

SINGLE MALT WHISKEY

LIGHT & FLORAL

GLENKINCHIE, <i>Lowland, 12 Year</i>	9.50
GLENFIDDICH, <i>Speyside, 12 Year</i>	8.50
AUCHENTOSHAN, <i>Lowland</i>	10.50
GLENROTHES	9.50

RICH & ROUNDED

GLENLIVET, <i>Speyside, 12 yr</i>	8.50
MACALLAN RUBY	28.00
MACALLAN SIENNA	16.00
MACALLAN AMBER	11.00
MACALLAN 12	10.00
THE BALVENIE, <i>Speyside, 12 yr</i>	9.50

FRUITY & SPICY

GLENMORANGIE, <i>W. Highlands, 10 yr</i>	10.50
CRAGGANMORE, <i>Speyside, 12 yr</i>	9.50
DALWHINNIE, <i>Highland, 15 yr</i>	10.50

FULL-BODIED-SMOKY

ARDBEG, <i>Islay, 10 yr</i>	11.00
TALISKER, <i>Isle of Skye, 10 yr</i>	10.50
LAPHROAIG, <i>Islay, 10 yr</i>	10.50

BLENDING WHISKEY

TULLAMORE DEW	8.00
JAMESON	8.00
JOHNNIE WALKER RED	8.50
JOHNNIE WALKER BLACK	9.50
JOHNNIE WALKER BLUE	33.00
J&B	8.00

BOURBONS

WOODFORD RESERVE	8.50
KNOB CREEK	8.50
MAKER'S MARK	8.00
BASIL HAYDEN'S 8yr	8.50
BAKER'S 7 YEAR	8.50
BOOKER'S	9.50
DUKE	9.50
JIM BEAM	8.00

COGNAC

COURVOISIER VS	9.00
HENNESSY XO	22.00
HENNESSY VS	9.00
HENNESSY VSOP	10.00
HENNESSY <i>Paradis</i>	80.00
HENNESSY <i>Richard</i>	240.00
REMY MARTIN VSOP	10.00
REMY MARTIN XO	25.00
REMY MARTIN <i>Louis XIII</i>	250.00

MACALLAN FLIGHT AMBER-SIENNA-RUBY

35.00 (1 oz of each)

WINES BY THE STEM

SPARKLING

CAVIT, PROSECCO <small>ITALY</small>	12.00
MARQUIS DE LA TOUR <small>FRANCE</small>	11.00
TAITTINGER BRUT <small>CHAMPAGNE</small>	22.00
TAITTINGER ROSE <small>CHAMPAGNE</small>	23.00

WHITE WINE

S.A. PRŪM, ESSENCE, RIESLING	
<small>GERMANY</small>	12.00
OYSTER BAY, SAV. BLANC	
<small>NEW ZEALAND</small>	11.00
CONO SUR, SAUVIGNON BLANC	
<small>CHILE</small>	10.00
LA CREMA CHARDONNAY	
<small>CALIFORNIA</small>	15.00
GAYDA, CHARDONNAY	
<small>FRANCE, LAUNGEDOC</small>	10.00
CAVIT, PINOT GRIGIO	
<small>ITALY, VENETO</small>	10.00
CAVITMOSCATO	
<small>ITALY, VENETO</small>	10.00
FALANGHINA	
<small>ITALY, CAMPANIA</small>	13.00

ROSE WINE

RICKETY BRIDGE	
<small>SOUTH AFRICA</small>	9.00

RED WINE

AVANT GARDE, PINOT NOIR	
<small>CALIFORNIA, NAPA</small>	15.00
ALTA VISTA, MALBEC	
<small>ARGENTINA</small>	10.00
CHATEAU STE MICHELLE, MERLOT	
<small>COLUMBIA VALLEY, WASHINGTON</small>	12.00
CONO SUR, CAB-CARMENERE	
<small>CHILE</small>	10.00
14 HANDS, MERLOT-SYRAH-CAB.SAV	
<small>COLUMBIA VALLEY, WASHINGTON</small>	12.00
EDMEADES, ZINFANDEL	
<small>SONOMA</small>	15.00
ALEXANDER vs. THE HAM FACTORY	
<small>SPAIN</small>	16.00
PIED A TERRE, CAB. SAUVIGNON	
<small>SONOMA, CALIFORNIA</small>	17.00
VILLA ANTINORI, SANGIOVESE BLEND	
<small>ITALY, TUSCANY</small>	14.00

SIGNATURE GIN & TONIC'S

TANQUERAY No. TEN GIN & TONIC 14.00
Served with a Grapefruit Zest, Juniper Berries and Tonic Water.

HENDRICKS GIN & TONIC 14.00
Cucumber Ribbons, Fresh Mint and Lemon Zest served with Fever Tree Tonic Water.

PRE DINNER APERITIF'S

APEROL SPRITZ 12.00
Aperol, Club Soda, Sparkling wine and a Slice of Orange.

DIRTY MARTINI 14.00
Olive Steeped Gin, Dry Vermouth and Orange Bitters.

FRENCH 75 12.00
Beefeater, Fresh Lemon Juice, Simple Syrup and Sparkling Wine.

ELDERFLOWER & CUCUMBER
MARTINI 14.00
Cucumber Steeped Vodka, Elderflower Liqueur and Fresh Lemon Juice.

DURING DINNER

SHERRY COBBLER 10.00
Dry Sherry, Orange, Lemon, Pineapple and Simple Syrup.

HIBISCUS MARGARITA 13.00
Patron Select Barrel, Hibiscus Liqueur, Simple Syrup and Fresh Lime Juice.

PLANTERS PUNCH 12.00
Dark Rum, Angostura Bitters, Fresh Orange, Pineapple and Lime Juice. Served Long with Fresh Mint and Nutmeg.

PALOMA 12.00
Patron Select Barrel, Agave Nectar, Fresh Grapefruit and Lime. Served Long with a Sea Salt Rim and Club Soda.

NIGHTCAPS

RUM & RAISIN OLD FASHIONED 11.00
Gold Rum, Sweet Sherry and Bitters. Served with a Twist of Orange.

ESPRESSO MARTINI 13.00
Stoli, Patron XO Cafe, Simple Syrup and Espresso. Shaken and Served Short with Grated Dark Chocolate

BRANDY ALEXANDER 11.00
Courvoisier, Crème de Cacao and Cream. Shaken and Served Short with Grated Dark Chocolate.

ROB ROY 12.00
Chivas Regal, Sweet Vermouth, Bitters and a Cherry.

THE DELUXE CARIBBEAN RUM FLIGHT

MONT GAY 1703 - ZACAPA XO - APPLETON 21 YR 35.00
(1 oz of each)

RUMS

BRUGAL PAPA ANDRES	125.00
RON ZACAPA CENTENARIO XO	23.00
RON ZACAPA 23 ANOS	16.00
FLOR DE CANA CENTENARIO	14.00
MOUNT GAY 1703	23.00
APPLETON 21 YEARS	23.00
DIPLOMATICO SINGLE VINTAGE	23.00
ATLANTICO	12.00
ABUELO 12	11.00
BARBACOURT	10.00

BEERS

HAND CRAFTED LOCAL

CAYBREW, CAYBREW LIGHT	5.50
WHITE TIP, IRONSHORE BOCK	6.00

AMERICAN

MILLER LITE, MICHELOB ULTRA	6.00
COORS LIGHT, BUDWEISER	6.00
BUD LIGHT	6.00
SIERRA NEVADA, PALE ALE	7.50

IMPORTED

CORONA, CORONA LIGHT, RED STRIPE	
AMSTEL LIGHT, HEINEKEN, BECK'S	
STELLA ARTOIS	6.00
GUINNESS	7.50

TAPAS

GRILLED VEGETABLE GAZPACHO	
SHOOTER / AVOCADO	3.00

CRISP LOCAL SEASONING PEPPERS	
CAYMANIAN SEA SALT	
SPICED MARINATED OLIVES	4.00

TOASTED COUNTRY BREAD	
TOMATO/MANCHEGO CHEESE	7.00

CHORIZO POACHED IN RED WINE	
CROSTINI	8.00

GARLIC SHRIMP/ CHILI FLAKES	
PARSLEY	8.00

BABY OCTOPUS A LA PLANCHA	
PICKLED CHORIZO/ FENNEL	
FINGERLING POTATOES	10.00

SERRANO HAM	
HOUSE PICKLED VEGETABLES	10.00

SKIRT STEAK / CHIMICHURI	
ARUGULA	10.00