

**DUTCH  
COURAGE**



**STRENGTH**

OR

***CONFIDENCE***

GAINED

IN DRINKING

**ALCOHOL**





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**Talk with a staff member about creating  
a custom flight of spirits.**

*Local/Regional Spirits\**

## GENEVER

<b>Bols Genever</b> malty, tangy earthiness, cherry & mild juniper	\$3 <sup>75</sup> / \$7 <sup>50</sup>
<b>Bols Aged Genever</b> bready, muted floral, spice & herbal	\$4 <sup>25</sup> / \$8 <sup>50</sup>
<b>Boomsma Junge Genever</b> cereal sweetness, bitter juniper & clean	\$3 <sup>25</sup> / \$6 <sup>50</sup>
<b>Boomsma Oude Genever</b> vanilla, baked apple, juniper & cinnamon	\$2 <sup>50</sup> / \$5 <sup>00</sup>
<b>By the Dutch Old Genever</b> anise, bitter orange, clove & cumin	\$5 <sup>00</sup> / \$10 <sup>00</sup>
<b>Tenth Ward Genever</b> malty bread, bursts of citrus & juniper	\$3 <sup>50</sup> / \$7 <sup>00</sup>
<b>Wigle Ginever</b> peppery, lavender & grapefruit citrus	\$4 <sup>50</sup> / \$9 <sup>00</sup>

## GIN

<b>Apostoles Gin</b> pine bark, vegetal note of scallion & peppermint	\$3 <sup>50</sup> / \$7 <sup>00</sup>
<b>Aviation Gin</b> cardamom spice, citrus & hints of lavender	\$3 <sup>00</sup> / \$6 <sup>00</sup>
<b>Barr Hill Gin</b> mellow honey, robust juniper & wildflowers	\$4 <sup>00</sup> / \$8 <sup>00</sup>
<b>Beefeater Gin</b> oily lemon, juniper & licorice	\$3 <sup>00</sup> / \$6 <sup>00</sup>
<b>Belgin Dry Gin</b> fresh herbs, spicy cardamom & juniper	\$3 <sup>25</sup> / \$6 <sup>50</sup>
<b>Benham's Gin</b> chamomile, peppermint, meyer lemon & budda's hand citrus	\$3 <sup>50</sup> / \$7 <sup>00</sup>

# Spirits LIST

TASTE / POUR

<b>Bluecoat Gin*</b> slight juniper, orange & coriander	\$3 <sup>00</sup> / \$6 <sup>00</sup>
<b>Bombay Sapphire Gin</b> spicy lemon, juniper & earthy floral notes	\$4 <sup>00</sup> / \$8 <sup>00</sup>
<b>Botanist Gin</b> lemon balm, fresh mint & coriander	\$4 <sup>50</sup> / \$9 <sup>00</sup>
<b>Boxer Gin</b> vibrant citrus, juniper and baking spice	\$3 <sup>00</sup> / \$6 <sup>00</sup>
<b>Broker's London Dry Gin</b> crisp lemon, lavender & peppery	\$2 <sup>50</sup> / \$5 <sup>00</sup>
<b>Brooklyn Gin</b> vibrant citrus, zesty pine & cardamom	\$4 <sup>50</sup> / \$9 <sup>00</sup>
<b>BSC "Shot Tower" Gin*</b> jasmine flower, green tea & citrus	\$4 <sup>00</sup> / \$8 <sup>00</sup>
<b>BSC "Skelton Spirit" Gin*</b> creamy, herbaceous & minty	\$4 <sup>00</sup> / \$8 <sup>00</sup>
<b>Bulldog Gin</b> orange zest, juniper & gentle floral notes	\$2 <sup>75</sup> / \$5 <sup>50</sup>
<b>By the Dutch Gin</b> orange zest, juniper & gentle floral notes	\$5 <sup>25</sup> / \$10 <sup>50</sup>
<b>Caorunn Gin</b> prominent juniper, vanilla & cinnamon	\$4 <sup>25</sup> / \$8 <sup>50</sup>
<b>Catocin "Watershed" Gin*</b> caraway, faintly floral, woody & white pepper	\$3 <sup>75</sup> / \$7 <sup>50</sup>
<b>Cold River Gin</b> cardamom, citrus rinds & fresh juniper	\$3 <sup>75</sup> / \$7 <sup>50</sup>
<b>Commonwealth Gin</b> cantaloupe, ginger & cardamom	\$3 <sup>50</sup> / \$7 <sup>00</sup>
<b>Copper &amp; Kings American Gin</b> subtle juniper, lavender & citrus	\$4 <sup>00</sup> / \$8 <sup>00</sup>
<b>Corgi "Earl Grey" Gin</b> black tea, brisk bergamot & juicy citrus	\$3 <sup>75</sup> / \$7 <sup>50</sup>

# Spirits LIST

TASTE / POUR

<b>Damrak Gin</b> creamy grapefruit, tea, anise & lingering juniper	\$2 <sub>50</sub> / \$5 <sub>00</sub>
<b>Darnley's View "Spiced" Gin</b> cinnamon, clove & cumin	\$4 <sub>00</sub> / \$8 <sub>00</sub>
<b>Dennings Point "Great 9" Gin</b> fresh juniper, sour orange & sweet almond	\$4 <sub>00</sub> / \$8 <sub>00</sub>
<b>District Made "Ivy City" Gin</b> juniper, smoky black pepper & sweet licorice	\$3 <sub>50</sub> / \$7 <sub>00</sub>
<b>Dry Fly Gin</b> spiced apple, loads of lavender & touch of hops	\$3 <sub>75</sub> / \$7 <sub>50</sub>
<b>Edinburgh "Cannonball" Navy Strength Gin</b> lemon peel, szechwan peppercorn & bold juniper	\$4 <sub>50</sub> / \$9 <sub>00</sub>
<b>Edinburgh "Christmas" Gin</b> warm orange & baking spice, frankincense & myrrh	\$4 <sub>50</sub> / \$9 <sub>00</sub>
<b>Etsu Gin</b> orange blossom, rose, gentle juniper & subtle earthiness	\$4 <sub>25</sub> / \$8 <sub>50</sub>
<b>Far North "Solveig" Gin</b> tart grapefruit, lemongrass & white pepper	\$4 <sub>75</sub> / \$9 <sub>50</sub>
<b>Farmers Botanical Gin</b> elderflower, lemongrass & spicy pepper	\$3 <sub>50</sub> / \$7 <sub>00</sub>
<b>Ferdinand's Saar "Riesling" Gin</b> meyer lemon, rose petals, lemon verbena & piney juniper	\$4 <sub>75</sub> / \$9 <sub>50</sub>
<b>FEW "Breakfast" Gin</b> coriander, citrus & earl grey tea	\$4 <sub>00</sub> / \$8 <sub>00</sub>
<b>Fords Gin</b> coriander, juniper, citrus peel & a cinnamon bite	\$2 <sub>75</sub> / \$5 <sub>50</sub>
<b>Forthave "Blue" Gin</b> grapefruit, juicy juniper, mint	\$4 <sub>50</sub> / \$9 <sub>00</sub>
<b>G'Vine Gin</b> ginger root, candied kaffir lime & licorice	\$3 <sub>50</sub> / \$7 <sub>00</sub>
<b>Gabriel Boudier "Saffron" Gin</b> lingering saffron, citrus peel & fennel	\$4 <sub>00</sub> / \$8 <sub>00</sub>

# Spirits LIST

TASTE / POUR

<b>Gin Lane “1751” Gin</b> lengthy juniper, mediterranean citrus & spice	\$350 / \$700
<b>Gin Lane “Pink” Gin</b> sassafras, citrus & bitter spice	\$350 / \$700
<b>Gin Lane “Pink” Gin</b> sassafras, citrus & bitter spice	\$350 / \$700
<b>Gin Mare</b> herbal thyme & rosemary, olive & lemon	\$450 / \$900
<b>Glendalough “Rose” Gin</b> blooming flowers, sweet juniper, orange oil & licorice	\$425 / \$850
<b>Glendalough “Wild Botanical” Gin</b> fresh grass, blooming flowers & touch of spice	\$400 / \$800
<b>Gracias a Dios Agave Gin</b> grilled tropical fruit, smoked caraway & juniper	\$650 / \$1300
<b>Green Hat Navy Strength Gin*</b> zippy juniper, mellow citrus & anise	\$450 / \$900
<b>Gunpowder Irish Gin</b> jasmine green tea, grapefruit & honeyed vanilla	\$400 / \$800
<b>Ha’Penny Irish Gin</b> lemon pith, sweet juniper, lavender & black pepper	\$375 / \$750
<b>Harahorn Norwegian Gin</b> blueberry, tart rhubarb & juniper	\$325 / \$650
<b>Hayman’s “Royal Dock” Navy Strength Gin</b> sweet orange, lemon peel, pine & floral	\$300 / \$600
<b>Hendrick’s Gin</b> vibrant rose, cucumber & earl grey tea	\$400 / \$800
<b>Hendricks “Orbium” Gin</b> signature hendricks, plus quinine & wormwood	\$450 / \$900
<b>J. Rieger “Midwestern” Dry Gin</b> coriander, licorice root & orange peel	\$400 / \$800
<b>Junipero Gin</b> lemon, orange zest, cooling pepper & fennel	\$375 / \$750

# Spirits LIST

TASTE / POUR

<b>KI NO BI Dry Gin</b> yuzu, orange oil, pine note & eucalyptus	\$7 <sup>00</sup> / \$14 <sup>00</sup>
<b>KI NO Tea Gin</b> warming green tea, floral, grassy & light juniper	\$7 <sup>00</sup> / \$14 <sup>00</sup>
<b>Leopold Bros. Navy Strength Gin</b> loads of juniper, lemon, bergamot oil & cardamom	\$5 <sup>00</sup> / \$10 <sup>00</sup>
<b>Letherbee Original Gin</b> rooty earthiness, licorice & spicy black pepper	\$4 <sup>00</sup> / \$8 <sup>00</sup>
<b>London No. 1 Gin</b> bright citrus, earthy tones & allspice	\$3 <sup>75</sup> / \$7 <sup>50</sup>
<b>Mahon Gin</b> oily juniper, sage & lemon zest	\$3 <sup>50</sup> / \$7 <sup>00</sup>
<b>Malfy “Con Rosa” Gin</b> dominant pink grapefruit, coriander & gentle juniper	\$3 <sup>50</sup> / \$7 <sup>00</sup>
<b>Malfy “Con Arancia” Gin</b> blood orange, juniper & red fruit	\$3 <sup>50</sup> / \$7 <sup>00</sup>
<b>Martin Millers Gin</b> piney juniper, vegetal notes & peppercorn	\$3 <sup>25</sup> / \$6 <sup>50</sup>
<b>McClintock “Forager” Gin*</b> mellow flower blossoms, vanilla & earthy fennel	\$4 <sup>00</sup> / \$8 <sup>00</sup>
<b>McClintock “Gardener’s” Gin*</b> lavender, cooling citrus & hint of lemongrass	\$4 <sup>00</sup> / \$8 <sup>00</sup>
<b>Monkey 47 “Schwarzwald” Gin</b> rosemary, vegetal pepper, mint, lemon balm & blackberry	\$5 <sup>50</sup> / \$11 <sup>00</sup>
<b>Nikka “Coffey” Gin</b> tart citrus, white peppercorn & wormwood	\$5 <sup>00</sup> / \$10 <sup>00</sup>
<b>No. 3 Gin</b> floral, cardamom, zingy citrus & coriander	\$4 <sup>50</sup> / \$9 <sup>00</sup>
<b>Nolet’s Gin</b> raspberry, bold floral notes, herbal & fresh mint	\$6 <sup>00</sup> / \$12 <sup>00</sup>
<b>NYDC “Dorothy Parker” Gin</b> cranberry, brisk juniper & citrus zest	\$3 <sup>50</sup> / \$7 <sup>00</sup>

# Spirits LIST

TASTE / POUR

NYDC “Perry’s Tot” Navy Strength Gin white grapefruit, bitter orange & herbaceous juniper	\$3 <sup>00</sup> / \$6 <sup>00</sup>
Plymouth Gin moderate juniper, lemon zest & spice	\$3 <sup>00</sup> / \$6 <sup>00</sup>
Plymouth Navy Strength Gin vibrant juniper, floral, tangerine & kumquat	\$4 <sup>50</sup> / \$9 <sup>00</sup>
Rock Rose Gin bright berries, heather, rose, maritime notes & creamy vanilla	\$5 <sup>50</sup> / \$11 <sup>00</sup>
Roku Gin fruity sweetness, earthy, vegetal & peppery	\$4 <sup>00</sup> / \$8 <sup>00</sup>
Sacred Gin “Coriander” gentle citrus, coriander & piney juniper	\$4 <sup>25</sup> / \$8 <sup>50</sup>
Sacred Gin “Orris” highly floral violet, lemon peel & delicate juniper	\$4 <sup>25</sup> / \$8 <sup>50</sup>
Sipsmith Dry Gin lemon curd, mandarin, gentle peppery notes & licorice	\$4 <sup>25</sup> / \$8 <sup>50</sup>
Sipsmith “V.J.O.P.” Gin massive juniper, peppery notes, clove & citrus peel	\$6 <sup>50</sup> / \$13 <sup>00</sup>
St. George “Botanivore” Gin candied ginger, caraway & gentle piney notes	\$4 <sup>00</sup> / \$8 <sup>00</sup>
St. George “Dry Rye” Gin yeast notes, aniseed, black pepper & citrus	\$4 <sup>00</sup> / \$8 <sup>00</sup>
St. George “Terroir” Gin loads of herbs, resinous juniper, citrus & cool mint	\$4 <sup>00</sup> / \$8 <sup>00</sup>
Tanqueray Gin juniper, baking spice & coriander	\$3 <sup>50</sup> / \$7 <sup>00</sup>
Tanqueray Bloomsbury Gin forest pine, cassia & spiced citrus	\$3 <sup>25</sup> / \$6 <sup>50</sup>
Tanqueray No. 10 Gin Lovely juniper, red grapefruit peel & vanilla buttercream	\$4 <sup>25</sup> / \$8 <sup>50</sup>
Two James “Old Cockney” Gin heavy juniper, spicy black pepper, citrus & star anise	\$3 <sup>75</sup> / \$7 <sup>50</sup>



# Spirits LIST

TASTE / POUR

Uncle Val's Botanical Gin Cucumber, fresh herbs, orange cream & lavender	\$3 <sup>25</sup> / \$6 <sup>50</sup>
Vikre "Boreal Spruce" Gin piney rosemary, lavender & sage	\$4 <sup>00</sup> / \$8 <sup>00</sup>
Vim & Petal Gin juniper, baking spice & coriander	\$3 <sup>50</sup> / \$7 <sup>00</sup>
Whyte Ladyie Gin honeysuckle, cardamom, citrus rind & herbaceous juniper	\$3 <sup>75</sup> / \$7 <sup>50</sup>

## OLD TOM GIN

Hayman's Old Tom sweet gingerbread, juniper & spice	\$3 <sup>50</sup> / \$7 <sup>00</sup>
Jensen's Old Tom cereal, floral, apple blossom, anise & spicy juniper	\$4 <sup>00</sup> / \$8 <sup>00</sup>
Liberator Old Tom wood spice, citrus, vanilla & cinnamon	\$4 <sup>25</sup> / \$8 <sup>50</sup>
Ransom Old Tom bright juniper, floral, cardamom & malty orange notes	\$4 <sup>50</sup> / \$9 <sup>00</sup>

## BARREL AGED GIN

Barr Hill "Tom Cat" Gin lush wildflower honey, creamy caramel, piney & mellow spice	\$5 <sup>50</sup> / \$11 <sup>00</sup>
BSC "Shot Tower Barreled" Gin* hints of vanilla, subtle spice & candied lemon	\$4 <sup>00</sup> / \$8 <sup>00</sup>
Benham's Barreled Gin truffled earthiness, buckwheat honey & candied citrus	\$3 <sup>75</sup> / \$7 <sup>50</sup>
Bluecoat Barrel Finished toasted cedar, vanilla & herbal finish	\$3 <sup>75</sup> / \$7 <sup>50</sup>
FEW "Barrel" Gin fennel, pepper, smoky spice & juniper	\$4 <sup>50</sup> / \$9 <sup>00</sup>

# Spirits LIST

TASTE / POUR

Ford's "Officers Reserve" Gin slight nuttiness, fig, orange peel & ginger undertone	\$4 <sup>00</sup> / \$8 <sup>00</sup>
Koval "Barreled" Gin rose-hip tea, caramel, malt & marshmallow	\$5 <sup>00</sup> / \$10 <sup>00</sup>
Lockhouse Barreled Gin vanilla burnt sugar, baking spice, oaky ginger & juniper	\$4 <sup>75</sup> / \$9 <sup>50</sup>
McClintock "Reserve" Gin* warm caraway, spiced citrus, plum & toasted oak	\$6 <sup>00</sup> / \$12 <sup>00</sup>
NYDC "Chief Gowanus" herbal grain note, coriander, malt & subtle hops	\$3 <sup>75</sup> / \$7 <sup>50</sup>
Rogue "Pinot Spruce" Gin fruity accents, light spice, vanilla & oak	\$4 <sup>50</sup> / \$9 <sup>00</sup>
Vikre "Cedar" Gin cinnamon, sage, subtle smoke & damp wood	\$4 <sup>00</sup> / \$8 <sup>00</sup>

## SLOE GIN & GIN LIQUEUR

Averell Damson Plum Gin	\$3 <sup>00</sup> / \$6 <sup>00</sup>
Edinburgh "Rhubarb & Ginger" Liqueur	\$3 <sup>25</sup> / \$6 <sup>50</sup>
Hayman's Sloe Gin	\$3 <sup>25</sup> / \$6 <sup>50</sup>
Pimm's No. 1	\$3 <sup>00</sup> / \$6 <sup>00</sup>
Plymouth Sloe Gin	\$4 <sup>50</sup> / \$9 <sup>00</sup>
Sipsmith Sloe Gin	\$5 <sup>00</sup> / \$10 <sup>00</sup>

## VODKA & AKVAVIT

Boyd & Blair Potato Vodka*	\$4 <sup>00</sup> / \$8 <sup>00</sup>
McClintock "Epiphany" Vodka*	\$3 <sup>50</sup> / \$7 <sup>00</sup>
Republic Restoratives Civic Vodka*	\$3 <sup>50</sup> / \$7 <sup>00</sup>
St. George Citrus Vodka	\$4 <sup>00</sup> / \$8 <sup>00</sup>

Vikre “Ovrevann” Akvavit	\$3 <sub>50</sub> / \$7 <sub>00</sub>
Vikre “Voyageur” Aged Akvavit	\$3 <sub>50</sub> / \$7 <sub>00</sub>

### AGAVE SPIRITS: TEQUILA & MEZCAL

Cinco Senditos Tobala	\$10 <sub>00</sub> / \$20 <sub>00</sub>
Del Maguey San Luis del Rio	\$6 <sub>50</sub> / \$13 <sub>00</sub>
Ilegal Mezcal Joven	\$4 <sub>50</sub> / \$9 <sub>00</sub>
Ilegal Mezcal Reposado	\$6 <sub>00</sub> / \$12 <sub>00</sub>
Rey Campero Cuishe	\$7 <sub>50</sub> / \$15 <sub>00</sub>
Altos Añejo Tequila	\$3 <sub>75</sub> / \$7 <sub>50</sub>
G4 Reposado Tequila	\$6 <sub>00</sub> / \$12 <sub>00</sub>
Patron Blanco Tequila	\$4 <sub>50</sub> / \$9 <sub>00</sub>
Tapatio Blanco Tequila	\$3 <sub>25</sub> / \$6 <sub>50</sub>

### CANE SPIRITS: RUM, RHUM, CACHAÇA & ARRACK

Brinley’s White Rum	\$3 <sub>25</sub> / \$6 <sub>50</sub>
Papa’s Pilar 24 Solera Rum	\$4 <sub>50</sub> / \$9 <sub>00</sub>
Plantation Pineapple Rum	\$3 <sub>50</sub> / \$7 <sub>00</sub>
Plantation O.F.T.D. Rum	\$3 <sub>50</sub> / \$7 <sub>00</sub>
Ron Del Barrilito 3 Star Rum	\$5 <sub>50</sub> / \$11 <sub>00</sub>
Two James Doctor Bird Jamaican Rum	\$3 <sub>00</sub> / \$6 <sub>00</sub>
Wray & Nephew Overproof Rum	\$2 <sub>50</sub> / \$5 <sub>00</sub>
Rhum J.M Blanco	\$3 <sub>00</sub> / \$6 <sub>00</sub>
Rhum J.M. V.S.O.P.	\$4 <sub>50</sub> / \$9 <sub>00</sub>

# Spirits LIST

TASTE / POUR

Novo Fogo Cachaça	\$3 <sup>75</sup> / \$7 <sup>50</sup>
Avua Amburana Cachaça	\$5 <sup>50</sup> / \$11 <sup>00</sup>
Batavia-Arrack van Oosten	\$3 <sup>75</sup> / \$7 <sup>50</sup>
By the Dutch Batavia Arrack	\$4 <sup>50</sup> / \$9 <sup>00</sup>

## AMERICAN WHISKEY: BOURBON, RYE, AMERICAN & SINGLE MALT

Eagle Rare Bourbon	\$4 <sup>00</sup> / \$8 <sup>00</sup>
Medley Bros. Bourbon	\$3 <sup>25</sup> / \$6 <sup>50</sup>
Noah's Mill	\$6 <sup>00</sup> / \$12 <sup>00</sup>
Wild Turkey Rare Breed Bourbon	\$7 <sup>50</sup> / \$15 <sup>00</sup>
Willet Bourbon	\$4 <sup>50</sup> / \$9 <sup>00</sup>

BSC "Epoch" Rye*	\$6 <sup>00</sup> / \$12 <sup>00</sup>
NYDC Ragtime Rye	\$4 <sup>50</sup> / \$9 <sup>00</sup>
Peerless 2 yr. Rye	\$11 <sup>00</sup> / \$22 <sup>00</sup>
Rittenhouse Bonded Rye	\$3 <sup>50</sup> / \$7 <sup>00</sup>
Sagamore Rye*	\$5 <sup>00</sup> / \$10 <sup>00</sup>
Two James "Catcher's" Rye	\$4 <sup>50</sup> / \$9 <sup>00</sup>
Whistle Pig 10 yr. Rye	\$6 <sup>50</sup> / \$13 <sup>00</sup>

Michter's Toasted Sour Mash	\$6 <sup>50</sup> / \$13 <sup>00</sup>
Smooth Ambler "Old Scout" Whiskey*	\$5 <sup>75</sup> / \$11 <sup>50</sup>
J. Rieger Kansas City Whiskey	\$4 <sup>50</sup> / \$9 <sup>00</sup>

# Spirits LIST

TASTE / POUR

Old Line Single Malt*	\$5 <sup>50</sup> / \$11 <sup>00</sup>
Westland "Sherry Wood" Single Malt	\$8 <sup>00</sup> / \$16 <sup>00</sup>

## INTERNATIONAL WHISKEY: SCOTCH, IRISH, CANADIAN, FRENCH & JAPANESE

Ardbeg 10 yr.	\$6 <sup>00</sup> / \$12 <sup>00</sup>
Ardbeg Uigeadail	\$8 <sup>00</sup> / \$16 <sup>00</sup>
Arran 18 yr.	\$10 <sup>00</sup> / \$20 <sup>00</sup>
Balvenie Caribbean Rum Cask 14 yr.	\$8 <sup>00</sup> / \$16 <sup>00</sup>
Glenfiddich 12 yr.	\$5 <sup>50</sup> / \$11 <sup>00</sup>
Highland Park 10 yr.	\$4 <sup>50</sup> / \$9 <sup>00</sup>
Macallan 12yr.	\$7 <sup>00</sup> / \$14 <sup>00</sup>
Monkey Shoulder Blended Scotch	\$3 <sup>75</sup> / \$7 <sup>50</sup>

Glendalough 7 yr. Irish Whiskey	\$5 <sup>00</sup> / \$10 <sup>00</sup>
Redbreast 12 yr. Irish Whiskey	\$7 <sup>50</sup> / \$15 <sup>00</sup>
Teeling Small Batch Irish Whiskey	\$4 <sup>50</sup> / \$9 <sup>00</sup>
Crown Royal Whiskey	\$4 <sup>00</sup> / \$8 <sup>00</sup>
Brenne French Single Malt	\$6 <sup>50</sup> / \$13 <sup>00</sup>

Iwai Shinshu Whisky	\$4 <sup>00</sup> / \$8 <sup>00</sup>
Nikka Coffey Malt	\$7 <sup>00</sup> / \$14 <sup>00</sup>

# Spirits LIST

TASTE / POUR

**GRAPE & FRUIT SPIRITS:  
ARMAGNAC, BRANDY, CALVADOS,  
COGNAC, PISCO & EAU-DE-VIE**

Barsol Pisco	\$3 <sub>50</sub> / \$7 <sub>00</sub>
Copper & Kings Brandy	\$3 <sub>50</sub> / \$7 <sub>00</sub>
Hennessy VS Cognac	\$5 <sub>00</sub> / \$10 <sub>00</sub>
Hennessy VSOP Cognac	\$8 <sub>00</sub> / \$16 <sub>00</sub>
De Montal VSOP Armagnac	\$5 <sub>00</sub> / \$10 <sub>00</sub>
Blume Marillen Apricot Eau-de-vie	\$4 <sub>25</sub> / \$8 <sub>50</sub>
Copper & Kings Apple Brandy	\$4 <sub>25</sub> / \$8 <sub>50</sub>
Lecompte 5 yr. Calvados	\$6 <sub>00</sub> / \$12 <sub>00</sub>

**APERITIFS, DIGESTIFS & LIQUEURS**

Aperol	\$3 <sub>00</sub> / \$6 <sub>00</sub>
Campari	\$3 <sub>50</sub> / \$7 <sub>00</sub>
Kina L'Aero d'Or	\$4 <sub>00</sub> / \$8 <sub>00</sub>
Pernod	\$4 <sub>00</sub> / \$8 <sub>00</sub>
Suze	\$3 <sub>25</sub> / \$6 <sub>25</sub>
Tenth Ward Absinthe*	\$5 <sub>25</sub> / \$10 <sub>50</sub>

Amaro Nonino	\$6 <sub>00</sub> / \$12 <sub>00</sub>
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# *Spirits* LIST

## TASTE / POUR

Averna Amaro	\$3 <sub>50</sub> / \$7 <sub>00</sub>
Becherovka	\$3 <sub>25</sub> / \$6 <sub>50</sub>
Braulio Amaro	\$4 <sub>00</sub> / \$8 <sub>00</sub>
BSC Szechwan Amaro*	\$3 <sub>50</sub> / \$7 <sub>00</sub>
Cynar	\$3 <sub>25</sub> / \$6 <sub>50</sub>
Fernet Branca	\$3 <sub>75</sub> / \$7 <sub>50</sub>
Foro Amaro	\$3 <sub>00</sub> / \$6 <sub>00</sub>
J. Rieger Caffè Amaro	\$4 <sub>00</sub> / \$8 <sub>00</sub>
Jägermeister	\$3 <sub>75</sub> / \$7 <sub>50</sub>
Letherbee Malort Besk	\$3 <sub>50</sub> / \$7 <sub>00</sub>
Meletti Amaro	\$2 <sub>50</sub> / \$5 <sub>00</sub>
Montenegro Amaro	\$3 <sub>50</sub> / \$7 <sub>00</sub>
Ramazzotti Amaro	\$3 <sub>00</sub> / \$6 <sub>00</sub>
Sfumato Amaro	\$2 <sub>50</sub> / \$5 <sub>00</sub>

# *Spirits* LIST

## TASTE / POUR

Underberg Bitter	\$3 <sub>00</sub>
Benedictine	\$3 <sub>75</sub> / \$7 <sub>50</sub>
Chartreuse	\$6 <sub>00</sub> / \$12 <sub>00</sub>
Chartreuse Yellow	\$6 <sub>00</sub> / \$12 <sub>00</sub>
Drambuie	\$4 <sub>50</sub> / \$9 <sub>00</sub>
Kronan Swedish Punsch	\$3 <sub>25</sub> / \$6 <sub>50</sub>
NYDC Mister Katz's Rock & Rye	\$3 <sub>25</sub> / \$6 <sub>50</sub>
Prichard's "Sweet Lucy" Bourbon Cream	\$3 <sub>00</sub> / \$6 <sub>00</sub>

## FORTIFIED WINES, PORT, SHERRY & VERMOUTHS

Cocchi Americano Blanco	\$3 <sup>00</sup> / \$6 <sup>00</sup>
Cocchi Americano Rosa	\$3 <sup>00</sup> / \$6 <sup>00</sup>
Lillet Blanc	\$3 <sup>00</sup> / \$6 <sup>00</sup>

Fonseca Bin No. 27 Port	\$6 <sup>50</sup>
Quevedo Ruby NV Port	\$6 <sup>00</sup>
Taylor Fladgate 10 yr. Tawny Port	\$10 <sup>00</sup>

Lustau Fino Sherry	\$7 <sup>00</sup>
Lustau Amontillado Sherry	\$7 <sup>00</sup>
Lustau Oloroso Sherry	\$10 <sup>00</sup>
Lustau Palo Cortado Sherry	\$12 <sup>00</sup>
Gonzalez Byass 1847 Solera Dulce Sherry	\$8 <sup>00</sup>

Alessio Chinato Vermouth	\$3 <sup>00</sup> / \$6 <sup>00</sup>
Carpano Antica Vermouth	\$4 <sup>00</sup> / \$8 <sup>00</sup>
Carpano Bianco	\$2 <sup>50</sup> / \$5 <sup>00</sup>
Dolin Dry	\$2 <sup>25</sup> / \$4 <sup>50</sup>
Dolin Rouge	\$2 <sup>25</sup> / \$4 <sup>50</sup>