

AVANT

APERITIFS

Pernod, Byrrh Quinquina, Lillet Blanc, Lillet Rouge, Aperol, Campari, Carpano Antica Formula Vermouth

COCKTAILS

French "ish" Martini.....14

Vanilla Vodka, Chambord, Pineapple

Lady Lilac.....14

Empress Gin, Cointreau, Fresh Lime, Lavender Simple

Peartini.....14

Wild Roots Pear Vodka, Elderflower Liqueur,

Fresh Lemon, Pear Nectar

Spicy VA Mule.....15

Catoctin Creek Hot Honey Rye, Ginger Beer, Fresh Lime

Paper Plane.....15

Old Forester Rye, Amaro Nonino, Aperol, Fresh Lemon

Mezcal Negroni.....15

Maguey Del Vida Mezcal, Campari,

Carpano Antica Vermouth

Rumskey Old Fashioned.....15

Lyon Rock & Rum with Select Whiskeys,

Orange Bitters, Luxardo

Golden Hour.....15

Basil Hayden, Aperol, Lillet Blanc, Big Cube

BOOZE-FREE BEVS

Spirit Free Sparkler.....12

Mionetto NA Sparkling Wine & Aperitivo, Orange Wedge

Cran Ginger Pom Spritz.....12

Fresh Cranberry & Pomegranate Juices,

Badger Ginger Ale, Lemon

Citrus Almond Fizz.....12

Orgeat, Club Soda, Fresh Orange, Lemon and Lime

Pear No-Fool Mule.....12

Pear Nectar, Ginger Beer, Fresh Lime

Sodas

Individual 8oz Glass Bottles

Coca Cola/Diet Coke/Sprite/Club Soda.....4

Badger Bevs.....4.50

Blood Orange, Grapefruit, Ginger Ale, Tonic Water

WHISKEYS

BOURBON

Maker's Mark,

Four Roses Small Batch,

Jim Beam Black,

Woodford Reserve,

Knob Creek, Basil Hayden's,

Heaven Hill Bottled in Bond,

Hillrock Solera Aged,

Old Forester 1920,

Angel's Envy,

Jefferson's:

Ocean Aged, Reserve

SCOTCH

Dewar's,

Johnnie Walker Red/Black,

Macallan 12 yr,

Laphroaig 12 yr, Oban 14 yr,

Glenlivet 12 yr, Glenfiddich 14 yr,

Balvenie 14 yr Caribbean Cask,

Glenlivet 18 yr

RYE

Old Forester,

Whistlepig "Piggyback",

Michter's Single Barrel,

Angel's Envy, Knob Creek

IRISH, CANADIAN, ETC.

Jameson, Crown Royal, Seagram's VO, Jack Daniels

BEER & CIDER

Austin Eastciders Original Dry, Mich Ultra, Kona Big Wave,

Stella Artois, Evo Lot #3, ESB Amber, Guinness,

Sierra Nevada Trail Pass N/A IPA, Stella N/A

APRÈS

PORTS, DIGESTIFS & DESSERT WINES

*Lucano Limoncello, Romana Sambuca, Fernet Branca,
Nonino Amaro Quintessentia*

*Taylor Fladgate Ruby Port,
Quinta de La Rosa 10 Year & 20 Year Tawny*

*Chateau du Breuil Fine Calvados,
Petit Girard Sauternes 2020, Faretti Biscotti Liqueur*

AFTER DINNER COCKTAILS

Vieux Carré.....16

Rye, Cognac, Sweet Vermouth, Orange

Chocola-tini....16

Need we say more?.....

Espresso-tini.....16

*Van Gogh Espresso Vodka, Kahlua, Cold Brew Espresso
Add Bailey's if you prefer \$1*

Bistro Carajillo.....16

Lyon Coffee Rum, Licor 43, Reposado Tequila, Espresso

Nuts & Berries.....16

Chambord, Frangelico, Cream



DESSERTS & Suggested Pairings



Crème Brûlée †.....12

Traditional Tahitian Vanilla Bean

Quinta de La Rosa 10 Year Tawny Port 16

Bread Pudding a la Mode.....14

Vanilla Gelato, House Made Butterscotch

Faretti Italian Biscotti Liqueur 12

Dark Chocolate Mousse †.....15

*Semisweet Valrhona Chocolate, Chantilly Cream,
Chocolate Dust*

Grand Marnier 14

Profiteroles.....15

*Salted Caramel Gelato, Crème Anglaise,
Chocolate Ganache*

D.O.M. Benedictine 14

Poached Summer Stone Fruit †.....15

*Puff Pastry, Mascarpone Pastry Cream,
Maxmore Creek Farms Honey*

Ron Zacapa 23yr Centenario Rum 15

AFTER DINNER SIPPERS

*Angel's Envy Finished Rye,
Hillrock Solera Aged Bourbon*

*Macallan 12yr, Laphroaig 10yr, Oban 14 yr
Glenlivet 12yr/18yr, Glenfiddich 14yr,
Balvenie 14 yr Caribbean Cask*

*Ron Zacapa 23yr Centenario Rum,
Shipwreck Vanilla Rum*

*Hennessy VSOP Cognac, Remy Martin 1738 Cognac,
DOM Benedictine, Grand Marnier*