

Spirits List

ADD \$4.50 FOR MARTINI POUR
ADD \$2.50 FOR NEAT/ROCKS POURS

TEQUILA		BOURBON	
Blanco		Basil Hayden's 8 year	13.00
Casa Dragones Blanco	14.00	Bulleit	12.50
Casa Dragones Joven (2oz)	40.00	Buffalo Trace	13.00
Casamigos Blanco	12.00	Debonair	13.00
Clase Azul Plata (2oz)	18.00	Eagle Rare	16.00
Corazon Blanco	12.00	High West American Prairie	12.50
Don Julio Blanco	12.00	Jack Daniel's	10.00
Ghost Spicy	12.00	Jack Daniel's Triple Mash	15.00
Reposado		Jim Beam	10.00
Adictivo Doble Reposado	15.00	Knob Creek	12.50
Clase Azul Reposado (2oz)	23.00	Makers Mark	11.50
Casamigos Reposado	13.00	Very Old Barton 100 Proof	11.50
Don Julio Primavera (2oz)	20.00	Woodford Reserve	13.50
Añejo			
1800	14.00	RYE / WHISKEY	
1800 Cristalino	14.00	Bulleit Rye	12.50
Adictivo Extra Añejo	18.00	High West Double Rye	12.50
Casa Komos Cristalino (2oz)	20.00	Knob Creek Rye	12.50
Casa Dragones Añejo (2oz)	24.00	Templeton Rye	13.00
Casamigos Añejo	15.00	Sazerac Rye	13.00
Cincoro Añejo	16.00		
Don Julio 1942 (2oz)	20.00	WHISKY / CANADIAN	
		Canadian Club	10.00
		Crown Royal	11.00
MEZCAL		WHISKEY / IRISH	
Casamigos Mezcal	15.00	Jameson	11.00
La Luna Bruto	18.00	Teeling	10.00
La Luna Cupreata	13.00		
Vida	12.00		
		SCOTCH / SINGLE MALT	
VODKA		Balvenie 12 yr. Dbl. Wood	13.00
Grey Goose	12.00	Dalmore 12 Year	14.00
Grey Goose Orange	12.00	Glenfiddich 12 Year	10.50
Ketel One	11.00	Glenfiddich 15 Year	14.00
Ketel One Oranje, Citroen	11.00	Glenlivet 12 Year	11.00
Skyy	10.00	Glenmorangie 10 Year	10.50
Skyy Citrus	10.00	Glenmorangie Lasanta	13.00
Tito's	11.50	Highland Park 18 Year	18.00
		Lagavulin 11 Guinness Cask	13.00
GIN		Macallan 12 Year	14.00
Bar Hill	12.00	Macallan 18 Year (2oz)	40.00
Bombay Sapphire	11.00		
Glendalough Rose	13.00	SCOTCH / BLENDED	
Hendricks	11.50	J&B	10.50
McQueen	12.00	Chivas Regal	12.00
Tanqueray	10.50	Dewar's White Label	11.00
		Johnnie Walker Blk Label	10.50
RUM			
Captain Morgan Spiced	11.00	BRANDY/COGNAC	
Cruzan Coconut	10.00	Christian Brothers	10.00
Cruzan Light	10.00		
Cruzan Black, Diamond Est.	10.00		
Myers's Dark	11.00		

Signature Cocktails

Smoked Old Fashioned

Buffalo Trace Bourbon, with a splash of simple syrup, and Angostura bitters. Garnished with smoke right at your table!

Apple Snap

Hendrick's, apple cider, and fresh lemon, topped with ginger beer. A refreshing twist on fall spiced cocktails.

Debonair Old Fashioned

28 Mile Distilling Debonair Bourbon, with a splash of simple syrup and a blend of orange and Angostura bitters. Garnished with an orange peel.

Fall Spice Margarita

La Luna Cupreata mezcal, triple sec, lime, and apple. Garnished with a salty sweet cinnamon rim.

Tiramisù Martini

Vanilla vodka, Frangelico hazelnut liqueur, and St. George Nola Coffee Liqueur shaken together and topped with Gran Mariner infused cream.

Lychee Libation

Glendalough Rose gin, lychee puree, freshly squeezed lemon juice, and infused tonic water.

Bluegrass Martini

Skyy Vodka, Blue Curacao, real blueberry and lemon. Served over frozen blueberries.

Sazerac

A Nawlins' classic: Sazerac Rye Whiskey, a whisper of Pernod, Peychaud's bitters, sugar and a lemon peel, on the rocks. Cheers!

Casamigos Marg

Casamigos Blanco Tequila, Triple Sec, Grand Marnier and fresh lime juice. A refreshing summertime favorite. **Make it a mango margarita +\$1. Make it spicy +\$1.**

Ultimate Manhattan

Bulleit burbon stirred with Carpano Antica and aromatic bitters. Garnished with an Italian Amarena Cherry.

Bluegrass Hurricane

Myers's Dark, Cruzan Coconut, and Light Rums mixed with pineapple, orange, real passionfruit, and freshly squeezed lime juice.

*The Illinois Department of Public Health advises that eating raw or Undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, children under age four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of animal food reduces the risk of illness. For further information, contact your physician or public health department