

# Amber Steakhouse

119 Nassau Ave Ste 1 11222-4281 · +17183893757 · Updated: Jan 14, 2026

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## APPETIZERS 12

<b>Sea Scallops</b>	<b>\$22.00</b>
Avocado Mashed Potatoes, Madeira Truffle Sauce	
<b>Salmon Tartar</b>	<b>\$20.00</b>
Mango, Avocado, Chili Pepper, Cilantro, Cider-Orange Glaze, Sesame Seeds, Wasabi	
<b>Steak Tartare</b>	<b>\$19.00</b>
Fresh Ground Beef, Chopped Pickles, Shallots, Egg Yolk, Capers, Pickled Mushrooms	
<b>Fried Calamari</b>	<b>\$21.00</b>
Fra Diavolo Sauce and Wasabi Aioli	
<b>Grilled Octopus</b>	<b>\$21.00</b>
Corn, Kidney Beans, Pickled Onion	
<b>Shrimp Scampi</b>	<b>\$22.00</b>
<b>Mussels</b>	<b>\$20.00</b>
Red or White Sauce	
<b>Burrata</b>	<b>\$17.00</b>
Fresh Mozzarella with Cream, Tomatoes, Marinated Portobello Mushroom, Fresh Basil, Olive Oil, Balsamic	
<b>Cheese Plate</b>	<b>\$21.00</b>
Camembert, Gorgonzola, Gruyère, Taleggio, Orange Horseradish Marmalade, Raspberry Jam	
<b>Escargot</b>	<b>\$19.00</b>
Snails, Mushrooms, Parsley, Arugula, Gouda Cheese, Balsamic Reduction	
<b>Gnocchi</b>	<b>\$18.00</b>
Asparagus, Truffle Oil, Parmesan Cheese, Chives	
<b>Grilled Bacon</b>	<b>\$16.00</b>

## RAW BAR 4

<b>Seafood Tower</b>	<b>AVAILABLE OPTIONS</b>
Ceviche, Shrimp, Oyster, Mussels, Crab Salad	\$50.00
	\$90.00
<b>Oyster</b>	
Dozen or Half Dozen	

**Shrimp Cocktail** \$22.00

**Octopus and Shrimp Ceviche** \$19.00

Avocado, Cilantro, Chilli, Tomatoes, Lime

**SALAD** 5

**House Salad** \$15.00

Mixed Greens, Cherry Tomato, Onion, Sherry Vinaigrette

**Classic Caesar Salad** \$17.00

**Arugula Salad** \$17.00

Pear, Apple, Fennel, Manchego Cheese, White Balsamic Truffle Vinaigrette

**Roasted Red Beet Carpaccio** \$17.00

Goat Cheese, Walnuts, Arugula, Capers, Onion, Light Sherry Vinaigrette

**Mango Salad** \$17.00

Feta Cheese, Thai Basil, Kalamata Olives, Red Wine Vinaigrette

**SOUP** 2

**French Onion Soup** \$14.00

**Spicy Seafood Soup** \$18.00

**STEAK** 12

**8 oz Filet Mignon** \$59.00

with Bordelaise Sauce

**16 oz New York Strip** \$59.00

**20 oz Rib Eye** \$67.00

**24 oz Rib Eye with Bone** \$70.00

**24 oz T-Bone** \$66.00

**48 oz Porter House for Two** \$133.00

**Steak and Shrimp with Scampi Sauce** \$79.00

New York Strip or Filet Mignon

**8 oz Filet Mignon with Foie Gras** \$79.00

Bordelaise Sauce

**Hamburger** \$31.00

Caramelized Onion, Tomato, Arugula, Pickles, French Fries or Salad

**Petite 8 oz New York Strip** **\$39.00**

French Fries or Salad

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**Steak Sandwich** **\$41.00**

Baguette, Onion, Chipotle Mayonnaise, French Fries or Salad

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**Rack of Lamb**

**AVAILABLE OPTIONS**

Wine Demi Glaze, Mint, Chimichurri

Full Rack: \$70.00

Half Rack: \$50.00

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## SEAFOOD 5

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**Fresh Linguine** **\$33.00**

with Shrimp Scampi, Parmesan Cheese

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**Sea Scallops** **\$35.00**

rapped in Bacon, Grilled Asparagus, Lemon Preserve Emulsion

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**Amber Seafood Plate** **\$38.00**

Shrimp, Clams, Squid, Mussels, Fish, Scallops, Light Tomato Sauce

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**Chilean Sea Bass** **\$47.00**

Broccoli, Yukon Gold Potato, Dijon Caper Sauce

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**Pan Fried Scottish Salmon** **\$35.00**

Barley, Sautéed Spinach, Horseradish Creme Fraiche

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## MEAT 2

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**Roasted Duck Legs** **\$34.00**

Baked Apple Stuffed with Beets, Mashed Potatoes, Bordelaise Sauce

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**Pan Roasted Breast of Chicken** **\$34.00**

Mashed Potatoes, Sautéed Spinach, Beurre Blanc Sauce

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## SIDE DISHES 15

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**Mashed Potatoes** **\$11.00**

**Boiled Potatoes with Butter and Dill** **\$11.00**

**Baked Potatoes with Sour Cream** **\$11.00**

**Gnocchi** **\$11.00**

with Butter, Chives, and Truffle Oil

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**French Fries** **\$11.00**

**Cream Spinach** **\$12.00**

**Sautéed Spinach** **\$12.00**

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<b>Sautéed Mushrooms and Spinach</b>	<b>\$12.00</b>
<b>Asparagus with Butter</b>	<b>\$12.00</b>
French Fries or Salad	
<b>Broccoli with Butter</b>	<b>\$11.00</b>
<b>Vegetables au Gratin</b>	<b>\$12.00</b>
<b>Beef Tomato and Onion</b>	<b>\$14.00</b>
<b>Sautéed Mushrooms Mix</b>	<b>\$12.00</b>
<b>Steamed Vegetables</b>	<b>\$12.00</b>
<b>Pickles</b>	<b>\$10.00</b>

## DESSERT 11

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<b>Cheesecake</b>	<b>\$9.00</b>
<b>Chocolate Mousse Cake</b>	<b>\$11.00</b>
<b>Carrot Cake with Walnuts</b>	<b>\$11.00</b>
<b>Crème Brûlée</b>	<b>\$10.00</b>
<b>Vanilla Ice Cream</b>	<b>\$4.00</b>
<b>Hazelnut Ice Cream</b>	<b>\$4.00</b>
<b>Chocolate Ice Cream</b>	<b>\$4.00</b>
<b>Espresso Sorbet</b>	<b>\$4.00</b>
<b>Mango Sorbet</b>	<b>\$4.00</b>
<b>Raspberry Sorbet</b>	<b>\$4.00</b>
<b>Black Currant Sorbet</b>	<b>\$4.00</b>

## SPARKLING 3

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<b>Andre Delorme, Brut Blanc de Blanc, Cremant de Bourgogne, France</b>	<b>\$20.00</b>
<b>Piper Sonoma Brut, Champagne Method, California</b>	<b>\$15.00</b>
<b>Villa Jolanda, Proseco, Veneto, Italy</b>	<b>\$14.00</b>

## RED WINE 8

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<b>Bodegas LAN Rioja Reserva 2017 Tempranillo, Spain</b>	<b>\$15.00</b>
<b>Maddalena Estate Reserve 2021 Cabernet Sauvignon, Paso Robles, California</b>	<b>\$14.00</b>

<b>El Origen Finca Reserva 2021 Malbec, Mendoza, Argentina</b>	<b>\$14.00</b>
<b>Castellani 2017 Chianti Classico Reserva, Tuscany, Italy</b>	<b>\$15.00</b>
<b>Les Terres du Roy 2021 Côtes du Rhône, France</b>	<b>\$14.00</b>
<b>Mezzacorona Dinotte 2019 Merlot Blend, Italy</b>	<b>\$14.00</b>
<b>Primarius 2021 Pinot Noir, Oregon</b>	<b>\$15.00</b>
<b>Tacama, Tinto-Natural 2022 Semi Sweet, Red Blend, Ica Valley, Peru</b>	<b>\$14.00</b>

## **ROSE <sup>2</sup>**

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<b>Chevalier d'Anthelme 2022 Côtes du Rhône, France</b>	<b>\$14.00</b>
<b>Addictive, Grapefruit Rose - Sweet, Languedoc, France</b>	<b>\$14.00</b>

## **WHITE WINE <sup>8</sup>**

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<b>Müller Göttsweiger Berg 2021 Gruner Veltliner, Kremstal, Austria</b>	<b>\$14.00</b>
<b>McNab Ridge 2021 Chardonnay, Mendocino County California</b>	<b>\$15.00</b>
<b>Bedel 2022 Sauvignon Blanc, North Fork, Long Island</b>	<b>\$14.00</b>
<b>Chateau Chasseclair 2021 Muscadet, Loire, France</b>	<b>\$14.00</b>
<b>Badissa dele Venezie 2022 Pinot Grigio, Italy</b>	<b>\$14.00</b>
<b>Josef Fischer, Federspiel 2019 Riesling (Dry), Wachau, Austria</b>	<b>\$15.00</b>
<b>Château Ste. Michelle 2021 Riesling (Off Dry), Columbia Valley</b>	<b>\$13.00</b>
<b>Moscato, California</b>	<b>\$13.00</b>

## **FORTIFIED WINE <sup>7</sup>**

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<b>Port LBV</b>	<b>\$15.00</b>
<b>Port 10 Years</b>	<b>\$20.00</b>
<b>Port 20 Years</b>	<b>\$25.00</b>
<b>Sherry Manzanilla</b>	<b>\$15.00</b>
<b>Sherry Oloroso</b>	<b>\$15.00</b>
<b>Pedro Ximenez</b>	<b>\$15.00</b>
<b>Terrasous Rivesaltes Vin Doux</b>	<b>\$15.00</b>

## **MERLOT, ZINFANDEL, RED BLEND <sup>9</sup>**

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<b>Bedell 2021 Cabernet Franc, Long Island</b>	<b>\$55.00</b>
<b>Decoy 2021 Merlot, California</b>	<b>\$60.00</b>
<b>Trig Point 2016 Merlot, Alexander Valley</b>	<b>\$55.00</b>
<b>Valravn 2019 Zinfandel, Sonoma</b>	<b>\$55.00</b>
<b>Opaque Darknes 2018 Zinfandel, Cabernet Sauvignon, Grenache, Paso Robles California</b>	<b>\$70.00</b>
<b>Ferrari Carano 2018 Merlot, Sonoma</b>	<b>\$85.00</b>
<b>Emmolo 2020 Merlot, Napa Valley</b>	<b>\$110.00</b>
<b>Prisoner 2021 Zinfandel, Cabernet Sauvignon, Syrah</b>	<b>\$120.00</b>
<b>Pahlmeyer 2015 Merlot, Napa Valley</b>	<b>\$200.00</b>

### **SYRAH, GRENACHE, MOURVÈDRE <sup>6</sup>**

<b>Cherry House 2019 Grenache, Carginian, Mourvèdre, Paso Robles California</b>	<b>\$65.00</b>
<b>Klinker Brick "Farrah" 2020 Syrah, California Lodi</b>	<b>\$75.00</b>
<b>Casino Mine Ranch 2017 Grenache, Shenandoah Valley, California</b>	<b>\$75.00</b>
<b>Vermillion Wines 2018 Grenache, Mourvèdre, Syrah, California</b>	<b>\$80.00</b>
<b>Dutton-Goldfield 2016 Syrah, Russian River Valley</b>	<b>\$99.00</b>
<b>Fulldraw Vineyard Chasing Windmills 2019 Grenache, Syrah, Paso Robles</b>	<b>\$225.00</b>

### **PINOT NOIR <sup>3</sup>**

<b>Willamette Valley Vineyards 2022 Willamette Valley, Oregon</b>	<b>\$60.00</b>
<b>Truchard Vineyard 2021 Carneros, Napa Valley</b>	<b>\$60.00</b>
<b>Eden Rift Valiant 2019 Central Coast</b>	<b>\$65.00</b>

### **NEW YORK STATE <sup>3</sup>**

<b>Suhru Ember 2013 Merlot, Cabernet Sauvignon, Long Island</b>	<b>\$50.00</b>
<b>Pellegrini Vineyards 2014 Merlot, Long Island</b>	<b>\$65.00</b>
<b>Wölffer Estate Fatalis Fatum 2015 Merlot, Cabernet Sauvignon, Cabernet Franc, Long Island</b>	<b>\$80.00</b>

### **ZINFANDEL, RED BLEND <sup>5</sup>**

<b>Winery Sixteen 600, 2013 Sonoma Valley</b>	<b>\$75.00</b>
<b>Castoro Cellars 2018 Paso Robles</b>	<b>\$75.00</b>

<b>Tierra Divina Reds 2015 Zinfandel, Carignane, Petite Syrah, Lodi, California</b>	<b>\$50.00</b>
<b>Emblem Michael Mondavi Family 2016 Cabernet Sauvignon, Petite Verdot, Petite Sirah, Syrah</b>	<b>\$75.00</b>
<b>White Rock Vineyards 2013 Cabernet Franc, Cabernet Sauvignon, Merlot, Napa Valley</b>	<b>\$120.00</b>

## **ARGENTINA** 10

<b>Bodega Cuarto Dominio Lote 44, 2018 Malbec, Mendoza</b>	<b>\$45.00</b>
<b>Mi Terruño Limited Reserve 2015 Malbec, Cabernet Sauvignon</b>	<b>\$55.00</b>
<b>Susana Balbo Signature 2015 Cabernet Sauvignon, Uco Valley, Mendoza</b>	<b>\$55.00</b>
<b>BenMarco, Expresivo Valle de Uco 2018 Malbec, Uco Valley</b>	<b>\$55.00</b>
<b>Catena 2017 Malbec, Mendoza</b>	<b>\$60.00</b>
<b>El Esteco 2018 Malbec, Calchaquies Valley, Calchaquies Valley</b>	<b>\$60.00</b>
<b>Flechas de Los Andes, Gran Corte 2014 Malbec, Syrah, Cabernet Sauvignon, Mendoza</b>	<b>\$85.00</b>
<b>MI Terruño Mayacaba 2015 Malbec, Mendoza</b>	<b>\$90.00</b>
<b>Terrazas de Los Andes Grand 2017 Cabernet Sauvignon, Mendoza</b>	<b>\$120.00</b>
<b>Cheval des Andes 2015 Malbec-Cabernet Sauvignon, Mendoza</b>	<b>\$220.00</b>

## **LEBANON** 2

<b>Ixir Altitudes Rouge 2016 Cabernet Sauvignon, Syrah, Tempranillo, Caladoc</b>	<b>\$65.00</b>
<b>Massaya Reserve 2011 Cabernet Sauvignon, Mourvèdre, Syrah, Bekaa Valley</b>	<b>\$90.00</b>

## **ITALY** 12

<b>Campi Valerio Calidio 2016 Montepulciano, Molise</b>	<b>\$45.00</b>
<b>Cantina di Negrar 2018 Valpolicella Ripasso</b>	<b>\$55.00</b>
<b>Pace 2016 Barbera d'Alba</b>	<b>\$55.00</b>
<b>Poggio Bonelli 2017 Chianti Classico</b>	<b>\$60.00</b>
<b>Sensi Montello Toscana 2015 Sangiovese, Shiraz</b>	<b>\$70.00</b>
<b>Masseria Frattasi Kapnios 2016 Aglianico Appassito, Campania</b>	<b>\$95.00</b>
<b>Caparzo 2015 Brunello di Montalcino</b>	<b>\$95.00</b>
<b>Gigi Rosso 2015 Barolo</b>	<b>\$110.00</b>
<b>Le Ragose 2008 Amarone della Valpolicella Classico</b>	<b>\$120.00</b>

<b>Rocco Giovanni Mosconi 2016 Barolo</b>	<b>\$125.00</b>
<b>Antinori Tignanello 2017 Toscana</b>	<b>\$245.00</b>
<b>Solaia 2014 Toscana</b>	<b>\$660.00</b>

## **CAHORS** <sup>1</sup>

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<b>Ixir Altitudes Rouge 2016 Cabernet Sauvignon, Syrah, Tempranillo, Caladoc</b>	<b>\$65.00</b>
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## **PROVENCE** <sup>1</sup>

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<b>Louis Latour Domaine de Valmoissine 2016 Pinot Noir</b>	<b>\$48.00</b>
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## **BURGUNDY** <sup>3</sup>

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<b>Domain Maratray Dubreuil 2017 Aloxe-Corton, Cote de Beaune</b>	<b>\$150.00</b>
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<b>Jerome Galeyrand Billard 2016 Gevrey Chambertin, Cote de Nuits</b>	<b>\$210.00</b>
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<b>Domain d'Ardhuy Corton Grand Cru 2017 Pougets, Cote de Nuits</b>	<b>\$280.00</b>
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## **BORDEAUX** <sup>6</sup>

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<b>Chateau Haut Selve 2016 Graves</b>	<b>\$55.00</b>
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<b>Pavillon de Leoville Poyferre 2015 Saint Julien</b>	<b>\$95.00</b>
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<b>Château Tour de Pressac Grand Cru 2012 Saint Émilion</b>	<b>\$95.00</b>
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<b>Château Paveil de Luze 2015 Margaux</b>	<b>\$100.00</b>
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<b>Château Larmande Grand Cru 2011 Saint Émilion</b>	<b>\$130.00</b>
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<b>Château Cantemerle Grand Cru 2000 Haut-Medoc</b>	<b>\$260.00</b>
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## **RHÔNE VALLEY** <sup>4</sup>

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<b>Chevalier d'Anthelme 2016 Côtes du Rhône</b>	<b>\$45.00</b>
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<b>Brotte la Marasgue 2017 Gigondas</b>	<b>\$65.00</b>
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<b>André Brunel Domaine les Cailloux 2014 Châteauneuf du Pape</b>	<b>\$95.00</b>
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<b>Domaine Alain Voge 2014 Cornas</b>	<b>\$160.00</b>
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## **SPAIN** <sup>6</sup>

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<b>Numathia Termes 2017 Tempranillo Toro</b>	<b>\$50.00</b>
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<b>Hacienda Lopez de Haro, Rioja Gran Reserva</b>	<b>\$50.00</b>
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<b>Dominio de Valdepusa Marques de Griñon 2013 Syrah, Petit Verdot, Graciano, Caliza</b>	<b>\$60.00</b>
<b>Valdurero Crianza 2015 Tempranillo Ribera del Duero</b>	<b>\$65.00</b>
<b>Dominio de Valdepusa Marques de Griñon 2014 Cabernet Sauvignon</b>	<b>\$95.00</b>
<b>Termanthia 2013 Tempranillo, Toro</b>	<b>\$540.00</b>

## **CHILE** 5

<b>Portal Los Andes Gran Reserva, Cabernet Sauvignon, Lontue Valley</b>	<b>\$50.00</b>
<b>Armador 2017 Cabernet Sauvignon, Maipo Valley</b>	<b>\$50.00</b>
<b>Cousino-Macu'l Antiguas Reserva 2017 Cabernet Sauvignon, Maipo Valley</b>	<b>\$55.00</b>
<b>Aliara Odfjell 2010 Carginan, Malbec, Syrah, Cabernet Sauvignon, Central Valley</b>	<b>\$95.00</b>
<b>Cousino-Macu'l Lota 2009 Cabernet Sauvignon, Merlot, Maipo Valley</b>	<b>\$160.00</b>

## **AUSTRALIA** 2

<b>Jim Barry "The Lodge Hill" 2016 Shiraz, Clare Valley</b>	<b>\$50.00</b>
<b>Langmeil Blacksmith 2013 Cabernet Sauvignon, Barossa Valley</b>	<b>\$85.00</b>

## **ROSÉ** 5

<b>Chateau Lastours Les Graviers 2017 Gaillac, France</b>	<b>\$45.00</b>
<b>Chevalier d'Anthelme 2019 Côtes du Rhône</b>	<b>\$45.00</b>
<b>Wölffer Estate Summer in the Bottle 2016 Long Island, New York</b>	<b>\$55.00</b>
<b>Chateau de la Clapiere Cru Classe 2017 Provence, France</b>	<b>\$55.00</b>
<b>Château d'Esclans, Les Clans Côtes 2019 Provence, France</b>	<b>\$150.00</b>

## **AUSTRIA** 3

<b>Fritsch 2018 Gruner Veltliner, Wagram, Austria</b>	<b>\$45.00</b>
<b>Heideboden 2017 Pinot Blanc, Burgenland</b>	<b>\$45.00</b>
<b>Josef Fischer Federspiel 2017 Grüner Vitliner, Wachau</b>	<b>\$50.00</b>

## **FRANCE** 7

<b>Chateau Chasseloir 2018 Muscadet, Loire</b>	<b>\$45.00</b>
<b>Coco Vinitrio 2018 Sauvignon Blanc, Languedoc</b>	<b>\$45.00</b>

<b>Chateau Nicot 2019 Semillon, Sauvignon Blanc, Muscadelle, Bordeaux</b>	<b>\$45.00</b>
<b>Pascal Jolivet Attitude 2019 Sauvignon Blanc, Loire Valley</b>	<b>\$55.00</b>
<b>Château d'Archambeau 2018 Sauvignon Blanc-Semillon, Graves, Bordeaux</b>	<b>\$65.00</b>
<b>Jean Marc Brocard 2016 Chablis Grand Cru</b>	<b>\$140.00</b>
<b>Jean Baptiste Adam 2014 Pinot Blanc, Alsace</b>	<b>\$140.00</b>

## **NEW ZEALAND** 2

<b>Villa Maria 2018 Sauvignon Blanc, Marlborough</b>	<b>\$45.00</b>
<b>Kato 2018 Sauvignon Blanc, Marlborough</b>	<b>\$55.00</b>

## **USA** 15

<b>Suhru 2018 Pinot Grigio, Long Island</b>	<b>\$45.00</b>
<b>Francis Coppola Bianco, Pinot Grigio, California</b>	<b>\$45.00</b>
<b>Jackson Estate 2016 Chardonnay, Santa Maria</b>	<b>\$50.00</b>
<b>Artesa 2015 Chardonnay, Los Carneros</b>	<b>\$45.00</b>
<b>Smoke Tree 2014 Chardonnay, Sonoma</b>	<b>\$45.00</b>
<b>Sisters Forever 2016 Un-Oaked Chardonnay, Central Coast</b>	<b>\$50.00</b>
<b>Red Newt Cellars 2014 Riesling, Finger Lakes</b>	<b>\$45.00</b>
<b>Corvidae Wise Guy 2019 Sauvignon Blanc, Washington State</b>	<b>\$45.00</b>
<b>Sonoma-Loeb 2013 Chardonnay, Sonoma County</b>	<b>\$50.00</b>
<b>Chateau Ste. Michelle 2018 Riesling, Columbia Valley</b>	<b>\$45.00</b>
<b>Raeburn 2016 Chardonnay, Russian River Valley</b>	<b>\$55.00</b>
<b>Pacificana Barrel Fermented 2016 Chardonnay, California</b>	<b>\$60.00</b>
<b>Wölffer Estate Perle 2017 Chardonnay, Long Island</b>	<b>\$75.00</b>
<b>Oceano 2018 Chardonnay, San Luis Obispo County</b>	<b>\$115.00</b>
<b>Newton 2015 Unfiltered Chardonnay, Napa Valley</b>	<b>\$120.00</b>

## **GERMANY** 2

<b>Fritz Windisch 2015 Gewürztraminer, Rheinhessen</b>	<b>\$45.00</b>
<b>Georg Gustav Huff Roter Hang 2017 Riesling, Rheinhessen</b>	<b>\$45.00</b>

## SOUTH AFRICA 2

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**Fairhills Cape Original 2018 Chenin Blanc-Grenache Blanc, Western Cape** \$40.00

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**Neil Ellis Whitehall 2015 Chardonnay, Elgin, Western Cape** \$80.00

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## DESSERT WINE 2

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**Marabino Moscato della Torre 2014 Moscato di Noto, Sicilia, Italy** \$75.00

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**Chateau Piada 2015 Sauternes, Barsac, Bordeaux, France** \$99.00

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## COCKTAILS 8

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**Nassau Avenue Shuffle** \$16.00

Belvedere Vodka, Elderflower Liqueur, Amaro, Lemon Juice, Orange Bitters

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**Mezcal Mule** \$18.00

Puntagave Mezcal, Ancho Reyes, Ginger Beer, Lime Juice

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**Aloe Vera** \$15.00

Blanco Tequila, Chateau Aloe Vera, Agave Nectar, Lime Juice, Jalapeno Spices

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**Raspberry Peach Margarita** \$15.00

Blanco Tequila, Raspberry Peach Liqueur Lime Juice

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**Vermont Honey Cup** \$15.00

Barr Hill Tom Cat Gin, Honey Syrup, Fresh Lime Juice, Bitters

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**Addictive** \$16.00

Addictive Grapefruit Rose, Amaro Monte Negro, Orange Bitters

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**Green Lantern** \$15.00

Tequila, Grand Marnier Raspberry, Peach, Fresh Lime Juice, Simple Syrup

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**Mai Tai** \$15.00

Dark & Light Rum, Amaretto, Pineapple Juice, Lime Juice, Grenadine

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## MARTINI 8

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**Citrocherry** \$16.00

Ketel One Citroen Vodka, Cherry Liqueur, Lemon Juice, Aromatic Bitters

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**Flor de Sevilla** \$16.00

Tanqueray Orange Gin, Grapefruit Rose Wine, Elderflower Liqueur, Lime Juice

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**Mezcal Mango Breeze** \$17.00

Mezcal, Mango Nectar, Lime Juice, Cilantro, Tajin Spices, Jalapeno

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**Toki Glass Sipper** \$17.00

Toki Suntory Whisky, Oloroso Sherry, Ancho Reyes Liqueur

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<b>French Martini</b>	<b>\$17.00</b>
Vanilla Vodka, Raspberry Liquor, Pineapple Juice	
<b>Peach Cosmo</b>	<b>\$15.00</b>
Absolut Peach Vodka, Peach Liqueur, Cranberry Juice, Lemon Juice	
<b>Saffron Gin</b>	<b>\$16.00</b>
Safron Infused Gin, Lillet Blanc, St Germain, Lemon Juice	
<b>Bolivian Sidecar</b>	<b>\$16.00</b>
Singani 63 Brandy, Triple Sec, Lemon Juice	

## WHISKEY COCKTAILS 7

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<b>Scotch &amp; Maple</b>	<b>\$19.00</b>
Stronachie 10 Yr Single Malt, Amaretto, Maple Syrup	
<b>Boulevardier</b>	<b>\$16.00</b>
Glenmorangie X Single Malt Scotch, Sweet Vermouth, Campari	
<b>Summer Rye</b>	<b>\$15.00</b>
Johnnie Walker Rye, St Germain, Apple Juice, Lemon Juice	
<b>Peat and Herbs</b>	<b>\$15.00</b>
Normindia Gin, Boomsma Herbal Bitter, Lime Juice	
<b>Gold Rush</b>	<b>\$15.00</b>
Buffalo Trace Bourbon, Honey Syrup, Lemon Juice	
<b>Lynchburg Lemonade</b>	<b>\$15.00</b>
Jack Daniels, Triple Sec, Lemon Juice, Simple Syrup	
<b>Bourbon Cake</b>	<b>\$16.00</b>
Makers Mark, Frangelico Hazelnut Liquor, Creme De Cacao	

## DRAFT 8

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<b>Guinness</b>	<b>\$10.00</b>
<b>Harpoon IPA</b>	<b>\$9.00</b>
<b>Sierra Nevada Pale Ale</b>	<b>\$9.00</b>
<b>La Chouffe Belgian Ale</b>	<b>\$9.00</b>
<b>Blue Point Toasted Lager</b>	<b>\$9.00</b>
<b>Zywiec Lager</b>	<b>\$9.00</b>
<b>Stella Artois</b>	<b>\$9.00</b>
<b>Raderberger Pilsner</b>	<b>\$9.00</b>

**BOTTLE** 6

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<b>Heineken</b>	<b>\$7.00</b>
<b>Corona</b>	<b>\$7.00</b>
<b>Amstel Lite</b>	<b>\$7.00</b>
<b>Blue Moon</b>	<b>\$7.00</b>
<b>Duval</b>	<b>\$9.00</b>
<b>Clausthaler (Non Alcoholic)</b>	<b>\$7.00</b>

**COFFEE** 4

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<b>Espresso</b>	<b>\$4.00</b>
<b>Americano</b>	<b>\$4.00</b>
<b>Cappuccino</b>	<b>\$5.00</b>
<b>Latte</b>	<b>\$6.00</b>

**TEA** 4

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<b>Black</b>	<b>\$4.00</b>
<b>Earl Grey</b>	<b>\$4.00</b>
<b>Mint</b>	<b>\$4.00</b>
<b>Green Tea</b>	<b>\$4.00</b>

**RARE** 7

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<b>Cambus 40 Year</b>	<b>\$210.00</b>
<b>Mortlach 25 Year</b>	<b>\$200.00</b>
vanilla, pineapple, almonds, oak and tobacco, rich, chocolate, dry spice, cocoa and herbal finish	
<b>Glenmorangie 25 Year</b>	<b>\$120.00</b>
berry compote, crumble, hint of potpourri, almost floral, stewed plums, creamy, fruitcake, tropical fruit, long finish	
<b>Talisker 1985</b>	<b>\$100.00</b>
<b>Talisker 30 Year</b>	<b>\$130.00</b>
Bank Note Blended Scotch, Fresh Lemon Juice, Orange Marmalade, Orange Bitters	
<b>Brora 37 Year</b>	<b>\$3,800.00</b>
<b>Port Ellen 37 Year</b>	<b>\$7,900.00</b>

**BOURBON** 35

<b>1792 Ridgemont Small Batch</b>	<b>\$15.00</b>
vanilla, oak, cinnamon, brown sugar, mint, clove, orange marmalade, pepper, ginger	
<b>Orphan Barrel Forged Oak 15 Year</b>	<b>\$30.00</b>
bright honey, caramel, vanilla, leather, cedar, smoke, maple, dark cherries, peppery dry finish, oaky	
<b>Orphan Barrel Rhetoric 21 Year</b>	<b>\$34.00</b>
Leather, caramel apple, smoke, cider, toasted nuts, cherries, dried apple, dash of chocolate, dry cocoa finish	
<b>Orphan Barrel Barterhouse 20 Year</b>	<b>\$25.00</b>
honeyed vanilla, crème brûlée, sultana, orange creamsicle, peach cobbler, and a subtle array of tropical fruit	
<b>Orphan Barrel Lost Prophet 22 Year</b>	<b>\$45.00</b>
cherries, dark berries, strawberries, sweet vanilla, a touch of molasses, lemon, toffee, coconut, roasted nuts	
<b>Maker's Mark</b>	<b>\$12.00</b>
spice, barley malt, a little nut oil with butterscotch and vanilla, cut fruit with toasty oak	
<b>Maker's Mark Cask Strength</b>	<b>\$20.00</b>
strong spirit, cherries, vanilla, cinnamon, caramel toasted nuts, allspice, dark fruit, molasses, earthy	
<b>Mckenzie</b>	<b>\$12.00</b>
oaky, vanilla, caramel, dried fruit, nutmeg, cinnamon, toffee, tobacco, raisins	
<b>Filibuster French Oak Barrel</b>	<b>\$12.00</b>
sweet caramel, nuts, honey, dried fruits, grapes, oak and black pepper, creamy, warming vanilla finish	
<b>A,D, Laws Four Grain</b>	<b>\$17.00</b>
roasted corn, grilled peppers, cayenne pepper, toasted wheat, caramel, vanilla, spicy rye, buttered almonds	
<b>Rough Rider</b>	<b>\$15.00</b>
floral, fruity nose, dried fruits, caramel and vanilla, hints of cinnamon, oak and spices and lead to a long finish	
<b>Knob Creek 100</b>	<b>\$12.00</b>
caramelized sugar, heavy oak, molasses, maraschino cherry, sweet corn, oaky, pine sap, barbecue	
<b>Knob Creek 120</b>	<b>\$15.00</b>
Cinnamon, maple, fruit, leather (hint of), mint, clove, black pepper, vanilla/maple (hint of), big burn!	
<b>Old Forester 86</b>	<b>\$13.00</b>
caramel corn, apricot, wood spice, vanilla, nutmeg, dry finish	
<b>Old Forester Signature 100</b>	<b>\$15.00</b>
graham crackers, brown sugar, peaches, ripe banana, oak, butterscotch, cinnamon and spice	
<b>High West</b>	<b>\$12.00</b>
vanilla, marshmallow, caramel, peppery spice and cinnamon, strawberry jam, roasted corn, barley finish	
<b>Bulleit</b>	<b>\$13.00</b>
roses, oaky, vanilla, maple syrup, honey grain, baking spices, corn syrup, smooth and dry	
<b>Bulleit 10 Year</b>	<b>\$17.00</b>
smooth, full, caramel, vanilla, red apple, orange, cinnamon, clove, black tea, oaky, long soft finish	

<b>Booker's 128 Proof</b>	<b>\$18.00</b>
dry cedar, oak, vanilla, dark caramel, molasses, pepper and rye are anchored with rich caramel, vanilla, dried golden fruits	
<b>Woodford Reserve</b>	<b>\$13.00</b>
cinnamon, walnut, and allspice, chocolate and orange marmalade tobacco leaf, rye spice, and mint	
<b>Buffalo Trace</b>	<b>\$12.00</b>
caramel, creamy toffee, cinnamon, rum spice, brown sugar, toffee apple, custard, espresso, chocolate raisins, oak	
<b>Blade and Bow</b>	<b>\$18.00</b>
bright green apple, banana, cinnamon spice, oak, butterscotch, caramel, anise, nutmeg, clove, cinnamon, dry and tart	
<b>Blade and Bow 22 Year</b>	<b>\$25.00</b>
charred oak, caramel, vanilla, smooth, buttery, sweet cake, butterscotch, maple, dry, cinnamon, cloves	
<b>Wild Turkey</b>	<b>\$12.00</b>
toffee, toasty oak, vanilla, citrus and butterscotch, cigar box sweetness, pepper, caramel	
<b>Old Crow</b>	<b>\$12.00</b>
candy corn and sweet orange tea, and it tastes like margarine toast, short finish that encourages the next sip	
<b>Four Roses Single Barrel</b>	<b>\$14.00</b>
rich, fruity nose, spices and chocolate, toffee, tart stone fruits, prunes, spices, morello cherries, cocoa and vanilla, oak	
<b>I,W, Harper</b>	<b>\$14.00</b>
mint, cinnamon, fresh oak, baking spices, chocolate, citrus, caramel, and a very gentle finish	
<b>I,W, Harper 15 Year</b>	<b>\$14.00</b>
mint, cinnamon, fresh oak, baking spices, chocolate, citrus, caramel, and a very gentle finish	
<b>Angel's Envy</b>	<b>\$14.00</b>
vanilla, roasted nuts, caramel-covered raisins, maple syrup, corn, raisins, red fruit, spice, dark cherry, brown sugar	
<b>Blanton's</b>	<b>\$16.00</b>
citrus, rye, hint of tobacco, vanilla, caramel, toffee, chocolate, orange and leather, toasted nut, oak	
<b>Wyoming Whisky</b>	<b>\$16.00</b>
earthy and nutty notes dominate the aroma, butterscotch, vanilla, cereal grains citrus and brown sugar	
<b>J.R. Revelry Hand Crafted</b>	<b>\$13.00</b>
Fresh fruit and caramel, spices, vanilla, fresh oak, fruit cake, oak and slight smoke, pepper, raisins, peach	
<b>Basil Hayden</b>	<b>\$14.00</b>
corn bread, mint, and dark fruit hit first on the nose, stewed plums, cinnamon, roasted pear, baked apples, spice	
<b>Barrel</b>	<b>\$25.00</b>
corn bread, mint, and dark fruit hit first on the nose, stewed plums, cinnamon, roasted pear, baked apples, spice	
<b>Elijah Craig</b>	<b>\$15.00</b>
Honeycomb, cedar, marmalade, baked apples, cinnamon, honey, cookie dough, nutmeg, charred oak	

<b>Oban 14 Year</b>	<b>\$17.00</b>
apples and pears, sea salt, whiff of smoke, sweet barley, dry finish	
<b>Oban 18 Year</b>	<b>\$22.00</b>
smooth, dry, crisp, caramel, apple, orange blossom honey, apple cider	
<b>Oban Distillers Edition</b>	<b>\$22.00</b>
buttery, dark chocolate, cooked fruit, salty caramel, dried herbs sweet barley, grapes, nuts	
<b>Springbank 10 Year</b>	<b>\$16.00</b>
oaky, earthen, peaty, sweet porridge, roasted nuts, long crisp dry finish	
<b>Springbank 15 Year</b>	<b>\$22.00</b>
fruit salad caramel, pineapple, guava and passion fruit, dried leather, toffee, toast, full and rich, oaky with a hint of spice	

## HIGHLAND SINGLE MALT SCOTCH 19

<b>Stronachie 10 Year</b>	<b>\$16.00</b>
soft honey, earthy heather and malty sweetness, luscious honey and biscuits, then lingering pepper and cereal notes	
<b>A,D, Rattray Linkwood 16 Year</b>	<b>\$20.00</b>
floral, honey, tart fruit, nutty, white chocolate, sweet malt	
<b>A,D, Rattray 1990 Auchentoshan 23 Year</b>	<b>\$45.00</b>
gooseberries, malt, toffee, sweet caramel, citrus and dry licorice on the palate, and leads to a peppery finish	
<b>Aberfeldy 12 Year</b>	<b>\$17.00</b>
sweet, malty, a gentle peat but nonetheless the mouth feel is very clean	
<b>Clynelish 14 Year</b>	<b>\$18.00</b>
zesty, mandarin, tangerine, light, great clarity, orange, soft acidity, dry oak, mixed fruits, vanilla, leather, spicy	
<b>Dalwhinnie 15 Year</b>	<b>\$19.00</b>
aromatic, toffee, fruit salad, lush nectarine, custard, floral, apple blossom, honeysuckle, apple peels, pear, honey	
<b>Dalwhinnie Distillers Edition</b>	<b>\$20.00</b>
crushed almonds dusted with sugar and spices, dark berry jam, sneaky smoke, and more sweet jam	
<b>Glenmorangie</b>	<b>\$16.00</b>
nectarine and apple, Spices, vanilla, hard candy, creamy, tiramisu, toffee	
<b>Glenmorangie Lasanta Sherry Cask</b>	<b>\$18.00</b>
caramel, crème anglaise and chocolate raisins, honeyed raisins, beeswax, vanilla ice cream, honey, cocoa dryness	
<b>Glenmorangie Quinta Ruban Port Cask</b>	<b>\$18.00</b>
mint chocolate and walnuts envelop the palate like velvet, laying the foundations for rose, Turkish delight and sweet Seville oranges	
<b>Glenmorangie Nectar d'Or Sauternes</b>	<b>\$18.00</b>
ginger, nutmeg and toasted almonds bring a deep, warming taste interwoven with a syrupy lemon meringue and honeycomb middle	
<b>Glenmorangie 18 Year</b>	<b>\$30.00</b>
citrus, lychee, very creamy, honey, jam, grapefruit, spice, big oak	

<b>Glenmorangie Signet</b>	<b>\$40.00</b>
chocolate raisins, cinnamon, huge cocoa, lychee, orange peel, dry fruit, coffee	
<b>Tullibardine 20 Year</b>	<b>\$32.00</b>
honey malty, vanilla, spice, pepper, porridge, gingerbread	
<b>The Singleton of Glendullan 12 Year</b>	<b>\$15.00</b>
honey malty, vanilla, spice, pepper, porridge, gingerbread	
<b>The Singleton of Glendullan 15 Year</b>	<b>\$17.00</b>
full-bodied, honey-drizzled grain, sweet fruit crescendo, replete with fresh orange peel, white grape, and dried figs	
<b>The Singleton of Glendullan 18 Year</b>	<b>\$20.00</b>
sweet toffee leads the palate, fading into dried fruits with hints of vanilla, toasted coconut, cocoa, and hazelnut	
<b>Springbank 10 Year</b>	<b>\$16.00</b>
oaky, earthen, peaty, sweet porridge, roasted nuts, long crisp dry finish	
<b>Springbank 15 Year</b>	<b>\$22.00</b>
fruit salad caramel, pineapple, guava and passion fruit, dried leather, toffee, toast, full and rich, oaky with a hint of spice	

## SPEYSIDE SINGLE MALT SCOTCH 17

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<b>The Balvenie</b>	<b>\$25.00</b>
sweet, spicy, ripe fruit, light citrus	
<b>Cardhu 12 Year</b>	<b>\$19.00</b>
soft, ripe pear, heather, honey, sweet malt, cooked apple, vanilla	
<b>Mortlach Rare Old</b>	<b>\$35.00</b>
complex, dry sherry, fresh orange, vanilla, spice cake, ripe banana, mint, chestnut, cinnamon, dry finish	
<b>Mortlach 18 Year</b>	<b>\$60.00</b>
nutty, ginger, cinnamon, green apple, lemon zest, caramel, almonds, tobacco, tropical fruit, citrus mocha, more tobacco	
<b>Cragganmore 12 Year</b>	<b>\$20.00</b>
soft, fragrant, gingercake, clove, sandalwood, orange peel, roasted nuts	
<b>Cragganmore Distiller's Edition</b>	<b>\$30.00</b>
a soft start, dark fruits, light honey and cooked peach, rich and silky	
<b>Glenfiddich 12 Year</b>	<b>\$18.00</b>
floral, white fruit, light oak, spicy, citrus, oily	
<b>Glenfiddich 15 Year</b>	<b>\$20.00</b>
sweet heather honey and vanilla fudge rich dark fruits, silky smooth, marzipan, cinnamon and ginger	
<b>Glenfiddich 18 Year</b>	<b>\$22.00</b>
jammy, spicy, toffee, ginger, citrus	
<b>The Glenlivet 18 Year</b>	<b>\$22.00</b>
<b>The Glenlivet Nadurra</b>	<b>\$17.00</b>

<b>The Macallan 12 Year</b>	<b>\$17.00</b>
tropical fruit, marmalade, syrup, oaky	
<b>The Macallan 15 Year</b>	<b>\$22.00</b>
winter spices, vanilla, oaky, chocolate, dry	
<b>The Macallan 17 Year</b>	<b>\$40.00</b>
<b>The Macallan 18 Year</b>	<b>\$45.00</b>
dried fruits and ginger, citrus, vanilla, cinnamon, spice, clove	
<b>The Macallan 21 Year</b>	<b>\$90.00</b>
herbal, fruity, spicy, smoky, chewy, oaky finish	
<b>The Macallan Rare Cask</b>	<b>\$70.00</b>
sherry-driven, dried fruits sweetness, such as raisins and apricot, enhanced by oak and earth	

## RYE 11

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<b>Templeton</b>	<b>\$12.00</b>
caramelized banana, vanilla, cinnamon candy, wintergreen, honey, dry rye, chili flake, black pepper	
<b>Michter's</b>	<b>\$14.00</b>
spices, dark fruits, rye bread, vanilla, citrus, baked goods, cinnamon, caramel, herbs and toast	
<b>Bulleit</b>	<b>\$14.00</b>
oaky, floral, toffee, spicy, rich toffee start, followed by explosion of spice in mid palate, dry finish	
<b>High West</b>	<b>\$13.00</b>
mint, clove, cinnamon, licorice root, pine nuts, and dark chocolate, caramel, sweet corn, and soothing vanilla	
<b>George Dickel</b>	<b>\$12.00</b>
oak, cinnamon, rye, caramel, dark cherry, vanilla and mint	
<b>Jack Daniels Rested</b>	<b>\$17.00</b>
cooked apples, coconut, banana, orange juice, cream of wheat, oaky	
<b>Crown Royal</b>	<b>\$13.00</b>
baked apple, cinnamon, and wintergreen, light brown sugar, nutmeg, creamy, pleasant herbal dry finish	
<b>Sazerac</b>	<b>\$12.00</b>
allspice, ginger, leather, Seville oranges and ground spices, clove tingling sweet spices, fresh fruit	
<b>Whistle Pig 10 Year</b>	<b>\$18.00</b>
peppermint, marzipan, butterscotch, raspberry, spices, nutmeg, cinnamon, dark chocolate, cola shortbread	
<b>Whistle Pig 12 Year</b>	<b>\$45.00</b>
Fruit forward, damsons, raisins, cinnamon-spiced apples, red berries, rye and dark chocolate	
<b>Angel's Envy</b>	<b>\$20.00</b>
baking spices, deep molasses, coconut, and caramelized sugar, root beer, cider, ginger, cloves, burnt sugar	

## TENNESSEE 8

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<b>George Dickel No, 1 White</b>	<b>\$11.00</b>
soft, warm popcorn nose, followed by creamy sweet corn palate	
<b>George Dickel No, 8</b>	<b>\$11.00</b>
corn, leather, vanilla, oak, mint, spicy, aromatic, grainy/malty medium-to-long dry finish, quite smooth and mellow	
<b>George Dickel No, 12</b>	<b>\$12.00</b>
soft, apple pie, lemon cakes, honey with cloves, spicy, complex, floral with apple, ginger, cinnamon, sweet tobacco	
<b>George Dickel Barrel Select</b>	<b>\$15.00</b>
soft, rich, caramel, vanilla, toffee, corn, taffy, cherries, butterscotch, clove, rye, mint, toasted marshmallow	
<b>Jack Daniel's No, 7</b>	<b>\$11.00</b>
corn, liquorice, vanilla, toasted oak, brewed coffee, mixed nuts, spice cedar, white pepper, walnuts	
<b>Jack Daniel's Single Barrel</b>	<b>\$17.00</b>
toasty oak, corn and lovely cereal sweetness, spice and toffee, rye, cedar, nut oils, liquorice, hint of citrus	
<b>Jack Daniel's Holiday</b>	<b>\$19.00</b>
spice, vanilla, oatmeal, raspberries, caramel, clove, charred oak, mixed berries, banana and cumin finish	
<b>Jack Daniel's Sinatra</b>	<b>\$40.00</b>
deep oak spice, vanilla, caramel, cola, dried orange peel, clove, black pepper, strong black tea, tannic	

## JAPAN <sup>11</sup>

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<b>Hakushu 12 Year</b>	<b>\$20.00</b>
delicate, sweet lime, green fruits, hint of smoke and a buttery meadow sweet/chamomile note, lemon, ginger, light	
<b>Hakushu 13 Year</b>	<b>\$40.00</b>
fruit salad, patisserie sweet, baked goods and baked goodness, fruity	
<b>Nikka Yoichi 15 Year</b>	<b>\$48.00</b>
Gentle and creamy, light fruits, nuts, sweet, lite peat, winter spice	
<b>Nikka Taketsuru Pure Malt 12 Year</b>	<b>\$26.00</b>
plum jam, herbs, rhubarb, vanilla, and coffee, apple cider, cinnamon sticks, buttery toffee, almond, salty butter, custard	
<b>Nikka Coffey Grain</b>	<b>\$26.00</b>
tropical fruits, coconut and banana, A rich, soft, sweet flavor with a hint of vanilla wafer a touch of honeyed citrus	
<b>Yamazaki 12 Year</b>	<b>\$20.00</b>
smooth, soft, nutty, zesty, winter spice, citrus, tropical fruit and oily with a medium finish	
<b>Yamazaki 18 Year</b>	<b>\$50.00</b>
zesty citrus, hint of sherry, oaky, tropical fruit, medium body, earthy	
<b>Hibiki 12 Year</b>	<b>\$30.00</b>
crushed almonds, stewed fruits, clove-studded oranges, malt and subtle oak, crisp apple, citrus	
<b>Hibiki 17 Year</b>	<b>\$22.00</b>
honey, oak, gentle smoke and cacao, hints of cooked fruit, nuts, raisin, cocoa and custard with a little zest	

**Taki Suntory** **\$14.00**

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**Icharo's Malt & Grain** **\$20.00**

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## CANADA 4

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**Canadian Club** **\$11.00**

barley sugar, liquorice, cut grass, fennel, hint of straw and a vegetal freshness, winter spice, dark sugars, a touch of rum

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**Seagram's 7** **\$11.00**

light, wood, vanilla, apricot marmalade, maple syrup, cola, black tea

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**Crown Royal** **\$12.00**

jammy, spicy, toffee, ginger, citrus

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**Crown Royal XO (Cognac Cask)** **\$15.00**

silky, candied orange peel, bitters, and botanicals, maple sugar, peppermint, orange peel, maple, mint, and rye spice

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## TAIWAN 2

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**Kavalan King Car** **\$30.00**

porridge, apple, pear, mango, butter, cinnamon, clove, oaky, barley sugar, apple pie

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**Kavalan Port Cask** **\$25.00**

port, dark berries, sherry, tropical fruit, mint, vanilla, earthy, coconut, almonds, toffee, gummy bears

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## IRISH WHISKEY 7

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**AD, Rattray 12 Year Oak Cask** **\$32.00**

honey, sweet oats, barley sugar, cookies, chocolate, caramel, silky finish

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**Bushmills** **\$12.00**

fresh and light with notes of apricot, cut grass, honey, light vanilla, straw, buttery, sweet spices

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**Bushmills Black Bush** **\$14.00**

fruity, malty and nutty sweet sherry melt-in-the-mouth maltiness, with just a hint of toasted wood in the background

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**Bushmills Single Malt 10 Year** **\$17.00**

honey, vanilla, pear, pound cake, plum, toffee, chocolate-vanilla, maple syrup

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**Bushmills Single Malt 16 Year** **\$22.00**

silky, oaky, sweet malt, vanilla, raisin, dates, plum jam, blackberry jam

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**Jameson** **\$11.00**

floral, sweetness, madeira and cut grass note, green apple, vanilla, honey

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**Jameson Black Barrel** **\$13.00**

vanilla and toasty oak notes, creamy, smooth, citrus, raisin oatmeal, touch of smoke at the end

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## ISLAY 18

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<b>Ardbeg 10 Year</b>	<b>\$15.00</b>
vanilla, peat, sea salt, bonfire, caramel, citrus, dry seaweed, more salt	
<b>Ardbeg Corryvreckan</b>	<b>\$19.00</b>
minty, piney, meaty, creamy, fruity, medicinal, tar, sea salt, spicy	
<b>Ardbeg Uigeadail</b>	<b>\$29.00</b>
ripe fruit, dark honey, pound cake, smoke house, caramel, cigar bar	
<b>Ardbeg Perpetuum</b>	<b>\$30.00</b>
soot, ashes, honey, vanilla, chocolate, lemon, oily, chilis, oak, ginger, peat, pear drops, seaweed, salt, tequila	
<b>Ardbeg Kelpie</b>	<b>\$35.00</b>
powerful! peat, smoked fish, seaweed, black pepper, coffee, smoky bacon, dark chocolate, peachy, clove, black olives	
<b>Cadenhead Bowmore 11 Year</b>	<b>\$20.00</b>
fresh, light and very creamy, white chocolate, vanilla ice cream, sea salt, and mint, subtle smoke	
<b>Cadenhead Aberlour-Glenlivet 24 Year</b>	<b>\$45.00</b>
milk chocolate, vanilla, chilis, banana, orange, caramel, apples, malt ginger, more caramel	
<b>Duncan Taylor Dimension Bruichladdich 19 Year</b>	<b>\$32.00</b>
good body, oily, tar, elegant smoke, hints of boiled sweets	
<b>Lagavulin 8 Year</b>	<b>\$16.00</b>
smoky peat, coriander, barley sugar, cumin, smoked kipper, marzipan, apple crumble, cooking spices at the end	
<b>Lagavulin 16 Year</b>	<b>\$18.00</b>
long, peppery, spicy warmth, smoke	
<b>Laphroaig 25 Year</b>	<b>\$85.00</b>
rich, smoky, seaweed, tar, walnut loaf, honey, marmalade, cinnamon	
<b>Laphroaig Cairdeas Madeira Cask</b>	<b>\$25.00</b>
<b>Laphroaig Original Cask</b>	<b>\$19.00</b>
oily, briny, peaty, mint, sherry, pork rind, bacon fat, cocoa, coffee, pipe tobacco, chocolate-covered orange, vanilla	
<b>Laphroaig 10 Year</b>	<b>\$17.00</b>
big smoke, spice, liquorice, seaweed, vanilla ice cream, iodine, oak, pepper	
<b>Talisker 18 Year</b>	<b>\$28.00</b>
full, smooth, tobacco, oak, brown sugar, sea salt, toffee, white pepper, dark chocolate	
<b>Talisker 25 Year</b>	<b>\$65.00</b>
thick, rich, full bodied with peat smoke, thick oak, ground ginger, espresso bean, allspice, zest, long	
<b>Talisker Storm</b>	<b>\$15.00</b>
full, syrupy, fresh, salty, ripe banana, iodine, barbecue, pepper, chillis, oaky, hint of embers	
<b>Caol Ila 12 Year</b>	<b>\$17.00</b>
fresh, herbal, rubbed peppermint leaves, stemmy, damp grass, smoky, oily, cigar leaves, smoked ham, hickory	

<b>Dewars White Label</b>	<b>\$12.00</b>
medium, vanilla, smoke, toffee, heather honey, oak, herbal, white fruit, cut hay	
<b>Ballantine's</b>	<b>\$12.00</b>
heather honey aromas with a hint of spice, fresh apple, chocolate, vanilla, fresh floral finish	
<b>Chivas Regal 12 Year</b>	<b>\$14.00</b>
banana chips, barley malt, allspice, walnuts, caramel, late spice and pepper with sweet finish	
<b>Chivas Regal 18 Year</b>	<b>\$22.00</b>
orange peel, malted barley, vanilla fudge, touch of spice, marmalade, dark chocolate, oak	
<b>Chivas Regal 25 Year</b>	<b>\$55.00</b>
soft and gentle, toffee-like character, very buttery, hints of hard candy, aniseed and custard	
<b>Royal Salute</b>	<b>\$55.00</b>
fruity, smoky and floral fragrance with nutty, buttery and sweet flavors	
<b>Copper Dog</b>	<b>\$12.00</b>
Peach, pear and dried apple. Chocolate digestives, nutty malt, orange peels and soft simmering spices	
<b>Johnnie Walker Red Label</b>	<b>\$11.00</b>
heather, fruits, honey, malted barley, potpourri, winter spice, fruitcake	
<b>Johnnie Walker Black Label</b>	<b>\$12.00</b>
rich, smoke, raisins and sweetness, freshened by orange zest and citrus oils, leather, roasted nuts, long	
<b>Johnnie Walker Green Label</b>	<b>\$17.00</b>
hints of seashore and evergreen forest, exotic, sweet spices, roasted nuts, subtle oak, cocoa, cedar, cigar	
<b>Johnnie Walker Gold Reserve</b>	<b>\$19.00</b>
sweet, smooth, succulent honey, heather, caramel, nutmeg, vanilla, banana	
<b>Johnnie Walker Platinum Label</b>	<b>\$30.00</b>
ripe pear, sweet toffee, cinnamon cake, licorice, sea salt, white pepper, bonfire smoke	
<b>Johnnie Walker Blue Label</b>	<b>\$45.00</b>
scent of roses, fine leather and tobacco, silky flavors of fresh pear, apple and banana, toffee, raisins and fine smoke	
<b>Johnnie Walker 18 Year</b>	<b>\$18.00</b>
candy sweet aroma honey, maple syrup, sponge cake, ginger and jam, delicate smoke lingering warm finish	
<b>Johnnie Walker Select Cask</b>	<b>\$12.00</b>

## MAIN 10

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<b>Beef Soup</b>	<b>\$6.50</b>
<b>Mussels</b>	<b>\$12.50</b>
Red or White Sauce	
<b>Gnocchi</b>	<b>\$18.00</b>
Chicken, Mushroom, Truffe Oil, Cheese	

## Stuffed Portobello Mushroom

**\$14.95**

Chopped Steak, Onion, Gruyere Cheese

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## Fresh Linguine

### AVAILABLE OPTIONS

Chicken, Spinach, Light Tomato Sauce: \$17.00

Shrimp, Scampi Sauce: \$19.00

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## 8 oz New York Strip Steak

**\$24.00**

Eggs, Salad or French Fries

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## 10 oz Burger

**\$18.00**

Choice of Salad or French Fries

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## Grilled Chicken Sandwich

### AVAILABLE OPTIONS

French Baguette, Fresh Mozzarella, Arugula & Marinara Sauce

\$15.00

Add Salad: \$3.00

Add French Fries: \$3.00

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## Steak Sandwich

### AVAILABLE OPTIONS

French Baguette, Onion, Chipotle Coriander Mayonnaise

\$21.00

Add Salad: \$3.00

Add French Fries: \$3.00

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## Pan Fried Scottish Salmon Sauce

**\$19.00**

with Broccoli & Lemon Sauce

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