

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
Authentico	12.00	Bulleit	12.50
Casa Dragones Blanco	14.00	Buffalo Trace	13.00
Casa Dragones Joven(2oz)	40.00	Bookers	20.00
Casamigos Blanco	12.00	Debonair	13.00
Clase Azul Plata (2oz)	18.00	Four Roses Small Batch	12.50
Corazon Blanco	12.00	High West American Prairie	12.50
Don Julio Blanco	12.00	Jack Daniel's	10.00
Flecha Azul Blanco	12.00	Jim Beam	10.00
Ghost Spicy	12.00	Knob Creek	12.50
Reposado		The Little Book	26.00
Adictivo Doble Reposado	15.00	Makers Mark	11.50
Casa Dragones Reposado	18.00	Old Forester	12.00
Clase Azul Reposado (2oz)	23.00	Woodford Reserve	13.50
Don Fulano	14.00	Woodford Master's (2oz)	35.00
Don Julio Reposado	14.00		
Don Julio Primavera (2oz)	20.00	RYE / WHISKEY	
Flecha Azul Reposado	20.00	Bulleit Rye	12.50
Añejo		High West Double Rye	12.50
Casa Dragones Añejo (2oz)	24.00	High West Rendezvous	18.00
Don Julio	16.00	HW Prisoners Share (2oz)	35.00
Don Julio 1942 (2oz)	20.00	HW Midwinter Dram (2oz)	32.00
Flecha Azul Añejo	18.00	Knob Creek Rye	12.50
		Sazerac Rye	13.00
MEZCAL		WHISKY / CANADIAN	
Casamigos Mezcal	15.00	Canadian Club	10.00
La Luna Cupreata	13.00	Crown Royal	11.00
Lethal	14.00		
Rosaluna	12.00	WHISKEY / IRISH	
		Dublin Ink	10.50
VODKA		Jameson	11.00
Blue Ice	11.00	Jameson Black Barrel	12.00
Blue Ice Huckleberry	11.00		
Grey Goose	12.00	SCOTCH / SINGLE MALT	
Grey Goose Orange	12.00	Balvenie 12 yr. Dbl. Wood	13.00
Ketel One	11.00	Balvenie 14 yr.	15.00
Ketel One Oranje, Citroen	11.00	Balvenie 15 yr.	16.00
Skyy	10.00	Glenfiddich 12 Year	10.50
Skyy Citrus	10.00	Glenfiddich 15 Year	14.00
Tito's	11.50	Glenfiddich 21 Year (2oz)	40.00
		Glenlevit 12 Year	11.00
GIN		Glenmorangie Lasanta 12	13.00
Bar Hill	12.00	Lagavulin 11 Guinness Cask	15.00
Beefeater	11.00	Macallan 12 Year	14.00
Bombay Sapphire	11.00	Macallan 18 Year (2oz)	45.00
The Botanist Islay Dry	13.00	Monkey Shoulder	13.00
Drumshanbo Gunpowder	13.00		
Hendricks	11.50	SCOTCH / BLENDED	
McQueen	12.00	The Deacon	11.00
Plymouth	11.00	Dewar's White Label	11.00
Tanqueray	10.50	J&B	10.50
		Johnnie Walker Balk Label	10.50
RUM		J. Walker Blue Label (2oz)	38.00
Captain Morgan Spiced	11.00		
Cruzan Coconut	10.00		
Cruzan Light	10.00		
Cruzan Black, Diamond Est.	10.00		
Myers's Dark	11.00		

Signature Cocktails

Aztec Solstice

Warm up this fall with Don Julio 1942 añejo, cinnamon simple syrup, and lime. Shaken until frothy and served up.

Whiskey Pomme

High West Double Rye, apple cider, fresh lemon juice, angostura bitters, and a touch of almond. Served in a coupe glass with a twist.

Oaxaca Old Fashioned

Casamigos Mezcal, real agave syrup, and bitters. Garnished with an orange peel.

Billionaire

Knob Creek Bourbon, fresh lemon juice, and house made pomegranate citrus syrup. A whiskey sour all grown up.

Army & Navy

McQueen and the Violet Fog Gin, Orgeat almond syrup, fresh lemon juice and Angostura bitters.

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.

Smoked Old Fashioned

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

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!

Organic Margarita

Authentico Blanco Tequila, L'Apertivo Nonino, Triple Sec, 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