

# 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*