

# BAR & STUDY

## BEVERAGE MENU

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Beverages and libations carefully selected for you.

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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**

**MENU AVAILABLE**

*Every Day Until 6pm*

<b>Edamame</b> 🌱 🌱 <i>regular or spicy</i>	<b>\$6<sup>95</sup></b>
<b>A Few Olive &amp; Nuts</b> 🌿 <i>castelveltranos, kalamata, agrinion olives, walnuts, marcona almonds, spiced pepitas</i>	<b>\$9<sup>95</sup></b>
<b>Hummus Board</b> 🌱 <i>hummus, paired with pita bread and seasonal veggies</i>	<b>\$13<sup>95</sup></b>
<b>Guacamole</b> 🌱 <i>homemade guacamole, tajin spiced tortilla chips</i>	<b>\$10<sup>95</sup></b>
<b>Golden Fries</b> 🌱 <i>served with garlic aioli</i>	<b>\$8<sup>95</sup></b>
<b>Truffle Parmesan Fries</b> 🌱 <i>seasoned with truffle oil and parmesan cheese</i>	<b>\$13<sup>95</sup></b>
<b>Shiitake Mushroom Gyoza</b> <i>steamed or fried</i>	<b>\$10<sup>95</sup></b>
<b>Pork Gyoza</b> <i>steamed or fried</i>	<b>\$10<sup>95</sup></b>

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



CHAPTER 1  
**ENTREES**

**MENU AVAILABLE**

Every Day Until 6pm

**Soup du Jou** \$8.<sup>95</sup>  
seasonal soup served with housemade ciabatta roll

**Chicken Caesar Salad** \$18.<sup>95</sup>  
romaine, shmaltz bread crumbs, chive batons, parmesan,  
warm grilled chicken

**Cobb Salad** \$18.<sup>95</sup>  
romaine, blue cheese, vine tomatoes, hard boiled eggs,  
candied bacon, avocado, red onion, chopped chicken,  
ranch dressing

**Asian Cobb Salad** \$18.<sup>95</sup>  
napa cabbage, shredded rotisserie chicken, carrots,  
cucumber, mango, edamame, wontons, sesame seeds,  
cilantro, mint, lime-ginger

**Salmon Sushi Roll\*** \$14.<sup>95</sup>  
miso-marinated salmon, spicy mayo, avocado,  
and sesame seeds

**Spicy Tuna Roll\*** \$13.<sup>95</sup>  
chili aioli-marinated tuna, spicy mayo, avocado,  
and sesame seeds

**SWEETS**

**French Macaron**   \$12.<sup>95</sup>  
six seasonally inspired flavors

 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.	\$1.00	<b>cappuccino</b>	
<b>americano</b>	\$2.65	• 8 oz.	\$3.85
• 8 oz., 12 oz., 16 oz.		• 12 oz.	\$4.35
<b>strong drip</b>		• 16 oz.	\$4.85
• 8 oz.	\$2.65	<b>latte</b>	
• 12 oz.	\$3.15	• 8 oz.	\$3.85
• 16 oz.	\$3.65	• 12 oz.	\$4.35
<b>cold brew</b> 16 oz.	\$4.65	• 16 oz.	\$4.85
<b>cortado</b> 4 oz.	\$3.35	<b>flavored syrup</b>	\$0.75

TEA & MATCHA

<b>classic chai</b>		<b>matcha americano</b> 8 oz.	\$3.65
• 8 oz.	\$3.65	<b>matcha cortado</b> 4 oz.	\$4.15
• 12 oz.	\$4.15	<b>matcha latte</b> 12 oz.	\$5.75
• 16 oz.	\$4.85	<b>matcha lemonade</b> 16 oz.	\$4.55
<b>london fog</b> 12 oz.	\$3.55	<b>lemonade</b> 16 oz.	\$3.55
<b>hot tea</b> 16 oz.	\$2.85	<b>iced tea</b> 16 oz.	\$3.15
• peppermint		<b>jasmine cold brew</b> 16 oz.	\$3.15
• chamomile		<b>arnold palmer</b> 16 oz.	\$3.55
• 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 4:30pm-5:30pm

HAPPY HOUR SNACKS

<b>Edamame</b> 🍷 🌱		<b>\$6.00</b>
<i>regular or spicy</i>		
<b>Golden Fries</b> 🍷		<b>\$6.00</b>
<i>served with garlic aioli</i>		
<b>Chips &amp; Guacamole</b> 🍷		<b>\$6.00</b>
<i>chili lime chips, housemade guacamole (serves one)</i>		
<b>Chicken Slider</b>		<b>\$6.00</b>
<i>regular or spicy crispy fried chicken, chili aioli, pickle, coleslaw</i>		
<b>Falafel Slider</b> 🍷		<b>\$6.00</b>
<i>dill pickle, flattened falafel, cilantro, hummus, herb salad (dill, mint, cilantro, radish)</i>		

COCKTAILS & HIGHBALLS

<b>Gimlet</b>	<b>\$8.00</b>	<b>Vodka &amp; Soda</b>	<b>\$6.00</b>
<i>gin or vodka, up or on the rocks</i>		<i>house vodka &amp; q soda</i>	
<b>Lion's Tail</b>	<b>\$8.00</b>	<b>Scotch &amp; Soda</b>	<b>\$6.00</b>
<i>house bourbon, allspice dram, lime</i>		<i>house scotch &amp; q soda</i>	
<b>Gin &amp; Tonic</b>	<b>\$6.00</b>	<b>Tequila &amp; Soda</b>	<b>\$6.00</b>
<i>house gin &amp; q tonic</i>		<i>house tequila &amp; q soda</i>	

WINE & BEER

<b>House White Wine</b>	<b>\$6.00</b>
<b>House Red Wine</b>	<b>\$6.00</b>
<b>House Rose Wine</b>	<b>\$6.00</b>
<b>Cruz Blanca Mexico Calling</b>	<b>\$6.00</b>
<b>Revolution Fist City</b>	<b>\$6.00</b>



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**

**Old Fashioned** \$29<sup>95</sup>  
*rye whiskey, demerara, bitters*

**Negroni** \$29<sup>95</sup>  
*gin, campari, sweet vermouth*

**Gin Martini** \$29<sup>95</sup>  
*gin, dry vermouth*

**Espresso Martini** \$29<sup>95</sup>  
*coffee liqueur, vodka, cold brew,  
vanilla, bitters*

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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.** \$7<sup>95</sup>  
*Refreshing sunny lager w/ balanced sweetness & light bitterness.*

**Cruz Blanca, Floridita, IL, 5.0%, 12 oz.** \$7<sup>95</sup>  
*Tart & effervescent wheat ale w/hibiscus & passion fruit*

**Miller Lite , 4.2%, 12 oz.** \$6<sup>95</sup>  
*Light and crisp with a slight hop character and light grainy malts.*

**Modelo Especial, Mexico, 4.4%, 12 oz.** \$7<sup>95</sup>  
*Well-balanced, light hop, crisp finish.*

**Stella Artois Lager, Belgium, 5%, 12 oz.** \$8<sup>95</sup>  
*A hoppy aroma with a hint of fruitiness and clean bitterness, well balanced with malt.*

**Boulevard Unfiltered American Wheat, MO, 4.4%, 12 oz.** \$7<sup>95</sup>  
*An easy-drinking, citrusy wheat beer with a creamy mouthfeel and dry finish.*

**Half Acre Daisy Cutter Pale Ale, IL, 5.2%, 16 oz.** \$10<sup>95</sup>  
*A bright, fresh & hoppy pale ale. Notes of grapefruit and tangerine balance the hop notes of fresh cut grass and pine. Finishes dry.*

**Revolution Fist City, IL, 5.5% 12oz** \$7<sup>95</sup>  
*Citrusy hops, light, and crisp bitterness*

**Guinness Draught, Ireland 4.2%, 12 oz.** \$8<sup>95</sup>  
*Chocolate-roasted malt character, countered with a distinct hop bitterness and dry finish. Rich, creamy, and surprisingly light-bodied.*

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

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>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**

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





## 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