



Before Dinner Aperitifs \$7

Campari (28% abv)

A bitters obtained from the infusion of herbs & fruit. (Served neat, on the rocks, w/soda or juice)

Cointreau (40% abv)

French triple sec derived from sugar beets and both sweet & bitter orange peels (served neat or on the rocks)

Lillet Blanc (17% abv)

French Bordeaux wine infused with Spanish, Moroccan & Haitian bitter orange peels (Served neat or on the rocks with an orange peel)

Martini & Ross Dry Vermouth (17% abv) French fortified wine with herbs.

After Dinner Digestive \$8

Amaretto Disorrano (28% abv)

Though it has an almond flavor, this Italian liqueur uses no nuts in its recipe, that is said to date back to 1525 (Served neat or on the rocks)

Baileys Irish Cream (17% abv)

The bestselling Irish whiskey based cream liqueur (Served chilled neat, on the rocks or in coffee)

B&B (43% abv)

Benedictine blended with brandy, less sweet than Benedictine (Served neat, on the rocks or with/in coffee)

Benedictine (40% abv)

French herbal liqueur produced by monks (Served neat, on the rocks or with/in coffee)

Chambord (16.5% abv)

A red & black raspberry, cognac based French liqueur said to have been introduced to Louis XIV during one of his visits to the Château de Chambord. (served neat or on the rocks)

Chartreuse (55% abv)

At 110 Proof, this French green liqueur is a blend of 130 herbs (Served neat or on the rocks)

Drambuie (40% abv)

Gaelic for "The drink that satisfies", this Scotch based liqueur mixes with heather honey, herbs & spices, from a recipe said to have come Bonnie Prince Charlie himself on the Isle of Skye (Served neat or on the rocks)

Frangelico (20% abv)

Italian hazelnut liqueur in the bottle shaped like a friar (Served neat, on the rocks or with/in coffee)

Godiva White & Godiva Dark Chocolate Liqueurs (17% abv)

Rich, indulgent liqueur produced by the famed Godiva chocolatiers.

Goldschlager (43% abv)

A Swiss cinnamon liqueur with very thin, yet visible flakes of gold leaf floating in it. (Served neat)

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After Dinner Digestive

(Continued)

Grand Marnier ~ Named by Cesar Ritz of the Ritz Hotel, this French aged Cognac based liqueur infused with bitter orange (Served neat or on the rocks)

Irish Mist (35% abv)

The first Irish liqueur, with a recipe said to be over 1000 years old, is a blend of Irish whiskey, heather, herbs and clover honey (Served neat or on the rocks)

Jagermeister (35% abv)

A digestive made with 56 different herbs and spices (served neat)

Kahlua (20% abv) Mexican rum based coffee liqueur (served neat, on the rocks or with/in coffee)

Martini & Rossi Sweet Vermouth (17% abv)

Italian fortified wine (Served neat, on the rocks or 50/50 with Dry Vermouth)

Midori (21% abv) The Japanese word for green, this is a sweet, muskmelon liqueur. (served on the rocks or with OJ)

Sambuca Romano (42% abv) An Italian colorless anise-flavored liqueur (Served on the rocks or neat with three coffee beans to represent the Holy Trinity)

Opal Nera or "Black Sambuca" (42% abv)

Actually dark blue Sambuca (Served neat or on the rocks)

Rumple Minze (50% abv) ~ Strong German

peppermint liqueur (served chilled neat)

Southern Comfort (35% abv) Often mistakenly

referred to as a Bourbon, this neutral spirit based peach liqueur dates back to New Orleans in 1874 (served neat or on the rocks)

Tuaca (35% abv) Italian brandy based liqueur

flavored with vanilla & citrus (Served neat or on the rocks)



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VODKA

The word derived from the ancient Polish & Russian word for water. A neutral grain spirit derived from grains (wheat, corn, rye or barley), sugar beets, molasses and even grapes. The first reference to vodka was in the 15th century.

Absolut (Wheat) Sweden \$6

Original, Berri Acai, Citron, Mango, Oriental Apple, Peach, Pears, Peppar, Razberri, Ruby Red. Vanilla, Wild Tea

Belvedere* (Rye) Poland ~ \$8

Brian Boru (Wheat) Ireland ~ \$7

Chopin* (Potato) Poland ~ \$8

Ciroc* (Grapes) France ~ \$9.50

Berry, Coconut

Effen (Wheat) Holland \$8

Original, Black Cherry

Grey Goose (Wheat) France \$8

La Poire, Citrus

Ketel One* (Wheat)~ Holland ~ \$7

Citron*, Oranje*

Rokk (Wheat) ~ Sweden ~ \$6

Citrus, Apple, Raspberry, Orange

Smirnoff (Wheat) ~ UK ~ \$6

Stoli (Wheat/Rye)~ Russia~ \$6

Applik, Blackberi, Blueberi Stoli Citrus, Cranberi, Peachik, Pomagranik, Raspberry

Strasberi, Vanilla, Wild Cheri,

Stoli Elite (Wheat/Rye) ~ Russia ~ \$15

Vox (Wheat) ~ Netherlands ~ \$9

*gluten free

GIN

Known as "Dutch Courage" because at one time Dutch soldiers would partake before going into battle. It is a neutral grain spirit infused primarily with juniper and various other botanicals such as coriander, lime peels and anise.

Beefeater* England \$6

Bombay London Dry England \$6

Bombay Sapphire England \$8

Hendrick's Scotland \$7

Plymouth England \$7

Tanqueray London Dry Scotland \$7

Tanqueray Rangpur Scotland \$7

Tanqueray No. Ten Scotland \$9

*gluten free



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The pipers seen during the Great War and are playing the Brian Boru two drone war pipes.

RUM

Produced primarily in the Caribbean and Latin America from sugarcane molasses, the name is thought to have derived from the last syllable of the Latin word for sugar, *saccharum*.

Bacardi Puerto Rico ~ \$7

Blanco, Dragon Berry, O, Peach Red, Big Apple, Coconut, Bacardi 8yr

Captain Morgan Spice Rum* ~ Virgin

Islands~ \$7

Captain Morgan Parrot Bay ~ Virgin

Islands~ \$7

Malibu* Barbados~ \$7

Mount Gay Barbados~ \$7

Myer's Dark Rum* ~ Jamaica~ \$7

Pyrat ~ Anguilla ~ \$8

*gluten free

Tequila

Produced in the Tequila region of Mexico from the heart of the Agave plant. Agave plants are not cati, but are more closely related to Lilies.

Casadores Blanco \$8

Casadores Reposado \$9

Don Julio Blanco \$8

Don Julio Anejo \$9

Don Julio Reposado \$10

Don Julio 1942 \$20

Don Julio Real \$50

Jose Cuervo Gold* \$6

Jose Cuervo Platino* \$12

Jose Cuervo 1800* \$8

Jose Cuervo 1800 Silver* 10

Patron Silver \$8

Patron Anejo \$9

Patron Reposado \$10

Patron X.O. Cafe \$8

Patron Citronage \$8

Brandy/Cognac

Cognac is simply brandy from the Cognac region of France. Every Cognac is a brandy, but not every brandy is a Cognac. The word brandy means *burnt wine*, since Cognac/brandy is distilled wine.

Christian Brothers VS Brandy \$7

Christian Brothers VSOP Brandy \$9

Courvoisier VS \$7

Courvoisier VSOP \$9

Hennessy VS \$7

Hennessy VSOP \$12

Hennessy XO \$32

Martel VS \$7

Martel VSOP* \$11

Martel Cordon Bleu* \$25

Remy VSOP \$9

*gluten free

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