

# BAR & STUDY

## BEVERAGE MENU

### TABLE OF CONTENTS

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Beverages and libations carefully selected for you.

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<i>snacks + shareables</i>	2
<i>entrees</i>	3
<i>coffee &amp; tea</i>	4
<i>happy hour</i>	5
<i>cocktails</i>	6
<i>bottled cocktails</i>	8
<i>beer</i>	9
<i>wine</i>	10
<i>whisk(e)y</i>	11
<i>bourbon</i>	12
<i>scotch</i>	13
<i>vodka</i>	14
<i>gin</i>	15
<i>r(h)um</i>	16
<i>tequila &amp; mezcal</i>	17
<i>brandy &amp; cognac</i>	18
<i>aperitif &amp; digestif</i>	19

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As a way to offset rising costs associated with the restaurant,  
we have added a 3.25% surcharge to all checks.  
You may request to have this taken off your check.



CHAPTER 1  
**SNACKS + SHAREABLES**

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**MENU AVAILABLE**

*Every Day Until 6pm*

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- Hummus Plate** 🌱 **\$13.99**  
*hummus, paired with pita bread and seasonal veggies*
- Guacamole & Chips** 🌱 **\$10.99**  
*homemade guacamole, tatin spiced tortilla chips*
- Golden Fries** 🌱 **\$8.99**  
*served with garlic aioli*
- Truffle Parmesan Fries** 🌱 **\$13.99**  
*seasoned with truffle oil, parmesan cheese, and garlic aioli*
- Quesadilla Trio** 🌱 **\$13.99**  
*flour tortilla, chihuahua cheese, and served with chili aioli  
choose one: chicken tinga, al pastor, or cheese*

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**SWEETS**

- French Macaron** 🍷 🌱 **\$12.99**  
*six seasonally inspired flavors*
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*\*consuming raw or undercooked meats may increase  
your risk of food-borne illness*



CHAPTER 1  
**ENTREES**

**MENU AVAILABLE**

*Every Day Until 6pm*

<b>Soup du Jou</b> <i>seasonal soup served with housemade sourdough bread</i>	<b>\$8<sup>99</sup></b>
<b>Chicken Caesar Salad</b> <i>romaine, shmaltz bread crumbs, chive batons, parmesan, warm grilled chicken</i>	<b>\$18<sup>99</sup></b>
<b>Salmon Caesar Salad</b> <i>romaine, shmaltz bread crumbs, chive batons, parmesan, grilled salmon</i>	<b>\$21<sup>99</sup></b>
<b>Cobb Salad</b> <i>romaine, blue cheese, vine tomatoes, hard boiled eggs, candied bacon, avocado, red onion, chopped chicken, ranch dressing</i>	<b>\$18<sup>99</sup></b>
<b>Fried Nashville Hot Chicken with Waffle Fries</b> <i>dijonnaise, sweet pickles</i>	<b>\$14<sup>95</sup></b>
<b>Signature Double Cheeseburger with Golden Fries</b> <i>dijonnaise, pickles, onions, american cheese; served medium</i>	<b>\$16<sup>95</sup></b>
<b>Tacos No. 3</b> <i>trio plate, salsa verde or salsa roja choice of al pastor, barbacoa, chicken tinga, or poblano</i>	<b>\$15<sup>95</sup></b>
<b>Roasted Chicken</b> <i>herb-brushed half chicken paired with a side salad of mixed greens and lemon</i>	<b>\$12<sup>95</sup></b>

 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

### HOT CHOCOLATE & COFFEE

#### hot chocolate

- 8 oz. \$3<sup>25</sup>
- 12 oz. \$3<sup>75</sup>
- 16 oz. \$4<sup>25</sup>

#### americano

- 8 oz, 12 oz, 16 oz. \$3<sup>15</sup>

#### strong drip

- 8 oz. \$2<sup>65</sup>
- 12 oz. \$3<sup>15</sup>
- 16 oz. \$3<sup>65</sup>

- cold brew 16 oz. \$4<sup>95</sup>

- cortado 4 oz. \$3<sup>75</sup>

#### cappuccino

- 8 oz. \$4<sup>25</sup>
- 12 oz. \$4<sup>75</sup>
- 16 oz. \$5<sup>25</sup>

#### latte

- 8 oz. \$4<sup>25</sup>
- 12 oz. \$4<sup>75</sup>
- 16 oz. \$5<sup>25</sup>
- iced \$5<sup>25</sup>

- pumpkin latte 12 oz. \$6<sup>45</sup>

- flavored syrup \$0<sup>75</sup>

- milk alternatives \$0<sup>75</sup>

### TEA & MATCHA

- matcha americano 12 oz. \$4<sup>15</sup>

- matcha cortado 4 oz. \$4<sup>65</sup>

- matcha latte 12 oz. \$5<sup>95</sup>

- matcha lemonade 16 oz. \$5<sup>95</sup>

- lemonade 16 oz. \$3<sup>95</sup>

- iced tea 16 oz. \$3<sup>95</sup>

- jasmine cold brew 16 oz. \$3<sup>95</sup>

- arnold palmer 16 oz. \$3<sup>95</sup>

#### classic chai

- 8 oz. \$4<sup>25</sup>
- 12 oz. \$4<sup>75</sup>
- 16 oz. \$5<sup>25</sup>

- london fog 12 oz. \$3<sup>55</sup>

- hot tea 16 oz. \$3<sup>15</sup>

- peppermint

- chamomile

- turmeric tonic

- earl grey

- english breakfast

- jasmine green

- super matcha



CHAPTER 3  
HAPPY HOUR

“Work is the curse of the drinking class.”

-Oscar Wilde

Every Day from 4pm-5pm

HAPPY HOUR SNACKS

<b>Edamame</b> 🍴 🌱		\$6. <sup>99</sup>
<i>regular or spicy</i>		
<b>Golden Fries</b> 🍴		\$6. <sup>99</sup>
<i>served with garlic aioli</i>		
<b>Truffle Parmesean Fries</b> 🍴		\$8. <sup>99</sup>
<i>seasoned with truffle oil and parmesan cheese</i>		
<b>Sliders (1pc)</b>		\$5. <sup>99</sup>
<i>fried chicken, hot fried chicken, or falafel 🍴</i>		
<b>Goyza (5pc)</b>		\$9. <sup>99</sup>
<i>pork or mushroom - fried or steamed</i>		

HIGHBALLS & COCKTAILS

<b>Highball</b>	\$7. <sup>00</sup>	<b>Lion's Tail</b>	\$8. <sup>00</sup>
<i>corazon tequila, prairie gin, or nuit blanche vodka</i>		<i>house bourbon, allspice dram, lime</i>	
<b>Gimlet</b>	\$8. <sup>00</sup>	<b>Rye Old Fashioned</b>	\$8. <sup>00</sup>
<i>gin or vodka, up or on the rocks</i>		<i>wild turkey rye, demerara, bitters</i>	

TEENY BELLINIS & MARTINIS

<b>Classic Peach Bellini</b>	\$6. <sup>00</sup>	<b>White Negroni</b>	\$6. <sup>00</sup>
<i>giffard peche, peach puree, prosecco</i>		<i>gin, carpano bianco, cocchi americano</i>	
<b>Blood Orange Bellini</b>	\$6. <sup>00</sup>	<b>Dirty Martini</b>	\$6. <sup>00</sup>
<i>chinola passion fruit liqueur, blood orange, sparkling rose</i>		<i>nuit blanche vodka, olive brine</i>	

WINE & BEER

<b>House Wine</b>	\$6. <sup>00</sup>	<b>House Beer</b>	\$6. <sup>00</sup>
<i>red, white, or rose</i>		<i>mexico calling or fist city</i>	



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** \$14.95  
*el dorado 3yr rum, grapefruit, citrus*

**Lillet Rosé Martini** \$14.95  
*nuit blanche vodka, lillet rose, citrus*

**Tequila Sour** \$14.95  
*corazon blanco tequila, aperol, citrus, agave*

**Mezcal Daisy** \$14.95  
*montelobos mezcal, corazón blanco tequila, aperol, citrus, agave*

**White Negroni** \$15.95  
*neptunia hendricks gin, cocchi americano, carpano bianco*

**Saketini** \$15.95  
*roku gin, sake, cocchi americano*

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**CLASSIC & STRONG**

**Old Fashioned** \$14.95  
*wild turkey rye whiskey, demerara, bitters*

**Negroni** \$14.95  
*prairie gin, campari, sweet vermouth*

**Cucumber Martini** \$14.95  
*nuit blanche vodka, st. germain, cucumber*

**Manhattan** \$14.95  
*wild turkey rye whiskey, sweet vermouth, bitters*

**Oaxacan Old Fashioned** \$14.95  
*montelobos mezcal, corazón blanco tequila, 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

**Cosmopolitan**  
*nuit blanche vodka, citrus,  
 cranberry*

\$14.<sup>95</sup>

**Afternoon Delight**  
*prairie gin, nuit blanche vodka,  
 lillet blanc, citrus, cucumber*

\$14.<sup>95</sup>

**Bloody Mary**  
*nuit blanche, house-made bloody  
 mary mix, celery salt rim*

\$14.<sup>95</sup>

**Espressotini**  
*nuit blanche vodka, baileys,  
 project x espresso*

\$14.<sup>95</sup>

**Mimosa**  
*prosecco, fresh squeezed  
 orange juice*

\$13.<sup>95</sup>

**French 75**  
*prairie gin, prosecco, citrus*

\$14.<sup>95</sup>

### NON-ALCOHOLIC REFRESHERS

**Cucumber Collins**  
*seedlip 108, cucumber,  
 elderflower tonic*

\$14.<sup>95</sup>

**Cos-No**  
*seedlip grove 42, amass riverine,  
 citrus, cranberry*

\$14.<sup>95</sup>

**Phony Negroni**  
*juniper, citrus, and floral notes.  
 spritzzy finish.*

\$14.<sup>95</sup>

### HOT & SPIKED

**Benedictine & Chai**  
*d.o.m. benedictine, chai,  
 allspice dram, steamed milk*

\$9.<sup>95</sup>

**Scotch & Honey**  
*famous grouse scotch, luxardo  
 amaretto, honey, steamed milk*

\$9.<sup>95</sup>

**Cuban Latte**  
*ron matusalem, caramel,  
 condensed milk, project x espresso,  
 cinnamon*

\$9.<sup>95</sup>

### SWEET DRINKS

**Chocolate Martini**  
*nuit blanche vodka, mozart dark  
 chocolate liqueur, baileys*

\$14.<sup>95</sup>

**Amaretto Sour**  
*luxardo amaretto, citrus*

\$14.<sup>95</sup>



**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<sup>95</sup></b>
<b>Negroni</b> <i>gin, campari, sweet vermouth</i>	<b>\$29<sup>95</sup></b>
<b>Gin Martini</b> <i>gin, dry vermouth</i>	<b>\$29<sup>95</sup></b>
<b>Espresso Martini</b> <i>coffee liqueur, vodka, cold brew, vanilla, bitters</i>	<b>\$29<sup>95</sup></b>

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CHAPTER 6  
BEER & SELTZERS

“Next to music, beer was best.”

— Carson McCullers

<b>Cruz Blanca Mexico Calling, IL, 4.7%, 12 oz.</b> <i>Refreshing sunny lager w/ balanced sweetness &amp; light bitterness.</i>	<b>\$7<sup>95</sup></b>
<b>Cruz Blanca, Floridita, IL, 5.0%, 12 oz.</b> <i>Tart &amp; effervescent wheat ale w/hibiscus &amp; passion fruit.</i>	<b>\$7<sup>95</sup></b>
<b>Miller Lite , 4.2%, 12 oz.</b> <i>Light and crisp with a slight hop character and light grainy malts.</i>	<b>\$6<sup>95</sup></b>
<b>Modelo Especial, Mexico, 4.4%, 12 oz.</b> <i>Well-balanced, light hop, crisp finish.</i>	<b>\$7<sup>95</sup></b>
<b>Stella Artois Lager, Belgium, 5%, 12 oz.</b> <i>A hoppy aroma with a hint of fruitiness and clean bitterness, well balanced with malt.</i>	<b>\$8<sup>95</sup></b>
<b>Boulevard Unfiltered American Wheat, MO, 4.4%, 12 oz.</b> <i>An easy-drinking, citrusy wheat beer with a creamy mouthfeel and dry finish.</i>	<b>\$7<sup>95</sup></b>
<b>Half Acre Daisy Cutter Pale Ale, IL, 5.2%, 16 oz</b> <i>A bright, fresh &amp; hoppy pale ale. Notes of grapefruit and tangerine balance the hop notes of fresh cut grass and pine. Finishes dry.</i>	<b>\$10<sup>95</sup></b>
<b>Revolution Fist City, IL, 5.5% 12oz</b> <i>Citrusy hops, light, and crisp bitterness</i>	<b>\$7<sup>95</sup></b>
<b>Revolution Oktoberfest, IL, 5.7% 12oz</b> <i>Citrusy hops, light, and crisp bitterness</i>	<b>\$7<sup>95</sup></b>
<b>Guinness Draught, Ireland 4.2%, 12 oz.</b> <i>Chocolate-roasted malt character, countered with a distinct hop bitterness and dry finish.</i>	<b>\$8<sup>95</sup></b>
<b>Eris Pedestrian Cider, IL, 5.6% 12oz</b> <i>Fresh, and pleasantly tart like a glass of Granny Smith</i>	<b>\$8<sup>95</sup></b>
<b>Amass Botanical Hard Seltzer, WA, 5.0% 12oz</b> <i>Faerie Fizz, Sun Sign, Surfer Rosso</i>	<b>\$13<sup>95</sup></b>

## 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>	<b>\$13<sup>95</sup></b>	<b>\$52<sup>95</sup></b>
<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>	<b>\$10<sup>95</sup></b>	<b>\$40<sup>95</sup></b>
<b>House Rosé, Casal Garcia, Portugal, NV</b> <i>Fresh and effervescent, this is an easy-drinking rosé.</i>	<b>\$8<sup>95</sup></b>	<b>\$32<sup>95</sup></b>
<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 spritzzy finish.</i>	<b>\$8<sup>95</sup></b>	<b>\$32<sup>95</sup></b>
<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>	<b>\$13<sup>95</sup></b>	<b>\$52.95</b>
<b>Sauvignon Blanc, Matthew Fritz, North Coast, CA, ‘19</b> <i>Classic California sauvignon blanc that’s bright, crisp, and herbaceous.</i>	<b>\$12<sup>95</sup></b>	<b>\$48<sup>95</sup></b>
<b>Chardonnay, Matthew Fritz, North Coast, CA, 2019</b> <i>This California chardonnay is rich, creamy, and decadent.</i>	<b>\$12<sup>95</sup></b>	<b>\$48<sup>95</sup></b>
<b>House Red, Protocolo Red</b> <i>Vibrant fruit notes of strawberry, dark cherry and raspberry with an earthy finish</i>	<b>\$8<sup>95</sup></b>	<b>\$32<sup>95</sup></b>
<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>	<b>\$15<sup>95</sup></b>	<b>\$60<sup>95</sup></b>
<b>Zuccardi Serie A, Malbec, Mendoza, Argentina, 2020</b> <i>Assertive and fruit-driven, this malbec is peppery and rich.</i>	<b>\$13<sup>95</sup></b>	<b>\$52<sup>95</sup></b>
<b>Cabernet Sauvignon, Requiem, Colombia Valley, WA, ‘16</b> <i>A lush, full-bodied cab, that is silky and soft. Rich dark fruits, moderate minerality, and warm baking spices.</i>	<b>\$15<sup>95</sup></b>	<b>\$60<sup>95</sup></b>

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

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



## CHAPTER 13

## R(H)UM

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

— Robert Louis Stevenson

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	<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>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>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> Mexico, 80 proof	\$24	\$36
<b>Casa Noble Reposado</b> Mexico, 80 proof	\$18	\$27
<b>Casamigos Blanco</b> Mexico, 80 proof	\$16	\$24
<b>Casamigos Reposado</b> Mexico, 80 proof	\$18	\$27
<b>Casamigos Añejo</b> Mexico, 80 proof	\$24	\$36
<b>Clase Azul Plata</b> Mexico, 80 proof	\$26	\$39
<b>Clase Azul Reposado</b> Mexico, 80 proof	\$36	\$54
<b>Clase Azul Añejo</b> Mexico, 80 proof	\$74	\$111
<b>Clase Azul Gold</b> Mexico, 80 proof	\$78	\$117
<b>Codigo 1530 Blanco</b> Mexico, 80 proof	\$18	\$27
<b>Codigo 1530 Rosado</b> Mexico, 80 proof	\$20	\$30
<b>Codigo 1530 Reposado</b> Mexico, 80 proof	\$18	\$27
<b>Codigo 1530 Añejo</b> Mexico, 80 proof	\$44	\$66
<b>Codigo 1530 Origen Extra Añejo</b> Mexico, 80 proof	\$68	\$102
<b>Corazon Blanco</b> Mexico, 80 proof	\$10	\$15
<b>Corazon Añejo</b> Mexico, 80 proof	\$18	\$27
<b>Herradura Añejo</b> Mexico, 80 proof	\$24	\$36
<b>Komos Cristalino</b> Mexico, 80 proof	\$32	\$48
<b>Komos Rosa</b> Mexico, 80 proof	\$30	\$45
<b>Siete Leguas Blanco</b> Mexico, 80 proof	\$16	\$24
<b>Patron Silver</b> Mexico, 80 proof	\$18	\$27
<b>Tequila Ocho Reposado Los Patos</b> Mexico, 80 proof	\$20	\$30
<b>Tequila Ocho Añejo La Latilla</b> Mexico, 80 proof	\$22	\$33
<b>Casamigos Mezcal</b> Mexico, 80 proof	\$20	\$30
<b>Del Maguey Chichicapa</b> Mexico, 95 proof	\$24	\$36
<b>Del Maguey Pechuga</b> Mexico, 98 proof	\$48	\$72
<b>Del Maguey San Jose Rio Minas</b> Mexico, 96 proof	\$30	\$45
<b>Del Maguey Vida Mezcal</b> Mexico, 84 proof	\$14	\$21
<b>Siete Misterios Mezcal Tobala</b> Mexico, 100 proof	\$42	\$63
<b>Montelobos Mezcal</b> Mexico, 86 proof	\$16	\$24



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

## CHAPTER 16

## APERITIF &amp; DIGESTIF



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

— George Bernard Shaw

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