



COCKTAILS

Obituary \$10

Beefeater Gin, Dolin Dry, Absinthe

Old Hickory \$9

Dolin Dry Vermouth, Carpano Antica, Peychaud's, Orange Bitters

Creole Cocktail \$11

Old Overholt, House Amer, Benedictine, Angostura Bitters

Arnaud's French 75 \$13

Fin Bois Cognac, Lemon, Sugar, Champagne

League of Missing Men \$11

La Favourite Rhum, Bulleit Rye, Pineau des Charentes, Pineapple Syrup

Maison Spring Pimm's \$12

Pimm's, Fresh Lime, Rhubarb Syrup, Celery Water, Orange, Cherry, Mint

Tansy \$12

Rose-infused Pisco, Creme de Violette, Lemon, Egg White

Blind Lemon Jefferson \$11

Mezcal, Aperol, Lemon, Grapefruit, Egg White, Soda

Icarus \$10

Apricot-infused Calvados, Oloroso Sherry, Demerara, Orange Bitters

Saint Helena \$12

Aquavit, Cane Syrup, Lemon, Sugar, Champagne, Yellow Chartreuse

Appellation Cooler \$11

Muscadet, Basil-infused Vermouth, Cocchi Americano, Apricot, Cucumber

Carondelet \$11

Beefeater, Lime, Lemon, Blossom Honey, Vanilla, Sea Salt

Frenchmen Roulette \$10

Old Overholt, Rittenhouse, Maraschino, Absinthe, Creole Bitters

Chancellor Swizzle \$12

Four Roses Bourbon, Lemon, Yellow Chartreuse, Branca Menta, Cinnamon

JULEPS

Consigliere Julep \$15

Rosé Champagne, Rosato Vermouth, Creme Yvette, Yellow Chartreuse

Parliament Julep \$12

Hibiscus-infused Tanqueray, Aqua Di Cedro, Amaro Nonino

Victorian Julep \$12

Bols Genever, Carpano Antica, Demerara, Gran Classico, Kirsch

Pontarlier Julep \$13

La Clandestine, Plymouth, Aperol, Sweet Vermouth, Orange Flower Water

WINE

BY THE GLASS / BOTTLE

ORGANIC ♣ NO HERBICIDES OR PESTICIDES USED | BIODYNAMIC ♠ ORGANIC PRINCIPLES OF RUDOLPH STEINER

BLANC

♣ Muscadet Sevre et Maine (melon de bourgogne) **Louvetrie, "Le Fief du Breil"** 2009 (*Loire, France*) \$12/\$90 (*Magnum*) *citrus, white fruit, mineral*

♣ Chinon (chenin blanc) **Bernard Baudry** 2010 (*Loire, France*) \$14/\$56 *green plum, chalk, green apple*

Mosel (riesling) **Günther Steinmetz** 2010 (*Mosel, Germany*) \$8/\$40 (*Liter*) *flint, citrus, floral*

♠ Loire VDF (folle blanche) **Marc Pesnot, "La Folle Blanche"** 2010 (*Loire, France*) \$10/\$40 *preserved lemons, mineral, effervescence*

♠ Chablis (chardonnay) **Domaine de Pattes Loup** 2010 (*Burgundy, France*) \$16/\$60 *citrus, pear, butter*

♣ Touraine (sauvignon blanc) **Clos Roche Blanche, "Sauvignon N° 2"** 2010 (*Loire, France*) \$12/\$48 *crisp citrus, mineral, herbs, floral*

ROUGE

♠ Touraine VDT (cabernet franc, cot) **Maison Brulees "L'Erebe"** 2009 (*Loire, France*) \$12/\$48 *dark fruit, tobacco, earth*

Cotes du Roussillon(grenache) **Tramontane** 2010 (*Roussillon, France*) \$8/\$32 *black fruit, pepper, spice*

♣ Cangas (verdejo negro, carrasquin, mencia) **Monasterio De Corias** 2008 (*Cangas, Spain*) \$11/\$44 *raspberry, crushed stones, flowers*

Burgundy (pinot noir) **Jean-Claude Bachelet** 2009 (*Burgundy, France*) \$13/\$52 *red berry, earth, pepper*

♣ Etna Rosso (nerello mascalese) **Calabretta** 2000 (*Sicily, Italy*) \$16/\$64 *black cherry, earth, licorice, mineral*

ROSÉ

♠ Provence (grenache, cinsault, syrah, vermentino) **Domain de Sulauze, "Pomponette"** 2011 (*Provence, France*) \$11/\$44 *citrus, berries, spice*

♠ Cotes Du Rhone (cinsault, grenache, counoise, mourvedre) **Domaine Les Aphillanthes** 2011 (*Rhone, France*) \$9/\$32 *strawberry, watermelon, floral*

♣ El Dorado County (Gamay) **Edmunds St. John "Bone Jolly,"** 2011 (*Berkeley, California*) \$13/\$52 *strawberry, cranberry, white pepper*

SPARKLING & CHAMPAGNE

♣ Vouvray (chenin blanc) **Bernard Fouquet** 2010 (*Loire, France*) \$10/\$48 *floral, citrus*

Blanc de Blancs (chardonnay) **Pierre Gimonnet, "Belles Annees,"** NV (*Cote de Blancs*) \$18/\$85 *crisp apple, floral, vibrant*

Rosé (pinot noir, chardonnay) **Gatinois, Grand Cru** NV (*Ay*) \$22/\$100 *white peach, candied citrus, crystallized ginger*

BEER

DRAFT BEER

Victory "Donnybrook" \$7

Irish Stout: roasted malt, chocolate, nuts (Downingtown, PA)

Cottrell "Safe Harbor" \$7

Blond Ale: crisp, citrus, malt (Pawcatuck, CT)

Founders Red's Rye PA \$7

Rye: grapefruit, hop, rye (Grand Rapids, MI)

Fritz Briem "Grodziskie" \$9 (10 oz.)

Smoked Wheat Ale: citrus, smoke, coriander (Freising, Germany)

Barrier Brewing "Caddy Wompus" \$7

English Bitter: malt, hop (Oceanside, NY)

Stillwater "Debutante" \$9 (10 oz.)

Farmhouse Ale: citrus, earth, malt (Baltimore, MD)

BOTTLED BEER

Stiegl (Salzburg, Austria) \$5

Schneider Edel Weisse (Kelheim, Germany) \$9

Weihenstephaner Original (Freising, Germany) \$6

Rodenbach Classic (Roeselare, Belgium) \$8

Thornbridge "Kipling" (Bakewell, England) \$14

De Ranke "De Dottignies" (Dottignies, Belgium) \$10

Timothy Taylor "Landlord" (Keighley, England) \$10

Fritz Briem 1809 (Freising, Germany) \$11

De Ranke "XX Bitter" 750ml (Dottignies, Belgium) \$28

Glazen Toren 750ml (Erpe-Mere, Belgium) \$30

MAISON PREMIERE



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RYE WHISKEY

Old Overholt \$7
Wild Turkey 101 \$9
Bulleit Rye \$9
Templeton \$10
Delaware Phoenix Rye \$12
Handy \$22
Russell's Reserve 6yr. \$10
Van Winkle 13 yr. \$20
Sazerac 18yr. \$24
Whistle Pig \$20

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BOURBON

Makers Mark \$9
Old Grand-dad \$7
Four Roses Yellow Label \$8
Bulleit \$9
Blanton's Single Barrel \$12
Hirsch Small Batch Reserve \$10
Delaware Phoenix Bourbon \$12
Pappy Van Winkle 20 yr. \$30
Van Winkle "Lot B" 12 yr. \$18
Pappy Van Winkle 15 yr. \$25
Pappy Van Winkle's Family Reserve 23 yr. \$43
Jefferson 18yr. \$23
William Larue Weller \$20
George T. Stagg 5yr. \$18
Eagle Rare 17yr. \$25

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AMERICAN WHISKEY

Berkshire Corn \$12
Delaware Phoenix "Rye Dog" \$12
Delaware Phoenix Corn Whiskey \$12

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CANADIAN WHISKEY

Hirsch 20yr. \$14

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COGNAC

Bache Gabrielsen VSOP \$10
Dudognon Reserve \$12
Gabriel and Andreau Fin Bois 8yr. \$10
Maison Surrenne "Galtaud" Borderies \$15
Maison Surrenne XO \$23
Maison Surrenne "Lot 1946/137" \$95
Chateau Montifaud VSOP \$14
Chateau Montifaud XO \$24

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ARMAGNAC

Marie Duffau "Hors d'Age" \$10
Marie Duffau "Napoleon" \$14
Chateau Busca XO \$19
Chateau Busca 1974 \$30

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APPLE BRANDY/CALVADOS

Laird's Apple Brandy \$8
Laird's Old Apple 7 ½ yr. \$10
Christian Drouin Selection \$10
Adrien Camut 6yr. \$13
Lemorton 1978 \$30

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PISCO

Barsol Primero \$8
Campo de Encanto \$10

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GRAPPA

Poli Sarpa \$11
Nardini \$10
Nardini Mandoria \$13
Nonino Grappa \$11
Carpene Malvolti Bianca \$8

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IRISH WHISKEY

Jameson \$8
Bushmills 16yr. \$17
Connemara Peated Single Malt \$14

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SCOTCH

Famous Grouse \$9
Ardbeg. 10yr. \$14
Ardbeg Corryvrackan \$26
Ardbeg Uigeadail \$20
Highland Park 12yr. \$12
Ardmore Traditional Cask 10yr. \$12
Isle of Jura 16yr. \$18
Laphroaig 10yr. Cask Strength \$11
Springbank 15yr. \$18
Cragganmore 13yr. (Cask Strength) \$24

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RUM

Diplomatico Reserva \$8
Cruzan Black Strap \$8
Ron Zacapa 23yr. \$15
Denizen \$7
Goslings Black Seal \$8
El Dorado 12yr. \$11
El Dorado 15yr. \$13
El Dorado 151 Proof \$8
Appleton White \$8
Appleton V/X \$10
Smith and Cross \$10
Santa Teresa 1796 \$13
Pampero Anniversary \$12
Wray & Nephew Overproof \$9
Rhum JM Blanc \$10
Rhum JM VSOP \$15
Rhum JM 1997 \$50
Rhum JM 1994 \$65
Starr African Rum \$10
Rhum Clement Cuvee Homere \$23
La Favorite Rhum Ambre \$10
Niesson Rhum Blanc \$9
Lemon Hart 151 \$9
Ron del Barrilito \$9

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GIN

Beefeater \$8
Tanqueray \$9
Hendrick's \$10
Ransom Old Tom Gin \$10
Bols Genever \$12
Citadelle \$11
Voyager \$10
Beefeater 24 \$10
Plymouth \$10

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MEZCAL

Del Maguey Vida \$12
Pierde Almas "Dobadaan" \$14

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TEQUILA

Espolon Blanco \$8
Siete Leguas Reposado \$12
El Jimador Reposado \$9
Ocho Añejo \$20
Don Julio Reposado \$16

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PASTIS/ANISE

(1 OZ. POUR)
Pernod \$5
Ricard \$5
Herbsaint 90 \$4
Herbsaint 100 \$6
Henri Bourdin \$6
Granier \$4
La Muse Verte \$6

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HERBAL LIQUEURS

Yellow Chartreuse \$14
Green Chartreuse \$14
V.E.P. Green Chartreuse \$26
Dimmi \$8
Benedictine \$10
Becherovka \$9

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SHERRY

Lustau Don Nuno Oloroso \$8
Lustau Peninsula Palo Cortado \$8
Lustao Baco Pedro Ximenez \$8
Lustau Amontillado \$8

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PORT

Quinta do Infantado Ruby \$8
Quinta do Infantado Tawny \$8
Niepoort 10 yr. Tawny \$10
Niepoort LBV 2005 \$9

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MADEIRA

Broadbent "Rainwater" \$8
Rare Wine Co. "Savannah" \$12
Rare Wine Co "New Orleans" \$15

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AMARO/BITTERS

Luxardo Amaro Abano \$8
Meletti \$8
Lucano \$8
Nardini \$10r
Fernet Branca \$9
Luxardo Fernet \$8
Ramazotti \$9
Amaro Cio Ciaro \$7
Cynar \$8
Campari \$7
Cocchi Americano \$9
Vergano Americano \$13
Varnelli "Sibilla" \$13
Amaro Nonino \$10
Averna \$8
Cardamaro \$8
Gran Classico \$9
Punt E Mes \$8
Carpano Antica \$9
Dolin Dry \$8
Dolin Blanc \$8