



Imbibing drinks, breaking bread, and sharing time with others is something that, although not unique in history, is still truly special to humankind. We found one another well before we stumbled across beer, but the two pair rather well together and no-one does it with greater breadth of variety than Americans do. Whether it was due to taxes, revolt or travel, people across rural Europe would come together in taverns and inns to share experience, do business, celebrate, grieve, and relax together, all the while enjoying a pint, a port, or a snort of whisky. Europeans gave us taverns and public houses, so we organized a revolution in one, at City Tavern in Philadelphia.

Whether it's Caribbean Rhum, American Whiskey, or Italian Amaro in your glass, the best of the world sits in front of you. With friends, family, and colleagues by your side to lend an ear or a laugh, it's the best times that lie ahead. Denson Liquor Bar believes that the path to contentment is found through these honest and intimate relationships with those around us. The simple act of sharing a meal and sharing our stories can bring us closer together. When we unite to reject fear, we open our hearts and find true joy; sometimes even when we least expect it. We thank you for joining us with your friends and family and hope to endear ourselves to you along the way.

"Don't bother with churches, government buildings or city squares. If you want to know about a culture, spend a night in its bars."

- Ernest Hemmingway, American Author



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DENSON'S COCKTAILS

FIGARO \$16

Gin, Cardamaro, fig syrup, spicy ginger syrup, lemon, plum bitters
This winter tippie serenades the sense as ripe fig coalesces with herbaceous London dry gin and a hint of ginger to christen the fall season.
Served up with a skewered fig.

MONTRESOR'S REVENGE \$17

Cotton & Reed Gold Rum, Amontillado Sherry, caramel/apple syrup, walnut bitters
A tippie sought after as if it were better than gold. Two cask aged spirits meld together to bring forth a sipper to assuage the palate. Dry Amontillado and rich caramel apple lead the way down the dark cavern of flavor to seal the deal.
Served up with a dehydrated apple.

NEW MONEY \$16

Mezcal, torched thyme & white pepper syrup, grapefruit, Amaro Montenegro, hopped grapefruit bitters
The new school has come to flaunt their wealth of flavors. Smokey mezcal and a blend of botanicals, will have you sitting on the lap of luxuriant delight with every sip.
Served on the rocks with a torched thyme sprig.

EL ERMITAÑO \$16

Cimarron Blanco Tequila, Lustau Rojo, Frangelico, old fashioned bitters
Sip and contemplate the flavors of winter in Mexico. Vegetal agave and hazelnut culminate in a spirit forward sipper that have you wonder, 'what comes next?'
Served on a large rock with a lemon twist.

MALTESE SWIFT \$16

Rye Whiskey, Dry Curaçao, blood orange, honey, lemon, egg white
This prized dram will have you soaring above the clouds with it's twists and turns around spicy Rye & luxuriant blood orange. Deceptively potent and mysterious!
Served on the rocks with a dehydrated orange & nutmeg.

BRANCA AVE. \$17

Bourbon, Fernet Branca, Cocchi di Torino Vermouth
Take a stroll down the avenue in style with this spirit forward mixture. Herbaceous Fernet Branca is the feature act in this earthier twist on the beloved boulevardier.
Served over a large cube with a grapefruit twist.

BANKAI \$19

'Colorful' Shochu, jasmine rice, furikake, cinnamon & vanilla syrup
Silky in texture and complex in flavor, this smooth sipper will have you leveling up your libation experience as this wintery umami sapor takes full form on the palate.
Served over a large cube with a nori sheet.

JAGUAR KNIGHT \$16

Ancho Chili infused Wheatley Vodka, grenadine, citrus, Angostura bitters
Dark and complex, this cocktail bring forth flavors of mole and citrus to give way to a sessionable and refreshing tippie reminiscent of the warrior spirit of the Aztecs.
Served in a collins with chili threads.

THE SCOTS BRIGADE \$17

Monkey Shoulder Scotch, Boomsma Cloosterbitter, orgeat, lime
The Scots and Dutch join forces once again as these two spirits bring forth a concoction worthy of the 17th century alliance. Rugged scotch, herbeaceous cloosterbitter, and nutty orgeat form a pact of flavor to hold fast against the winter invasion.
Served on the rocks in a snifter with a lime wheel.

BEER & WINE

BEER

Eggenberg Hopfenkonig | Pilsner Lager \$11
Vorchdorf, Austria

Aslin "Clear Nights" | West Coast IPA \$13
Alexandria, VA

Solace "Air Gourd'N" | Pumpkin Porter \$13
Sterling, VA

Port City | Porter \$12
Alexandria, VA

Clausthaler | Non-Alcoholic Lager \$11
Frankfurt, Germany

Eggenberg Samichlaus (2022) | Dopplebock \$18
Vorchdorf, Austria

REDS

20 Nielson | Pinot Noir \$13
Santa Barbara, CA

21 Trivento | Reserve Malbec \$10
Mendoza, Argentina

20 Delas | Côtes du Rhône \$12
Tain-l'Hermitage, France

20 Campo Viejo Rioja | Tempranillo \$11
Rioja, Spain

WHITES & ROSÉ

21 Lauverjat "Moulin des Vrillères" | Sancerre \$16
Sancerre, France

21 Jean Marc Brocard "Margote" | Chardonnay \$12
Burgundy, France

21 Bertani "Velante" | Pinot Grigio \$12
Friuli Venezia Giulia, Italy

21 Bieler Père & Fils | Rosé \$11
Coteaux d'Aix-en-Provence, France

SPARKLING

NV Poema | Cava Brut \$11
Catalonia, Spain

NV Poema | Sparkling Rosé \$12
Catalonia, Spain

Aperol Spritz \$13

Aperol, Sparkling white wine, soda
Served in a wine glass with an orange twist.

AFTER DINNER

Housemade Limoncello \$10

Tio Pepe Fino Palomino Extra Dry Sherry \$12

Lustau "Los Arcos" Amontillado \$10

Broadbent "Rainwater" Madeira \$10

Lustau East India Solera Blended Sherry \$13

Ferreira Dona Antonia Reserva Branco Tawny Port \$10

Smith Woodhouse 20yr Tawny Port \$24

Taylor Fladgate 20yr Tawny Port \$22

Taylor Fladgate 30yr Tawny Port \$28

Lustau "San Emilio" Pedro Ximenez Sherry \$14



FOOD

SERVED 4:30PM TO 10:30PM

†LIMITED ITEMS AVAILABLE AFTER 10:30PM

NIBBLES

Deviled Eggs **\$6 †**

White truffle oil, dijon, chives

Roasted Nuts **\$6 †**

Sea salt, maple, rosemary, egg white

SMALL PLATES

Roasted Golden Beet Salad **\$13**

Shaved fennel, crumbled goat cheese, mesclun greens, citrus vinaigrette

Goat Cheese Stuffed Piquillo Peppers **\$14**

Thyme, Himalayan pink salt.

Served with a side of baguette.

Tuna Tartare **\$20**

Cucumber, ginger, red onion, piquillo pepper, habanero, cilantro, sesame oil, toasted and black sesame seeds.

Served with Gluten-free charcoal crackers.

Classic Grilled Cheese **\$14 †**

Tillamook cheddar, gruyère, fig jam, ciabatta

Spiced Pork Belly with Roasted Potatoes **\$22**

Baking spice rub, served with fingerling potatoes and blackberry chutney.

CHEESE & CHARCUTERIE

Baguette, honeycomb, fig jam, chutney

Cheese Board \$22 (four) | \$6 each

Humbolt Fog | Goat | California

Brie | Cow | France

Boschetto al Tartufo | Sheep | Italy

Gorgonzola | Cow | Italy

Meat Board \$26 (four) | \$8 each

Prosciutto di Parma | San Michele | Italy

Duck Prosciutto | Bella Farms | New York

Beef Bresaola | Spotted Trotter | Georgia

Capocola | Salumeria Biellese | New York

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

PETROSSIAN CAVIAR †

Crème fraîche and blini, 20g each

Royal Ossetra **\$80 †**

Italy, Israel, Bulgaria, China

Royal Sevruga **\$90 †**

Bulgaria

Tsar Imperial Daurenki **\$110 †**

China

Flight of Three **\$220 †**



SWEETS †

Courtesy of Pâtisserie Poupon

Opera Cake **\$11 †**

Layers of almond Joconde sponge cake filled with chocolate ganache and coffee buttercream.

Mini Tasting Trio **\$12 †**

A rotating flight of three delectable bites.

Please ask for details

COFFEE

Espresso **\$5**

Doppio Espresso **\$8**

Americano **\$6**

Latte **\$7**

Cappucino **\$7**

Macchiato **\$7**

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

LATE NIGHT FOOD

SERVED 10:30PM TO 12:00am (1:00am on Weekends)

SMALL PLATES

Deviled Eggs **\$6**

White truffle oil, dijon, paprika, chives

Roasted Nuts **\$6**

Sea salt, maple, rosemary

Classic Grilled Cheese **\$14**

Tillamook cheddar, gruyère, fig jam, ciabatta

PETROSSIAN CAVIAR

Crème fraîche and blini, 20g each

Royal Ossetra **\$80**

Italy, Israel, Bulgaria, China

Royal Sevruga **\$90**

Bulgaria

Tsar Imperial Daurenki **\$110**

China

Flight of Three **\$220**

SWEETS

Courtesy of Pâtisserie Poupon

Opera Cake **\$11**

Layers of almond Joconde sponge cake filled with chocolate ganache and coffee buttercream.

Mini Tasting Trio **\$12**

A rotating flight of three delectable bites.

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VODKA

"MONEY. LIKE VODKA. TURNS A PERSON INTO AN ECCENTRIC".

-ANTON CHECKOV. RUSSIAN PLAYWRITE

SERVED AS A 1 OR 2 OZ POUR

REPUBLIC RESTORATIVES – CIVIC VODKA \$6 | \$12

Washington, D.C.

WHEATLEY \$6 | \$12

Frankfurt, Kentucky

BOYD & BLAIR \$7 | \$14

Pittsburgh, Pennsylvania

GREY GOOSE \$7 | \$14

Cognac, France

KETEL ONE \$7 | \$14

Schiedam, Netherlands

BELVEDERE \$8 | \$15

Polmos, Poland

BELVEDERE SINGLE ESTATE - SMOGORY FOREST \$9 | \$18

Polmos, Poland

BELVEDERE SINGLE ESATE - LAKE BARTEZEK \$9 | \$18

Polmos, Poland

A BON VIVANT'S RECCOMENDATIONS & CLASSICS:

Moscow Mule, Greyhound, Cosmopolitan, Espresso Martini



GIN

"I'D LIKE TO HEAR FIVE RECORDINGS OF LOUIS ARMSTRONG PLAYING AND SINGING "WHAT DID I DO TO BE SO BLACK AND BLUE" ALL AT THE SAME TIME. SOMETIMES NOW I LISTEN TO LOUIS WHILE I HAVE MY FAVORITE DESSERT OF VANILLA ICE CREAM AND SLOE GIN. I POUR THE RED LIQUID OVER THE WHITE MOUND. WATCHING IT GLISTEN AND THE VAPOR RISING AS LOUIS BENDS THAT MILITARY INSTRUMENT INTO A BEAM OF LYRICAL SOUND."

- RALPH ELLISON. AUTHOR OF "INVISIBLE MAN"

SERVED AS A 1 OR 2 OZ POUR

FORD'S LONDON DRY \$6 | \$12

London, England

HAYMAN'S LONDON DRY \$7 | \$13

London, England

PLYMOUTH \$7 | \$13

Plymouth, England

REPUBLIC RESTORATIVES - ASSEMBLY GIN \$7 | \$14

Washington, D.C.

SUNTORY ROKU \$7 | \$14

Osaka, Japan

DRUMSHANBO IRISH GUNPOWDER GIN \$8 | \$15

Drumshanbo, Ireland

OSCAR WILDE IRISH GIN \$8 | \$15

West Cork, Ireland

HENDRICK'S \$8 | \$15

South Ayrshire, Scotland

JUNIPERO \$8 | \$15

San Francisco, CA

BOL'S GENEVER \$8 | \$15

Amsterdam, Netherlands

CATOCTIN CREEK OLD TOM \$8 | \$15

Purcellville, Virginia

NOLET'S \$8 | \$16

Scheidom, Netherlands

KI NO BI - KI NO TI GIN \$14 | \$28

Kyoto, Japan



A BON VIVANT'S RECOMMENDATIONS & CLASSICS:

Corpse Reviver #2, Aviation, French .75, Bee's Knees, Southside, The Last Word, Vesper

RUM, RHUM &

CACHACA

"WHEN THAT OLD DEMON RUM
SLIPS PAST THE LIPS. IT STILL WORKS
ITS ANCIENT, CHEERFUL MAGIC."

-DONN BEACH, TIKI GODFATHER

SERVED AS A 1 OR 2 OZ POUR

APPLETON ESTATE 12YR RARE BLEND \$7 | \$14

Jamaica, Caribbean

COTTON & REED - MELLOW GOLD \$7 | \$14

Washington, D.C.

AVUA CACHACA - PRATA \$7 | \$14

Brazil, South America

AVUA CACHACA - AMBURANA \$8 | \$16

Brazil, South America

ANGOSTURA 1919 \$9 | \$17

Trinidad, Caribbean

EL DORADO 12YR \$7 | \$14

Guyana, South America

EL DORADO 21YR \$16 | \$32

Guyana, South America

DIPLOMATICO EXCLUSIVA \$9 | \$17

La Miel, Venezuela

GOSLINGS BLACK SEAL \$7 | \$13

Bermuda, North Atlantic

WRAY & NEPHEW WHITE \$7 | \$13

Kingston, Jamaica, Caribbean

LEMON HART 151 \$8 | \$16

Guyana, South America

MOUNT GAY - ECLIPSE \$7 | \$14

Barbados, Caribbean

MYER'S DARK \$7 | \$14

Jamaica, Caribbean

SMITH & CROSS - NAVY STRENGTH \$7 | \$14

Jamaica, Caribbean

RHUM BARBANCOURT 15YR \$10 | \$20

Haiti, Caribbean

TROIS RIVIERES RHUM BLANC \$7 | \$14

Martinique, South Caribbean

TROIS RIVIERES CUVÉE DE L'OCEAN \$8 | \$16

Martinique, South Caribbean

TROIS RIVIERES CUVÉE DU MOLIN \$11 | \$22

Martinique, South Caribbean

RON ZACAPA - CENTENARIO 23YR \$10 | \$20

Zacapa, Guatemala

A BON VIVANT'S RECOMMENDATIONS & CLASSICS:

Hemmingway Daiquiri, Mai Tai, Caipirinha, Ti' Punch, Mojito, Planter's Punch



TEQUILA & MEZCAL

"TEQUILA. STRAIGHT. THERE'S A REAL POLITE DRINK. YOU KEEP DRINKING UNTIL YOU FINALLY TAKE ONE MORE AND IT JUST WON'T GO DOWN. THEN YOU KNOW YOU'VE REACHED YOUR LIMIT."

-LEE MARVIN. AMERICAN ACTOR

TEQUILA

SERVED AS A 1 OR 2 OZ POUR

CIMARRON BLANCO \$6 | \$12

Los Altos, Jalisco, Mexico

DON JULIO BLANCO \$10 | \$20

Atotonilco, Jalisco, Mexico

DON JULIO REPOSADO \$11 | \$22

Atotonilco, Jalisco, Mexico

DON JULIO ANEJO \$12 | \$24

Atotonilco, Jalisco, Mexico

AVION 44 \$20 | \$40

Jesus Maria, Jalisco, Mexico

DON FULANO REPOSADO \$12 | \$24

Tequila, Jalisco, Mexico

ESPOLON BLANCO \$8 | \$15

Los Altos, Jalisco, Mexico

ESPOLON REPOSADO \$9 | \$18

Los Altos, Jalisco, Mexico

G4 6 BARREL ANEJO \$60 | \$120

Los Altos, Jalisco, Mexico

HERRADURA SILVER \$9 | \$18

Amatitan, Jalisco, Mexico

HERRADURA REPOSADO \$10 | \$20

Amatitan, Jalisco, Mexico

HERRADURA ULTRA ANEJO \$13 | \$26

Amatitan, Jalisco, Mexico

VOLCAN DE MI TIERRA BLANCO \$8 | \$16

Tequila, Jalisco, Mexico

VOLCAN DE MI TIERRA CRISTALINO \$11 | \$22

Tequila, Jalisco, Mexico

MEZCAL

SERVED AS A 1 OR 2 OZ POUR

PELTON DE LA MUERTE JOVEN \$7 | \$14

Ciudad de Mexico, Mexico

EL SILENCIO ESPADIN \$8 | \$15

San Baltazar Guelavila, Oaxaca, Mexico

EL SILENCIO JOVEN \$12 | \$24

San Baltazar Guelavila, Oaxaca, Mexico

ILEGAL JOVEN \$8 | \$16

Tlacolula, Oaxaca, Mexico

ILEGAL ANEJO \$17 | \$34

Tlacolula, Oaxaca, Mexico

VAGO ESPADIN \$9 | \$17

El Nanche, Oaxaca, Mexico

VAGO ENSAMBLE \$11 | \$21

El Nanche, Oaxaca, Mexico

MARCA NEGRA DOBADAN \$16 | \$32

San Luis del Rio, Oaxaca, Mexico

A BON VIVANT'S RECCOMENDATIONS & CLASSICS:

Paloma, Margarita, El Diablo,

Oaxaca Mule, Naked & Famous



BOURBON & RYE WHISKEY

"TOO MUCH OF ANYTHING IS BAD. BUT TOO MUCH GOOD
WHISKEY IS BARELY ENOUGH."

-MARK TWAIN. AMERICAN HUMORIST

BOURBON

SERVED AS A 1 OR 2 OZ POUR

1792 SMALL BATCH \$8 | \$16

BAKERS \$10 | \$20

BARDSTOWN BOURBON CO. FUSION SERIES \$9 | \$18

BASIL HAYDEN \$9 | \$18

BLANTON'S SINGLE BARREL \$14 | \$28

BLUE RUN REFLECTION 1 \$11 | \$22

BOMBERGER'S DECLARATION \$13 | \$26

BOWMAN BROTHERS SMALL BATCH \$8 | \$15

BUFFALO TRACE \$11 | \$22

EAGLE RARE 10 YEAR \$12 | \$25

ELIJAH CRAIG SMALL BATCH \$8 | \$16

FILIBUSTER BOURBON - DUAL CASK \$8 | \$15

FOUR ROSES SINGLE BARREL \$8 | \$16

FRANK AUGUST \$11 | \$22

HILLROCK SOLERA AGED BOURBON \$14 | \$28

HUDSON - BRIGHT LIGHTS. BIG BOURBON \$9 | \$17

JEFFERSON'S RESERVE \$10 | \$20

JEFFERSON'S OCEAN \$12 | \$24

LARCENY SMALL BATCH \$8 | \$15
MAKER'S MARK \$8 | \$15
MAKER'S MARK CASK STRENGTH \$11 | \$22
MICTER'S SMALL BATCH \$9 | \$18
NOAH'S MILL \$9 | \$18
ROWAN'S CREEK \$8 | \$16
RUSSELL'S RESERVE 10 YEAR \$9 | \$18
"OLD RIP" VAN WINKLE 10 YEAR \$30 | \$60
VAN WINKLE SPECIAL RESERVE 12 YEAR \$43 | \$85
PAPPY VAN WINKLE FAMILY RESERVE 15 YEAR \$60 | \$120
WILLETT RESERVE POT STILL \$8 | \$16
YELLOWSTONE STRAIGHT BOURBON \$8 | \$16

OTHER WHISKEY

SERVED AS A 1 OR 2 OZ POUR

CANADIAN CLUB \$7 | \$14
DICKEL #1 WHITE CORN WHISKEY \$7 | \$14
DICKEL #12 TENNESSEE WHISKEY \$8 | \$16
FILIBUSTER BOONDOGLER \$8 | \$16
LAWS BONDED MALTED WHISKEY \$13 | \$26
MERCER & PRINCE CANADIAN WHISKEY \$8 | \$15
MICTER'S UNBLENDED AMERICAN WHISKEY \$9 | \$17
UNCLE NEAREST 1884 \$9 | \$18

RYE WHISKEY

SERVED AS A 1 OR 2 OZ POUR

CATOCTIN CREEK \$8 | \$15

FILIBUSTER RYE - DUAL CASK \$8 | \$16

HUDSON SHORT STACK RYE \$10 | \$19

HIGH WEST DOUBLE RYE \$8 | \$16

HIGH WEST RENDEZVOUS \$12 | \$24

LAW'S STRAIGHT RYE \$9 | \$18

MICHTER'S RYE \$9 | \$17

RITTENHOUSE BONDED 100 \$7 | \$14

REPUBLIC RESTORATIVES - RODHAM \$13 | \$25

RUSSELL'S RESERVE 6 YEAR \$9 | \$18

SAZERAC 6 YEAR \$8 | \$16

SAGAMORE RYE \$8 | \$16

WHISTLE PIG FARMSTOCK #3 \$11 | \$22

WHISTLE PIG STRAIGHT 10 YEAR \$12 | \$24

WHISTLE PIG OLD WORLD \$18 | \$36

A BON VIVANT'S RECOMMENDATIONS & CLASSICS:

Boulevardier, Lion's Tail, Scofflaw, Old Fashioned, Remember the Maine



HOW TO KEEP THE CAT AND
GET RID OF THE COOTIES?

—Morris for the George Matthew Adams Service

SCOTCH WHISKY

I SIPPED MY SCOTCH. IT WAS SMOKY AND SMOOTH. TASTING OF PEAT AND AGED OAK. UNDERScoreD BY LICORICE AND THE INTANGIBLE ESSENCE OF SCOTTISH MASCULINITY.

I LIKED MY SCOTCH UNDI LUTED. LIKE I LIKED MY TRUTH."

-VIET THANH NGUYEN. AUTHOR "THE SYMPATHIZER"

CAMPBELTOWN

SERVED AS A 1 OR 2 OZ POUR

KILKERRAN BOURBON WOOD \$11 | \$22

LONGROW 18 YEAR \$33 | \$65

SPRINGBANK 10 YEAR \$18 | \$35

SPRINGBANK 12 YEAR \$24 | \$48

SPRINGBANK 15 YEAR \$33 | \$65

ISLAY

SERVED AS A 1 OR 2 OZ POUR

ARDBEG - UIGEDAIL \$14 | \$28

BRUICHLADDICH \$10 | \$20

CAOL ILA 12 YEAR \$13 | \$26

G&M HIGHLAND PARK 8 YEAR \$9 | \$18

HIGHLAND PARK 12 YEAR \$11 | \$21

HIGHLAND PARK 18 YEAR \$19 | \$38

LAGAVULIN 16 YEAR \$18 | \$36

LAPHROAIG 10 YEAR \$10 | \$20

LEDAIG 10 YEAR \$11 | \$22

HIGHLANDS

SERVED AS A 1 OR 2 OZ POUR

ABERFELDY 12 YEAR \$10 | \$19

ABERLOUR 12 YEAR \$13 | \$26

ABERLOUR 18 YEAR \$20 | \$40

BAL BLAIR 2002 \$11 | \$22

THE DAHLMORE - CIGAR MALT RESERVE \$26 | \$52

GLENMORANGIE 10 YEAR \$9 | \$18

OBAN 14 YEAR \$14 | \$28

OBAN LITTLE BAY \$13 | \$26

ROYAL BRACKLA 18 YEAR \$38 | \$75

LOWLANDS

SERVED AS A 1 OR 2 OZ POUR

AUCHENTOSHAN 12 YEAR \$9 | \$18

GLENKINCHIE \$11 | \$22

LOWLANDS (BLENDED)

JOHNNIE WALKER BLACK LABEL \$8 | \$16

JOHNNIE WALKER BLUE LABEL \$44 | \$88

SPEYSIDE

SERVED AS A 1 OR 2 OZ POUR

BALVENIE DOUBLE WOOD 12 YEAR \$13 | \$25

BALVENIE CARIBBEAN CASK 14 YEAR \$15 | \$29

BALVENIE SHERRY CASK 15 YEAR \$18 | \$35

BEN RACH 12 YEAR \$12 | \$24

CRAIGELLACHIE 13 YEAR \$11 | \$22

GLENFARCLAS 12 YEAR \$12 | \$23

GLENFIDDICH 12 YEAR \$11 | \$22

THE GLENLIVET 18 YEAR \$18 | \$35

THE GLENLIVET FOUNDERS RESERVE \$9 | \$18

TAMDHU 10 YEAR \$12 | \$22



A BON VIVANT'S RECCOMENDATIONS & CLASSICS:

Penicillin, Blood & Sand, Rob Roy, Bobby Burns, Presbyterian

IRISH & WORLD

"THERE IS NO SUCH THING AS BAD WHISKEY. SOME WHISKEYS JUST HAPPEN TO BE BETTER THAN OTHERS. BUT A MAN SHOULDN'T FOOL WITH BOOZE UNTIL HE'S FIFTY; THEN HE'S A DAMN FOOL IF HE DOESN'T."

-WILLIAM FAULKNER. AMERICAN AUTHOR

IRISH WHISKEY

SERVED AS A 1 OR 2 OZ POUR

JAMESON \$7 | \$14

TULLAMORE DEW \$8 | \$15

CONNEMARRA PEATED \$14 | \$28

GREENORE \$9 | \$18

REDBREAST 12 YEAR \$14 | \$28

JAPANESE WHISKY

SERVED AS A 1 OR 2 OZ POUR

IWAI MARS \$7 | \$14

IWAI TRADITION \$10 | \$20

HIBIKI JAPANESE HARMONY \$18 | \$35

FUJI SINGLE GRAIN \$18 | \$35

NIKKA COFFEY GRAIN \$13 | \$26

NIKKA "TAKETSURU" PURE MALT \$14 | \$28

SUNTORY TOKI \$8 | \$15

TAKAMINE 8 YEAR \$18 | \$36

ELSEWHERE WHISKEY

SERVED AS A 1 OR 2 OZ POUR

WALES

PENDERYN \$13 | \$25

IRELAND

LIMAVADY SINGLE MALT \$10 | \$19

VIRGINIA, USA

VIRGINIA HIGHLAND CIDER FINISH WHISKY \$9 | \$18



BRANDY

"AN AMERICAN MONKEY. AFTER GETTING DRUNK ON BRANDY. WOULD NEVER TOUCH IT AGAIN. AND THIS IS MUCH WISER THAN MOST MEN."

-CHARLES DARWIN. BRITISH BIOLOGIST

SERVED AS A 1 OR 2 OZ POUR

ARGONAUT - SALOON STRENGTH \$7 | \$14
Sanger, California

ARGONAUT - FAT THUMB \$10 | \$20
Sanger, California

LAIRD'S APPLEJACK - APPLE BRANDY \$6 | \$12
Colts Neck, New Jersey

REP. REST. - CHAPMAN'S APPLE ABRANDY \$9 | \$18
Washington, D.C.

LAPOSTOLLE PISCO \$7 | \$13
Coquimbo, Chile

MONNET VS \$7 | \$13
Cognac, France

COURVOISSIER VS \$8 | \$16
Cognac, France

MONNET VSOP \$9 | \$18
Cognac, France

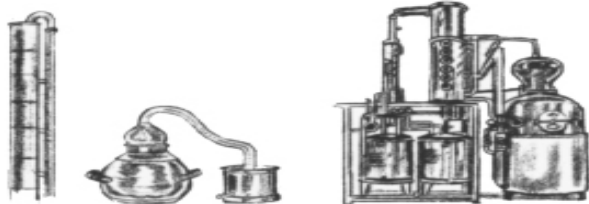
OMAGE VSOP \$12 | \$24
Central Valley, California

HARDY LEGEND 1863 \$18 | \$35
Cognac, France

MONNET XO \$23 | \$46
Cognac, France

A BON VIVANT'S RECOMMENDATIONS & CLASSICS:

Brandy Alexander, Sidecar, Jack Rose, Pisco Sour, Between The Sheets



AROMATIZED WINES

SERVED AS A 2 OZ POUR

Carpano Antica **\$14**

Bonal Quina **\$12**

Cocchi Vermouth di Torino **\$10**

Dolin Blanc **\$10**

Dolin Rouge **\$10**

Dolin Dry **\$10**

Lillet Blanc **\$12**

Lillet Rosé **\$12**

Lillet Rouge **\$12**

AMARI, CORDIALS & DIGESTIFS

SERVED AS A 2 OZ POUR

Amaro Nonino **\$16**

Aperol **\$12**

Averna **\$15**

Baltamaro Fernet **\$14**

Campari **\$13**

Cynar 70 **\$12**

Cardamaro **\$12**

Fernet Branca **\$14**

Gran Classico **\$15**

Lazzaroni Amaro **\$15**

Montenegro Amaro **\$12**

Cappelletti Sfumato Rabarbaro **\$13**

Amaro Fratelli Ramazzotti **\$12**

Varnelli Amaro Dell'Erborista **\$18**

Benedictine D.O.M. **\$14**

Frangelico **\$13**

Grand Marnier **\$14**

Green Chartreuse **\$16**

Yellow Chartreuse **\$16**

Vieux Pontarlier Absinthe **\$19**

Kübler Absinthe **\$21**

NON-ALCOHOLIC

Galvanina Caffeine Free Sodas & Beverages **\$4**

Cane cola, diet cola, ginger ale, ginger beer, tonic.

Tailored Mocktail **\$6**

Let us know what you like.

BY THE BOTTLE

REDS

- 20 Nielson | Pinot Noir **\$60**
Santa Barbara, CA
- 21 Trivento | Reserve Malbec **\$45**
Mendoza, Argentina
- 20 Jean-Luc Colombo | Côtes du Rhône **\$55**
Les Abeilles, France
- 20 Campo Viejo Rioja | Tempranillo **\$50**
Rioja, Spain
- 20 Juggernaut | Cabernet Sauvignon **\$70**
Clarksburg, CA
- 20 Colene Clemens "Dopp Creek" | Pinot Noir **\$92**
Williamette Valley, OR
- 20 Domaine Arnelle et Bernard Rion "Chore-les-Beaune" | Pinot Noir **\$125**
Burgundy, France
- 18 Massolino "Serralunga d'Alba" | Barolo **\$175**
Piemonte, Italy

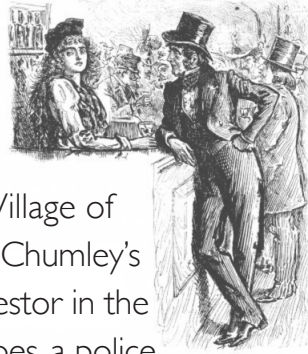
WHITES & ROSÉ

- 21 Bieler Père & Fils | Rosé **\$50**
Coteaux d'Aix-en-Provence, France
- 20 Jean-Marc Brocard "Margote" | Chardonnay **\$55**
Chablis, France
- 21 Bertani "Velante" | Pinot Grigio **\$55**
Friuli Venezia Giulia, Italy
- 21 Lauerjat "Moulin des Vrillères" | Sancerre **\$75**
Sancerre, France
- 20 Jean-Claude Bachelet, Saint-Aubin Premier Cru | Chardonnay **\$170**
Côte de Beaune, France
- 19 Elena Walch "Vigna Kaselaz" | Gewürztraminer **\$175**
Südtirol-Alto Adige, Italy
- 18 Ashes & Diamonds "Blanc No.4" | Boreaux Blend **\$180**
Napa Valley, CA

SPARKLING

- NV Jeio | Prosecco **\$80**
Veneto, Italy
- NV G.H. Mumm | Grand Cordon | Brut Champagne **\$110**
Champagne, France
- NV Vollereaux | Blanc de Blancs | Brut Champagne **\$125**
Champagne, France
- NV Laurent-Perrier | Brut Nature Champagne **\$160**
Champagne, France
- NV Louis Roederer | Collection 242 | Extra Dry Champagne **\$165**
Champagne, France
- NV Besserat de Bellefon | Extra Brut Champagne **\$190**
Champagne, France

“86”



_ No. 86 Bedford Street in the West Village of New York City is the current location of Chumley's Pub and the address of its speakeasy ancestor in the 1930s during prohibition. As the legend goes, a police officer who was on the take and who knew of the imminent raids on the illegal establishment would call Chumley's to say "Eighty six them." Presumably, this was code for the staff to kick everyone out the front door on Bedford Street and stash all the hooch.

The police would routinely use the second entrance on Pamela Court when conducting a raid. So, in a way, the speakeasy guests were snuck out of the front door rather than out of the backdoor.

Restaurants, bars and their staffs ubiquitously use the term "86" to mean: a food or bar menu item is out of stock, someone has quit or been fired, or a rowdy guest must go . . .