



BEVERAGES

# THE BLUE OCEAN COCKTAILS



## **Dank Drank \$11**

Rice-Washed Chateau Arton Blanche Armagnac, Matusalem Rum, Midori, Big O Ginger Liqueur, Cinnamon, Matcha, Lime, Celery (Umami, Vegetal, Spiced, Citrus)

## **Dill in a Box \$11**

Cardamaro, Mantensei "Star-Filled Sky" Sake, Fernet Leopold, St. George's Bruto Americano & Botanivore Gin, Dill, Orange Bitters (Bitter, Botanical, Funky, Minty)

## **Easy Come, Ichigo. \$10**

North Shore Mighty Gin, Strawberry, Lemon, Grapefruit, Cucumber, Scrappy's Firewater, Kombucha, Sansyo Pepper (Spicy, Herbaceous, Fruity)

## **For Peat's Sake (酒) \$10**

Compass Box Glasgow Blend Scotch, Momokawa Nigori Sake, Orange, Grapefruit, Cinnamon, Vanilla, Rooibos, Creole Bitters (Creamy, Bubblegum)

## **It'll Get Chu-Hi! \$10**

Chiyonosono 8000 Generations Shochu, Topo Chico, Leopold Bros. Apple, Blackberry, or Cherry Liqueur (Effervescent, Light Fruit, Smooth Rice)

## **Kira, Kira: Lil' Star \$10**

Plantation Pineapple Rum, Rhum JM Blanc, White Vermouth, Byrrh, Pomegranate, Lavender, Sparkles ✧ ◆ ✧ (Floral, Bright, Boozy)

カ ク テ ル

## **Miso/Hornitos \$11**

Hornitos Black Barrel Añejo Tequila, Avua Amburna Cachaça, Big O Ginger Liqueur, White Miso, Pineapple Shrub, Black Lemon  
(Spiced, Tropical, Umami, Lightly Sweet)

## **Notta Colada. \$10**

Coconut-Washed Tom's Town StrongArm Vodka, Clarified Pineapple Juice, Luxardo Bitter Bianco  
(Bittersweet, Round, Tropical)

## **#OhishiAF \$10**

Ohishi Sherry Cask Finished Rice Whisky, Rainwater Madeira, Gran Classico Bitter  
(Boozy, Nutty, Pleasant)

## **Soju Like It Dirty? \$11**

West 32 Soju, Green Olive-Infused Yzaguirre Dry Vermouth, Dashi Ice, Olive Bitters, Salt, Herb & Onion Olive Oil  
(Salty, Dirty, Filthy)

## **Shiso Damn Fresh \$10**

Letherbee Charred Oak Absinthe, Yzaguirre Dry Vermouth, Grapefruit, Coconut Water, Corn Tea, Shiso  
(Full, Herbaceous, Invigorating)

## **Tell Yo' Barista! \$11**

Coma Coffee-Infused Batavia Arrack, Amaro Dell'erborista, Bak's Zubrowka Bison Grass Vodka, Lemon, Passionfruit, Vanilla  
(Bitter, Spiced, Fruity)

# OTHER PEOPLES' COCKTAILS - \$9

## **APEROL SPRITZ**

Aperol, Sparkling Wine, Topo Chico, Orange

## **AVIATION**

Gin, Lemon, Maraschino, Violet

## **BAMBOO**

Dry Vermouth, Fino Sherry, Bitters

## **BIJOU**

Gin, Green Chartreuse, Sweet Vermouth

## **BLOOD & SAND, IMPROVED**

Scotch, Punt e Mes, Cherry, Orange, Lemon,  
Angostura

## **BLOODY MARY**

Vodka, Bloody Mix, Sriracha, Sesame, Umami  
[Substitute Tequila, Gin, Aquavit, or Shochu!]

## **BOULAVARDIER**

Bourbon, Campari, Sweet Vermouth

## **BROWN DERBY**

Bourbon, Grapefruit, Honey

## **CAIPIRINHA**

Avua Prata Cachaça, Lime, Demerara Sugar  
[Substitute Oak/Amburana (+\$2) or Tapinhua (+\$6)]

## **CORPSE REVIVER No. 2**

Gin, White Vermouth, Curaçao, Lemon, Absinthe

## **CORN & OIL**

Blackstrap Rum, Velvet Falernum, Lime, Angostura

## **COSMOPOLITAN**

Citrus Vodka, Cointreau, Lime, Cranberry

## **CRANE KICK**

Suntory Toki Whisky, Laphroaig 10-Year, Coconut,  
Orange, Lemon, Almond, Angostura

[Try the Original with Yamazaki 12 Year for \$30!]

## **DAIQUIRI**

White Rum, Lime, Sugar

[Add a Flavor for \$2]

## **EL DIABLO**

Tequila, Cassis, Lime, Ginger Beer

## **EL PRESIDENTE**

Rum, Dry Curaçao, Vermouth, Pomegranate

## **FOG CUTTER**

Rum, Pisco, Gin, Sherry, Almond, Lemon, Orange

## **FRENCH 75**

Cognac **or** Gin, Lemon, Sugar, Sparkling Wine

## **HANKY PANKY**

Gin, Sweet Vermouth, Fernet Branca

## **HAWAIIAN SUNSET**

Vodka, Lemon, Lime, Almond, Pomegranate

## **HEMINGWAY DAIQUIRI**

Rum, Lime, Grapefruit, Maraschino

## **INDUSTRY SOUR**

Fernet Branca, Green Chartreuse, Lime, Sugar

## **JACK ROSE**

Applejack, Lemon, Lime, Pomegranate

## **JAPANESE COCKTAIL**

Cognac, Almond, Angostura

## **JUNGLE BIRD**

Dark Rums, Campari, Pineapple, Lime

## **KENTUCKY BUCK**

Bourbon, Lemon, Strawberry, Angostura, Ginger

## **LAST WORD**

Gin, Green Chartreuse, Maraschino, Lime

## **LOST LAKE**

Jamaican Rum, Lime, Pineapple, Passionfruit,  
Maraschino, Campari

## **"TRADITIONAL" MAI TAI**

Rhum Agricole Blanc, Dark Rum, Cointreau,  
Almond, Vanilla, Lime

## **MANHATTAN**

Rye Whiskey, Sweet Vermouth, Angostura

## **MARY PICKFORD**

Rum, Pineapple, Maraschino, Pomegranate

## **MIDORI SOUR, IMPROVED**

Midori, Navy Strength Gin, Lime, Pineapple,  
Egg White, Sugar

## **MERCILESS VIRGIN**

Rum, Dry Curaçao, Falernum, Cherry, Lemon

## **NAKED & FAMOUS**

Mezcal, Yellow Chartreuse, Aperol, Lemon

## **NEGRONI**

Gin, Campari, Sweet Vermouth

## **NIGORI "MILK" PUNCH, ADAPTED**

Momokawa Nigori Sake, Blanche Armagnac,  
Vanilla, Passionfruit, Absinthe, Black Lemon Bitters

## **OLD-FASHIONED**

Bourbon, Sugar, Bitters

## **OLD PAL**

Rye Whiskey, Campari, Dry Vermouth

## **OAXACAN OLD-FASHIONED**

Tequila, Mezcal, Agave, Mole Bitters

## **PENICILLIN**

Scotch, Ginger, Honey, Lemon

## **PIMM'S CUP**

Pimm's No. 1, Lemon, Lime, Cucumber,  
Cardamom, Ginger, Topo Chico

## **PISCO SOUR**

Pisco, Lime, Sugar, Egg White, Angostura

## **PIÑA COLADA**

Rum, Coconut, Pineapple

## **PORN STAR MARTINI**

Vodka, "Passion"-fruit, Vanilla, Lime,  
Sparkling Wine On the Side ♥

## **QUEEN'S PARK SWIZZLE**

Rhum, Lime, Demerara Sugar, Mint, Bitters

## **RAMOS GIN FIZZ**

Gin, Lemon, Lime, Sugar, Cream, Egg White, Topo  
Chico, Orange Flower Water

[This drink requires extra preparation time.]

## **SATURN**

Gin, Falernum, Almond, Passionfruit, Lemon

## **SAZERAC**

Cognac or Rye, Sugar, Creole Bitters, Absinthe

## **SIDECAR**

Cognac, Cointreau, Lemon

## **SINGAPORE SLING**

Gin, Cherry Heering, Cointreau, Benedictine,  
Pomegranate, Pineapple, Lime, Angostura

## **SUFFERING BASTARD**

Cognac, Gin, Sugar, Lime, Angostura, Ginger

## **TOM COLLINS**

Gin, Lemon, Sugar, Topo Chico

## **TIKI BOWL! (\$9/PERSON)**

Recipes are Plenty! Ask Server for Details.

## **TRINIDAD SOUR**

Angostura Bitters, Rye Whiskey, Orgeat, Lemon

## **VERMOUTH PANACHE**

Light & Dark Aperitif, Bitters, Topo Chico

## **VIEUX CARRÉ**

Cognac, Rye Whiskey, Sweet Vermouth,  
Benedictine, Angostura & Peychaud's

## **WHITE NEGRONI**

Gin, Suze, White Vermouth

## **ZOMBIE**

Rum, Falernum, Pomegranate, Cinnamon,  
Grapefruit, Lime, Absinthe, Angostura



# BEER



**Cardinal Pale Ale** Nebraska Brewing Co. 12oz – \$5

**Eos Hefeweizen** Nebraska Brewing Co. 12oz – \$5

**NOMADer Weisse Berliner Weisse** Evil Twin Brewing 12oz – \$5

**Sumo in a Sidecar Apricot IPA** Evil Twin Brewing 16oz – \$7

**Kamen Knuddeln Dark Sour** Against the Grain 16oz – \$9

**Imperial Coffee Stout** Sante Fe Brewing Co. 12oz – \$5

**Rødgrød Med Fløde Berry, Vanilla, Lactose IPA** Tø Ol 12oz – \$8

**City Wide American Pale Ale** 4Hands Brewing 16oz – \$6

**Contact High Juiced Tangerine IPA** 4Hands Brewing 12oz – \$5

**SeaQuench Session Sour Ale** Dogfish Head Brewery 12oz – \$5

**Semi-Dry Cider** Shacksbury 12oz – \$6

**Green Zebra Watermelon Gose** Founder's Brewing 12oz – \$6

**Sorachi Ace Hopped Saison** Brooklyn Brewing 12oz – \$6

**Prairie Standard Hoppy Farmhouse** Prairie Artisan Ales 12oz – \$6

**Shoegaze Farmhouse Pale Ale** Stillwater Artisanal 16oz – \$6

# BEER – CON'T



**Extra Dry *Sake Style Saison*** Stillwater Artisanal 16oz – \$6

**Petit Sour Rosé *Wild Ale Aged w. Grape*** Crooked Stave 12oz – \$8

**Urban Underdog *Lager*** Urban Chestnut 16oz – \$6

**Two-Hearted Ale *India Pale Ale*** Bell's Brewery 12oz – \$6

**White Ale** Hitachino 12oz – \$8

**Tow Head *American Blonde Ale*** Mother's Brewing 12oz – \$5

**3 Blind Mice *Brown Ale*** Mother's Brewing 12oz – \$5

**Sapporo Premium** 12 oz – \$4.50

**Sapporo Reserve** 22 oz – \$9

**Kirin Ichiban** 12 oz – \$4.50

**Sam Adams Light** 12 oz – \$4

**Miller High Life** 12 oz – \$4

**Pabst Blue Ribbon** 16 oz – \$3

**SEE BACK PAGE FOR LIMITED TIME BEER!**

# WINE



## SPARKLES

*Castillo Perelada* **Cava**

NV Catalonia, Spain – **\$8** Glass / **\$22** Bottle

## WHITES

Gen 5 **Chardonnay**

2014 Lodi, CA – **\$9** Glass / **\$22** Bottle

Schlink Haus *Kabinett* **Riesling**

2016 Nahe, Germany – **\$9** Glass / **\$22** Bottle

Corvidae *Wiseguy* **Sauvignon Blanc**

2016 Lake County, CA – **\$9** Glass / **\$22** Bottle

Yalumba *Wiseguy* **Sangiovese Rosé**

2016 Southern Australia – **\$8** Glass / **\$20** Bottle

## REDS

*Cannonball* **Cabernet Sauvignon**

2015 Napa, California – **\$9** Glass / **\$20** Bottle

*Sean Minor “4 Bears”* **Pinot Noir**

2015 Central Coast, California – **\$9** Glass / **\$20** Bottle

**SEE BACK PAGE FOR EXTENDED LIST OF  
WINE BY THE BOTTLE!**

# SAKE



**Ama no to “Heaven’s Door” – \$6 / \$12 / \$22 / \$55**

Tokubetsu Junmai; *Akita, Japan*, 180mL Single Serve Cup

**ENTER.Sake Black Dot – \$12**

Honjozo; *Kyoto, Japan*, 180mL Single Serve Cup

**ENTER.Sake Gold Dot – \$7 / \$13 / \$26 / \$60**

Junmai Daigingo; *Aichi, Japan*, 50 / 125 / 250 / 720mL

**ENTER.Sake Silver Dot – \$5 / \$10 / \$18 / \$45**

Junmai Gingo; *Aichi, Japan*, 50 / 125 / 250 / 720mL

**ENTER.Sake “Sookuu” – \$50**

Junmai; *Kyoto, Japan*, 500mL Bottle

**G Joy – \$5 / \$10 / \$18**

Junmai Gingo Genshu; *Oregon*, 50 / 150 / 300mL

**Hakutsuru Sho-Une – \$5 / \$10 / \$18 / \$45**

Junmai Daigingo; *Kobe, Japan*, 50 / 125 / 250 / 720mL

**Kanbara “Bride of the Fox” – \$5 / \$10 / \$18 / \$45**

Junmai Daigingo; *Niigata, Japan*, 50 / 125 / 250 / 720mL

**Konteki “Tears of Dawn” – \$6 / \$12 / \$22 / \$55**

Junmai Daigingo; *Kyoto, Japan*, 50 / 125 / 250 / 720mL

**Mantensei “Star-Filled Sky” – \$5.50 / \$11 / \$20 / \$50**

Junmai Daigingo; *Tottori, Japan*, 50 / 125 / 250 / 720mL

**Manotsuru “Countless Visions” – \$8 / \$14 / \$25**

Junmai Gingo Nigori; *Sado Island, Niigata, Japan*, 50 / 150 / 300mL

**Manotsuru “Demon Slayer” – \$6 / \$12 / \$22**

Junmai Daigingo; *Kobe, Japan*, 50 / 150 / 300mL

**Momokawa Nigori – \$4 / \$6 / \$11 / \$28**

Junmai Gingo Genshu; *Oregon*, 50 / 125 / 250 / 720mL

**Tentakaka “Hawk in the Heavens” – \$5 / \$10 / \$19 / \$45**

Tokubetsu Junmai; *Tochigi, Japan*, 50 / 125 / 250 / 720mL

**Ozeki Hana Awaka – \$15**

Futsushu Sparkling; *Kobe, Japan*, 250mL Bottle

**Hana White Peach or Lychee – \$15**

Futsushu Flavored; *Berkeley, CA*, 375mL Bottle

**Sho Chiku Bai House Sake – \$8**

Futsushu; *Berkeley, CA*, 250mL Carafe

**Hakutsuru Plum Wine – \$9**

*Kobe, Japan*, 150mL Glass

## SHOCHU



**Chiyonosono 8000 Generations – \$7**

Rice, *Kumamoto, Japan*, 50mL

**Chiyonosono Black Warrior – \$7**

Barley, *Kumamoto, Japan*, 50mL

## SOJU



**Jinro Chamisul Soju Fresh, Grape, or Grapefruit – \$12**

*South Korea*, 375mL Bottle

**West 32 Soju – \$20**

*New York, NY* 375ml Bottle

# SPIRITS

(ALL PRICES FOR 2 OZ POURS)

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## GIN

**Bone Dry – \$7**

**Broker's – \$5**

**Citadelle – \$6**

**Citadelle Reserve – \$9**

**Eden Mill Golf – \$8**

**Eden Mill Hop – \$8**

**Eden Mill Love – \$8**

**Eden Mill Oak – \$8**

**Hendrick's – \$9**

**J. Rieger Midwestern Dry Gin – \$7**

**Journeyman Bilberry Black Hearts – \$7**

**Journeyman Barrelled Bilberry Black Hearts – \$10**

**Letherbee – \$6**

**Letherbee *Autumnal* 2017 Seasonal – \$8**

**Malfy Italian Limone – \$6**

**Monkey 47 – \$16**

**New Holland Barrelled Knickerbocker – \$8**

**New Holland Blue Haven – \$7**

**New Holland Knickerbocker – \$7**

**Nikka Coffey – \$10**

**North Shore #6 – \$7**

**North Shore #11 – \$7**

**North Shore Mighty Gin – \$9**  
**North Shore *Scofflaw* Old Tom – \$7**  
**Plymouth – \$7**  
**Ransom Old Tom – \$8**  
**Restless Spirits Builder's Gin – \$6**  
**Sipsmith London Dry – \$8**  
**Sipsmith VJOP – \$13**  
**St. George Botanivore – \$7**  
**St. George Dry Rye – \$7**  
**St. George Dry Rye Reposado – \$9**  
**St. George Terroir – \$7**  
**Tom's Town Corruption – \$7**  
**Tom's Town Machine No.1 Barrel-Aged – \$9**  
**Uncle Val's Botanical – \$7**  
**Uncle Val's Peppered – \$7**  
**Uncle Val's Restorative – \$7**

## **VODKA**

**Ao Rice Vodka – \$10**  
**Absolut Elyx – \$10**  
**Bak's Zubrowka Bison Grass – \$6**  
**North Shore Sol – \$6**  
**Pinnacle – \$5**  
**Tom's Town StrongArm – \$6**

## AGAVE

**Bozal Borrego – \$16**

**Bozal Castilla – \$18**

**Bozal Coyote – \$18**

**Bozal Cuixe – \$11**

**Bozal Ensamble – \$8**

**Bozal Pechuga – \$16**

**Bozal Tobaische – \$11**

**Cimarron Blanco – \$5**

**Cimarron Reposado – \$5**

**El Jolgorio Espadin – \$16**

**El Jolgorio Madrecuixe – \$25**

**El Jolgorio Tobala – \$20**

**Nuestra Soledad San Luis del Rio *Mezcal* – \$9**

**Tequila Ocho Añejo – \$13**

**Tequila Ocho Blanco – \$9**

**Tequila Ocho Reposado – \$11**

**Tres Agaves Añejo – \$8**

**Tres Agaves Blanco – \$7**

**Tres Agaves Reposado – \$7**

## SUGAR CANE

**Angostura 1919 Rum – \$8**

**Avua Amburna Cachaça – \$9**

**Avua Oak Cachaça – \$9**

**Avua Prata Cachaça – \$7**



**Avua Tapihoa Cachaça – \$14**  
**Banks 5 Island – \$7**  
**Banks 7 Island – \$8**  
**Batavia Arrack van Oosten – \$7**  
**Brugal 1888 Rum – \$7**  
**Brugal Añejo Rum – \$6**  
**Clement 10 Year – \$14**  
**Clement Select Barrel – \$8**  
**Clement VSOP – \$8**  
**Clement XO 6 Year – \$12**  
**Clement XO Agricole – \$24 (1oz: \$14)**  
**Cruzan Blackstrap – \$4**  
**Cruzan Coconut – \$4**  
**Cruzan Aged – \$5**  
**Cruzan Single Barrel – \$8**  
**Diplomatico Distiller’s Reserve Batch No. 1 – \$18**  
**Diplomatico Distiller’s Reserve Batch No. 2 – \$18**  
**Diplomatico Matuano Rum – \$6**  
**Diplomatico Planas Rum – \$7**  
**Diplomatico Reserva Exclusiva Rum – \$8**  
**Don Pancho 8 Year – \$8**  
**Don Q Añejo – \$5**  
**El Dorado 3 Year – \$4**  
**El Dorado 5 Year – \$5**  
**El Dorado 12 Year – \$8**  
**El Dorado 15 Year – \$12**  
**El Dorado 21 Year – \$22 (1oz: \$13)**  
**El Dorado Master’s Blend 2017 – \$20 (1oz: \$12)**

# **SUGAR CANE - CON'T**

**Flor de Caña 4 Year Extra Oro – \$5**

**Flor de Caña 12 Year – \$8**

**Foursquare Zinfandel Cask Finished – \$10**

**Kirk & Sweeney 12 Year – \$8**

**Kirk & Sweeney 18 Year – \$10**

**Kirk & Sweeney 23 Year – \$12**

**Lemon Hart 151 – \$6**

**Lemon Hart Blackpool Spiced Rum – \$6**

**Novo Fogo Cachaça – \$7**

**Panama Pacific 9 Year – \$7**

**Panama Pacific 23 Year – \$12**

**Plantation 3 Star White Rum – \$5**

**Plantation 5 Year Rum – \$6**

**Plantation Barbados 2001 – \$13**

**Plantation Barbados XO – \$20 (1oz: \$12)**

**Plantation Jamaica 2002 – \$13**

**Plantation OFTD Overproof – \$8**

**Plantation Trinidad 2003 – \$13**

**Rhum J.M. White – \$8**

**Rhum J.M. Gold – \$8**

**Rhum J.M. VSOP – \$12**

**Rum Fire Overproof Rum – \$7**

**Sailor Jerry Spiced Rum – \$7**

**Scarlet Ibis Trinidad Rum – \$7**

**Smith & Cross Navy Strength – \$7**

**Wray & Nephew Overproof – \$5**

# BRANDY

**Barsol** Pisco – \$6

**Camus VS** Cognac – \$6

**Camus VSOP** Cognac – \$9

**Chateau Arton Fine Blanche** Armagnac – \$9

**Chateau Arton Peach** Eau de Vie – \$9

**Chateau Arton Pear** Eau de Vie – \$10

**Chateau Arton La Reserve Haut** Armagnac – \$11

**Dupont Calvados Fine Reserve** – \$9

**Hennessey VS** Cognac – \$9

**Laird's** Applejack – \$5

**Maison Ferrand 1870** Cognac – \$8

# AMERICAN WHISKEY

**Backbone Prime** Bourbon – \$7

**Baker's** Bourbon – \$10

**Booker's** Bourbon – \$13

**Bonesnapper** Rye – \$7

**Elijah Craig Small Batch** – \$7

**Evan Williams Bonded** Bourbon – \$5

**Four Roses Single Barrel** – \$9

**Four Roses Small Batch** – \$7

**Four Roses Yellow Label** – \$5

**George Dickel** Rye – \$6

**High West American Prairie** Bourbon – \$7

# AMERICAN WHISKEY – CON'T

- High West Bourye – \$15**
- High West Double Rye – \$7**
- Hirsch Reserve Bourbon – \$8**
- Hudson Baby Bourbon – \$12**
- J. Rieger Kansas City Whiskey – \$7**
- Jim Beam Bonded Bourbon – \$5**
- Jim Beam Rye – \$5**
- Jim Beam Single Barrel – \$9**
- Johnny Drum – \$7**
- J.W. Dant Bourbon – \$4**
- Mellow Corn – \$4**
- Maker's Mark Bourbon – \$8**
- New Holland Beer Barrel Bourbon – \$8**
- Noah's Mill Bourbon – \$12**
- Old Bardstown – \$6**
- Old Bardstown Estate – \$7**
- Old Grandad 114 – \$6**
- Old Grandad Bonded Bourbon – \$5**
- Old Forester *Signature* Bonded Bourbon – \$6**
- Rittenhouse Rye – \$6**
- Rowan's Creek Bourbon – \$8**
- Tom's Town *Royal Gold* Bourbon – \$11**
- Savage & Cooke *Burning Chair* Bourbon – \$10**
- Savage & Cooke *Second Chance* Whiskey – \$8**
- Wayne Gretzky No. 99 Canadien Red Cask Whiskey – \$8**
- Willett *Pot Still* Bourbon – \$11**

# ASIAN WHISKY

## **Akashi White Oak – \$10**

Blended Malt & Grain, *Hyogo, Japan*

## **Chichibu Ichiro's Malt & Grain Whisky – \$22 (1oz: \$13)**

Chichibu's Whiskies Blended with Others from Around the World, *Saitama, Japan*

## **Fukano Rice Whisky – \$11**

Blended Malted & Un-Malted Rice Whisky, *Kumamoto, Japan*

## **Hakushu 12 Year – \$17**

Single Malt Whisky, *Yamanashi, Japan*

## **Hibiki Japanese Harmony – \$14**

Blended Malt Whisky from *Yamazaki & Hakushu* with Grain from *Chita*

## **Kavalan – \$17**

Single Malt Whisky, *Yilan County, Taiwan*

## **Mars Iwai Blue – \$7**

Corn and Light Malt Whisky Aged in Ex-Bourbon Barrels, *Nagano, Japan*

## **Mars Iwai Tradition – \$10**

Malt Whisky Finished in Sherry, Bourbon, and Wine Casks, *Nagano, Japan*

## **Mars Komagatake "Shinanotanpopo" – \$30 (\$18 / 1oz)**

Well-Aged and Young Single Malt Whiskies Blended, *Nagano, Japan*

## **Nikka Coffey Grain – \$14**

Grain Whisky Made in a Continuous "Coffey" Still, *Miyagi, Japan*

## **Nikka Coffey Malt – \$15**

Malt Whisky Made in a Continuous "Coffey" Still, *Miyagi, Japan*

## **Ohishi Brandy Cask Finished – \$10**

Rice Whisky, *Kumamoto, Japan*

## **Ohishi Sherry Cask Finished – \$10**

Rice Whisky, *Kumamoto, Japan*

## **Suntory Toki – \$8**

Blended Malt Whisky from *Yamazaki & Hakushu* with Grain from *Chita*

## **Yamazaki 12 Year – \$22 (1 oz: \$13)**

Single Malt Whisky, *Osaka, Japan*

# IRISH WHISKEY

**Jameson – \$7**

**Jameson Black Barrel – \$9**

**Power's Signature – \$11**

**Redbreast 12 Year – \$15**

**Restless Spirits *Sons of Erin* – \$9**

# SCOTCH WHISKY

**Ardbeg 10 Year – \$11**

**Arran 10 Year – \$12**

**Bruichladdich *Scottish Barley Classic Laddie* – \$12**

**Caol Ila 12 Year – \$13**

**Chivas Regal 12 Year – \$10**

**Compass Box Artist's Blend – \$8**

**Compass Box Glasgow Blend – \$8**

**Compass Box Hedonism – \$22 (1oz: \$13)**

**Compass Box The Peat Monster – \$13**

**Cutty Sark *Prohibition* – \$7**

**Drambuie – \$8**

**Johnny Walker *Black* – \$9**

**Kilchoman Sanaig – \$13**

**Laphroaig 10 Year – \$12**

**Macallan Fine Oak 10 Year – \$12**

**Macallan Sherry Oak 12 Year – \$14**

**Monkey Shoulder – \$9**

## WINE - BASED

- Alvear Medium Dry Sherry* – \$4
- Alvear Fino Sherry* – \$4
- Cocchi Americano Bianco* – \$5
- Cocchi di Torino Vermouth* – \$5
- Cocchi Dopo Teatro Vermouth Amaro* – \$6
- Henriques Rainwater Madeira** – \$4
- Rare Wine Co. 'Baltimore' Rainwater Madeira** – \$10
- Rare Wine Co. 'Boston' Bual Madeira** – \$10
- Rare Wine Co. 'Charleston' Sercial Madeira** – \$10
- Rare Wine Co. 'New York' Malmsey Madeira** – \$10
- Rare Wine Co. 'Savannah' Verdelho** – \$10
- Yzaguirre Rojo Vermouth* – \$6
- Yzaguirre Dry Vermouth* – \$6

## AMARI/DIGESTIF

- Angostura Amaro** – \$6
- Aperol** – \$5
- Averna Amaro** – \$7
- Bigallet China-China** – \$8
- Bonal Gentiane-Quina** – \$4
- Byrrh Grand Quinquina** – \$4
- Cardamaro** – \$5
- Campari** – \$7
- Ch Fernet Dogma** – \$8
- Chartreuse Green or Yellow** – \$11
- Cynar** – \$5
- Dell'erborista Amaro** – \$12

# AMARI/DIGESTIF – CON'T

**Don Ciccio e Figli Amaro Sirene – ???**

**Dow's Ruby Port – \$4**

**Elisir Novasalus – \$5**

**Fernet Branca – \$6**

**Guotai Legend Baijiu – \$10**

**J. Rieger Caffe Amaro – \$8**

**Jagermeister – \$7**

**Leopold Bros. Fernet – \$8**

**Letherbee BESK – \$7**

**Letherbee Charred Oak Absinthe Brun – \$14 (1oz: \$8)**

**Letherbee Fernet – \$8**

**Luxardo Bitter – \$8**

**Maurin Quina – \$8**

**Punt e Mes Vermouth – \$5**

**Santa Maria al Monte – \$6**

**Sibilla Amaro – \$10**

**Sibona Amaro – \$6**

**St. George Absinthe – \$11**

**St. George Bruto Americano – \$8**

**Suze Saveur d'Autrefois – \$5**

**Tempus Fugit Gran Classico Bitter – \$9**

**Tempus Fugit Kina L'Aero d'Or – \$9**

**Tempus Fugit Mansinthe Absinthe – \$14**

**Tempus Fugit Vieux Pontalier Absinthe – \$13**

**Vallet Amargo – \$7**

**Vallet Fernet – \$6**

**Zucca Rabarbaro – \$5**



# **LIQUEURS**

**Becherovka – \$6**

**Benedictine – \$7**

**The Bitter Truth Violet – \$7**

**Dolin Genepy des Alpes – \$6**

**Cartron Banana, Cacao, Cassis or Elderflower – \$5**

**Cointreau – \$6**

**Cherry Heering – \$7**

**Giffard Apricot – \$7**

**Giffard Blue Curaçao – \$6**

**Giffard Ginger or Vanilla – \$7**

**Giffard Lychee, Peach, or Strawberry – \$6**

**Hayman's Sloe Gin – \$6**

**Kronan Swedish Punsch –**

**Lazzaroni Amaretto – \$6**

**Lazzaroni Triple Sec – \$5**

**Leopold Bros. Blackberry, Sour Apple, or Tart Cherry – \$7**

**Luxardo Maraschino – \$6**

**Midori – \$6**

**Pimm's No.1 Cup – \$5**

**Rothman & Winter Pear – \$5**

**St. Elizabeth Allspice Dram – \$6**

**Tattersall Crème de Fleur or Grapefruit Crema – \$7**

**Velvet Falernum – \$5**

**M A K E I T A S P R I T Z ! + \$ 2**

# SOFT DRINKS

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**Jones Soda Co. Cola – \$3**

**Jones Soda Co. Cream – \$3**

**Jones Soda Co. Fufu Berry – \$3**

**Jones Soda Co. Green Apple – \$3**

**Jones Soda Co. Lemon-Lime – \$3**

**Diet Soda – \$3**

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**Thai Iced Coffee or Tea – \$3**

**Oi Ocha Iced Green Tea – \$2.50**

**Hot Green Tea – \$3**

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**Coma Coffee Pour Over – \$4.50**

**Ask Server for Current Selection of Roasts!**

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**Acqua Panna Still Spring Water – \$2.50**

**Topo Chico Sparkling Mineral Water – \$3**

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**Juice Pineapple, Orange, or Cranberry – \$3**

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**Handcrafted Lemonade, Limeade, or N/A Cocktails – \$4**

# What's the Ingredient?!

**Amaro:** A bittered liqueur, originating from Italy.

The plural form of the word is “Amari”.

**Armagnac:** A grape brandy made in Armagnac, France.

**Cachaça:** Brazil’s National Spirit. Similar to rum, it’s distilled from Sugarcane Juice instead of Molasses. Try it in a Caipirinha!

**Fernet:** A type of amari made from a grape-distilled spirit. Often includes saffron, chamomile, cardamom, rhubarb, and types of “mintiness”. Try it with Coffee or Cola!

**Gingo/Daigingo:** A further classification of Rice Polishing (“Seimaibuai”) where it is polished to at least 60% or 50%, respectively, of its original weight.

**Junmai:** Meaning “Pure” as a restriction to Nihonshu’do Sake. It is classified by at least 70% Original Weight Rice Polishing and only Rice, Koji, Yeast, and Water being ingredients.

**Madeira:** A richly flavored, fortified wine made from repeatedly heating and cooling. It is made on an island off the coast of Spain.

**Matcha:** A fine powder of potent green tea used throughout Japanese cuisine and especially in Tea Ceremony.

**Shochu:** A type of Sake made through various distillation techniques. It is not only restricted to rice, but can also use barley, sweet potato, buckwheat, brown sugar or several other ingredients.



BEVERAGES