

CLASSIC COCKTAILS 12.

8 ½ Martini

Absolut Vodka, Vermouth, Blue Cheese Olives

Manhattan

Michter's, Sweet Vermouth, Bitters

Old Fashioned

Maker's Mark, Angostura Bitters

Gibson

Tanqueray Gin, Dry Vermouth, Onion

Cosmopolitan

Absolut Citron, Triple Sec, Cranberry

SIGNATURE COCKTAILS 13.

Cucumber Gimlet

Hendrick's Gin, Cucumber, Lime

Chocolate Martini

Stoli Vanilla, Godiva White, Godiva Dark

Blackberry Bramble

Farmer's Gin, Blackberry, Splash Soda

Southern Lady

Southern Comfort, Bourbon, Amaretto

Brasserie Basil 'Tini

Kettle One, Muddled Basil, Pomegranate

Legion Etrangère

Cognac, Tea, Cassis

French Martini

Kettle One, Chambord, Pineapple

Brasserie Kiss

Absolut, Chambord, Kahlua, Cream

French Lemonade

Stoli Razberi, Chambord, Fresh Lemonade

Bella Martini

Absolut Pear, Champagne, Lemon

Cocktail du Jour

(ask your server about the specialty cocktail created daily)

SMALL & SINGLE BATCH BOURBONS

Basil Hayden's 8 Year 11.

Blanton's 14.

Knob Creek 12.

Woodford Reserve 14.

SINGLE MALT SCOTCH

Bowmore 12 Year 13.

Dalwhinnie 15 Year 13.

Glenlivet 12 Year 12.

Macallan 12 Year/18 Year 15./25.

Oban 14 Year 13.

Talisker 10 Year 13.

BLENDED SCOTCH

Dewar-s 12 Year 12.

Johnnie Walker Red/Black/Blue 13./16./38.

COGNAC

Hennessey VSOP/XO 12./24.

Hine Antique 18.

Martell Cordon Bleu 16.

Rémy Martin VSOP/XO 12./24.

ARMAGNAC

Bas Darroze Réserve Spéciale 15.

TEQUILA & MEZCAL

Del Maguey 17.

El Tesoro Platinum/Añejo/Paradiso 11./16./18.

Herradura Silver/Reposado/Añejo 10./14./16.

Patrón Silver/Añejo 12./14.

Tierras (Organic) Blanco 12.

Avion Blanco 14.

CHAMPAGNE & SPARKLING by the Glass

Marquis de la Tour Brut 11.
NV, Loire Valley, France

Marquis de la Tour Brut Rosé 11.
NV, Loire Valley, France

Prosecco Brut Lamberti 12.
NV, Valdobbiene, Italy

Moët & Chandon 19.
NV Imperial, Epernay, France

Veuve Clicquot Ponsardin Brut 19.
NV Yellow Label, Reims, France

WHITE WINES by the Glass

Pinot Grigio Santa Marina 2009 9.
Veneto, Provincia di Pavi, Italy

Indaba Chenin Blanc 10.
2010, Western Cape, South Africa

Oyster Bay Sauvignon Blanc 11.
2010, Marlborough, New Zealand

Chardonnay Chalone Vineyard 2008 10.
Monterey County, California

Côtes du Rhône Viognier 11.
2009, Château D'Ampuis, Rhône, France

Chablis Chardonnay 11.
2009, Louis Latour, Simonnet Fébvre,
Chablis, Burgundy, France

Tavel Rosé 12.
2009, E. Guigal, Rhône, France

Trimbach Riesling 12.
2008, Alsace, France

Sancerre Sauvignon Blanc 12.
2009, St.Laurent, Bué, France

La Cadalora Pinot Grigio 13.
2008, Santa Margherita, Di Ala, Italy

RED WINES by the Glass

Bodega Poesia Malbec 9.
2009, Mendoza, Argentina

Castle Rock Cabernet Sauvignon 10.
2007, Geyserville, CA

Paul Jaboulet Aîné Côtes du Rhône 10.
Parallel "45" 2007, Rhône, France

Yalumba Shiraz 2008 10.
Eden Valley South Australia, Australia

Indaba Merlot 12.
2010, Western Cape, South Africa

El Coto Tempranillo 11.
Crianza 2006, Rioja Oyon, Spain

Chianti Classico Castello di Bossi 11.
2006, Tuscany, Italy

Château des Milles Anges Bordeaux 12.
2007, Gironde, France

Crozes Hermitage Syrah, E.Guigal 12.
Château d'Ampuis 2006, Rhône, France

Oyster Bay Pinot Noir 14.
2009, South Island, Marlborough, NZ

Raymond Cabernet Sauvignon 20.
2006, Napa Valley, California

**Please Ask Your Server or Bartender for
Our Full List of Wines by the Bottle**

DRAUGHTS

12oz.	6.5
24oz.	9.5
Stella Artois Belgium	
Hoegaarden Belgium	
Blue Point Toasted Lager New York	
Samuel Adams Seasonal Massachusetts	

CRAFTS

Blue Moon	7.
Unfiltered Belgian-Style Wheat Ale, Colorado	
Chimay Blue (Classic Double)	10.
Belgian Strong Dark Ale Made By Trappist Monks	
Chimay White (Triple)	11.
Belgian Strong Golden Ale Made by Trappist Monks	
Duvel	9.
Belgian Strong Golden Ale	
Schneider Weisse	10.
Hefe-Weizenbier, Germany	
Full Sail	8.
Amber Ale, Oregon	

MACROS

Amstel Light Holland	
Budweiser United States	
Corona Mexico	
Guinness Ireland	
Heineken Holland	
Heineken Premium Light Holland	

LOW ALCOHOL

Kaliber Ireland	6.
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FLUTES

12.

Kir 8½

Marquis de la Tour Brut,
Cassis de Bordeaux, Blackberry

Essence of Elderflower

St. Germain, Sparkling Wine

Fellini Pallini

Prosecco, White Peach, Peachcello

CORDIALS

10.

Amaretto Almond	
B&B Herbal Cognac	
Bailey's Irish Cream	
Bénédictine Herbal Cognac	
Chambord Raspberry	
Chartreuse Herbal	
Cointreau Orange	
Faretti Biscotti	
Frangelico Hazelnut	
Godiva White or Dark Chocolate	
Grand Marnier Orange	
Herbsaint Anisette	
Kahlúa Coffee	
Nocello Walnut	
Peachcello Peach	
Pernod Anisette	
Ricard Anisette	
Sambuca White or Dark Anisette	
Tia Maria Coffee	

NON-ALCOHOLIC

6.

Daily Homemade Lemonade

Assortment of flavors changed daily.
Inquire with Server or Bartender

Tropical Dream

Orange Juice, Passion Fruit, Pom, Grenadine

Fizzy Lizzy Sparkling Juices

Pomegranate, Fuji Apple, Raspberry Lemon