

# BAR & STUDY

## BEVERAGE MENU

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Beverages and libations carefully selected for you.

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**CHAPTER 1**  
**BAR SNACKS**

**MENU AVAILABLE**

*Every Day Until 6pm*

<b>A Few Olive &amp; Nuts</b> 🥜	<b>\$9.95</b>
<i>castelveltranos, kalamata, agrinion olives, walnuts, marcona almonds, spiced pepitas</i>	
<b>Chicken Caesar Salad</b>	<b>\$18.95</b>
<i>romaine, shmaltz bread crumbs, chive batons, parmesan, warm grilled chicken</i>	
<b>Cobb Salad</b>	<b>\$14.95</b>
<i>romaine, blue cheese, vine tomatoes, hard boiled eggs, candied bacon, avocado, red onion, chopped chicken, ranch dressing</i>	
<b>Hummus Board</b> 🌱	<b>\$13.95</b>
<i>hummus, paired with pita bread and seasonal veggies</i>	
<b>Golden Fries</b> 🌾	<b>\$6.95</b>
<i>served with garlic aioli</i>	
<b>Guacamole</b> 🌾	<b>\$10.95</b>
<i>homemade guacamole, tajin spiced tortilla chips</i>	
<b>Soup du Jour</b>	<b>\$8.95</b>
<i>seasonal soup served with housemade ciabatta roll</i>	

**FROM THE CHOCOLATE BAR**

<b>French Macaron</b> 🥜 🌾	<b>\$12.95</b>
<i>six seasonally inspired flavors</i>	

🥜 Contains Nuts    🌱 Vegan    🌾 Gluten Free



## CHAPTER 2

# COFFEE & TEA

“I never drink coffee at lunch. I find it keeps me awake for the afternoon.”

-Ronald Reagan

### ESPRESSO & COFFEE

<b>espresso shot</b> 1 oz.	<b>\$1.00</b>	<b>cappuccino</b>	
<b>americano</b>	<b>\$2.60</b>	• 8 oz.	<b>\$3.80</b>
• 8 oz., 12 oz., 16 oz.		• 12 oz.	<b>\$4.35</b>
<b>strong drip</b>		• 16 oz.	<b>\$4.85</b>
• 8 oz.	<b>\$2.60</b>	<b>latte</b>	
• 12 oz.	<b>\$3.10</b>	• 8 oz.	<b>\$3.80</b>
• 16 oz.	<b>\$3.65</b>	• 12 oz.	<b>\$4.35</b>
<b>cold brew</b> 16 oz.	<b>\$4.65</b>	• 16 oz.	<b>\$4.85</b>
<b>cortado</b> 4 oz.	<b>\$3.35</b>	<b>salted caramel pumpkin latte</b>	
		• 8 oz.	<b>\$4.95</b>
		• 12 oz.	<b>\$5.45</b>
		• 16 oz.	<b>\$5.95</b>

### TEA & MATCHA

<b>london fog</b> 12 oz.	<b>\$3.50</b>	<b>matcha shot</b> 1 oz.	<b>\$1.00</b>
<b>classic chai</b>		<b>matcha americano</b> 8 oz.	<b>\$3.50</b>
• 8 oz.	<b>\$3.65</b>	<b>matcha cortado</b> 4 oz.	<b>\$4.15</b>
• 12 oz.	<b>\$4.15</b>	<b>matcha latte</b> 12 oz.	<b>\$5.70</b>
• 16 oz.	<b>\$4.65</b>	<b>matcha lemonade</b> 16 oz.	<b>\$4.50</b>
<b>hot tea</b> 16 oz.	<b>\$2.60</b>	<b>lemonade</b> 16 oz.	<b>\$3.50</b>
• peppermint		<b>iced tea</b> 16 oz.	<b>\$3.10</b>
• chamomile		<b>arnold palmer</b> 16 oz.	<b>\$3.50</b>
• turmeric tonic		<b>flavored syrup</b>	<b>\$0.55</b>
• earl grey		• vanilla	
• english breakfast		• chocolate	
• jasmine green		• salted caramel	
• super matcha		• ginger	



**CHAPTER 3**

**HAPPY HOUR**

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“Work is the curse of the drinking class.”

—Oscar Wilde

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Every Day from 4pm–6pm

**HAPPY HOUR SNACKS**

- Golden Fries** 🌀 \$5  
*served with garlic aioli*
- Chips & Guacamole** 🌀 \$5  
*chili lime chips, housemade guacamole (serves one)*
- Chicken Slider** \$5  
*crispy fried chicken, chili aioli, pickle, coleslaw*
- Falafel Slider** 🌿 \$5  
*dill pickle, flattened falafel, cilantro, hummus, herb salad (dill, mint, cilantro, radish)*
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**COCKTAILS & HIGHBALLS**

- Gimlet** \$8  
*gin or vodka, up or on the rocks*
- Lion’s Tail** \$8  
*bourbon, allspice dram, lime*
- Gin & Tonic** \$6  
*prairie gin & q tonic*
- Vodka & Soda** \$6  
*nuit blanche & q soda*
- Scotch & Soda** \$6  
*famous grouse scotch & q soda*
- Tequila & Soda** \$6  
*corazon blanco tequila & q soda*

**WINE & BEER**

- House White Wine** \$6
- House Red Wine** \$6
- House Rose Wine** \$6
- Revolution Every Day—Hero Session** \$5



## CHAPTER 4

# COCKTAILS

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“I drink to make other people more interesting.”

— Ernest Hemingway

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### MODERN & REFRESHING

**Aster Punch** \$12  
*rum, grapefruit, lime*

**Aviation** \$13  
*gin, maraschino, citrus, creme de violette*

**Lillet Rosé Martini** \$12  
*vodka, lillet rosé, lemon*

**Tequila Sour** \$14  
*tequila, aperol, citrus, agave*

**Mezcal Daisy** \$13  
*mezcal, tequila, aperol, citrus, agave*

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### CLASSIC & STRONG

**Old Fashioned** \$13  
*rye whiskey, demerara, bitters*

**Negroni** \$14  
*gin, campari, sweet vermouth*

**Cucumber Martini** \$14  
*vodka, cucumber, st. germain*

**Black Manhattan** \$14  
*rye whiskey, abano, sweet vermouth, bitters*

**Oaxacan Old Fashioned** \$14  
*tequila, mezcal, bitters, agave*



CHAPTER 4  
COCKTAILS

“Hear no evil, speak no evil, and you won’t be invited to cocktail parties.”

— Oscar Wilde

ALL DAY FAVORITES

<b>Cosmopolitan</b> <i>vodka, lime, cranberry</i>	\$13	<b>Corpse Reviver #2</b> <i>gin, cointreau, lillet blanc, citrus</i>	\$13
<b>Bloody Mary</b> <i>vodka, house-made bloody mary mix, celery salt</i>	\$13	<b>Espressotini</b> <i>vodka, espresso, bailey’s</i>	\$14
<b>Mimosa</b> <i>prosecco, orange juice</i>	\$10		

NON-ALCOHOLIC REFRESHERS

<b>Cucumber Collins</b> <i>seedlip 108, cucumber, elderflower tonic</i>	\$7	<b>Cos-No</b> <i>seedlip grove 42, amass riverine, citrus, cranberry</i>	\$7
<b>Phony Negroni</b> <i>juniper, citrus, and floral notes. spritzzy finish.</i>	\$13	<b>O’Doul’s, 12oz</b> <i>light and citrusy with light hop notes, easy drinking.</i>	\$6

HOT & SPIKED

<b>Benedictine &amp; Chai</b> <i>d.o.m. benedictine, chai, allspice dram, steamed milk</i>	\$9	<b>Scotch &amp; Honey</b> <i>scotch, amaretto, honey, steamed milk</i>	\$9
<b>Cuban Latte</b> <i>rum, caramel, condensed milk, espresso, cinnamon</i>	\$7		

SWEET DRINKS

<b>Chocolate Martini</b> <i>vodka, dark chocolate, baileys</i>	\$13	<b>Amaretto Sour</b> <i>amaretto, lemon</i>	\$13
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CHAPTER 5  
**BOTTLED COCKTAILS**

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“There cannot be good living where there is not good drinking.”

-Benjamin Franklin

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**HANDCRAFTED IN-HOUSE  
AVAILABLE TO GO**

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**BOTTLED COCKTAILS  
SERVES 3**

<b>Old Fashioned</b> <i>rye whiskey, demerara, bitters</i>	<b>\$29</b>
<b>Negroni</b> <i>gin, campari, sweet vermouth</i>	<b>\$29</b>
<b>Manhattan</b> <i>rye whiskey, angostura, sweet vermouth</i>	<b>\$29</b>
<b>Gin Martini</b> <i>gin, dry vermouth</i>	<b>\$29</b>
<b>Espresso Martini</b> <i>coffee liqueur, vodka, cold brew, vanilla, bitters</i>	<b>\$29</b>

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**CHAPTER 6**

**BEER**

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“Next to music, beer was best.”

— Carson McCullers

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**Cruz Blanca Mexico Calling, IL, 4.7%, 12\* oz.** Refreshing sunny lager w/ balanced sweetness & light bitterness. **\$7**

**Cruz Blanca La Floridita, 5%, 12 oz.** Tart & effervescent wheat ale w/hibiscus & passion fruit. **\$8**

**Modelo Especial, Mexico, 4.4%, 12 oz.** well-balanced, light hop, crisp finish. **\$7**

**Stella Artois Lager, Belgium, 5%, 12 oz.** A hoppy aroma with a hint of fruitiness and clean bitterness, well balanced with malt. **\$8**

**Boulevard Unfiltered American Wheat, MO, 4.4%, 12 oz.** An easy-drinking, citrusy wheat beer with a creamy mouthfeel and dry finish. **\$7**

**Half Acre Daisy Cutter Pale Ale , IL, 5.2%, 16 oz.** A bright, fresh & hoppy pale ale. Notes of grapefruit and tangerine balance the hop notes of fresh cut grass and pine. Finishes dry. **\$10**

**Revolution Every-day Hero Session IPA, IL, 4.3%, 12 oz.** A modern IPA, citrusy with delicious tropical notes. This is a great session beer, easy drinking and smooth. **\$5**

**Guinness Draught, Ireland 4.2%, 12 oz.** Chocolate-roasted malt character, countered with a distinct hop bitterness and dry finish. Rich, creamy, and surprisingly light-bodied. **\$8**



## CHAPTER 7

## WINE



“Drinking wine was not a snobbism nor a sign of sophistication nor a cult; it was as natural as eating and to me as necessary.”

— Ernest Hemingway

	glass	bottle
<b>Sparkling Rosé, Kir Yianni, “Akakies,” Greece, 2019</b> <i>Creamy texture, with juicy aromas of strawberry and raspberry.</i>	\$13	\$52
<b>Prosecco Brut, Le Contesse, Italy, NV</b> <i>Fresh, crisp, and fruity with a mousse-like texture; versatile enough as an aperitif or with dinner.</i>	\$10	\$40
<b>Champagne, Charles Heidsieck Brut Reserve, France, NV</b> <i>Rich and luxurious, hints of almonds and brioche, this is a refined, full-bodied champagne. 375ml half bottle.</i>	-	\$74
<b>House Rosé, Casal Garcia, Portugal, NV</b> <i>Fresh and effervescent, this is an easy-drinking rosé.</i>	\$7	\$24
<b>House White, Casal Garcia, Portugal, NV</b> <i>vibrant and tart with fresh lemon and green apple notes and a touch of honey, a refreshing spritzy finish.</i>	\$7	\$24
<b>Pinot Grigio, Scarpetta, Italy, 2020</b> <i>This pinot grigio is bright and crisp - a great example of a classic Italian pinot grigio.</i>	\$13	\$52
<b>Sauvignon Blanc, Matthew Fritz, North Coast, CA, 2019</b> <i>Classic California sauvignon blanc that’s bright, crisp, and herbaceous.</i>	\$12	\$48
<b>Chardonnay, Matthew Fritz, North Coast, CA, 2019</b> <i>This California chardonnay is rich, creamy, and decadent.</i>	\$12	\$48
<b>House Red, Ricasoli, Italy, 2019</b> <i>Silky and savory with red fruit notes, easy drinking and friendly pairing with many dishes.</i>	\$7	\$24
<b>Pinot Noir, Violet Hill, Oregon, USA, 2021</b> <i>Light and bistro-y with tarty notes of dark berries and cherry. Smooth velvety finish.</i>	\$10	\$40
<b>Zuccardi Serie A, Malbec, Mendoza, Argentina, 2020</b> <i>Assertive and fruit-driven, this malbec is peppery and rich.</i>	\$13	\$52
<b>Cabernet Sauvignon, Requiem, Colombia Valley, WA, 2016</b> <i>A lush, full-bodied cab, that is silky and soft. Rich dark fruits, moderate minerality, and warm baking spices.</i>	\$15	\$60



## CHAPTER 8

## WHISK(E)Y

“Too much of anything is bad, but too much good whiskey  
is barely enough.”

— Mark Twain

	rocks/neat	double
<b>Bulleit Rye</b> <i>Kentucky, 90 proof</i>	\$14	\$21
<b>Bushmills</b> <i>Ireland, 80 proof</i>	\$12	\$18
<b>Canadian Club</b> <i>Canada, 80 proof</i>	\$12	\$18
<b>George Dickel #8</b> <i>Tennessee, 80 proof</i>	\$10	\$15
<b>Hakushu 12 yr</b> <i>Japan, 86 proof</i>	\$26	\$39
<b>Heaven’s Door Straight Rye</b> <i>Tennessee, 92 proof</i>	\$24	\$36
<b>High West Double Rye</b> <i>Utah, 92 proof</i>	\$14	\$21
<b>High West Rendezvous</b> <i>Utah, 92 proof</i>	\$20	\$30
<b>High West Yipee Kay Yay</b> <i>Utah, 92 proof</i>	\$26	\$39
<b>Jameson</b> <i>Ireland, 80 proof</i>	\$14	\$21
<b>Michters American</b> <i>Kentucky, 83 proof</i>	\$18	\$27
<b>Nikka Coffey Grain</b> <i>Japan, 80 proof</i>	\$18	\$27
<b>Nikka Taketsuru Pure Malt</b> <i>Japan, 86 proof</i>	\$24	\$36
<b>Old Overholt</b> <i>Pennsylvania, 80 proof</i>	\$10	\$15
<b>Rittenhouse Rye</b> <i>Kentucky, 100 proof</i>	\$14	\$21
<b>Sazerac Rye</b> <i>Kentucky, 90 proof</i>	\$14	\$21
<b>Suntory Toki</b> <i>Japan, 86 proof</i>	\$18	\$27
<b>Templeton Rye</b> <i>Iowa, 80 proof</i>	\$14	\$21
<b>Whistle Pig</b> <i>Canada, 86 proof</i>	\$24	\$36
<b>Wild Turkey Rye</b> <i>Kentucky, 81 proof</i>	\$10	\$15

## CHAPTER 9

# BOURBON



“If I cannot drink Bourbon and smoke cigars in Heaven then I shall not go.”

— Mark Twain

	rocks/neat	double
<b>Angel’s Envy</b> <i>Kentucky, 86 proof</i>	\$18	\$27
<b>Basil Hayden</b> <i>Kentucky, 80 proof</i>	\$16	\$24
<b>Belle Meade</b> <i>Tennessee, 90 proof</i>	\$14	\$21
<b>Blanton’s</b> <i>Kentucky, 93 proof</i>	\$24	\$36
<b>Buffalo Trace</b> <i>Kentucky, 90 proof</i>	\$14	\$21
<b>Bulleit</b> <i>Kentucky, 90 proof</i>	\$14	\$21
<b>EH Taylor Single Barrel</b> <i>Kentucky, 100 proof</i>	\$22	\$33
<b>EH Taylor Small Batch</b> <i>Kentucky, 100 proof</i>	\$14	\$21
<b>Elijah Craig Small Batch</b> <i>Kentucky, 94 proof</i>	\$14	\$21
<b>Evan Williams Black Label</b> <i>Kentucky, 86 proof</i>	\$10	\$15
<b>Evan Williams Single Barrel</b> <i>Kentucky, 86 proof</i>	\$18	\$27
<b>Four Roses Single Barrel</b> <i>Kentucky, 100 proof</i>	\$16	\$24
<b>Heaven’s Door Straight Bourbon</b> <i>Tennessee, 90 proof</i>	\$20	\$30
<b>Heaven’s Door 10 yr</b> <i>Tennessee, 100 proof</i>	\$38	\$57
<b>IW Harper 15 yr</b> <i>Kentucky, 86 proof</i>	\$24	\$36
<b>JTS Brown</b> <i>Kentucky, 100 proof</i>	\$10	\$15
<b>JW Dant</b> <i>Kentucky, 100 proof</i>	\$10	\$15
<b>Knob Creek</b> <i>Kentucky, 100 proof</i>	\$14	\$21
<b>Larceny</b> <i>Kentucky, 92 proof</i>	\$16	\$24
<b>Makers Mark</b> <i>Kentucky, 90 proof</i>	\$16	\$24
<b>Makers 46</b> <i>Kentucky, 94 proof</i>	\$16	\$24
<b>Noah’s Mill</b> <i>Kentucky, 114 proof</i>	\$18	\$27
<b>Old Forester</b> <i>Kentucky, 86 proof</i>	\$12	\$18
<b>Rowan’s Creek</b> <i>Kentucky, 100 proof</i>	\$14	\$21
<b>Weller 12 yr</b> <i>Kentucky, 90 proof</i>	\$18	\$27
<b>Willet Pot Still</b> <i>Kentucky, 94 proof</i>	\$16	\$24
<b>Wild Turkey 101</b> <i>Kentucky, 101 proof</i>	\$12	\$18
<b>Woodford Reserve</b> <i>Kentucky, 90 proof</i>	\$18	\$27

**CHAPTER 10****SCOTCH**

“Scotchy, Scotch, Scotch.”

— Ron Burgundy

	rocks/neat	double
<b>Aberlour 12 yr</b> <i>Speyside, 90 proof</i>	\$20	\$30
<b>Aberlour 18 yr</b> <i>Speyside, 96 proof</i>	\$36	\$54
<b>Balvenie Doublewood 12 yr</b> <i>Speyside, 90 proof</i>	\$22	\$33
<b>Balvenie Portwood 21 yr</b> <i>Speyside, 95 proof</i>	\$66	\$99
<b>Caol Ila 10 yr</b> <i>Islay, 86 proof</i>	\$22	\$33
<b>Dewars 15 yr</b> <i>Blended, 120 proof</i>	\$16	\$24
<b>Famous Grouse</b> <i>Blended, 80 proof</i>	\$10	\$15
<b>Glenfarclas 17 yr</b> <i>Speyside, 86 proof</i>	\$32	\$48
<b>Glenfarclas 21 yr</b> <i>Speyside, 86 proof</i>	\$42	\$63
<b>Glenfiddich 12 yr</b> <i>Speyside, 80 proof</i>	\$16	\$24
<b>Glenfiddich 18 yr</b> <i>Speyside, 80 proof</i>	\$32	\$48
<b>Glenkinchie 12 yr</b> <i>Lowlands, 86 proof</i>	\$20	\$30
<b>Glenlivet 12 yr</b> <i>Speyside, 80 proof</i>	\$22	\$33
<b>Glenlivet 18 yr</b> <i>Speyside, 86 proof</i>	\$36	\$64
<b>Glenlivet 21 yr</b> <i>Speyside, 86 proof</i>	\$64	\$96
<b>Glenmorangie Original</b> <i>Highlands, 80 proof</i>	\$16	\$24
<b>Glenmorangie Nectar d’Or</b> <i>Highlands, 92 proof</i>	\$20	\$30
<b>Highland Park 12 yr</b> <i>Orkney, 86 proof</i>	\$22	\$33
<b>Highland park 25 yr</b> <i>Orkney, 90 proof</i>	\$104	\$156
<b>Johnnie Walker Black</b> <i>Blended, 80 proof</i>	\$18	\$27
<b>Johnnie Walker Green</b> <i>Blended, 86 proof</i>	\$20	\$30
<b>Johnnie Walker Blue</b> <i>Blended, 80 proof</i>	\$60	\$90
<b>Lagavulin 16 yr</b> <i>Islay, 86 proof</i>	\$32	\$48
<b>Laphroaig 10 yr</b> <i>Islay, 80 proof</i>	\$20	\$30
<b>Macallan 12 yr</b> <i>Speyside, 86 proof</i>	\$24	\$36
<b>Macallan 18 yr</b> <i>Speyside, 86 proof</i>	\$80	\$120
<b>Oban 14 yr</b> <i>West Highlands, 86 proof</i>	\$26	\$39
<b>Springbank 18 yr</b> <i>Campbeltown, 92 proof</i>	\$56	\$84

**CHAPTER 11****VODKA**


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“Jazz and vodka, the fuel of resistance.”

— *Rawi Hage, Carnival*

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	<i>rocks/neat</i>	<i>double</i>
<b>Absolut</b> <i>Sweden, 80 proof</i>	\$12	\$16
<b>Belvedere</b> <i>Poland, 80 proof</i>	\$14	\$18
<b>Chopin</b> <i>Poland, 80 proof</i>	\$14	\$18
<b>Grey Goose</b> <i>France, 80 proof</i>	\$14	\$18
<b>Grey Goose L'Orange</b> <i>France, 80 proof</i>	\$14	\$18
<b>Ketel One</b> <i>Netherlands, 80 proof</i>	\$14	\$18
<b>Nuit Blanche</b> <i>Illinois, 80 proof</i>	\$10	\$14
<b>St George Citrus</b> <i>California, 80 proof</i>	\$14	\$18
<b>Stolichnaya</b> <i>Russia, 80 proof</i>	\$12	\$16
<b>Tito's</b> <i>Texas, 80 proof</i>	\$16	\$20


**CHAPTER 12**
**GIN**


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“A perfect martini should be made by filling a glass with gin, then waving it in the general direction of Italy.”

— Noël Coward

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	<i>rocks/neat</i>	<i>double</i>
<b>Beefeater London Dry</b> <i>England, 80 proof</i>	<b>\$10</b>	<b>\$14</b>
<b>Bombay Sapphire</b> <i>England, 80 proof</i>	<b>\$16</b>	<b>\$20</b>
<b>Death’s Door</b> <i>Wisconsin, 94 proof</i>	<b>\$12</b>	<b>\$16</b>
<b>Hayman Old Tom</b> <i>England, 80 proof</i>	<b>\$12</b>	<b>\$16</b>
<b>Hendricks</b> <i>Scotland, 88 proof</i>	<b>\$16</b>	<b>\$20</b>
<b>Ki No Bi</b> <i>Japan, 90 proof</i>	<b>\$18</b>	<b>\$22</b>
<b>No.3 London Dry</b> <i>England, 92 proof</i>	<b>\$14</b>	<b>\$18</b>
<b>Old Raj</b> <i>Scotland, 110 proof</i>	<b>\$18</b>	<b>\$22</b>
<b>Oxley</b> <i>England, 94 proof</i>	<b>\$18</b>	<b>\$22</b>
<b>Plymouth</b> <i>England, 82 proof</i>	<b>\$14</b>	<b>\$18</b>
<b>Prairie</b> <i>Minnesota, 80 proof</i>	<b>\$10</b>	<b>\$14</b>
<b>Roku</b> <i>Japan, 86 proof</i>	<b>\$14</b>	<b>\$18</b>
<b>Sipsmith</b> <i>England, 82 proof</i>	<b>\$14</b>	<b>\$18</b>
<b>St George Botanivore</b> <i>California, 90 proof</i>	<b>\$14</b>	<b>\$18</b>
<b>Tanqueray</b> <i>England, 80 proof</i>	<b>\$14</b>	<b>\$18</b>
<b>Tanqueray 10</b> <i>England, 94 proof</i>	<b>\$16</b>	<b>\$20</b>

## CHAPTER 13

## R(H)UM



“If you keep on drinking rum, the world will soon be quit of a very dirty scoundrel.”

— Robert Louis Stevenson

	<i>rocks/neat</i>	<i>double</i>
<b>Appleton Estate</b> <i>Jamaica, 80 proof</i>	\$12	\$18
<b>Diplomatico 2002 Sherry Cask</b> <i>Venezuela, 86 proof</i>	\$32	\$48
<b>El Dorado 3 yr</b> <i>Jamaica, 80 proof</i>	\$10	\$15
<b>El Dorado 15 yr</b> <i>Jamaica, 80 proof</i>	\$18	\$27
<b>El Dorado 15 yr Madeira Sweet Cask</b> <i>Jamaica, 80 proof</i>	\$36	\$54
<b>Goslings Black Seal</b> <i>Bermuda, 80 proof</i>	\$12	\$18
<b>Plantation Pineapple</b> <i>France, 80 proof</i>	\$12	\$18
<b>Ron Matusalem</b> <i>Dominican Republic, 80 proof</i>	\$12	\$18
<b>Ron Zacapa 23 yr</b> <i>Guatemala, 80 proof</i>	\$18	\$27
<b>Ron Zacapa XO</b> <i>Guatemala, 80 proof</i>	\$32	\$48
<b>Rhum Clément Cuvée Homère</b> <i>Martinique, 88 proof</i>	\$32	\$48
<b>Rhum Clément Vieux Agricole</b> <i>Martinique, 84 proof</i>	\$22	\$33
<b>Parce 12 yr</b> <i>Colombia/Chicago, 80 proof</i>	\$20	\$30
<b>Sailor Jerry</b> <i>Hawaii, 92 proof</i>	\$12	\$18
<b>Santa Teresa</b> <i>Venezuela, 80 proof</i>	\$14	\$21
<b>Smith &amp; Cross</b> <i>Jamaica, 114 proof</i>	\$12	\$18



## CHAPTER 14

## TEQUILA &amp; MEZCAL

“Drinking tequila is more about the journey than the destination.”

— Rainbow Rowell

	rocks/neat	double
<b>Casa Dragones Blanco</b> <i>Mexico, 80 proof</i>	\$24	\$36
<b>Casa Noble Reposado</b> <i>Mexico, 80 proof</i>	\$18	\$27
<b>Casamigos Blanco</b> <i>Mexico, 80 proof</i>	\$16	\$24
<b>Casamigos Reposado</b> <i>Mexico, 80 proof</i>	\$18	\$27
<b>Casamigos Añejo</b> <i>Mexico, 80 proof</i>	\$24	\$36
<b>Clase Azul Plata</b> <i>Mexico, 80 proof</i>	\$26	\$39
<b>Clase Azul Reposado</b> <i>Mexico, 80 proof</i>	\$36	\$54
<b>Clase Azul Añejo</b> <i>Mexico, 80 proof</i>	\$74	\$111
<b>Clase Azul Gold</b> <i>Mexico, 80 proof</i>	\$78	\$117
<b>Codigo 1530 Blanco</b> <i>Mexico, 80 proof</i>	\$18	\$27
<b>Codigo 1530 Rosado</b> <i>Mexico, 80 proof</i>	\$20	\$30
<b>Codigo 1530 Reposado</b> <i>Mexico, 80 proof</i>	\$18	\$27
<b>Codigo 1530 Añejo</b> <i>Mexico, 80 proof</i>	\$44	\$66
<b>Codigo 1530 Origen Extra Añejo</b> <i>Mexico, 80 proof</i>	\$68	\$102
<b>Corazon Blanco</b> <i>Mexico, 80 proof</i>	\$10	\$15
<b>Corazon Añejo</b> <i>Mexico, 80 proof</i>	\$18	\$27
<b>Don Julio Añejo</b> <i>Mexico, 80 proof</i>	\$26	\$39
<b>Herradura Añejo</b> <i>Mexico, 80 proof</i>	\$24	\$36
<b>Komos Cristalino</b> <i>Mexico, 80 proof</i>	\$32	\$48
<b>Komos Rosa</b> <i>Mexico, 80 proof</i>	\$30	\$45
<b>Siete Leguas Blanco</b> <i>Mexico, 80 proof</i>	\$16	\$24
<b>Patron Silver</b> <i>Mexico, 80 proof</i>	\$18	\$27
<b>Tequila Ocho Reposado Los Patos</b> <i>Mexico, 80 proof</i>	\$20	\$30
<b>Tequila Ocho Añejo La Latilla</b> <i>Mexico, 80 proof</i>	\$22	\$33
<b>Casamigos Mezcal</b> <i>Mexico, 80 proof</i>	\$20	\$30
<b>Del Maguey Chichicapa</b> <i>Mexico, 95 proof</i>	\$24	\$36
<b>Del Maguey Pechuga</b> <i>Mexico, 98 proof</i>	\$48	\$72
<b>Del Maguey San Jose Rio Minas</b> <i>Mexico, 96 proof</i>	\$30	\$45
<b>Del Maguey Vida Mezcal</b> <i>Mexico, 84 proof</i>	\$14	\$21
<b>Siete Misterios Mezcal Tobala</b> <i>Mexico, 100 proof</i>	\$42	\$63





CHAPTER 15

# BRANDY & COGNAC

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“I meditate, I do yoga and I have a lot of friends who are healers...and if none of that works, I go buy a chocolate bar and a bottle of cognac.”

— Susan Strasberg

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	<i>rocks/neat</i>	<i>double</i>
<b>Landy VS</b> <i>France, 80 proof</i>	<b>\$10</b>	<b>\$15</b>
<b>Hennessy VSOP</b> <i>France, 80 proof</i>	<b>\$24</b>	<b>\$36</b>
<b>Pierre Ferrand Double Reserve</b> <i>France, 84 proof</i>	<b>\$24</b>	<b>\$36</b>
<b>Rémy Martin VSOP</b> <i>France, 80 proof</i>	<b>\$16</b>	<b>\$24</b>
<b>DeLord Armagnac XO</b> <i>France, 80 proof</i>	<b>\$16</b>	<b>\$24</b>



**CHAPTER 16**

**APERITIF & DIGESTIF**

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“A mind of the caliber of mine cannot derive its nutrient from cows.”

— George Bernard Shaw

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	<i>rocks/neck</i>
<b>Amaro Nonino</b> <i>Italy, 70 proof</i>	<b>\$16</b>
<b>Aperol</b> <i>Italy, 22 proof</i>	<b>\$6</b>
<b>Baileys</b> <i>Ireland, 34 proof</i>	<b>\$12</b>
<b>Benedictine</b> <i>France, 80 proof</i>	<b>\$14</b>
<b>Campari</b> <i>Italy, 48 proof</i>	<b>\$10</b>
<b>Carpano Antica</b> <i>Italy, 33 proof</i>	<b>\$10</b>
<b>Chartreuse Green</b> <i>France, 110 proof</i>	<b>\$18</b>
<b>Chartreuse Yellow</b> <i>France, 80 proof</i>	<b>\$18</b>
<b>Chartreuse Green VEP</b> <i>France, 108 proof</i>	<b>\$30</b>
<b>Fernet Branca</b> <i>Italy, 78 proof</i>	<b>\$10</b>
<b>Grand Marnier</b> <i>France, 80 proof</i>	<b>\$14</b>
<b>Kahlua</b> <i>United States, 40 proof</i>	<b>\$10</b>
<b>Lazzaroni Sambuca</b> <i>Italy, 84 proof</i>	<b>\$10</b>
<b>Lillet Rosé</b> <i>France, 34 proof</i>	<b>\$10</b>
<b>Luxardo Abano</b> <i>Italy, 60 proof</i>	<b>\$10</b>
<b>Luxardo Amaretto</b> <i>Italy, 56 proof</i>	<b>\$10</b>
<b>St George Absinthe</b> <i>California, 120 proof</i>	<b>\$16</b>