall with Fresh Lime Juice & Ginger Ale.

Bellini

Puréed White Peaches stirred with EO Prosecco & dashes of Peach Cordial.

Hemingway Daiquiri

Cana Brava Rum & Fresh Lime Juice shaken with Maraschino Liqueur & Fresh Grapefruit Juice. Served Straight Up.

Waterloo

Muddled Watermelon shaken with Fords Gin, Fresh Lemon Juice & splash of Campari.

El Diablo

Muddled Ginger Root Shaken with EO Avion Reposado Tequila & Fresh Lime Juice. Served tall with Crème de Cassis & Ginger Beer.

International Whiskey

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|---------------------------------|------|
| Teeling's Small Batch (Ireland) | \$12 |
| Red Breast 12yr (Ireland) | \$17 |
| Bushmills 16yr Malt (Ireland) | \$19 |
| Brenne (France) | \$27 |

Tequila/Mezcal

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|-----------------------------------|------|
| Union Mezcal | \$12 |
| Adios Amigos Mezcal | \$12 |
| Del Maguey Mezcal Vida | \$12 |
| Siete Leguas Blanco | \$12 |
| Fortaleza Blanco | \$13 |
| Siete Leguas Reposado | \$13 |
| El Tesoro Platinum | \$13 |
| Illegal Mezcal Joven | \$14 |
| Ocho Blanco | \$14 |
| El Tesoro Anejo | \$15 |
| Partida Reposado | \$16 |
| Illegal Mezcal Reposado | \$16 |
| Ocho Reposado | \$17 |
| Partida Anejo | \$17 |
| Don Julio Anejo | \$18 |
| Del Maguey Mezcal Espadin | \$20 |
| El Tesoro Paradiso | \$24 |
| Don Julio 1942 | \$30 |
| Jose Cuervo Reserva de la Familia | \$32 |
| Del Maguey Mezcal Pechuga | \$32 |
| Casa Dragones Joven | \$50 |
| Herradura Seleccion Suprema | \$70 |

Rum/Cachaca

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|-------------------------------|------|
| Appleton Estate Reserve | \$11 |
| Banks 5 Island | \$11 |
| Blackwell | \$11 |
| Don Pancho 8yr | \$11 |
| Flor de Cana 7yr | \$11 |
| Gosling's Black Seal | \$11 |
| Myers | \$11 |
| Mount Gay Black Barrel | \$12 |
| Plantation Pineapple | \$12 |
| Bacardi 8 | \$12 |
| El Dorado 12yr | \$12 |
| Flor de Cana 12yr | \$12 |
| Diplomatico Reserva Exclusiva | \$13 |
| Plantation XO | \$13 |
| Santa Teresa 1796 | \$13 |
| Avua Amburrana Cachaca | \$14 |
| Mount Gay XO | \$14 |
| Zacapa 23 | \$14 |
| St. George Rum | \$15 |
| Gosling's Old Rum | \$19 |
| Don Pancho 18yr | \$21 |
| Bacardi Reserva Limitada | \$24 |

Bourbon

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|------------------|------|
| Buffalo Trace | \$12 |
| Woodford Reserve | \$14 |
| Basil Hayden's | \$15 |
| Blanton's | \$15 |
| Knob Creek | \$15 |
| Bakers | \$16 |
| Bookers | \$18 |
| Widow Jane | \$20 |

Rye / Whiskey

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|--------------------------|------|
| High West Double Rye | \$12 |
| Rittenhouse 100 | \$12 |
| Wild Turkey | \$12 |
| Bulleit Rye | \$13 |
| Sazerac Rye | \$13 |
| Michter's US-1 Rye | \$13 |
| Widow Jane Rye | \$14 |
| High West Rendezvous Rye | \$14 |
| Knob Creek Rye | \$14 |
| High West Campfire | \$16 |
| Whistlepig 10yr | \$20 |

Single Malt Scotch

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|---------------------------|------|
| Bowmore 12yr | \$15 |
| Glenmorangie Quinta Ruben | \$15 |
| Glenfiddich 12yr | \$16 |
| Glenlivet 12yr | \$16 |
| Highland Park 12yr | \$16 |
| Laphroig 10yr | \$16 |
| Macallan 12yr | \$16 |
| Ardbeg 10yr | \$17 |
| Balvenie 12yr | \$17 |
| Oban 14yr | \$18 |
| Talisker 10yr | \$18 |
| Auchentoshan Three Wood | \$19 |
| Lagavulin 16yr | \$20 |
| Glenmorangie 18yr | \$22 |
| Highland Park 18yr | \$32 |
| Macallan 18yr | \$48 |

Blended Scotch

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|---------------------------|------|
| Monkey Shoulder | \$12 |
| Johnie Walker Black Label | \$12 |
| Dewars White Label | \$12 |
| Chivas 18yr | \$20 |
| Johnnie Walker Blue Label | \$48 |



Fancy Cocktails \$16

Ready Fire Aim
Peleton Mezcal Joven, Fresh Lime Juice & House-Made Honey-Pineapple Syrup with dashes of Bittermens Hellfire Bitters.

Lazy Lover
Leblon Cachaça & Jalapeño-infused Green Chartreuse Shaken with Benedictine, Fresh Lime Juice & Agave Nectar.

Añejo Especial
Corralejo Añejo & Fresh Lime Juice shaken with Agave Nectar, Raw Egg White & dashes of Absinthe Bitters. Served up.

Rosé Wine

Provence (Cinsault, Grenache, Syrah) \$14/\$80
Chateau Miraval, Cotes de Provence, France

Sancerre (Sauvignon Blanc) \$70
Pascal Jolivet, Loire, France

White Wines

Tokaj (Furmint) \$11/\$46
Evolucio, Furmint (Tokaj), Hungary

Gruner Veltliner \$12/\$52
Lorenz "Singing", Kremstal, Austria

Sancerre (Sauvignon Blanc) \$15/\$60
Dom. Thomas "La Crele" Chavignol, France

Verdicchio \$40
Andrea Felici, Le Marche, Italy

Sauvignon Blanc \$44
Black Cottage, Marlborough, New Zealand

Riesling \$46
Albert Seltz, Alsace, France

Chardonnay \$48
Jax Vineyards 'Y3', Napa Valley, USA

Assyrtiko \$52
Dom. Sigalas, Santorini, Greece

Vouvray (Chenin Blanc) \$62
Laurent Kraft, Loire Valley, France

Chablis \$68
Dom Guette Soleil, Burgundy, France

Ribolla \$72
Movia, Primorska, Slovenia

Soave Blend (Garganega, Trebbiano di Soave) \$105
Pieropan, Veneto, Italy

Riesling \$135
Clemens Busch, Mosel, Germany

Cognac

Courvoisier VS \$14
Hennessey VS \$15
Pierre Ferrand Ambre \$15
Remy Martin VSOP \$16
Hennessy Privilege \$18
Remy Martin XO \$40
Grand Marnier Liqueur Cuvee 1880 \$60
Hennessy Paradis \$95

Armagnac

Larressingle VSOP \$14

Calvados

Busnel VSOP \$17
Boulard XO \$20

Brandy & Eau de Vie

R.Jelinek Slivovitz \$12
Barsol Pisco \$12
Lairds Apple Jack \$12
Metaxa 5 Star \$12
Pisco Cobernador \$12
Combier Framboise \$13
Combier Abricot \$13
Giffard Banane du Bresil \$13
Torres Orange Brandy \$12
Porton Pisco \$14
Cardenal Mendoza \$16

Grappa

Grappa Candolini Bianco \$14
Moscato Nonino \$17
Nonino Chardonday \$22

Sparkling Wines & Champagne

Non-Vintage

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|---|-------------|
| Prosecco Brut <i>Employees Only, Zardetto, Veneta, Italy, NV</i> | \$12 / \$52 |
| Blanc de Nuit Brut Rose 2013 <i>Raventos / France</i> | \$14 / \$65 |
| Moët & Chandon Rose 375ml, NV | \$14 / \$52 |
| Perrier Jouet 375ml "Brut" | \$24 / \$48 |
| Perrier Jouet, "Grand Brut" | \$95 |
| Bollinger Special Cuvee | \$140 |

Vintage

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| Moët & Chandon <i>"Grand Vintage," 2008</i> | \$185 |
| Pol Roger <i>"Brut Vintage," 2004</i> | \$195 |

Rosé

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|--------------------------------------|-------|
| Taittinger, "Cuvee Prestige" Rose | \$170 |
| Ruinart Champagne Brut Rose, NV | \$175 |
| Veuve Clicquot, "Vintage Rose," 2008 | \$180 |

Tete de Cuvee

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|-----------------------------------|-------|
| Larmandier-Bernier Grand Cru 2007 | \$248 |
| Bollinger Grand Anne 2004 | \$279 |
| Dom Perignon Cuvee Vintage 2006 | \$369 |
| Krug Grand Cuvee | \$395 |

Dessert Wines

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|---|------|
| Pedro Ximenez, "Nectar" Gonzalez Byass, Sanlucar de Barrameda, Spain, NV | \$11 |
| Late Harvest Chardonnay, "Diosa" Wölffer Estate, The Hamptons, Long Island, 2012 | \$14 |

Port Wine

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|----------------------------|------|
| Dow's Fine Ruby | \$11 |
| Graham's Six Grapes | \$11 |
| Ramos Pinto 10yr Tawny | \$12 |
| Taylor Fladgate 30yr Tawny | \$18 |

Red Wines

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| Pinot Noir <i>Employees Only, Central Coast, California</i> | \$12 / \$48 |
| Cotes-du-Rhone (Syrah, Grenache) <i>CDR, Rhone Valley, France</i> | \$13 / \$52 |
| Sangiovese <i>La Querciolina, Tuscany, Italy</i> | \$14 / \$56 |
| Malbec <i>Aconquija Alberto Furque, Uco Valley, Argentina</i> | \$44 |
| Chinon <i>"Silenes", Domaine Charles Joguet, Loire, France</i> | \$46 |
| Zinfandel <i>Kenwood Vineyards, Sonoma Valley, USA</i> | \$56 |
| Rioja <i>Reserva Bodegas Muga, Rioja, Spain</i> | \$64 |
| Pinot Noir <i>Adelsheim Vineyard, Willamette Valley, USA</i> | \$75 |
| Petit Sirah <i>Girard, Napa Valley, California</i> | \$80 |
| Sicilia Maldafrica (Cab. Sauvignon, Merlot) <i>COS, Sicily, Italy</i> | \$90 |
| Bolgheri Rosso (Cab. Sauvignon, Cab. Franc.) <i>Grattamacco, Tuscany, Italy</i> | \$85 |
| Barbaresco (Nebbiolo) <i>Santa Vittoria, Piedmont, Italy</i> | \$90 |
| Amarone (Valpolicella) <i>Serafini & Vidotto, Veneto, Italy</i> | \$100 |
| Chateauneuf du Pape <i>"Famile Mayard", Rhone Valley, France</i> | \$120 |
| Cabernet Sauvignon <i>Mt Brave, Mt Veder, California</i> | \$150 |

Appetizers

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| Oysters on the Half Shell Mignonette & EO Bloody Mary Mix | MP |
| Bone Marrow Poppers Pastry Shell & Bordelaise | \$12 |
| Bacon wrapped Lamb Chops Salsa Verde | \$16 |
| Ricotta Gnocchi Shitake Mushroom, Parsnip & Madeira | \$13 |
| Octopus Terrine Celery, Hearts of Palm & Citrus | \$15 |

Hand-Cut Steak Tartar
Crostini & Mixed Greens Salad
\$18

Cheese Plate
Lavash, Herbs, & Honeyed Pistachios
\$23

Caviar Board
Buckwheat Blini, Creme Fraiche, Drawn Butter,
Pickled Quail Eggs & Chives
Market Price

Salads

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|---|------|
| Cucumber & Radish Poppy Seed Yogurt & Caraway Cracker | \$12 |
| Arugula & Celery Root Parmesan, Hazelnuts & Preserved Lemon Vinaigrette | \$11 |
| Baby Beets Tahini Yogurt, Charred Greens, & Pistachio Dukkah | \$14 |

Entrées

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| Black Bass Brussels Sprouts, Butternut Squash Charred Poblano & Tomato | \$32 |
| Skate Paprikás Spaetzle & Crème Fraiche | \$25 |
| Whole Roasted Trout Smoked Trout, Frisee & Apple | \$31 |
| Roasted Half Chicken Cauliflower, Capers & Parsley | \$26 |

Seared Bone-In Rib-Eye
Horseradish Potato Gratin
\$68

Porterhouse Pork Chop
Black-Eyed Peas & Savoy Cabbage
\$35

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| Cavatelli Spicy Pork Sausage, Tomato, & Arugula | \$19 |
| Tagliatelle Butternut Squash, Hon Shimeji Mushroom & Pecorino | \$17 |

Sides

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| Potato Gratin Black-Eyed Peas Braised Tuscan Kale Brussels Sprouts & Bacon | \$8 |
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*The consumption of raw or undercooked eggs, meat
or shellfish may increase your risk of foodborne illness.*