

Le Fou Frog

400 E 5th St 64106-1105 · +18164746060 · Updated: Jan 14, 2026

[View online menu](#)



LES SOUPES 3

Soupe à L'Oignon Gratinée \$12.00

Traditional French onion soup sweetened with Port wine and veal stock topped with a crouton and melted Gruyère and Parmesan cheeses

Bisque de Homard \$12.00

A rich soup made of lobster stock flambéed with Cognac and thickened with rice, tomato paste, cream and a touch of cayenne

Soupe du Jour \$10.00

Prepared from the season's freshest Ingredients. Please Inquire

LES SALADES 3

Salade de la Maison \$10.00

Mixed field greens tossed in a tangy citrus Dijon vinaigrette and topped with carrot ribbons

Salade de Betteraves et Roquette \$12.00

Quartered beets dressed in lemon vinaigrette paired with orange segments, candied pecans, and spicy arugula tossed with balsamic vinaigrette

Salade de Chevre Chaud Avec Figue \$14.00

Warm goat cheese atop a crouton, fig compote, roasted peppers, field greens, and citrus vinaigrette

LES HORS D'OEUVRES 7

Tartare de Thon* \$21.00

Hand chopped sushi grade Ahi Tuna, shallots, soy sauce, Tabasco, sesame and chive oils, wasabi with seaweed salad and sesame seeds

Baked Brie En Croute \$16.00

Baked Brie served in a puff pastry with seasonal compote

Escargots Provençales \$15.00

Half dozen Helix Snails baked in Butter, Tomatoes, Garlic, and Herbs

Foie Gras Frais \$29.00

Seared Hudson Valley Foie Gras, veal demi-glace, coffee, vanilla, macadamia liqueur, macadamia nuts, with mango and raspberry coulis

Moules Marinières \$20.00

Prince Edward Island Mussels steamed in a broth of white wine, bay leaf, mustard and cream

Coquilles St. Jacques	\$17.00
Bay Scallops, leeks, and mushrooms in a creamy white wine and Gruyère cheese sauce	
Pommes Frites	AVAILABLE OPTIONS
	Small: \$10.00
	Large: \$15.00

VÉGÉTARIEN VEGAN 2

RAVIOLIS DE COURGE MUSQUÉE	\$31.00
Butternut squash ravioli in a brown butter sage sauce with red cabbage, beets and Brussels sprouts	
TAJINE VÉGÉTARIEN	\$28.00
Vegetable Tagine made with eggplant, onions, zucchini, yellow squash, chickpeas, dried fruit, almonds, walnuts, bell pepper & exotic spices on a bed of lime infused quinoa.	

LES POISSONS 2

SAUMON ÉCOSSAIS	\$32.00
Pan seared Salmon with a creamy gooseberry sauce, orange confit topped with spicy arugula and served with fried potatoes	
GNOCCHI FRUITS DE MER SAUCE ARMORICAINE	\$29.00
A Seafood medley of mussels, crayfish, shrimp, and bay scallops in a shellfish, tomato, cream sauce with potato gnocchi	

LES VIANDES ET VOLAILLES 4

MÉDAILLONS DE PORC ENROBÉ DE BACON	\$32.00
Pork Loin Medallions wrapped in bacon and seared, with a dark balsamic pork stock reduction with caramelized shallots, served with mashed potatoes and sautéed vegetables	
STEAK AU POIVRE*	\$53.00
Kansas City Strip Steak pan seared, flambéed in Cognac with Madagascar green peppercorns, veal demi glace and cream, served with pommes frites and mixed field greens	
FILET LE FOU*	\$64.00
Filet Mignon paired with Lobster meat with a Boursin Sabayon, served with Dauphine potatoes and grilled asparagus	
CAILLE FARCI	\$41.00
Quail stuffed with brioche and foie gras, grilled and finished in the oven. Sauce Perigourdine made with game stock, truffles, foie gras, and Madeira wine. Served with mashed potatoes and vegetables.	

VINS DE LA MAISON - BLANC & ROSÉ 12

ARROGANT FROG CHARDONNAY
LA VIELLE FERME ROSÉ
LA PETITE PERRIERE SAUVIGNON BLANC
JEREMIE HUCHET ‘CHAUVINIERE’ MUSCADET

HEINZ EIFEL RIESLING

10 36

CHATEAU LAMOTHE BORDEAUX BLANC

LES LYS VOUVRAY

KEUNTZ BAS WHITE BLEND, ALSACE 11/40

GUIGAL COTES DU RHONE BLANC

LAROCLETTE MACON FUISSÉ CHARDONNAY

ROSÉ DU JOUR

GIESEN (Non-Alcholic) SAUVIGNON BLANC

VINS DE LA MAISON - ROUGE 9

MAISON NICOLAS MERLOT

DOMAINE DE CRISTIA GRENACHE

ST. COSME LITTLE JAMES’ BASKET PRESS GRENACHE

11 40

SOLIS MALBEC CAHORS

DOMAINE LES GRYPHÉES CUVÉE CENTENAIRE LES BALMES BEAUJOLAIS

CHÂTEAU HAUT-LA-PÉREYRE BORDEAUX SUPÉRIEUR

DELAS ST. ESPRIT COTES DU RHONE

BICHOT HORIZON PINOT NOIR

BARRAIL MEDOC BORDEAUX ROUGE

SPARKLING 12

Saint Hilaire, Brut

The original sparkling wine of France.

Francois Montand, Brut Nv

A great bubbly at a great price. Toasty and creamy.

Charles Bove “Tourraine” Rosé Nv

Cabernet Franc and Gamay. Pretty nose of strawberry and ripe peach with tiny bubbles. A joy to drink!

SERENA BRACHETTO D’ ACQUI

Sweet, fruity frizzante.

CHAMPAGNE, LEGRAS & HAAS INTUITION BRUT NV

\$70.00

Growers Champagne. Elegant with hints of elderflower, ripe apricot, salted almond, and graphite.

CHAMPAGNE, PHILIPPE PRIÉ BRUT ROSÉ NV

\$85.00

This Growers Brut Rosé is a flat-out delicious Champagne with a deep pink color. It bursts open with pretty aromas of freshly sliced strawberries, rose petal, cherry blossom, and hints of brioche.

G. BERTRAND BALLERINE BRUT ETOILÉ ROSÉ NV

\$95.00

A true staff favorite, this delicate pale rosé is deeply aromatic, with tiny bubbles, it tastes like toasted strawberries and cream. “Every time a cork pops, a dancer gets a job” - B.R.

CHAMPAGNE, VEUVE CLICQUOT, YELLOW LABEL

\$110.00

Classic. Superb. Even more intensity than before. Celebrate!

CHAMPAGNE, PAUL BARA ROSÉ NV

\$115.00

A beautiful small production bottle of bubbles brought to you by the one and only Kermit Lynch.

CHAMPAGNE, LAURENT-PERRIER BRUT CUVÉE ROSÉ

\$150.00

100% Pinot Noir from 10 different “Cru.” A Grand Champagne with great color and finesse. Hints of strawberry, dry with perfect bubbles.

CHAMPAGNE, LAURENT-PERRIER GRAND SIÈCLE

\$350.00

Grand Siècle is the only Cuvée de Prestige based on the blend and not on the vintage. Grand Siècle recreates the perfect year at each new iteration. A blend of Chardonnay and Pinot Noir, it is our Pastry Chef Carter Holton’s favorite.

CHAMPAGNE, LOUIS ROEDERER CRISTAL 2005

\$395.00

Liquid gold.

LES VINS BLANC 9

ALSACE, DOMAINE PFISTER, RIESLING TRADITION

\$50.00

Honeyed nose with a razor sharp, saline palette and crisp, dry finish. Delicious, classic Alsatian Riesling

LOIRE, POUILLY-FUMÉ CUVÉE KRIOTINE, DOMAINE FRANCIS BLANCHET

\$55.00

100% Sauvignon Blanc from the flinty soil of the Loire. Vibrant citrus, clean mineral-driven finish. Great with smoked meats, seafood, and cream sauces.

LOIRE, SANCERRE, REVERDY ET FILS “REINE BLANCHE”

\$59.00

Elegant Sauvignon Blanc with crisp acidity and minerality, classic with shellfish and cream dishes.

BURGUNDY, POUILLY-FUISSÉ, NICOLAS POTEL

\$78.00

Crisp and lively with the aroma of roasted nuts, grilled pineapple, and a hint of matchstick. The flavor is supple, dry-yet-fruity medium body, with the taste of tangy green apple, chalk, and melon.

BURGUNDY, AUXEY DURESSES DOMAINE LAFOUGE

\$92.00

Perched in the western uplands alongside the famous Chardonnay-producing village of Meursault. Jean & Gilles Lafouge are the 6th generation of winemakers to run this small family Domaine, which is regularly cited as one of the top domaines of the appellation. Take a chance on me!

BURGUNDY, MEURSAULT, ALBERT BICHOT

\$120.00

Chardonnay with notes of candied lemon, almonds, white flowers and freshly baked bread.

BURGUNDY, DOMAINE CLOS DE LA CHAPELLE SOUS FRETILLE PERNAND-VERGELESSES 1 CRU	\$105.00
100% Chardonnay, buttery and complex. The only American-owned Domaine in Burgundy and by KC native Mark McConnell.	
BURGUNDY, CHASSAGNE-MONTRACHET, BOUARD-BONNEFOY	\$165.00
Chardonnay with classic flavors of yellow plums, mountain spring water and a touch of red berry fruit.	
CHABLIS, DOMINIQUE & ROMAIN COLLET CHABLIST GRAND CRU VALMUR 2021	\$125.00
Certified organic Chardonnay. Has depth and aromatic generosity, great minerality with a touch of floral and fruity elements.	

LES VINS ROSE 1

TAVEL ROSÉ, CHATEAU DE TRINQUEVEDEL	\$48.00
Trinquevedel’s Tavel is reminiscent of the divine freshness of a wild-harvested summer strawberry. Like the berries you might want to spoon atop a heaping pile of barely sweetened whipped cream, this rosé will be the star of, and finishing touch to, any meal.	

LES VINS ROUGE 33

BURGUNDY, NICOLAS POTEL BOURGOGNE ROUGE	\$44.00
Maison Nicolas Potel has built its international reputation by making Pinot Noir from the most beautiful vineyards of Burgundy.	
BURGUNDY, CHÂTEAU DE LA MALTROYE BOURGOGNE ROUGE	\$65.00
One of the heralded addresses of Chassagne, the Domaine itself was built in the 18th century on top of a 400-year-old cellar, still in use today. This lovely Bourgogne Rouge shows expressive red fruits, liquid minerals, tar, red flowers, and a savory note. The palate is very dense and balanced with tons of dry extract and complex minerals kept in check by wonderfully integrated acidity.	
BURGUNDY, MOREY SAINT DENIS, VIEILLES VIGNES DOMAINE STEPHANE MAGNIEN	\$92.00
Rich full color, lush notes of raspberry and black cherry.	
BURGUNDY, POMMARD DOMAINE GERMAIN PERE ET FILS	\$98.00
100% Pinot Noir. This ruby colored wine has good mouthfeel with lithe body of tart cherry and strawberry balanced by acid.\	
BURGUNDY, GEVREY-CHAMBERTIN DOMAINE RENÉ LECLERC ‘CLOS PRIEUR’ 1CRU	\$112.00
Characteristic Gevrey are robust and powerful but at the same time, velvety and expressive. Black fruit, black liquorice and chocolate come into play. This little single vineyard offering tends to give very aromatic and charming red berries.	
BURGUNDY, VOLNAY BOUZEREAU 1ER “LES AUSSY”	\$115.00
Fragrant on the nose with dark cherry and violet scents, well-delineated and just very Volnay in style. The palate is medium-bodied with crunchy red and black fruit.	
BURGUNDY, VOLNAY 1ER CRU TAILLEPIEDS, DOMAINE CLOS DE LA CHAPELLE	\$145.00
A deft application of wood sets off ripe and fresh aromas of black berry liqueur and a beautiful array of spice elements with minerality and structure with a long finish.	
BEAUJOLAIS, MORGON, MARCEL LAPIERRE	\$62.00
100% Gamay, this combination of old vines, exceptional terroir and skilled winemaking have created pure velvet, a Lavierre trademark. Substance, flesh, and serious density are delivered with total finesse and seductiveness.	
BORDEAUX, HAUT-MEDOC, CHATEAU BEAUMONT	\$40.00
Great deep black fruits lead through to a lovely finish. Aromas of dark chocolate, blueberry, cassis, nutmeg, cinnamon, oak, and smoke. A delightful Cru Bourgeois Superieur. Impressive	

BORDEAUX, MEDOC, CHATEAU GRAND BOUCHON	\$40.00
A mix of black fruits (black current, strawberry, blackberry), toast, and oak. Complex. Cabernet Sauvignon and Cabernet Franc	
BORDEAUX, MARGAUX CHATEAU PRIEURE LICHINE	\$125.00
Floral and beautiful with blackberry and blackcurrant aromas. This is a classic 4th growth Chateau. Highly rated. 65% Cabernet, 30% Merlot, 5% Petit Verdot.	
BORDEAUX, MARGAUX CHATEAU D'ANGLUDET	\$170.00
Delicate, restrained herbal savoriness, red cherries and fresh orange zest on the nose. Lightly intense on the palate with some ripe fruit sweetness, fine tannins, minerals, accessible and versatile.	
BORDEAUX, ST. EMILION CH. TEYSSIER GRAND CRU	\$57.00
Opulent, round, and full. Black currants, herbs, and spice. Predominantly Merlot with Cabernet Sauvignon. Great critic ratings, averaging 90 points.	
BORDEAUX, ST. ESTEPHE, CHATEAU DE PEZ	\$98.00
Created in the 15th century, Chateau de Pez is the oldest Domaine in Saint Estèphe. Deeply colored and concentrated. Cabernet dominant. 49% Cabernet Sauvignon, 49% Merlot, 1% Petit Verdot, 1% Cabernet Franc.	
BORDEAUX, FLEUR DE PEDESCLAUX PAUILLAC, CHATEAU PEDESCLAUX	\$75.00
A sumptuous bouquet filled with sweet spice, wood, and dark brambly fruit, this Pauillac has a wonderfully creamy body and mouthfeel.	
BORDEAUX, PAUILLAC DE CHATEAU LATOUR	\$170.00
A gorgeous Pauillac nose of blackcurrants, graphite, tobacco, and damp earth. Rich, medium to full-bodied, and beautifully textured with ultra-fine tannins that are ever so polished and give length and energy to the wine. 75% Cabernet, 20% Merlot, Petit Verdot, Cabernet Franc.	
BORDEAUX, ST. JULIEN, CHATEAU GLORIA	\$95.00
One of the better-known Crus Bourgeois of the Medoc, Gloria is made up of holdings of classified Crus still at reasonable prices. Black fruits, cedar. Full and plush. Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot.	
BORDEAUX, POMEROL ESPIRIT DE CLOCHER	\$105.00
Dark fruit, tobacco, chocolate, and earth. this wine is rich, full, deep and velvety 70% Merlot, 30% Cabernet Franc.	
BORDEAUX, CHATEAU DUCRU - BEAUCAILLOU, SAINT-JULIEN (2016)	\$500.00
From the genius of Bruno Borie, this legendary wine from Saint Julian is a blend of 85% Cabernet Sauvignon, 15% Merlot. Aged in new oak. Exquisite bouquet of cassis, espresso, camphor, violets, toasty oak, and graphite. Full bodied, layered texture, plenty of fruit with a very long finish.100 points Jeb Dunnuck. A true collector’s wine primed to drink right now!	
LOIRE, CHINON, LES ROSETTES	\$42.00
Ah, Chinon! Here Cabernet Franc shines, expressing sumptuous fruit, savory spice aromas and polished tannins.	
LANGUEDOC, GERARD BERTRAND CHATEAU L'HOSPITALET, LA CLAPE	\$65.00
Syrah, Grenache, Mourvèdre. Loaded with peppery blueberries and blackberries. Full-bodied, rich, and concentrated. If you like California Cabs, you’ll be won over by this wine. Has all the juice!	
RHONE, VACQUEYRAS DOMAINE LE SANG DES CAILLOUX	\$55.00
This old-vines bottling is all about smoky garrigue, dense black fruit, taut leather, chewy tannins, and stone. 70% Grenache, 20% Syrah, 10% Mourvèdre & Cinsault.	
RHONE, VINSOBRES, CHATEAU DE ROUANNE	\$58.00
Intriguing mix of raspberry, violet, licorice, peony, black pepper and gingerbread. Greatly textured with prominent saltiness and length in the finish. 50% Grenache, 40% Syrah, 10% Mourvèdre	

RHONE, ST. JOSEPH, JL CHAVE, “OFFERUS”	\$68.00
Primarily estate fruit with outside components. This has anarray of dark cherries and spiced dark plums, as well as a fresh, vibrant, and plush core wrapped in crisp yet silky tannins.	
RHONE, CROZES-HERMITAGE, ALAIN GRAILLOT	\$76.00
Atypically big, rich and velvety, it delivers rolling waves of ripe black cherries, tinged with understated herbal notes and a long, luxuriously textured finish.	
RHONE, GIGONDAS PALLIERES ‘LES RACINE’	\$79.00
Domaine Les Pallières is undeniably one of the greatest, longest-running properties of the Southern Rhône—outside the village of Gigondas. Rich and intense with dark chewy mineral fruit. 50% Grenache, Mourvèdre and Syrah complete.	
RHONE, ARCANE LE FOU, XAVIER VIGNON	\$98.00
This winemaker cut his teeth in Champagne - Le Fou is a CDP inspired blend of five vintages from the most outstanding of recent years. RP awarded 96 Points. “No hard edges, silky tannins and a big finish.” With a name like Le Fou, how could we not love this!	
RHONE, DOMAINE TEMPIER BANDOL ‘LULU & LUCIEN’	\$105.00
Beneath the dark fruit, there is an intense depth of flavor, energy, enticing Provençal aromatics - it is never tamed, but pairs well with red meat. 75% Mourvèdre, 14% Grenache, 9% Cinsault, 2% Carignan	
RHONE, CHATEAUNEUF-DU-PAPE, L’ORATOIRE	\$120.00
A long-time staff favorite. Grenache, Syrah, Cinsault, Mourvèdre.	
RHONE, CORNAS, DOMAINE ALAIN VOGUE	\$125.00
Cornas "Les Vieilles Vignes" comes from Syrah vineyards, more than 60 years old. Inky in color, classic nose of plums, Asian pears, sandalwood and iron. Medium to full bodied with finesse and great length.	
RHONE. CHATEAUNEUF-DU-PAPE CLOS SAINT-JEAN LA COMBE DES FOUS	\$185.00
Grenache, Syrah, Cinsault, Vaccarèse. JD 100 Points. Beautiful full bodied aromas of ripe black raspberries and violets, ground pepper, lavender and herbs de Provence. Sustainable farming. The name translates as ‘valley of the fools.’ Don’t be foolish and order this wine. It is special.	
RHONE, HERMITAGE, M. CHAPOUTIER MONIER DE LA SIZERANNE	\$250.00
One of the smallest and most important Syrah regions of northern Rhone, Hermitage is practically one single south- facing slope of crushed granite, thinly covered with varied, yet well-charted soil types. Taste of raspberry, black currents. Highly rated. 100% Syrah.	
RHONE, L’HERMITAGE ROUGE, JEAN LOUIS CHAVE	\$450.00
A very special and limited release from one of the oldest winemaking families on this beautiful hill.	

COCKTAILS 9

L’Autobus	\$12.00
Yu Gin, Cartron Pamplemousse Liqueur, Sanpellegrino Limonata	
Transfusion	\$10.00
Vodka, Concord Grape Juice, Lime Juice & Ginger Ale	
Princess Stephie	\$12.00
Ciroc Coconut Vodka, Pineapple Juice, Grenadine	
Ginger Peach Sangria	\$10.00
White Wine, Ginger Liqueur, Brandy, Peach Nectar	

Cantarita	\$12.00
Tequila, Canton, Triple Sec, Fresh Lime	
Haut Mano	\$12.00
Una Familia Reposado, Simple Syrup, Lemon Juice, Red Wine, St. Raphaël Doré	
Bisous Rouge	\$12.00
Scotch, Drambuie, Splash Cranberry Juice, Splash Soda	
Jo's Fired	\$12.00
Cinnamon-infused Tequila, Orange soda, Bitters	
Sonya’s Solution	\$12.00
Elijah Craig Bourbon, Cointreau, Bitters & Bubbles	

MARTINIS 6

French Martini	\$12.00
Vodka, Raspberry Liqueur, Pineapple Juice, Champagne	
French 69	\$12.00
Citadelle Gin, Big O Ginger Liqueur, Lemon Juice Topped With Champagne	
French 75	\$12.00
Citadelle Gin, Lemon Juice & Simple Syrup, Topped With Champagne	
Pomegranate Martini	\$12.00
360 Lemoncello Vodka, Pama Liqueur, Splash Cranberry Juice	
Vesper	\$12.00
Citadelle Gin, Grey Goose Vodka, White Lillet. Lemon Twist	
Franhattan	\$12.00
Elijah Craig Rye, Byrh, Bitters, Cherry	

MOCKTAILS 3

Cran-O Frizzante	\$5.00
Sanpellegrino Aranciata, Splash Cranberry Juice, Orange Bitters, Spicy Cherry	
Peach Refresher	\$5.00
Peach Nectar, Grenadine, Sprite and Soda	
Pineapple Ginger Mocktini	\$7.00
Shaken Pineapple Juice, Angostura Bitters topped with Ginger Beer, served up	

BUBBLES 11

Kir Royal (Cassis)	\$10.00
Kir Imperial (Raspberry)	\$10.00

Kir Peche (Peach)	\$10.00
Kir Gingembre (Ginger)	\$10.00
Kir Poire (Pear)	\$10.00
Kir Violette (Violet)	\$10.00
Kir St. Germaine (Elderflowers)	\$10.00
Kir Pamplemousse (Grapefruit)	\$10.00
Mimosa (Orange Juice)	\$10.00
Champagne Cocktail (Sugar Cube & Bitters)	\$10.00
Champagne Supernova (Sugar Cube & Violette)	\$10.00

TRADITIONAL FRENCH APERITIFS 6

Aperol Spritz	\$12.00
Aperol, Soda, Sprite, Bubbles	
Lillet: Blance, Rouge, Rose	\$7.00
Pastis: Ricard, Pernod, Mauresque	\$7.00
Absinthe	\$14.00
Suze, Maurin, Salers, Red Dubonnet, Bordiga Vermouth Bianco, Byrh	\$7.00
Kir	\$7.00

LES DESSERTS 3

Profiterole	\$12.00
Pate A Choux Pastry With Vanilla Ice Cream Topped With Dark Chocolate Sauce And Toasted Almonds	
Crème Brûlée	\$12.00
Vanilla Bean Custard Topped With Caramelized Sugar	
Mousse Au Chocolat	\$12.00
Rich And Creamy Chocolate Mousse in a chocolate shell atop flourless chocolate cake	

CORDIALS ET LIQUEURS 20

St. Germaine	\$9.00
Framboise Liqueur, Mathilde	\$8.00
Peché Liqueur, Mathilde	\$8.00
Poire Liqueur, Mathilde	\$8.00

Cassis Liqueur, Mathilde	\$8.00
Crème De Violette	\$9.00
Pamplemousse Rose, Cartron	\$9.00
Canton	\$9.00
The Big O Ginger Liqueur	\$9.00
Grand Marnier	\$12.00
Baileys	\$8.00
Kahlua	\$7.00
Drambuie	\$9.00
Frangelico	\$8.00
Sambuca Black	\$9.00
Sambuca	\$8.00
Tuaca	\$10.00
Amaretto Di Sarrano	\$8.00
Cointreau	\$8.00
Absinthe	\$14.00

BEVERAGES 15

Coffee	\$3.00
Decaf	\$3.00
Espresso	\$4.00
Double Espresso	\$6.00
Cappuccino	\$7.00
Hot Tea	\$3.00
Ice Tea	\$2.50
Soda	\$2.50
Juice	\$2.50
Sparkling Mineral Water	\$5.00
San Pellegrino Sparkling Limonata	\$5.00

San Pellegrino - Sparkling Aranciata	\$5.00
Peach Refresher Mocktail	\$5.00
Cran-O Frizzante Mocktail	\$5.00
Pineapple Ginger Mocktini	\$7.00

COFFEE DRINKS 6

Café Irlandes	\$10.00
Jameson Irish Whiskey And Coffee	
Nutty Irishman	\$10.00
Baileys Irish Cream, Frangelico And Coffee	
Café L’Orange	\$10.00
Orange Xo Liqueur And Coffee	
Café Français	\$10.00
Cognac And Coffee	
French Kiss	\$10.00
Crème De Menthe, Cognac And Coffee	
Café Tuaca	\$10.00
Tuaca (Brandy, Orange And Vanilla) And Coffee	

DESSERT MARTINIS 7

Chocolate Martini	\$12.00
Vodka, Prichard’S Fudge Brownie Cream Liqueur	
Chocolate Raspberry Martini	\$12.00
Vodka, Prichard’S Fudge Brownie Cream Liqueur, Framboise Liqueur	
Chocolate Caramel Martini	\$12.00
Stoli Salted Caramel Vodka, Prichard’S Fudge Brownie Cream Liqueur	
Espresso Martini	\$12.00
Vodka, Kahlua, Espresso, Bailey’S Irish Cream	
Thin Mint	\$12.00
Vodka, Prichard’S Fudge Brownie Cream Liqueur, Creme De Menthe	
Pumpkin Spice Martini	\$12.00
Vodka, Pumpkin Liqueur, Big O Ginger Liqueur	
White Chocolate Peppermint Martini	\$12.00
Vodka, White Chocolate Liqueur, Peppermint Schnapps	

DIGESTIFS 13

Benedictine & Brandy	\$9.00
Benedictine	\$8.00
Chartreuse Vert	\$25.00
Chartreuse Jeune	\$25.00
Camus VS, Cognac	\$10.00
Camus VSOP, Cognac	\$12.00
Courvoisier VSOP, Cognac	\$13.00
Hennessy VS, Cognac	\$14.00
Remy Martin VSOP, Cognac	\$15.00
Puysegur, Bas Armagnac	\$13.00
La Tariquet VSOP, Armagnac	\$15.00
Family Dupont, Fine, Calvados	\$15.00
Centum Herbis	\$10.00

PORT & SHERRY ¹³

Porto, Ramos Pinto 10Yr Tawny	\$13.00
Porto, Ramos Pinto 20Yr Tawny	\$17.00
Porto, Quinta De Noval Ruby	\$9.00
Porto, Quinta De Noval Tawny	\$10.00
Porto, Quinta De Noval LBV	\$12.00
Porto, Fonseca Bin #27	\$10.00
Porto, Nieport Dry White	\$9.00
Porto, Nieport 10 Yr Tawny	\$13.00
Porto, Nieport 20 Yr Tawny	\$17.00
Sherry Fino, Barbadillo	\$9.00
Banyuls, Chapoutier	\$10.00
Porto, Broadbent White	\$8.00
Domaine de Durban, Muscat de Beaumes-De Venise	\$10.00

SCOTCH & BOURBON ¹⁸

Balvenie 12 Yr Scotch	\$12.00
Dalwhinnie 15 Yr Scotch	\$13.00
Glenfiddich 12 Yr Scotch	\$12.00
Glenlivet 12 Yr Scotch	\$12.00
Glenmorangie Scotch	\$12.00
Lagavulin 16 Yr Scotch	\$19.00
Laphroaig 10 Yr Scotch	\$12.00
Oban 14 Yr Scotch	\$12.00
Buffalo Trace Bourbon	\$10.00
Bulleit Bourbon	\$10.00
Elijah Craig Bourbon	\$10.00
Gentleman Jack Bourbon	\$9.00
Tom's Town Bourbon	\$10.00
Woodford Reserve Bourbon	\$12.00
West Bottoms Whiskey	\$8.00
Bulleit Rye	\$10.00
Elijah Craig Rye	\$10.00
Old Overholt Rye	\$8.00