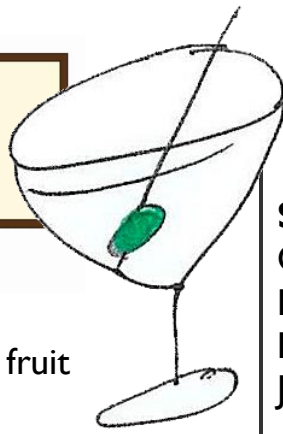


HOUSE COCKTAILS \$12



Citrus Cup

citrus vodka, peach, muddled citrus fruit

Pomegranate Margarita

tequila, pomegranate, orange juice

Mint Lemon Drop

citrus vodka, fresh lemon, mint

Negroni

gin, Campari, red vermouth

Cucumber and Basil Martini

gin, cucumber, basil

Market Bellini

sparkling wine, seasonal fresh fruit

Apple Whisky Sour

Makers Mark whisky, fresh apple cider
and lime juice up w/ a sugar-cinnamon rim

Lime Daiquiri

silver rum, fresh lime

Mango Mojito

rum, fresh mango puree, mint and lime

JP Manhattan

a perfect Jack Daniels Manhattan straight
up w/a twist, w/ sweet vermouth & dry
vermouth

AFTER DINNER DRINKS

Scotch

Oban, West Highlands	14yr	\$10
Laphroaig	10yr	\$12
Macallan, Highlands	18yr	\$19
Jonnie Walker Blue		\$31

Tequila

Patron Silver		\$11
Patron Anejo		\$12
Don Julio, Anejo		\$13
Cuervo, Reserva de Familia		\$15

Bourbon

Maker Mark		\$9.5
Booker's		\$10
Baker's		\$9
Blanton's		\$12

Brandy

Cerbois VSOP Bas-Armangac		\$12
Pierre Ferrand, 10yr Cognac		\$12
Delamain, 1er XO Cognac		\$14
Daron, Calvados		\$12

Dessert Wines

Muscat Domaine Durban		\$7
Chateau d'Yquem, (2oz. pour)		\$32
Lustau, East India Sherry (sweet)		\$7
Dow's "10year" Tawny Port		\$9

GRAPPA

Michele Chiarlo, de Moscato		\$10
Jacopo Poli, Grappa		\$14
Trimbach, Mirabelle Reserve		\$9
Trimbach, Kirsch Reserve		\$9

HAPPY HOUR

\$5 DOLLARS

Mon-Fri 4-7 pm

Available in the bar area and outside

This is a partial selection of our
spirits. Ask your server for the
complete list!