SELECT OYSTERS*  3 each
    cocktail sauce, normandy cider mignonette

ROASTED CHICKEN FRENCH DIP  19
    cheese fondue, mushroom bread pudding, haricots verts,
    vin jaune au jus, petite salade verte

FRANCO-CUBANO  18
    smoked pork, paris ham, comté cheese, fresno chiles,
    cornichons on fresh toasted baguette, gaufrette potatoes

LE STEAKBURGER*  21
    prime rib patty, comté cheese, garlic aioli, watercress,
    bordelaise onions & hand-cut fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

Le Fromage

walnut mustard, seasonal jam & candied hazelnuts

CRÉMEUX DE BOURGOGNE  cow
EPOISSES  cow
CAPRIOLE SOFIA  goat
BLEU DE CAUSSES  cow
SECRET DE COMPOSTELLE  sheep

select three  18
all five  29
DEATH IN THE FLORIDA STRAITS 17
don julio reposado tequila, solerno, fresh lime, chili syrup

WINTER SPICE 16
cruzan single barrel rum, amaro averna, pain d’épices

WEIMAR TRIANGLE 15
žubrówka bison grass vodka, apfel schnapps
unfiltered apple juice, fresh lemon, allspice dram

POIRE BLANCHE 16
bulldog gin, lillet blanc, clear creek pear brandy
peach, white balsamic vinegar

And God Created Woman
CITADELLE GIN, BYRRH, LEMON
ST. GERMAIN, AUSTRALIAN BITTERS

ANTOINETTE 16
prune-infused calvados, bénédictine
yellow chartreuse, mole bitters

MULLED SPICE COBBLER 17
remy martin vsop, dolin rouge, velvet falernum, pavan
couly-dutheil baronnie-madeleine chinon

CROWD PLEASER 15
jim beam bourbon, aperol, dolin rouge, china china

SMOKEY OLD FASHIONED 17
el silencio joven mezcal, amarena cherry
hopped grapefruit and orange bitters
OLD FASHIONED bourbon or rye whiskey, demerara, angostura bitters

MANHATTAN bourbon or rye whiskey, carpano antica or dolin vermouth, angostura bitters

AVIATION gin, fresh lemon, luxardo maraschino, creme de violette

SAZERAC rye whiskey or cognac, sugar, absinthe, peychauds and angostura bitters

VIEUX CARRÉ rye whiskey, cognac, carpano antica, benedictine, peychauds and angostura bitters

NEGRONI gin, sweet vermouth, campari

BLOOD AND SAND blended scotch, cherry heering, carpano antica, fresh orange

PISCO SOUR* pisco, fresh lime, fresh lemon, egg white, sugar

TIPPERARY #1 irish whiskey, sweet vermouth, green chartreuse

CHAMPS ELYSEÉS cognac, fresh lemon, yellow or green chartreuse, angostura bitters, sugar

SIDECAR cognac, cointreau, fresh lemon

FRENCH 75 gin or cognac, fresh lemon, sugar, sparkling wine

TORONTO rye whiskey, fernet branca, lemon essence

BOULEVARDIER rye whiskey, sweet vermouth, campari

BIJOU gin, green chartreuse, sweet vermouth

CORPSE REVIVER #1 cognac, calvados, sweet vermouth

CORPSE REVIVER #2 gin, cointreau, lillet blanc, fresh lemon, absinthe rinse

LAST WORD gin, green chartreuse, luxardo maraschino, fresh lime

VESPER gin, vodka, lillet blanc, orange bitters

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
WINES BY THE GLASS

Sparkling

LE GRAND COURTÂGE
CRÉMANT DE BOURGOGNE ROSÉ
burgundy, france NV 14

RUINART BLANC DE BLANCS
reims, champagne, france NV 30

VEUVE CLICQUOT ROSÉ
reims, champagne, france NV 39

RENARDAT-FÂCHE
cerdon du bugey, savoie, france 2015 17
WHITE

CHÂTEAU DE SANCERRE
loire valley, france 2014  19

CHAMPALOU VOUVRAY
loire valley, france 2014  17

JEAN-BAPTISTE ADAM RIESLING
alsace, france 2015  17

DOMAINES SCHLUMBERGER PINOT GRIS
alsace, france 2014  17

WILLIAM FEVRE CHAMPS ROYaux CHABLIS
burgundy, france  2015   16

SANDHI CHARDONNAY
santa barbara, california 2014  20

ROSÉ

JEAN-LUC COLOMBO CAPE BLEUE
côtes de provence, france 2014  14
WINES
BY THE GLASS

RED

EVENING LAND BOURGOGNE ROUGE
burgundy, france 2011  16

SOLÉNA PINOT NOIR
willamette valley, oregon 2013  26

BEAUCASTEL COUDELET DE BEAUCASTEL
cote du rhone, france 2014  23

COULY-DUTHEIL BARONNIE MADELEINE
chinon, france 2009  15

FOLEY JOHNSON CABERNET SAUVIGNON
napa, california 2012  26

CHÂTEAU LES TROIS CROIX, FRONSCAC
bordeaux, france 2011  24

CHÂTEAU DE PEZ, SAINT-ESTÈPHE
bordeaux, france 2011  32

Coravin

Coravin is a state-of-the-art wine extraction system that allows us to pour worldclass wines, not normally offered by the glass, without removing the cork.

KISTLER PINOT NOIR  39
sonoma coast, california 2013
bing cherry, dried cranberries, with a firm black tea finish

CHÂTEAU PONTET CANET PAUILLAC  55
bordeaux, france 2007
currant, black licorice, full bodied, velvety tannins and a caressing finish

OVERTURE BY OPUS ONE CABERNET BLEND  60
napa valley, california MV
bright black fruits, licorice, undertones of coffee with a cedar finish
VIN'S DOUX

CHÂTEAU ROÛMIEU LACOSTE SAUTERNES
sauternes, france 2014  16

ROYAL TOKAJI 5 PUTTONYOS ASZÚ
tokaji, hungary 2009  19

TAYLOR FLADGATE 10 YEAR TAWNY PORT
porto, portugal  12
<table>
<thead>
<tr>
<th>Lager / Pilsner</th>
<th>Brewery</th>
<th>Location</th>
<th>ABV</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Firestone</strong></td>
<td>pivo hoppy pils</td>
<td>Paso Robles, CA</td>
<td>5.3%</td>
<td></td>
</tr>
<tr>
<td><strong>Estrella Damm</strong></td>
<td>daura</td>
<td>Barcelona, ESP</td>
<td>5.4%</td>
<td></td>
</tr>
<tr>
<td><strong>North Coast</strong></td>
<td>Hermosa</td>
<td>Fort Bragg, CA</td>
<td>4.4%</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hefeweissbier</th>
<th>Brewery</th>
<th>Location</th>
<th>ABV</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Weihenstephaner</strong></td>
<td>hofeweissbier</td>
<td>Weihenstephan</td>
<td>5.4%</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Saison</th>
<th>Brewery</th>
<th>Location</th>
<th>ABV</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Birra Del Borgo</strong></td>
<td>Duchess Ale</td>
<td>Borgorose, ITA</td>
<td>5.9%</td>
<td></td>
</tr>
<tr>
<td><strong>Birrificio Del Ducato</strong></td>
<td>Nuova Mattina</td>
<td>Italia</td>
<td>5.8%</td>
<td></td>
</tr>
<tr>
<td><strong>Brasserie de Silly</strong></td>
<td>Silly Sour Silly</td>
<td>Silly</td>
<td>5.5%</td>
<td></td>
</tr>
<tr>
<td><strong>Dupont</strong></td>
<td>Deux Amis</td>
<td>Tourpes</td>
<td>7%</td>
<td></td>
</tr>
<tr>
<td><strong>Fantôme</strong></td>
<td>Pissenlit</td>
<td>Ardennes</td>
<td>8%</td>
<td></td>
</tr>
<tr>
<td><strong>Goose Island</strong></td>
<td>Gillian</td>
<td>Chicago</td>
<td>9.5%</td>
<td></td>
</tr>
<tr>
<td><strong>Saison d’Epres Mere</strong></td>
<td>750mL Epres Mere</td>
<td>Brussels</td>
<td>6.9%</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bière de Garde</th>
<th>Brewery</th>
<th>Location</th>
<th>ABV</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Abbaye St Bon Chan</strong></td>
<td>2012 1.5L</td>
<td>Saignelégier</td>
<td>11%</td>
<td></td>
</tr>
<tr>
<td><strong>Abbaye St Bon Chan</strong></td>
<td>2012 750</td>
<td>Saignelégier</td>
<td>11%</td>
<td></td>
</tr>
<tr>
<td><strong>Castelain</strong></td>
<td>Blonds</td>
<td>Benifontaine</td>
<td>6.4%</td>
<td></td>
</tr>
<tr>
<td><strong>Stillwater</strong></td>
<td>Hors d’Age</td>
<td>Esquelbecq</td>
<td>7.5%</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Brown Ale</th>
<th>Brewery</th>
<th>Location</th>
<th>ABV</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tenaya Creek</strong></td>
<td>Bonanza Brown</td>
<td>Las Vegas</td>
<td>5.6%</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Belgian Ale</th>
<th>Brewery</th>
<th>Location</th>
<th>ABV</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dubuisson</strong></td>
<td>Cuvée des Trols</td>
<td>Leuze-Piapaix</td>
<td>7%</td>
<td></td>
</tr>
<tr>
<td><strong>Duvel</strong></td>
<td>Golden Ale</td>
<td>Breendonk-Puurs</td>
<td>8.5%</td>
<td></td>
</tr>
<tr>
<td><strong>Van Honsebrouck</strong></td>
<td>Bacchus</td>
<td>Ingelmunster</td>
<td>4.5%</td>
<td></td>
</tr>
<tr>
<td><strong>Brooklyn</strong></td>
<td>Local 1</td>
<td>Brooklyn</td>
<td>9%</td>
<td></td>
</tr>
</tbody>
</table>
TRAPPISTS
WESTMALLE *tripel* westmalle, bel 9.5% 10
ORVAL orval abbey, bel 6.2% 10
ROCHEFORT *8* rochefort, bel 9.2% 10
CHIMAY *premier red* baileux, bel 7% 10
LA TRAPPE *quadrupel* berkel-enschot, nld, 7.5% 16

ABBAYE ALE
VAN STEENBERGE *bornem dubel* etevelde, bel 8% 12

PORTER
ANCHOR anchor san francisco, ca 5.6% 7
BROOKLYN *intensified coffee porter* brooklyn, ny 11.8% 18

STOUT
GOOSE ISLAND *bourbon county* chicago, il 14.3% 18
NORTH COAST *old #38* fort bragg, ca 5.6% 8
MIKKELLER *beer geek brunch weasel* copenhagen, dnk 10.9% 26
MIKKELLER *black hole* copenhagen, dnk 13.1% 24
FIFTY/FIFTY *Eclipse*
- Elijah Craig® 12-yr ‘Purple’ 750ml, truckee, ca 11.9% 42
- High West® Rye ‘Lime Green’ 750ml, truckee, ca 11.9% 42
- Rittenhouse® Rye ‘Forest Green’ 750ml, truckee, ca 11.9% 42
- Four Roses® ‘Red’ 750ml, truckee, ca 11.9% 42

PALE ALE
JOSEPH JAMES *citra rye* las vegas, nv 5.5% 7
DESCHUTES *mirror pond* bend, or 5% 7
DOGFISH *pennsylvania tuxedo* milton, de 8.5% 14

OLD ALE
HARVIESTOUN *ola dubh* alva, gbr 8% 32

DOPPELBOCK
HOFSTETTNER *granit bock* 16.9oz, st. martin, aut 7.3% 15
IPA
DOGFISH 60 minute milton, de 6% 8
DOGFISH 90 minute milton, de 9% 10
DOGFISH 120 minute milton, de 18% 18
BIRRA DEL BORGO re ale borgorose, ita 6.4% 18

BARLEY WINE
BIRRIFICIO LE BALADIN
- xyauyu gold 06’ 16.9oz, farigliano, ita 13.5% 84
- xyauyu gold 11’ 16.9oz, farigliano, ita 13.5% 80
- xyauyu gold 10’ 16.9oz, farigliano, ita 13.5% 82

FIRESTONE WALKER
- §ucaba 650ml, paso robles, ca 13.4% 23

JW LEE’S
- calvados 9.3oz, middleton, gbr 11.5% 13
- port 9.3oz, middleton, gbr 11.5% 13
- sherry 9.3oz, middleton, gbr 11.5% 13
- scotch 9.3oz, middleton, gbr 11.5% 13

SOUR / WILD ALE
ALMANAC peach de brettaville 375ml san francisco, ca 6% 16
ALMANAC truthful statement 375ml san francisco, ca 9% 16
ALMANAC farmers reserve grand cru 750ml san francisco, ca 10.2% 33
ALVINNE wild west moen, bel 6% 19
CASCADE apricot ale 750ml, portland, or 8.5% 38
CASCADE strawberry ale 750ml, portland, or 7.4% 29
CASCADE sang rouge ale 750ml, portland, or 8% 29
DE BRABANDERE petrus aged pale harelbeke, bel 7.3% 12
OCEANSIDE daliesque 2011 750ml, oceanside, ca 6.2% 28
TILQUIN/RULLES stout rullquin 750ml, rebecq, bel 7% 52
VICARIS tripel gueuze 750ml, dendermonde, bel 7% 32

FLANDERS RED ALE
<table>
<thead>
<tr>
<th>Bière Artisanale</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CASCADE kriek ale 750ml, portland, or 8.5%</td>
<td>29</td>
</tr>
<tr>
<td>VANDER GHINSTE oud bruin bellegem, bel 5.5%</td>
<td>12</td>
</tr>
<tr>
<td>STRUBBE ichtegems grand cru, ichtegem, bel 6.5%</td>
<td>14</td>
</tr>
<tr>
<td>THE BRUERY oude tart 750ml, placentia, ca 7%</td>
<td>32</td>
</tr>
<tr>
<td>LAMBIC</td>
<td></td>
</tr>
<tr>
<td>CANTILLON CLASSIC gueuze 750ml, brussels, bel 5%</td>
<td>100</td>
</tr>
<tr>
<td>CANTILLON KRIEK lambic - fruit 750ml, brussels, bel 5%</td>
<td>100</td>
</tr>
<tr>
<td>DE CAM wood aged vintage ale 750ml, gooik, bel 5%</td>
<td>62</td>
</tr>
<tr>
<td>VAN HONSEBROUCK st louis kriek ingelmunster, bel 4%</td>
<td>16</td>
</tr>
<tr>
<td>TILQUIN oude gueuze 2014, 375ml, rebecq, bel 6.4%</td>
<td>39</td>
</tr>
<tr>
<td>FONTEINEN oude gueze 750ml, beersel, bel 6%</td>
<td>48</td>
</tr>
<tr>
<td>MIKKELLER hues 2014 375ml lochristi-hijfte, bel 5%</td>
<td>25</td>
</tr>
<tr>
<td>GOSE</td>
<td></td>
</tr>
<tr>
<td>BAYERISCHER BAHNHOF leipzig gose leipzig, deu 4.5%</td>
<td>14</td>
</tr>
<tr>
<td>BIERE DE CHAMPAGNE</td>
<td></td>
</tr>
<tr>
<td>BOSTEELS deus bugenhout, bel 11.5%</td>
<td>67</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cider</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>ERIC BORDELET, CHARCHIGNE, FRANCE</td>
<td></td>
</tr>
<tr>
<td>poiré granit 750ml, 3%</td>
<td>48</td>
</tr>
<tr>
<td>poiré authentique 750ml, 4%</td>
<td>34</td>
</tr>
<tr>
<td>pomme sidre 750ml, 4%</td>
<td>34</td>
</tr>
</tbody>
</table>
The region authorised to produce cognac is divided into six zones, including five crus broadly covering the department of Charente-Maritime, a large part of the department of Charente and a few areas in Deux-Sèvres and the Dordogne. The six zones are: Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bon Bois and finally Bois Ordinaire. A blend of Grande and Petite Champagne Cognacs, with at least half coming from Grande Champagne, is known as Fine Champagne.
The Beau family is one of the oldest Bouilleurs de Cru – artisanal cognac distillers - in Segonzac, the heart of Cognac’s first growth, known as the Grande Champagne region. Samuel Beau started distilling in 1895, bottling and selling part of his cognacs under his own name, which at that time was quite unusual. A majority of the vineyard is planted with the Ugni Blanc grape. On a tiny fraction Colombard is grown.
The Guillon-Painturaud family owns 18 hectares of Ugni Blanc located in one plot around the farm they have been living in since 1610. They started selling the family’s cognac under their own name in the early 1970’s instead of selling in bulk to the big houses. The distillation know-how has been passed from generation to generation and an energetic young woman, Line Guillon Painturaud, is now running the family business.
Jacky Navarre is one of the last purists among the artisan cognac distillers. The 4th generation of cognac makers in his family, located in Gondeville since in 1811, he takes care of his small Grande Champagne estate with a very basic rule, “Let nature do (most of) the work.” Jacky makes a point to harvest by hand - a technique long ago forgotten by most in the Cognac area as it is not quite compatible with the ever expanding race for who will put out the most branded cases on the market.
The history of the Tesseron family’s involvement in wine and spirits can be accurately traced back to the 19th century, when Abel Tesseron bought a cognac estate in Châteauneuf-sur-Charente, later to be named Domaine Tesseron. His father had been a cognac producer as well, so the know-how ran in the family. He soon began a private collection of rare and priceless cognacs and finally founded his own cognac house in 1905, Cognac Tesseron.
Deeply attached to their Cognac land, the five generations of CAMUS family have succeeded in faithfully preserving the brand’s original values. This process of handing down from father to son now ensures the continuity and development of a unique expertise, with the cornerstones remaining the soil, the vine and the grape. The fact that the CAMUS family home le Plessis lies at the heart of the highly sought-after Borderies cru is proof of this special attachment to the Cognac region. The CAMUS family is today the largest landowner in the Cognac Borderies appellation.
Since 1880 the Tessendier & Fils distillery has been a part of Cognac’s history, and a standard-bearer for its boundless potential. The collection now known as ‘Cognacs Park’ was created to honor the memory of a Scot who fell in love with the Cognac region, bearing the name and the crest of arms of this pioneer who devoted his life to the quest for a nectar of flawless elegance and refinement.

CARTE BLANCHE VS 12

VSOP 15

TRADITIONAL RESERVE XO 24

CIGAR BLEND XO 33
The house of Comandon was founded in 1821 by the very young and ambitious Pierre Comandon. Pierre established his headquarters on the banks of the Charente river in Jarnac.
In 1972 Pierre Voisin and Olivier Blanc co-founded the cognac house Léopold Gourmel. They named it after Pierre Voisin’s grandfather Léopold Gourmel, because both of them cherished his love for nature, whether it was when tending his vineyards, working the garden or fishing in the Atlantic ocean on the shores of his native island Ile de Ré. Léopold Gourmel’s respect towards the environment inspired them to create a cognac house that was entirely embracing methods of producing in eco-friendly ways.
The story of Maison Surrenne Cognac goes way back into the 1800s, when the eau-de-vie produced was sold in high volumes to other producers. These included some of the big names such as Hennessy and Remy Martin. The skills and arts of the cognac making process were passed down through the decades from father to son, remaining strictly in the hands of the family – which still holds true today.
1863 saw the English wine and spirits merchant, Anthony Hardy decide to make his home in Cognac. In keeping with his new surroundings, he changed his first name to Antoine and decided to continue in the business he knew so well - trading -, setting up as both a distiller of cognac and a dealer. It was at this early stage that the rooster was chosen to become the insignia of the company, and still graces all bottles of Hardy Cognac to this day.
Hennessy has always been at the top of international trade, with an establishment of the first agency in London in 1840, the first deliveries of bottles to Japan in 1868. In 1872 Hennessy reaches China. In 1992, to celebrate the 200th anniversary of the first shipment of Cognac to Asia, Hennessy chartered a an old-fashioned sailing ship and called it “Spirit of Hennessy”.

**Hennessy**

**SEGZONAC - GRANDE CHAMPAGNE**

<table>
<thead>
<tr>
<th>VS</th>
<th>12</th>
</tr>
</thead>
<tbody>
<tr>
<td>VSOP</td>
<td>13</td>
</tr>
<tr>
<td>XO</td>
<td>50</td>
</tr>
<tr>
<td>PARADIS</td>
<td>165</td>
</tr>
</tbody>
</table>
The essence of this success lies in the creation of Rémy Martin’s Louis XIII cognac, blended and registered by Paul Emile Rémy Martin in 1874 with the subheading “Tres Grande Champagne”. The family tradition sadly came to an end in the early 1900s due to financial problems relating to the business. André Renaud from Gensac-la-Pallue saved the company by bringing in external funds and running it until his death in 1965.
LOUIS XIII is a blend of 1,200 eaux-de-vie aged from 40 to 100 years, and created exclusively with grapes from Grande Champagne, the most prestigious region of Cognac.

Rich in aromas of myrrh, plum, honey and jasmine with a complex warm, harmonious and spicy palate culminating in an extremely long finish of an hour or more, LOUIS XIII is the King of Cognacs.

FOR THE AFICIONADO 1/2 oz 140

FOR THE CONNOISSEUR 1 oz 280

FOR THE GENIUS 2 oz 420
When Jean Martell, the founder of the cognac house, died in 1753, Gatebourse, the first site of Martell production had already become the center of an aspiring business and a prosperous future. Jean’s two sons Jean and Frédéric would continue what their father had begun. In the later half of the century, they would be exporting 200,000 liters of cognac to Britain.
As a young man, Thomas Hine left his native Dorset in England to make a life in France. Rumours have it that his family was involved in smuggling spirits between France and Britain. Thomas Hine was briefly imprisoned during the height of the French Revolution, however, not as a smuggler but as a suspected British spy. He then married a local woman and soon became the heir to her father’s cognac business in Jarnac.
Whilst Cognac Pierre Ferrand is a relatively new concept, only being inaugurated in 1989, the methods used are strictly traditional and date back over the centuries. Back then, current owner and director, Alexandre Gabriel, had an influential experience with one of the oldest wine making families in Cognac, and from this encounter Pierre Ferrand cognac was born.
The Frapin Family has been established in the Southwest of France since 1270. Initially as a family of wine growers. They then became distillers and have continued in this tradition for 20 generations. The Grande Champagne region, Premier Cru de Cognac was where the family chose to settle. They established their headquarters in the Fontpinot Castle of Segonzac. François Rabelais.
Pineau des Charentes is the sweet, strong ‘Vin de Liqueur’ of the Charentais (Cognac) region of western France. It is made by adding Cognac eau-de-vie from the previous year’s distillation (or older) to fresh grape must of the current vintage.

J. NORMANDIN MERCIER tres vieux blanc

14

HARDY 11

NAVARRE rose 18
Armagnac is a distinctive kind of brandy produced in the Armagnac region in Gascony, southwest France. It is distilled from wine usually made from a blend of grapes including Baco 22A, Colombard, Folle blanche and Ugni blanc, traditionally using column stills rather than the pot stills used in the production of Cognac. The resulting spirit is then aged in oak barrels before release.
Olivier de Montal, a worthy representative of the spirit of the musketeers and a man who is keen to portray the best image of Armagnac, personally selects the bottles of Armagnac which carry his name as part of his commitment of loyalty towards a policy of high quality. His collection of Armagnac is appreciated by connoisseurs world-wide.
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Chartreuse is a French liqueur made by the Carthusian Monks since 1737 according to the instructions set out in the secret manuscript given to them by François Annibal d’Estrées in 1605. It is composed of distilled alcohol aged with 130 herbs, plants and flowers. The liqueur is named after the Monks’ Grande Chartreuse monastery, located in the Chartreuse Mountains in the general region of Grenoble in France. The liqueur is produced in their distillery in the nearby town of Voiron (Isère).
With hundreds of years of tradition and history, Chartreuse comes from a breathtaking, remote mountain monastery high in the French Alps. Produced as an act of devotion by the Carthusian order of monks, it’s now consumed in a similar act of devotion by many.
BOURBON
ANGEL’S ENVY 15
A.H. HIRSCH RESERVE 16yr 200
BALCONES single malt 15
BASIL HAYDEN’S 13
BLANTON’S 14
BUFFALO TRACE 12
BOOKER’S 14
BULLEIT 10yr 14
EAGLE RARE 14
E.H. TAYLOR single barrel 15
ELIJAH CRAIG 12yr 14
ELMER T LEE single barrel 15
JEFFERSON 25yr 85
KENTUCKY VINTAGE 14
KNOB CREEK 13
KNOB CREEK single barrel 16
KNOB CREEK 2001 20
MAKERS 46 13
NOAH’S MILL 16
OLD BARDSTOWN estate 11
OLD RIP VAN WINKLE 10yr 20
ORPHAN BARREL gifted horse 22
ORPHAN BARREL barterhouse 30
ORPHAN BARREL old blowhard 40
ORPHAN BARREL forged oak 20
ORPHAN BARREL lost prophet 33
ORPHAN BARREL rhetoric 25
ORPHAN BARREL 22yr rhetoric 31
BOURBON (CONT’D)

PARKER’S HERITAGE 50
PARKER’S HERITAGE promise of hope 70
PARKER’S HERITAGE wheated mashbill 10yr 150
PARKER’S HERITAGE golden anniversary 200
PARKER’S HERITAGE cognac finished 100
PARKER’S HERITAGE wheat whiskey 13yr 175
PARKER’S HERITAGE cask strength 250
PARKER’S HERITAGE 27yr 250
PARKER’S HERITAGE 24yr 50
PURE KENTUCKY xo 15
ROWAN’S CREEK 15
WILD TURKEY 101 11
WILD TURKEY 81 11
WILD TURKEY forgiven 13
WILD TURKEY diamond 26
WILLET pot still 15
WOODFORD RESERVE 16

RYE

BULLEIT 95 14
BOOKERS 13 yr 89
GEORGE DICKEL 13
HIGH WEST DOUBLE 13
MICHTERS 13
rittenhouse 12
SAZERAC 15
SAZERAC 18 yr 55
TEMPLETON 14
THOMAS H. HANDY SAZERAC 55
WILD TURKEY 11
WILLET 3 yr 15
WHISK(E)Y

IRISH
TEELING single barrel $15
JOHN JAMESON $11
BUSHMILLS $11
MIDDLETON barry crocket $41
MIDDLETON very rare $11

JAPAN
HAKUSHU 12yr $16
HAKUSHU 18yr $55
HIBIKI 17yr $75
SUNTORI WHISKY TOKI $13
YAMAZAKI 12yr $15
BLEND
CHIVAS royal salute 21yr 45
JOHNNIE WALKER blue 46

SPEYSIDE
GLENFIDDICH unique solera reserve 15yr 15
GLENFIDDICH reserva rum cask finish 21yr 30
GLENLIVET 18yr 35
GLENLIVET 25yr 52
MACALLAN 12yr 14
MACALLAN 18yr 33
MACALLAN 25yr 325
MACALLAN 30yr fine oak 650
CHIEFTAIN’S miltouff 22yr 55
G&M mortlach 15yr 15
G&M mortlach 21yr 22
G&M george & jg smith’s glenlivet 21yr 26
G&M george & jg smith’s glenlivet 36yr 85
G&M speymalt from macallan 17yr 28
G&M speymalt from macallan 19yr 32

ISLANDS
HIGHLAND PARK 25yr 75
ISLE OF JURA 30yr 75
SCOTCH

HIGHLAND
ABERLOUR 12yr  14
BALVENIE doublewood 12yr  15
BALVENIE portwood 21yr  32
G&M balblair croze hermitage cask  26
G&M clynelish 13yr  22
G&M glenturret 11yr  14
G&M glen mhor 30yr  80
MACKINLEY’S  39
OBAN 14yr  17
OLD PULTENEY 21yr  29
OLD PULTENEY 30yr  50

ISLAY
DUNCAN TAYLOR bunnahabhain 34yr  175
LAGAVULIN 16yr  17
G&M port ellen 33yr  200
BOWMORE 12yr  12
BRUICHLADDICH octomore 07.4  32
BRUICHLADDICH islay barley 6yr  16

CAMPBELTOWN
SPRINGBANK 10yr  14
SPRINGBANK 15yr  17
SPRINGBANK 18yr  35
SPRINGBANK 21yr  70
G&M glen scotia 21yr  21
ANGUILLA
PYRAT xo 12

BARBADOS
MOUNT GAY eclipse 10

BERMUDA
GOSLING’S black seal 11
GOSLING’S old rum 16

BRAZIL
NOVO FOGO silver 12

DOMINICAN REPUBLIC
ATLANTICO platino 12
ATLANTICO private cask 18
ATLANTICO reserva 15

ENGLAND
SMITH & CROSS 14

GUATEMALA
ZACAPA 23 13
MONTECRISTO 12

GUYANA
EL DORADO 12yr 12
EL DORADO 15yr 16
EL DORADO 21yr 20

HAITI
BARBANCOURT 5yr 12
JAMAICA
APPLETON 12yr 13
APPLETON v/x 11

MARTINIQUE
RHUM CLEMENT 10yr 30

NETHERLANDS
BANKS 7yr 15

PUERTO RICO
BACARDI 10
BACARDI 8 10
BACARDI solero 12
BACARDI anejo 13
BACARDI reserva limitada 25

TRINIDAD AND TOBAGO
ZAYA 12yr 13
10 CANE 11

US VIRGIN ISLANDS
CAPTAIN MORGAN 11
CRUZAN 11
CRUZAN single barrel 12