

LIBATIONS

STARTERS

(refreshing drinks to help make the transition from work to play)

- Sparkling, Gruet (NM) 10
- Prosecco, Valdo (Italy) 9
- Aperol Spritz (Valdo Prosecco, Aperol, soda water) 10

SPRING COCKTAILS

TK Single Cask Aged Cocktail: *The Caprice Classic*
Deaths Door gin, Benedictine & Noilly Pratt, orange bitters; oak cask aged 2 months to perfection!

12

West Side

Crop Meyer Lemon vodka, mint simple syrup, lemon juice, fresh mint, Prosecco, lemon sugar rim

11

Moscow Mule

Russian Standard vodka, ginger beer, lime

9

La Nina

El Jimador Blanco Tequila, Campari, Dolin sweet vermouth, orange Pelligrino, simple syrup, orange juice foam

10

Pimms Cup

Pimm's # 1, Cointreau, lemon juice, cucumber, mint, ginger ale

9

Pickled Hot 'N' Dirty

Titos Vodka, olive juice, tobasco, sweet gherkin

10

Spring Fling

Deaths Door gin, St. Germain, Aperol, lemon juice, Bar Keep Lavender Bitters, rose petals

11

Peach Kicker

Stoli Peach & Jeremiah Weed Sweet Tea vodkas, jalapeno, agave, lime, lemonade

10

High Pal

High West Double Rye Whiskey, Campari, Dolin Sweet Vermouth, Peychauds Bitters

12

Painkiller

Plantation Rum, coconut, pineapple juice, orange juice

10

Max Bloody Mary

Russian Standard vodka, Ripe San Marzano Bloody Mary mix, celery salt rim, regular or add the heat!

9

Lil' Bit Country

Bulleit Bourbon, Art in the Age Rhubarb, honey-lavender syrup, lemon juice

10

CRAFT BOTTLED BREWS

Brewtus Maximus

American Pale Ale 12oz | 5.6%
4.5

Dogfish Head

My Antonia

Hopped Pilsner 750 ml | 7.5%
15

Sixpoint Craft Ales

Sweet Action Ale

pale, wheat, cream 16oz can | 5.2%
8.5

Dogfish Head

Midas Touch

Ancient Ale 12 oz | 9%
8

Goose Island

Bourbon County Stout

Bourbon aged Stout 12 oz | 15%
15

Dogfish Head

Theobroma

Cocoa, ancho chili 750 ml | 9%
20

SAKE

Kaguyahime, Junmai, Kyoto
500mL 5 | 30

Kaori, Ginjo, Yamaguchi
1800mL 6 | 99

Ozeki Dry, Hollister, CA
187mL 7

Nanbushi, Junmai, Ehime
500mL 44

Trumbull Flight of Sake:
Ozeki Dry, Kaori and Kaguyahime
9

AFTER DINNER

DESSERTS

Blood Orange-Lemon Tart

Brown sugar meringue
7

Compost Cookie Sandwich

Vanilla ice cream, caramel sauce, almonds
7

Irish Whiskey Coffee Crème Brulee

White chocolate, fresh raspberries
7

Caramelized Banana Split

Orange candied walnuts, trio of sauces and fresh whipped cream
7

Peanut Butter Mousse Pie

Toasted peanuts, chocolate ganache
7

Sorbets & Gelatos

Chocolate peanut crinkle
7

ESPRESSO, COFFEE OR TEA

Guatemalan Dark Roast (decaf & regular) 2.25
Baronet Espresso 2.25
Baronet Cappuccino 3.50

Harney & Sons Tea 2.25
Organic English Breakfast, Hot Cinnamon Spice,
Earl Grey Supreme, Organic Bangkok, Mint Verbena, Chamomile,
Paris, Decaffeinated Ceylon

DESSERT WINE

Vin de Glacière, **Bonny Doon Vineyard**, 2005 9
Orange Muscat, **Quady Essencia**, 2005 8

PORTO

Reserve Ruby, **Warre's Warrior** 7
Reserve Ruby, **Ramos Pinto Collector** 7
Ruby, **Taylor-Fladgate** 7
10 Year Tawny, **Warre's Otima** 9
20 Year Tawny, **Taylor-Fladgate** 12

Please bring any food allergy you may have to the attention of your server

Notable Spirits

(priced at 2oz)

Sippin' Rums

Ron Zacapa
Guatemala | 9
Pyrat XO Reserve
Guyana | 8

Mezcal & Tequila

Illegal Blanco | 14.25
Illegal Reposado | 14.25
Illegal Anejo | 14.25
Gran Patron Burdeos Anejo | 70
Don Julio Reposado | 10
Chinaco Anejo | 10

Small Batch Bourbon

Baker's 107° | 10
Basil Hayden's 80° | 10
Bookers 129.1° | 13
Hudson Baby Bourbon 92° | 16
Four Roses Small Batch 90° | 9
Knob Creek 100° | 9.25
Russel's Reserve 90° | 9.5
Wild Turkey 101° | 8.25
Woodford Reserve 90.4° | 9.25
Maker's Mark 90° | 8.5
Bulleit | 10

American Rye

Rittenhouse 100° | 10
High West Double Rye | 10
Bulleit | 10

Single Malt Scotch

Springbank CV Cambeltown | 12
The **Balvenie Caribbean 14y**
Speyside | 17
The **BenRiach 12y Speyside** | 11
Dalwhinnie 15y Highlands | 10
Glenfiddich 12y | 11
Glenlivet 12y | 9
Highland Park 12y Orkney | 9
Lagavulin 16y Islay | 11
Laphroaig 10y Islay | 14
The **Macallan 12y Highlands** | 11
Oban 14y Highlands | 12
Talisker 10y Isle of Skye | 12

Cognac

Courvoisier VSOP | 10
Hennessy VS | 8
Hennessy XO | 25
Remy Martin VSOP | 10
Germaine Robin XO | 22