

SPIRITS

Bourbon

Basil Hayden — 17
Noah's Mill — 20
Four Roses Small Batch — 17
Michter's 10yr — 60

Rye

High West — 18
James E. Pepper 1776 — 13
Whistle Pig 12yr — 45
Whistle Pig 'Boss Hog VI' — 120
Whistle Pig 'Boss Hog VII' — 150

Scotch

Highlands
Aberfeldy 12yr — 19
Dalmore 12yr — 25
Glenmorangie 10yr — 22

Islay

Caol Ila 12yr — 35
Lagavulin — 37
Laphroig — 20

Speyside

Balvenie 12yr — 22
Glenfiddich 12yr — 25
Macallan 12yr — 30

SMALL PLATES

Snapper Crudo blood orange, fennel, pink peppercorn* — 16
Beef Tartare shallots, garlic confit, egg yolk* — 19
Charred Rustic Bread smoked trout dip, salmon mousse,
deviled eggs, pickled vegetables — 17
Oysters on the Half Shell mignonette, cocktail sauce* — MP
Bibb Salad candied pecan, blue cheese dressing,
baby heirloom tomatoes, pork belly — 14

* Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

DESSERTS

Eggnog Crème Brûlée seasonal berries — 13
Chocolate Three Ways white, milk, dark, luster dust — 13
Red Velvet Cake cream cheese icing, honeysuckle ice cream — 13



COCKTAILS

Sazarac rye whiskey, Peychaud's & Angostura, absinthe rinse, sugar — 15
Aaron Bird, The Sazerac Coffee House, New Orleans, c. 19th Century

Vieux Carre rye whiskey, cognac, sweet vermouth, Benedictine, bitters — 14
Walter Bergeron, The Carousel Bar Hotel Monteleone, New Orleans, 1930

Champs-Elysee cognac, Yellow Chartreuse, lemon, Angostura — 18
Nina Toye/Arthur H. Adair's 1925 Drinks-Long and Short

Martinez gin, sweet vermouth, maraschino — 18
Jerry Thomas, Occidental Hotel, San Francisco, c. 19th Century

Algonquin rye whiskey, dry vermouth, pineapple — 13
The Algonquin Hotel, NYC, c. 1930's

Boss bourbon, amaretto, Angostura — 16
Stanley M. Jones, Jones' Complete Bar Guide, 1977

Prosecutor rye whiskey, elderflower, Yellow Chartreuse, lemon — 15
Josey Packard, Drink - Boston, c. 2000

Bamboo blanc vermouth, fino sherry, angostura and orange (low-proof) — 14
Louis Eppinger, The Grand Hotel, Yokohama, Japan, c. 1900

Americano Campari, sweet vermouth, mineral water, orange (low-proof) — 14
Gaspare Campari's bar, Camparino, Milan, Italy, c. 1860's

Horse's Neck ginger-ale, lemon ice, angostura (no-proof) — 8
Atlantic City, c. 1890's

Roy Rogers Mexican coke, grenadine, cherry-vanilla bark bitters,
brandied cherry (no-proof) — 8
Named for "the King of Cowboys" c. 1940s

WINE

Sparkling

Nicolas Feuillatte Brut Reserve Champagne, France (12%) — 17/83
Caves São João Rosé Bairrada, Portugal (12.5%) — 9/42

White

Sauvignon Blanc Nautilus Marlborough, NZ (12.5%) — 12/57
Chardonnay, Marchesi Antinori 'Bramito' Umbria, Italy (13.5%) — 14/68
Viognier, Stags' Leap Napa, California (14.1%) — 16/78

Rosé

Grenache Blend, By.Ott Rosé Provence, France (13.5%) — 12/57

Red

Pinot Noir, Xavier Monnot Bourgogn Burgundy, France (13%) — 18/88
Mencia, A Portela Valdeorras, Spain (13.5%) — 11/52
**Cabernet Sauvignon, Knuttel Family 'Sebastian's Infinite Limits'
Sonoma, California (14.5%) — 15/73**

BEER

Haake Beck (Non-Alcoholic), Bremen, Germany (0.0%) — 6
Westbrook Gose (Gose), Mt. Pleasant, S.Carolina (4.0%) — 8
Founders All Day IPA (Session IPA), Grand Rapids, Michigan (4.7%) — 7
Dogfish Head 'SeaQuench' (Sour Ale), Milton, Delaware (4.9%) — 7