

## Speciality Cocktails

### **Appletite for Destruction**

*Crown Royal Apple, Bitters, Muddled Luxardo Cherries, Club Soda*

14.

### **Cucumber Fizz**

*EFFEN Cucumber Vodka, Grey Goose Pear, St. Germain, Simple Syrup*

15.

### **The Chucky**

*Hendricks Gin, Crème de Casis, Simple Syrup, Lemon Juice*

15.

### **Le Poire Martini**

*Grey Goose Pear, St. Germaine, Lime, Pineapple*

15.

### **Blood Orange/Pomegranate Martini**

*Three Olives Pomegranate, Pama Liqueur, Cointreau, Blood Orange Juice*

12.

### **Dark & Stormy**

*Goslings Black Seal Rum, Ginger Beer, Fresh Lime Juice*

12.

### **St. Germaine Margarita**

*St. Germaine, Patron Tequila Silver, Pineapple Juice, Lime*

12.

### **Double Dirty Martini**

*Double Cross Vodka, Dry Vermouth, Olive Juice, Blue Cheese Stuffed Spanish Olives*

16.

### **Whose Sidecar ?**

*Captain Morgan, Triple Sec, Orange Juice, Sugar Rim*

13.

### **White Peach Martini**

*Stoli Peach, Peach Schnapps, Champagne, Peach Puree*

12.

### **Rita's Breakfast**

*Dutch Caramel Vodka, Nocello, Chambord*

15.

## Bourbon

<b>Makers Mark 46</b>	11.
<b>Knob Creek</b>	11.
<b>Woodford Reserve</b>	12.
<b>Bulleit</b>	12.
<b>Basil Hayden</b>	15.
<b>Woodford Reserve Double Oaked</b>	15.
<b>Angel's Envy</b>	16.
<b>Blanton's</b>	18.
<b>Hudson Baby</b>	19.
<b>Jefferson's Ocean "Aged at Sea"</b>	25.

## Rye Whiskeys

<b>Bulleit</b>	12.
<b>Woodford Reserve</b>	12.
<b>High West "Double Rye"</b>	12.
<b>Dad's Hat (White Rye)</b>	13.
<b>High West "Rendezvous" (Rye Blend)</b>	16.
<b>Angel's Envy "Finished Rye"</b>	19.
<b>WhistlePig 10 Yr</b>	20.
<b>WhistlePig 12 Yr</b>	25.
<b>WhistlePig 15 Yr</b>	36.
<b>WhistlePig "Boss Hog"</b>	45.

## Barrel Aged Cocktails

### **Manhattan**

*Bulleit Rye, Carpano Antica Formula, Angostura Bitters, Luxardo Cherries*

18.

### **Negroni**

*Campari, Bombay Sapphire Gin, Carpano Antica Formula, Orange Peel*

15.

## Port Wines

Graham's Six Grape Port	7.
Graham's LBV Port 2011	9.
Graham's 10 Yr Tawny Port	9.
Graham's 20 Yr Tawny Port	14.
Graham's 30 Yr Tawny Port	23.

## Bottled Beer

Peroni (Italy)	6.00
Stella Artois (Belgium)	6.00
Amstel Light (Holland)	6.00
Heineken (Holland)	6.00
Corona (Mexico)	6.00
Guinness (Ireland)	6.00
Samuel Adams Lager (United States)	6.00
Coors Light (United States)	5.50
Kaliber (NA) (Ireland)	5.00

## Speciality Beer Features

<b>Riverhorse Summer Blonde 4.5% Abv</b>	7.00
<i>A light, refreshing Ale that is easy to drink yet complex. Perfect for the warmer months.</i>	
<b>Allagash White 5.1% Abv</b>	7.00
<i>Brewed with a generous portion of wheat &amp; spiced with coriander &amp; Curacao orange peel, this beer is fruity, refreshing &amp; slightly cloudy in appearance.</i>	
<b>Boulevard Tank 7 Farmhouse Ale</b>	8.00
<b>8.5% Abv</b> <i>Straw colored, light to medium bodied beer with an earthy, spicy, grapefruit aroma and flavor, a soft, sweet malt flavor and a prominent hop bitterness.</i>	
<b>Lagunitas A Little Sumpin Sumpin Ale</b>	7.00
<b>7.5% Abv</b> <i>A truly unique style featuring a strong hop finish on a silky body. A filtered pale wheat ale that is great for both IPA and wheat beer fans</i>	
<b>Ballast Point Sculpin 7% Abv</b>	7.00
<i>Sculpin IPA is bright with aromas of apricot, peach, mango and lemon. Its lighter body also brings out the crispness of the hops</i>	
<b>Yards GW Tavern Porter 7% Abv</b>	7.00
<i>Dark, smooth, and complex with just a hint of dried fruit in the finish.</i>	
<b>Chimay Grande Réserve 9% Abv</b>	12.00
<i>Belgian Strong Ale, Cloves, toffee &amp; molasses dominate the beginning of the beer while its bubbly middle highlights notes of malted licorice and fruity plums.</i>	