

COCKTAILS

RYE MANHATTAN 12

rye, sweet vermouth, aromatic bitters

OLD FASHIONED 12

bourbon, simple syrup, angostura bitters

RANCH WATER 12

tequila reposado, fresh squeezed lime, topo chico

VESELKA 14

dry gin, vodka, dry vermouth, blue cheese olives

CUCUMBER MULE 13

vodka, fresh cucumber juice, fresh squeezed lime, simple syrup, ginger beer

MARGARITA 12

tequila reposado, cointreau, fresh squeezed lime, simple syrup

CAPTAIN'S BLOOD 14

dark rum, fresh squeezed lime, simple syrup, aromatic bitters

WHISKEY SOUR 13

bourbon, fresh squeezed lemon, simple syrup

TOPO COLLINS 13

gin, fresh squeezed lemon, simple syrup, topo chico

SPIRITS

BALVENIE 28

single malt, 17 years

GLEN MORAY 35

single malt, 25 years

BASTILLE 10

blended French whiskey

JEFFERSON'S RESERVE 22

very small batch, matured in French oak casks previously held Groth Cabernet Sauvignon

WALKING STICK 16

single barrel Kentucky straight bourbon

NOAH'S MILL 18

handmade Kentucky bourbon (114 proof)

ABANDONADO 16

extra anejo (Jalisco, MX)

CASAMIGOS 12

reposado (Jalisco, MX)

CHEESE

*pick 3 - 14 / pick 6 - 28 / all selections - 42
all boards come with warm baguette, house made raspberry jam, sliced asian pears & house pickled vegetables*

SMOKED GOUDA

dutch yellow cheese made from cow's milk; smokey aroma w/ a buttery and crumbly texture

CAMEMBERT

made from cow's milk, soft ripened and creamy in texture, similar to Brie, the major differentiator is that cream is not added to Camembert during its process resulting in a lower fat content than Brie and it has more intense deep earthy flavor notes

FRENCH FETA

made from goat's milk, cured in a brine for 6 weeks, salty and tangy with a creamy and crumbly texture

MANCHEGO

spanish cheese made of sheep's milk, often white to ivory yellow in color, well developed flavor but not too strong, compact consistency and buttery texture

GRUYERE

a swiss cheese made from cow's milk, sweet but slightly salty with a flavor that varies widely with age, slightly grainy texture

GOAT

soft white cheese with extremely acidic notes

CURED MEATS

PROSCIUTTO di PARMA

pig thigh, cleaned and salted for 2 months, pressed slightly, washed and dried, left to cure for an add 18 months in a temp controlled environment

SPANISH CHORIZO

fermented, cured and smoked Spanish sausage

SPECK

speck is a product that originates from the merging of two different meat conservation methods; curing and smoking firm pork thigh

COPPA

dry cured pork shoulder, delicate and tender flavor with a slightly fatty texture