

# BAR & STUDY

## BEVERAGE MENU

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A collection of curated beverages and libations, carefully selected for you.

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CHAPTER 1  
**COFFEE & TEA**

“I have measured out my life with coffee spoons”

-T.S. Eliot

**ESPRESSO, COFFEE & MATCHA GREEN TEA**

<b>espresso shot</b> 1 oz.	<b>\$1.00</b>	<b>cappuccino</b>	
<b>cold brew</b> 16 oz.	<b>\$4.65</b>	• 8 oz.	<b>\$3.80</b>
<b>strong drip</b>		• 12 oz.	<b>\$4.35</b>
• 8 oz.	<b>\$2.60</b>	• 16 oz.	<b>\$4.85</b>
• 12 oz.	<b>\$3.10</b>	<b>latte</b>	
• 16 oz.	<b>\$3.65</b>	• 8 oz.	<b>\$3.80</b>
<b>americano</b>		• 12 oz.	<b>\$4.35</b>
• 8 oz, 12 oz, 16 oz.	<b>\$2.60</b>	• 16 oz.	<b>\$4.85</b>
<b>matcha americano</b> 8 oz.	<b>\$3.50</b>	<b>cortado</b> 4 oz.	<b>\$3.35</b>
<b>matcha latte</b> 12 oz.	<b>\$5.70</b>	<b>matcha cortado</b> 4 oz.	<b>\$4.15</b>

**CHAI TEA**

<b>classic chai</b>		<b>almond turmeric chai</b>	
• 8oz.	<b>\$3.65</b>	• 8 oz.	<b>\$4.15</b>
• 12oz.	<b>\$4.15</b>	• 12 oz.	<b>\$4.65</b>
• 16oz.	<b>\$4.65</b>	• 16 oz.	<b>\$5.15</b>

**HOT & ICED TEA & LEMONADE** 16 oz. unless otherwise noted

<b>london fog</b> 12 oz.	<b>\$3.50</b>	<b>mint arnold palmer</b>	<b>\$3.50</b>
<b>hot tea</b> peppermint,	<b>\$2.60</b>	<b>mint lemonade</b>	<b>\$3.50</b>
chamomile, turmeric tonic,		<b>matcha mint lemonade</b>	<b>\$4.50</b>
earl grey, english breakfast,		<b>flavored syrup</b>	<b>\$0.55</b>
jasmine green, classic green		• vanilla	
<b>iced tea</b>	<b>\$2.60</b>	• chocolate	
• classic black	<b>\$3.10</b>	• salted caramel	
• jasmine green		• ginger	
<b>matcha shot</b> 1 oz.	<b>\$1.00</b>		



CHAPTER 2

# HAPPY HOUR

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“Alcohol may be man’s worst enemy, but the Bible says love your enemy.”

— Frank Sinatra

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## MONDAY - FRIDAY

4:30PM - 6:30PM

**Gimlet** \$8  
*gin or vodka, up or on the rocks*

**Gold Rush** \$8  
*evan williams bourbon, honey, lemon*

**Dark & Stormy** \$8  
*goslings black seal rum, ginger, lime*

## HAPPY HOUR ALL THE HOURS

*great specials available all day, every day*

**Gin & Tonic** \$9  
*prairie gin & q tonic*

**Vodka & Soda** \$9  
*nuit blanche & q soda*

**Scotch & Soda** \$9  
*famous grouse scotch & q soda*

**Tequila & Soda** \$9  
*corazon blanco tequila & q soda*

**House White Wine** \$5

**House Red Wine** \$5

**House Rose Wine** \$5

**Founder’s Solid Gold Lager** \$5



## CHAPTER 2 COCKTAILS

### LIGHT & REFRESHING

**Daisy** \$13  
*vodka, aperol, st germain, lemon*

**Lion's Tail** \$13  
*bourbon, allspice dram, lime*

**Afternoon Delight** \$12  
*gin, vodka, lillet blanc, cucumber*

**Tequila Sour** \$12  
*tequila, aperol, citrus, agave*

**Aster Punch** \$14  
*rum, maraschino, grapefruit*

**Bee's Knees** \$13  
*gin, lemon, honey syrup, orange bitters*

### STRONG & STIRRED

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

**Astoria** \$15  
*gin, lillet rosé, orange bitters*

**Improved** \$13  
*rye whiskey, maraschino, absinthe, peychaud's*

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

**Vesper** \$14  
*gin, vodka, lillet blanc*

**Manhattan** \$14  
*rye whiskey, angostura, sweet vermouth*

## CHAPTER 2

# COCKTAILS



### ALL DAY FAVORITES

<b>Bloody Mary</b>	\$12	<b>Rosé Greyhound</b>	\$12
<i>vodka, housemade bloody mary mix, celery salt</i>		<i>vodka, lillet rosé, grapefruit juice</i>	

<b>Classic Mimosa</b>	\$12	<b>Grapefruit Mimosa</b>	\$12
<i>orange juice, prosecco</i>		<i>grapefruit juice, prosecco</i>	

### NON-ALCOHOLIC REFRESHERS

<b>Mojito Mocktail</b>	\$5	<b>Caipirinha Mocktail</b>	\$5
<i>cucumber, lime, soda</i>		<i>pineapple, lime, lemon</i>	

### HOT & SPIKED

**Scotch & Honey** \$7  
*scotch, amaretto, honey, steamed milk*

**Irish Cappuccino** \$7  
*irish whiskey, baileys, espresso, steamed milk*

**Benedictine & Chai** \$7  
*d.o.m. benedictine, chai concentrate, all spice dram, steamed milk*

### DESSERT DRINKS

**Chocolate Martini** \$13  
*vodka, dark chocolate, baileys*

**Espressotini** \$14  
*vodka, espresso, baileys*

**Amaretto Sour** \$13  
*amaretto, lemon, sugar*



CHAPTER 3

BEER

“Next to music, beer was best”

-Carson McCullers

<b>Virtue Michigan Apple Cider</b>	<i>Michigan, 5.5%, 12 oz.</i>	<b>\$6</b>
<b>Stella Artois Lager</b>	<i>Belgium, 5%, 12 oz.</i>	<b>\$8</b>
<b>Hopewell First Lager</b>	<i>Illinois, 5.1%, 12 oz.</i>	<b>\$6</b>
<b>Metropolitan Dynamo Copper Lager</b>	<i>Illinois, 5.8%, 12 oz.</i>	<b>\$7</b>
<b>Boulevard Unfiltered American Wheat</b>	<i>Missouri, 4.4%, 12 oz.</i>	<b>\$7</b>
<b>Off Color Apex Predator Farmhouse Ale</b>	<i>Illinois, 6.5%, 12 oz.</i>	<b>\$8</b>
» <b>LaGrow Citra Blond Ale</b>	<i>Illinois, 5.2%, 16 oz.</i>	<b>\$9</b>
<b>Half Acre Daisy Cutter Pale Ale</b>	<i>Illinois, 5.2%, 16 oz.</i>	<b>\$9</b>
<b>Founders All Day IPA</b>	<i>Michigan, 4.7%, 12 oz.</i>	<b>\$7</b>
<b>Bell's Two Hearted IPA</b>	<i>Michigan, 7%, 12 oz.</i>	<b>\$7</b>
<b>Wisecre Coffee Milk Stout</b>	<i>Tennessee 5%, 12 oz.</i>	<b>\$6</b>
<b>O'Doul's Amber</b>	<i>Missouri, N/A, 12 oz.</i>	<b>\$6</b>

» Indicates organic, biodynamic or low sulfites.



## CHAPTER 4

## 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

## SPARKLING

	glass	bottle
<b>Sparkling Rosé</b> Kir Yianni, “Akakies,” Greece, 2016	\$13	\$52
<b>Prosecco Brut</b> Le Contesse, Italy, nv	\$14	\$56
<b>Cava Brut</b> Mestres “1312,” Spain, nv	\$12	\$48
<b>Champagne</b> Charles Heidsieck “Reserve Brut”, France, nv	\$24	\$96

## ROSÉ

<b>Rosato</b> Pico Maccario, “Lavignone,” Piemonte, Italy, 2018	\$12	\$48
→ <b>Rosé</b> Chateau Miraval, Cotes de Provence, France, 2017	\$15	\$60

## WHITE

<b>Pinot Grigio</b> Tommasi, “Le Rosse,” Italy, 2017	\$13	\$52
<b>Sauvignon Blanc</b> Patient Cottat, Sancerre, France, 2017	\$17	\$68
<b>Sauvignon Blanc</b> Les Deux Moulins, France, 2017	\$12	\$48
<b>Riesling</b> Kessler “R,” Rheingau, Germany, 2016	\$13	\$52
<b>Chardonnay</b> D. Fussiacus, Mâcon-Fuissé, France, 2017	\$12	\$48
<b>Chardonnay</b> Ramey, Russian River Valley, CA, 2015	\$20	\$80

## RED

<b>Pinot Noir</b> Nielson by Byron, Santa Barbara, CA, 2016	\$13	\$52
<b>Pinot Noir</b> Laleur-Piot, Burgundy, France, 2015	\$16	\$64
→ <b>Grenache</b> Dom. des Cèdres, Côtes du Rhône, France, 2016	\$12	\$48
<b>Malbec</b> Zuccardi Serie A, Mendoza, Argentina, 2017	\$13	\$52
<b>Cabernet Sauvignon</b> Browne, Heritage, Washington, 2016	\$14	\$56
<b>Cabernet Sauvignon</b> Consortium, Napa Valley, CA 2016	\$22	\$88

→ Indicates organic, biodynamic or low sulfites.



CHAPTER 5  
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>	\$12	\$18
<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 5

# BOURBON



“If I cannot drink Bourbon and smoke cigars in Heaven than 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>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>	\$14	\$21
<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>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>	\$16	\$24

## CHAPTER 5

## 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>	\$16	\$24
<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>	\$22	\$33
<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 6

VODKA

“Jazz and vodka, the fuel of resistance”

-Rawi Hage, *Carnival*

	<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>Death's Door</b> <i>Wisconsin, 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>	\$14	\$18

## CHAPTER 7

## GIN

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

—Nöel Coward

	<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>Death’s Door</b> <i>Wisconsin, 94 proof</i>	\$12	\$16
<b>Hayman Old Tom</b> <i>England, 80 proof</i>	\$12	\$16
<b>Hendricks</b> <i>Scotland, 88 proof</i>	\$15	\$19
<b>Ki No Bi</b> <i>Japan, 90 proof</i>	\$18	\$22
<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>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
<b>Tanqueray 10</b> <i>England, 94 proof</i>	\$16	\$20

## CHAPTER 8

## 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>Smith &amp; Cross</b> <i>Jamaica, 114 proof</i>	\$12	\$18

## CHAPTER 9

## TEQUILA &amp; MEZCAL

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

–Rainbow Rowell

	<i>rocks/neat</i>	<i>double</i>
<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 Anejo</b> <i>Mexico, 80 proof</i>	\$20	\$30
<b>Clase Azul Plata</b> <i>Mexico, 80 proof</i>	\$30	\$45
<b>Clase Azul Reposado</b> <i>Mexico, 80 proof</i>	\$36	\$54
<b>Clase Azul Anejo</b> <i>Mexico, 80 proof</i>	\$74	\$111
<b>Corazon Blanco</b> <i>Mexico, 80 proof</i>	\$10	\$15
<b>Don Julio 1942</b> <i>Mexico, 80 proof</i>	\$32	\$48
<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 Anejo 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>	\$12	\$18
<b>Siete Misterios Mezcal Tobala</b> <i>Mexico, 100 proof</i>	\$42	\$63



CHAPTER 10

# 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>Remy 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 11

APERITIF & 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