

BAR & STUDY

BEVERAGE MENU

TABLE OF CONTENTS

Beverages and libations carefully selected for you.

<i>coffee & tea</i>	2
<i>happy hour</i>	3
<i>snack & shareables</i>	4
<i>entrees</i>	5
<i>cocktails</i>	6
<i>bottled cocktails</i>	8
<i>wine</i>	9
<i>- wine wednesday</i>	
<i>beer</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 & mezcal</i>	17
<i>brandy & cognac</i>	18
<i>aperitif & digestif</i>	19



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 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. \$3²⁵
- 12 oz. \$3⁷⁵
- 16 oz. \$4²⁵

americano

- 8 oz., 12 oz., 16 oz. \$3¹⁵

strong drip

- 8 oz. \$2⁶⁵
- 12 oz. \$3¹⁵
- 16 oz. \$3⁶⁵

cold brew 16 oz.\$4⁹⁵**cortado** 4 oz.\$3⁷⁵**cappuccino**

- 8 oz. \$4²⁵
- 12 oz. \$4⁷⁵
- 16 oz. \$5²⁵

latte

- 8 oz. \$4²⁵
- 12 oz. \$4⁷⁵
- 16 oz. \$5²⁵
- iced \$5²⁵

pumpkin latte 12 oz.\$6⁴⁵**flavored syrup**\$0⁷⁵**milk alternatives**\$0⁷⁵

TEA & MATCHA

matcha americano 12 oz. \$4¹⁵**matcha cortado** 4 oz. \$4⁶⁵**matcha latte** 12 oz. \$5⁹⁵**matcha lemonade** 16 oz. \$5⁹⁵**lemonade** 16 oz. \$3⁹⁵**iced tea** 16 oz. \$3⁹⁵**jasmine cold brew** 16 oz. \$3⁹⁵**arnold palmer** 16 oz. \$3⁹⁵**classic chai**

- 8 oz. \$4²⁵
- 12 oz. \$4⁷⁵
- 16 oz. \$5²⁵

london fog 12 oz. \$3⁵⁵**hot tea** 16 oz. \$3¹⁵

- 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

Edamame 🍴 🌀			
regular or spicy			\$6.99
Golden Fries 🍴 🌀			
served with garlic aioli			\$6.99
Truffle Parmesean Fries 🍴 🌀			
seasoned with truffle oil and parmesan cheese			\$8.99
Sliders (1pc)			
fried chicken, hot fried chicken, or falafel 🍴			\$5.99
Goyza (5pc)			
pork or mushroom - fried or steamed			\$9.99

HIGHBALLS & COCKTAILS

Highball	\$7.00	Lion's Tail	\$8.00
corazon tequila, prairie gin, or nuit blanche vodka		house bourbon, allspice dram, lime	
Gimlet	\$8.00	Rye Old Fashioned	\$8.00
gin or vodka, up or on the rocks		wild turkey rye, demerara, bitters	

TEENY BELLINIS & MARTINIS

Classic Peach Bellini	\$6.00	White Negroni	\$7.00
giffard peche, peach puree, prosecco		gin, carpano bianco, cocchi americano	
Blood Orange Bellini	\$6.00	Dirty Martini	\$7.00
chinola passion fruit liqueur, blood orange, sparkling rose		nuit blanche vodka, olive brine	

WINE & BEER

House Wine	\$6.00	House Beer	\$6.00
red, white, or rose		mexico calling or fist city	



CHAPTER 1
SNACKS & SHAREABLES

MENU AVAILABLE

Every Day Until 6pm

-
- Hummus Plate** 🍴 **\$13.99**
hummus, paired with pita bread and seasonal veggies
- Guacamole & Chips** 🌱 **\$10.99**
homemade guacamole, tajin 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, barbacoa, al pastor, or cheese*
-

SWEETS

- French Macaron** 🍴 🌱 **\$12.99**
six seasonally inspired flavors
-

**consuming raw or undercooked meats may increase
your risk of food-borne illness*



CHAPTER 1
ENTREES

MENU AVAILABLE

Every Day Until 6pm

Soup du Jour <i>seasonal soup served with housemade sourdough bread</i>	\$8.⁹⁹
Chicken Caesar Salad <i>romaine, shmaltz bread crumbs, chive batons, parmesan, warm grilled chicken</i>	\$18.⁹⁹
Salmon Caesar Salad <i>romaine, shmaltz bread crumbs, chive batons, parmesan, grilled salmon</i>	\$21.⁹⁹
Cobb Salad <i>romaine, blue cheese, vine tomatoes, hard boiled eggs, candied bacon, avocado, red onion, chopped chicken, ranch dressing</i>	\$18.⁹⁹
Fried Nashville Hot Chicken with Waffle Fries <i>dijonnaise, sweet pickles</i>	\$14.⁹⁹
Signature Double Cheeseburger with Golden Fries <i>dijonnaise, pickles, onions, american cheese; served medium</i>	\$16.⁹⁹
Tacos No. 3 <i>trio plate, salsa verde or salsa roja choice of al pastor, barbacoa, chicken tinga, or poblano</i>	\$15.⁹⁹
Roasted Chicken <i>herb-brushed half chicken paired with a side salad of mixed greens and lemon</i>	\$18.⁹⁹

 Contains Nuts  Vegan  Gluten Free



CHAPTER 4
COCKTAILS

“I drink to make other people more interesting.”

— Ernest Hemingway

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

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*

\$14.⁹⁵

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

\$14.⁹⁵

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

\$14.⁹⁵

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

\$14.⁹⁵

Mimosa
*prosecco, fresh squeezed
 orange juice*

\$13.⁹⁵

French 75
prairie gin, prosecco, citrus

\$14.⁹⁵

NON-ALCOHOLIC REFRESHERS

Cucumber Collins
*seedlip 108, cucumber,
 elderflower tonic*

\$14.⁹⁵

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

\$14.⁹⁵

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

\$14.⁹⁵

HOT & SPIKED

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

\$9.⁹⁵

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

\$9.⁹⁵

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

\$9.⁹⁵

SWEET DRINKS

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

\$14.⁹⁵

Amaretto Sour
luxardo amaretto, citrus

\$14.⁹⁵



CHAPTER 5
BOTTLED COCKTAILS

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

-Benjamin Franklin

**HANDCRAFTED IN-HOUSE
AVAILABLE TO GO**

**BOTTLED COCKTAILS
SERVES 3**

Old Fashioned \$29⁹⁵
rye whiskey, demerara, bitters

Negroni \$29⁹⁵
gin, campari, sweet vermouth

Gin Martini \$29⁹⁵
gin, dry vermouth

Espresso Martini \$29⁹⁵
*coffee liqueur, vodka, cold brew,
vanilla, bitters*



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

WINE WEDNESDAY - HALF OFF BOTTLES OF WINE - AVAILABLE ALL DAY

	glass	bottle
Sparkling Rosé, Kir Yianni, “Akakies,” Greece, 2019 <i>Creamy texture, with juicy aromas of strawberry and raspberry.</i>	\$13. ⁹⁵	\$52. ⁹⁵
Prosecco Brut, Le Contesse, Italy, NV <i>Fresh, crisp, and fruity with a mousse-like texture; versatile enough as an aperitif or with dinner.</i>	\$10. ⁹⁵	\$40. ⁹⁵
House Rosé, Casal Garcia, Portugal, NV <i>Fresh and effervescent, this is an easy-drinking rosé.</i>	\$8. ⁹⁵	\$32. ⁹⁵
House White, Casal Garcia, Portugal, NV <i>vibrant and tart with fresh lemon and green apple notes and a touch of honey, a refreshing spritzy finish.</i>	\$8. ⁹⁵	\$32. ⁹⁵
Pinot Grigio, Scarpetta, Italy, 2020 <i>This pinot grigio is bright and crisp – a great example of a classic Italian pinot grigio.</i>	\$13. ⁹⁵	\$52. ⁹⁵
Sauvignon Blanc, Matthew Fritz, North Coast, CA, ‘19 <i>Classic California sauvignon blanc that’s bright, crisp, and herbaceous.</i>	\$12. ⁹⁵	\$48. ⁹⁵
Chardonnay, Matthew Fritz, North Coast, CA, 2019 <i>This California chardonnay is rich, creamy, and decadent.</i>	\$12. ⁹⁵	\$48. ⁹⁵
House Red, Protocolo Red <i>Vibrant fruit notes of strawberry, dark cherry and raspberry with an earthy finish</i>	\$8. ⁹⁵	\$32. ⁹⁵
Pinot Noir, Violet Hill, Oregon, USA, 2021 <i>Light and bistro-y with tarty notes of dark berries and cherry. Smooth velvety finish.</i>	\$15. ⁹⁵	\$60. ⁹⁵
Zuccardi Serie A, Malbec, Mendoza, Argentina, 2020 <i>Assertive and fruit-driven, this malbec is peppery and rich.</i>	\$13. ⁹⁵	\$52. ⁹⁵
Cabernet Sauvignon, Requiem, Colombia Valley, WA, ‘16 <i>A lush, full-bodied cab, that is silky and soft. Rich dark fruits, moderate minerality, and warm baking spices.</i>	\$15. ⁹⁵	\$60. ⁹⁵

CHAPTER 6

BEER & SELTZERS

“Next to music, beer was best.”

— Carson McCullers

Cruz Blanca Mexico Calling, IL, 4.7%, 12 oz. <i>Refreshing sunny lager w/ balanced sweetness & light bitterness.</i>	\$7.95
Cruz Blanca, Floridita, IL, 5.0%, 12 oz. <i>Tart & effervescent wheat ale w/hibiscus & passion fruit.</i>	\$7.95
Miller Lite , 4.2%, 12 oz. <i>Light and crisp with a slight hop character and light grainy malts.</i>	\$6.95
Modelo Especial, Mexico, 4.4%, 12 oz. <i>Well-balanced, light hop, crisp finish.</i>	\$7.95
Stella Artois Lager, Belgium, 5%, 12 oz. <i>A hoppy aroma with a hint of fruitiness and clean bitterness, well balanced with malt.</i>	\$8.95
Boulevard Unfiltered American Wheat, MO, 4.4%, 12 oz. <i>An easy-drinking, citrusy wheat beer with a creamy mouthfeel and dry finish.</i>	\$7.95
Half Acre Daisy Cutter Pale Ale, IL, 5.2%, 16 oz <i>A bright, fresh & hoppy pale ale. Notes of grapefruit and tangerine balance the hop notes of fresh cut grass and pine. Finishes dry.</i>	\$10.95
Half Acre Tome Hazy Pale Ale, IL, 5.5%, 16 oz <i>Hazy pale ale with a soft, rounded mouthfeel, expressive citrus and tropical fruits with a grassy bitterness on the finish.</i>	\$10.95
Revolution Fist City, IL, 5.5% 12oz <i>Citrusy hops, light, and crisp bitterness</i>	\$7.95
Hopewell Stay Frosty Winter Lager, IL, 6.0%, 16 oz <i>A full-bodied and malty winter lager with a pronounced nuttiness and slight caramel sweetness, plus a hint of noble hop spiciness to keep it easy on the palate.</i>	\$10.95
Guinness Draught, Ireland 4.2%, 12 oz. <i>Chocolate-roasted malt character, countered with a distinct hop bitterness and dry finish.</i>	\$8.95
Eris Pedestrian Cider, IL, 5.6% 12oz <i>Fresh, and pleasantly tart like a glass of Granny Smith</i>	\$8.95
Amass Botanical Hard Seltzer, WA, 5.0% 12oz <i>Faerie Fizz, Sun Sign, Surfer Rosso</i>	\$13.95
Best Day Brewing. Sausalito, CA, N/A, 12oz <i>Light, crisp, and easy drinking with a nice toasty malt character and lighter hopping.</i>	\$7.95

CHAPTER 8
WHISK(E)Y



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

— Mark Twain

	rocks/neat	double
Bulleit Rye <i>Kentucky, 90 proof</i>	\$14	\$21
Bushmills <i>Ireland, 80 proof</i>	\$12	\$18
Canadian Club <i>Canada, 80 proof</i>	\$12	\$18
George Dickel #8 <i>Tennessee, 80 proof</i>	\$10	\$15
Hakushu 12 yr <i>Japan, 86 proof</i>	\$26	\$39
Heaven’s Door Straight Rye <i>Tennessee, 92 proof</i>	\$24	\$36
High West Double Rye <i>Utah, 92 proof</i>	\$14	\$21
High West Rendezvous <i>Utah, 92 proof</i>	\$20	\$30
High West Yipee Kay Yay <i>Utah, 92 proof</i>	\$26	\$39
Jameson <i>Ireland, 80 proof</i>	\$14	\$21
Michters American <i>Kentucky, 83 proof</i>	\$18	\$27
Nikka Coffey Grain <i>Japan, 80 proof</i>	\$18	\$27
Nikka Taketsuru Pure Malt <i>Japan, 86 proof</i>	\$24	\$36
Old Overholt <i>Pennsylvania, 80 proof</i>	\$10	\$15
Rittenhouse Rye <i>Kentucky, 100 proof</i>	\$14	\$21
Sazerac Rye <i>Kentucky, 90 proof</i>	\$14	\$21
Suntory Toki <i>Japan, 86 proof</i>	\$18	\$27
Templeton Rye <i>Iowa, 80 proof</i>	\$14	\$21
Whistle Pig <i>Canada, 86 proof</i>	\$24	\$36
Wild Turkey Rye <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
Angel’s Envy <i>Kentucky, 86 proof</i>	\$18	\$27
Basil Hayden <i>Kentucky, 80 proof</i>	\$16	\$24
Belle Meade <i>Tennessee, 90 proof</i>	\$14	\$21
Blanton’s <i>Kentucky, 93 proof</i>	\$24	\$36
Buffalo Trace <i>Kentucky, 90 proof</i>	\$14	\$21
Bulleit <i>Kentucky, 90 proof</i>	\$14	\$21
EH Taylor Single Barrel <i>Kentucky, 100 proof</i>	\$22	\$33
EH Taylor Small Batch <i>Kentucky, 100 proof</i>	\$14	\$21
Elijah Craig Small Batch <i>Kentucky, 94 proof</i>	\$14	\$21
Evan Williams Black Label <i>Kentucky, 86 proof</i>	\$10	\$15
Evan Williams Single Barrel <i>Kentucky, 86 proof</i>	\$18	\$27
Four Roses Single Barrel <i>Kentucky, 100 proof</i>	\$16	\$24
Heaven’s Door Straight Bourbon <i>Tennessee, 90 proof</i>	\$20	\$30
Heaven’s Door 10 yr <i>Tennessee, 100 proof</i>	\$38	\$57
IW Harper 15 yr <i>Kentucky, 86 proof</i>	\$24	\$36
JTS Brown <i>Kentucky, 100 proof</i>	\$10	\$15
JW Dant <i>Kentucky, 100 proof</i>	\$10	\$15
Knob Creek <i>Kentucky, 100 proof</i>	\$14	\$21
Larceny <i>Kentucky, 92 proof</i>	\$16	\$24
Makers Mark <i>Kentucky, 90 proof</i>	\$16	\$24
Noah’s Mill <i>Kentucky, 114 proof</i>	\$18	\$27
Old Forester <i>Kentucky, 86 proof</i>	\$12	\$18
Rowan’s Creek <i>Kentucky, 100 proof</i>	\$14	\$21
Weller 12 yr <i>Kentucky, 90 proof</i>	\$18	\$27
Willet Pot Still <i>Kentucky, 94 proof</i>	\$16	\$24
Wild Turkey 101 <i>Kentucky, 101 proof</i>	\$12	\$18
Woodford Reserve <i>Kentucky, 90 proof</i>	\$18	\$27

CHAPTER 10**SCOTCH**

“Scotchy, Scotch, Scotch.”

— Ron Burgundy

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



CHAPTER 11

VODKA

“Jazz and vodka, the fuel of resistance.”

— *Rawi Hage, Carnival*

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

CHAPTER 12**GIN**

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

— Noël Coward

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

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



CHAPTER 14

TEQUILA & MEZCAL

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

— Rainbow Rowell

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



CHAPTER 15

BRANDY & COGNAC

“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

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

CHAPTER 16

APERITIF & DIGESTIF



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

— George Bernard Shaw

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