



SPIRITS LIST

Prices listed for 30ml pours enjoyed neat or with mixer. Your bartender can also recommend a cocktail to explore the nuances of a given spirit.

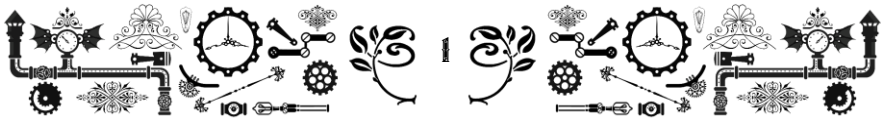
WHISK(E)Y

LIGHT: *Stonefruit, Cream or Floral Flavours*

Jameson	<i>Irish</i>	10
Canadian Club	<i>Canadian</i>	10
Monkey Shoulder	<i>Blended Scotch</i>	10
Glenfiddich 12yr	<i>Speyside Single Malt Scotch</i>	11
Toki	<i>Japanese</i>	12
Manly Spirits White Dog	<i>Unaged Malt Spirit</i>	13
Writers Tears Copper Pot	<i>Irish</i>	14
The Chita Grain Whiskey	<i>Japanese</i>	18
Kininivie Small Batch 23yr	<i>Speyside Single Malt Scotch</i>	60

RICH: *Dark fruit, Sherry or Caramel Flavours*

Mellow Corn	<i>American Corn Whiskey</i>	11
Sexton Single Malt	<i>Irish</i>	12
Bulliet Rye	<i>American Rye</i>	12
Star ward Two-Fold	<i>Australian</i>	12
Rittenhouse Rye	<i>American Rye</i>	12
Four Roses Small Batch	<i>Bourbon</i>	14
Eagle Rare 10yr	<i>Bourbon</i>	14
Macallan 12yr	<i>Speyside Single Malt Scotch</i>	16
Sazerac 6yr Rye	<i>American Rye</i>	18
Glendronach Allardice 18	<i>Highland Single Malt Scotch</i>	21





WHISK(E)Y (CONT.)

SMOKEY: *Peat, Campfire and Meaty Flavours*

Laphroaig 10yr	<i>Islay Single Malt Scotch</i>	14
Nikka All Malt	<i>Peated Japanese</i>	15
Connemara Single Malt	<i>Peated Irish</i>	15
Kilochman	<i>Islay Single Malt Scotch</i>	15
Ardbeg 10yr	<i>Islay Single Malt Scotch</i>	15
Lagavulin 16yr	<i>Islay Single Malt Scotch</i>	18

RUM & RHUM

SPANISH STYLE: *Light, Elegant, & Refined*

Plantation 3 Star White	10
Chairman's Reserved Spiced	10
Bati Fijian Rum Dark	10
Ratu Fijian Rum Dark	11
Ratu Fijian Rum Spiced	11
Angostura 5yr Gold	11
Havana Club Anejo 7yr	11

ENGLISH STYLE: *Big, Bold, & Rich*

Appleton Estate Jamaican Signature Blend	11
Goslings Black Seal	12
Plantation Pineapple Rum	14
El Dorado Guyanese 12yr	15
Appleton Estate Jamaican Rare 12yr	15
Doorlys Barbados 12yr	16
Plantation O.F.T.D Overproof	17

FRENCH STYLE: *Floral, Grassy & Vegetal*

Brix White "Rum"	12
JM Rhum Agricole	14





GINS

Each listed with Suggested Garnish

Whitley Neil Ginger & Rhubarb	<i>Lemon</i>	11
Whitley Neil Quince	<i>Lemon</i>	11
Westwinds Sabre	<i>Lime</i>	11
Roku Japanese Gin	<i>Ginger</i>	11
Four Pillars Rare Dry	<i>Orange</i>	12
Four Pillars Olive Leave	<i>Lemon</i>	12
Wolf Lane Tropical	<i>Grapefruit</i>	14
Wolf Lane Davidson Plum	<i>Lime</i>	14
Four Pillars Spiced Negroni	<i>Orange</i>	14
Four Pillars Modern Australian	<i>Orange</i>	14
Four Pillars Spice Trade	<i>Lime & Salt</i>	14
Four Pillars Bloody Shiraz	<i>Lemon</i>	14
South Coast Five Islands Oolong	<i>Lemon</i>	14
Garden Grown	<i>Cucumber</i>	14
Dasher and Fisher Meadow	<i>Cucumber</i>	14
Farmers Wife Dry Autumn Dry	<i>Orange</i>	15

BOTANICAL SPIRITS

Something a little different to pair with your daily tonic dose.

Feels Revel	<i>Orange</i>	12
Feels Rouse	<i>Lemon</i>	12
Feels Vivify	<i>Lime</i>	13
Feels Bask	<i>Lime</i>	13
Yellow Chartreuse	<i>Lemon</i>	13
Green Chartreuse	<i>Lemon</i>	15





INTERNATIONAL SPIRITS & SORTS

Aperol	<i>Aperitif</i>	<i>Italy</i>	7
Campari	<i>Aperitif</i>	<i>Italy</i>	8
Dolin Sweet Vermouth	<i>Vermouth</i>	<i>France</i>	10
Dolin Dry Vermouth	<i>Vermouth</i>	<i>France</i>	10
Junmai Ginjo Omachi	<i>Sake</i>	<i>Japan</i>	16
Zubrowka Bison Grass	<i>Vodka</i>	<i>Poland</i>	11
Haku	<i>Vodka</i>	<i>Japan</i>	11
Grey Goose	<i>Vodka</i>	<i>France</i>	13
Ouzo 12	<i>Ouzo</i>	<i>Greece</i>	10
Pernod	<i>Absinthe</i>	<i>France</i>	15
El Jimador Anejo	<i>Tequila</i>	<i>Mexico</i>	11
Del Maguey Vida	<i>Mezcal</i>	<i>Mexico</i>	11
Martell VS	<i>Cognac</i>	<i>France</i>	10
Remy Martin XO	<i>Cognac</i>	<i>France</i>	30
Cynar	<i>Amaro</i>	<i>Italy</i>	8
Montenagro	<i>Amaro</i>	<i>Italy</i>	10
Averna	<i>Amaro</i>	<i>Italy</i>	10
Braulio	<i>Amaro</i>	<i>Italy</i>	10
Nonino	<i>Amaro</i>	<i>Italy</i>	12
Meletti	<i>Amaro</i>	<i>Italy</i>	12
Fernet-Branca	<i>Amaro</i>	<i>Italy</i>	12

