

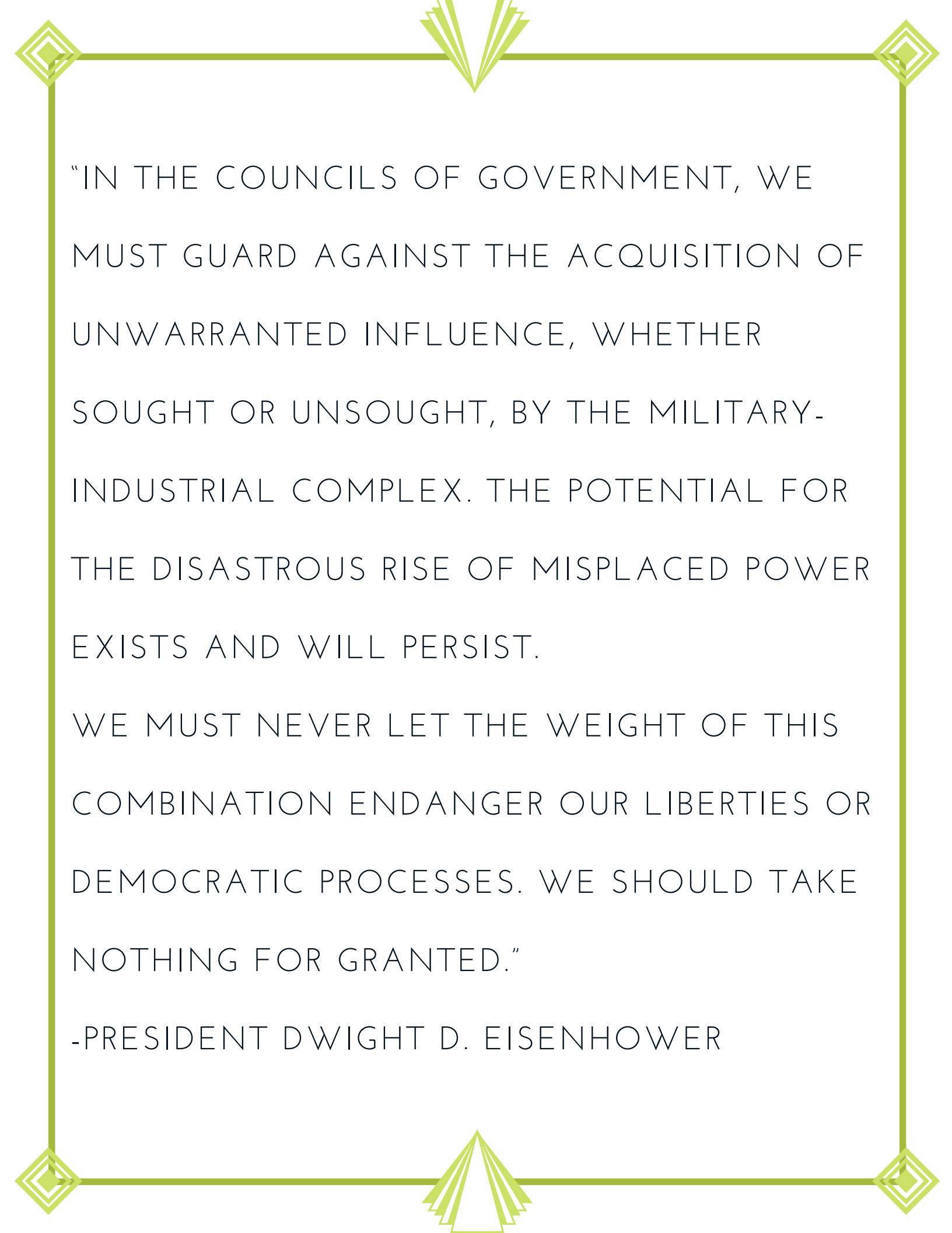
THE WHY

Most of her life Danielle Dyer has wanted to have her own bar/lounge. She began her journey through several different jobs early in her life but her desire to do something to help people guided her to home health at 19. She started, like most, at the very bottom of the food chain but through drive and determination she eventually grew to own the company. She met her husband Steve Dyer in 2009 and they were married in 2012. After visiting Charleston in 2015, the thought of a classic craft cocktail lounge was now a shared dream between the new couple. Their previous business partner and friend, Peggy Baker, was intrigued by the concept and came out of retirement to join the Dyer's on this dream. The dream became a reality in 2020 and work began on Chartreuse Craft Cocktail Lounge. They aim to foster camaraderie and community while serving handcrafted cocktails and desserts using top-quality ingredients. Their goal is to provide exceptional service and hospitality in a swanky and welcoming atmosphere, while having fun!

SOME RULES

- Don't steal, it's really not that complicated.
- Please keep hands and feet inside the ride at all times.
- The room is dim to keep the animals calm; no flash photography, it scares the animals.
- We are the animals.
- As part of the experience we do not offer standing room. For those of you who may have waited outside, we appreciate your understanding and hope the weather was nice.
- We kindly decline to split checks, and limit payments to (4)/group.
- We love that you want to bring your friends, but if you are the cat's pajamas and are bringing more than 6, we will do our best to accommodate but your wait might be longer.
- Patience is a virtue. Lots of love and care go into our cocktails and take longer than making a gin and tonic, we appreciate your understanding.
- We are here to serve and educate. If you'd like to learn more, feel free to ask questions.
- Buying someone a drink is 10 times better than a handshake. Be kind to each other.
- If you buy someone a drink and they do not accept that drink, they do not like you. If you buy someone a drink and they accept, they still might not like you.
- No swimming after midnight...unless skinny dipping.

Never forget chico, the world is yours



“IN THE COUNCILS OF GOVERNMENT, WE
MUST GUARD AGAINST THE ACQUISITION OF
UNWARRANTED INFLUENCE, WHETHER
SOUGHT OR UNSOUGHT, BY THE MILITARY-
INDUSTRIAL COMPLEX. THE POTENTIAL FOR
THE DISASTROUS RISE OF MISPLACED POWER
EXISTS AND WILL PERSIST.

WE MUST NEVER LET THE WEIGHT OF THIS
COMBINATION ENDANGER OUR LIBERTIES OR
DEMOCRATIC PROCESSES. WE SHOULD TAKE
NOTHING FOR GRANTED.”

-PRESIDENT DWIGHT D. EISENHOWER

SEASONAL COCKTAILS



Cherry Cola

16

A bitter and tasteful balance of herbs and roots with a note of rich cherry. It's not a literal cola, it's a literal americano. Drink this first or drink this last; you're welcome!

~The Day Man



Washington's Special

16

George would have had this old fashioned on his porch while smoking his pipe thinking about the harvest. Apple brandy and Rye paired together with mulled apple cordial, allspice, apple bitters.

~Dr. Howe, CT



Military Industrial Complex

16

Angostura and Absinthe, quickly covered up by fassionola and citrus. Quite fruity and bright once you get past the blood and hallucinogens!

~Dr. Howe, CT



Knives Out

16

A booze-forward martini for a real sleuth. Barrel aged gin with Yellow Chartreuse make a cocktail that'll leave you "...knives out, beaks bloody"

~J10

PLEASE LET US KNOW OF ANY ALLERGIES

SEASONAL COCKTAILS



Cock Fight

16

A feisty combination of tequila and sotol are sure to bring out the fighter in you; with flavors of spiced pear, a bit of tartness, and an earthy undertone. Let's Get Ready to Rumble!

~Trader Dro



Hit Monkey

16

A balanced whiskey sour, with a clip full of savory that's ready to unload on your liver. Juicy persimmon brings its nutty, warm, cinnamon qualities to a refreshing combo of Japanese Whiskey and Cognac with a hint of pineapple amaro.

~The Day Man



One Stop Shop

16

A vodka cocktail for someone who wants it all! Light, yet boozy. Refreshing, yet stiff. Notes of mangosteen with bitter wormwood.

~ J10



Big Iron

16

A refreshing whiskey cocktail for a true outlaw. Bubbly and easy sipping with notes of sarsaparilla, cola, and baking spices. Real Big Iron not included.

~ J10

MODERN CLASSICS

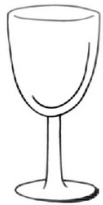


Swedish Surrender

16

Yellow Bell Pepper with caraway undertones; DEFINITELY one of our culinary cocktails. Citrus notes from passion fruit and lemon with a touch of honey to balance.

~J10, Chartreuse Craft Cocktail Lounge, Bonita Springs, 2022



Crocodile Tears

16

Delightfully smoky cocktail with a gentle kiss of herbaceousness. A white negroni for the mezcal lover. Tequila, Mezcal, Bianco Vermouth, Green Chartreuse, Salers.

~Rubi Villagomez, The Violet Hour, Chicago, 2019



Piña Verde

17

Green Chartreuse is the backbone of the legendary Piña Colada riff. Herbaceous! Creamy coconut, fresh pineapple, and a touch of lime

~Eric Castro, Polite Provisions, San Diego, 2014



Metamorphosis

16

A winter riff on a bee's knees using Czech herbal liqueur. Flavors of spice, orange peel, and refreshing mint. Named for Kafka's short story because of the transition from cocktail hour to dinner.

~Jackson Cannon, Eastern Standard, Boston, 2006

PLEASE LET US KNOW OF ANY ALLERGIES

MODERN CLASSICS



Montañista

16

Pine and smoky agave make a DELICIOUS Negroni! Made with mezcal, Braulio amaro, and Bianco vermouth.

~Brandon Bramhall, Attaboy Nashville, 2017



Fort Lauderdale

16

Bittersweet, nutty, fruity mix of gin, Campari, lemon and orgeat. This drink is kind of tiki, kind of tropical, but ALL THE WAY TASTY!!

-Sam Ross, Attaboy , NYC, 2018s

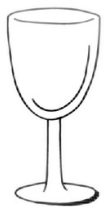


Eva Peron

16

Argentinian tribute cocktail to their famous first lady. Fernet + Ginger are a classic combo that proves bitter can be bella!

~Darren Crawford, Bourbon & Branch, San Francisco, 2011



Day Walker

16

A martini for those who don't care for olive brine. Caraway, bergamot, gentian, cinchona, and bitter grapefruit peel. Sophisticated, yet VERY accessible.

-Abe Vucekovich, The Violet Hour, Chicago, 2019

CLASSIC COCKTAILS

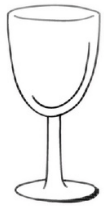


Rabo de Galo

16

Think of a Negroni vacationing in Brazil. Cachaça, Cynar (artichoke amaro), and Italian Vermouth.

~Harry Craddock, Savoy Cocktail Book, 1930



Creole

16

'Manhattan', but make it New Orleans, circa 1930. Hints of orange and thyme, she SIPS. Silky, sexy; take her slow or she WILL BITE!

~Harry Craddock, Savoy Cocktail Book, 1930



The Cantarito

16

"You know what would make a Paloma better? Orange juice!"

Tequila, grapefruit, orange, lime, bubbles.

~Historic Mexican Cocktail



Royal Smile

16

Refreshing gin sour for the upcoming fall and winter season.

Applejack, pomegranet, and lime are a PERFECT combination!

~ Harry Craddock, Savoy Cocktail Book, 1930

PLEASE LET US KNOW OF ANY ALLERGIES

CLASSIC COCKTAILS



Pineapple Milk

16

A winter beverage for a tropical climate; this blend of Cognac, Jamaican rum, Pineapple juice and whole egg will leave you feeling LOVELY!

~Charles H. Baker Jr. "Jigger, Beaker and Glass: 1895



Elk's Own

16

Gorgeous + Classic, this rye whiskey sour uses port wine to add a bit of winter warmth to this perennial style of cocktail.

~Harry Craddock, Savoy Cocktail Book, 1930

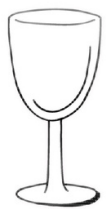


Island of Martinique

16

A fragrant daiquiri riff utilizing Rhum JM's Volcanique. A nose of Bananas Foster and Golden Apples, exceptionally blended with our homemade falernum and honey.

~Don the Beachcomber, 1948



Newman

16

An unassuming martini variation with the addition of a slight orange backnote. 90 year old recipe that feels like it was written yesterday.

~J.A. Grohusko, Jack's Manual, 1933

TIKI COCKTAILS



QB Cooler

16

Said to be the inspiration for the Mai-Tai, this original recipe features flavors of orange, honey, ginger, and baking spices. The 'Quiet Birdmen' were a fraternity of aviators from the First World War.

~Donn Beach, 1937



Corpse Bride

16

Floral yet spiced, pineapple, vanilla, with a nutty side. It's a zombie's bride, so it's ALL THE FEELS!! Delicious!

~Dr. Howe, CT, Summer '23



Beachbum

16

A Mai-Tai riff written in tribute to Jeff 'Beachbum' Berry, modern tiki cocktail historian. Light and dark rums give complexity; the apricot brandy adds dryness without extra sweetness.

~John Deragon, Please Don't Tell, 2010



Caribbean Punch

16

Perfect tiki drink for the fall: Jamaican and Guyanese rums blend with falernum & sarsaparilla for a tropical baking spice refresher!

~Don the Beachcomber, circa 1937

PLEASE LET US KNOW OF ANY ALLERGIES

TIKI COCKTAILS



Captain Buggy's Revenge

16

Blend of Jamaican rums, tart citrus, and warm baking spices, it's a tribute to Don the Beachcombers immortal navy grog.

~The Day Man, Winter '23

Hurricane Patricia #5



Delightfully smoky interpretation of a hurricane! Mezcal and grassy mexican rum (Charanda) combined with honey and tart passion fruit. The only hurricane Floridians crave!

16

~Trader Dro Spring '23

Chai-Tai



The Mai-Tai is one of our favorite lego sets. Dr. Howe wanted to write one for the fall and chai spices were DEFINITELY a great choice.

16

~Dr. Howe, CT, Winter '23

Scorpion Bowl (for 2-4)



Trader Vic discovered this cocktail in 1930's Honolulu; served at a bar⁴⁵ named The Hut. Ours features fassionola, pineapple and a dangerous blend of spirits!

~Chartreuse Cocktail Lounge Interpretation, Summer '23

OVERPROOF TIKI

Limit 2 per guest



Dro's Own Zombie

17

Balance of fruity fassionola and citrus, with added complexity of falernum and herbstura. FULL OF FLAVOR!! WATCH OUT!! It'll get ya!!

~Trader Dro, 2019



Gantt's Tomb

17

This is a Zombie variation with rich blackstrap rum, rye whiskey, fresh orange and pineapple juices; complex notes of allspice and a touch of 151

~Brian Miller, Death & Company, 2008



151 Swizzle

17

This one is not to be played with! Overproof Guyanese rum blended with fresh lime juice, our house made Falernum and ABSINTHE!! Complex flavors that definitely pack a punch!

~Don the Beachcomber, 1937



Ankle Breaker

17

Refreshing cherry and lemon notes; built on overproof rum. General Francis Marion broke his ankle jumping from the window while trying to escape a party where this drink was "flowing too freely"

~Swamp Room, Francis Marion, 1950's

DESSERT COCKTAILS



Peppermint Frap

16

Taking cues from New England ice cream shops, we prepared an adult milkshake with huge peppermint chocolate chip flavors. Green Chartreuse plays a big role in this one!!

~Trader Dro, Winter '23



Peacekeeper

16

It's a coffee-forward Manhattan that leaves you longing for a six-shooter on your hip. A nightcap for a true western + a perfect substitute for an Espresso Martini.

~J10, Winter '23

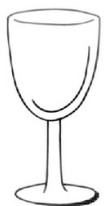


Hard & Dirty

16

We're talking about Chai! ...get your mind out of the gutter. Black coffee and whiskey mixed with strong masala spices for an experience that will QUICKLY get out of hand.

~Dr. Howe, CT, Winter '23



Flying Squirrel

16

Slightly nutty, layered with flavors of creamy chocolate and a touch of Italian aperitif. Basically, we made our own Pink Squirrel!!

~J10, Summer '23

PLEASE LET US KNOW OF ANY ALLERGIES

FREE SPIRITED



Garden to Glass

12

Feels like a walk through the garden in late fall. Fresh yellow bell pepper, tropical pineapple, fresh ginger, honey, and a hint of celery bitters.

~Trader Dro, Winter '23



Unthinkable Old Fashioned

12

Years in the making from our friends at Gather Beverage Co. with a little in house tweaking. You'll love the warm baking spice notes!

~The Narrator, Winter 23

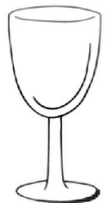


Granny Smith Spritz

12

Refreshing, bubbly, winter flavored goodness from our home made mulled apple cordial.

~Dr. Howe, CT, Winter '23



Roly Poly

12

Using Gather Beverage Co. 's locally made Lavender/Lemon elixir; we developed a relaxing beverage by adding fresh orange, pomegranate to highlight the elixir's flavor profile.

~J10, Winter '23

PLEASE LET US KNOW OF ANY ALLERGIES



BEER

Ask about our draft and craft list

Miller High Life, Milwaukee, WI	6
PBR Lager, Milwaukee, WI	6
No Mames, Mexican Lager, Tripping Animals, Doral	6
Lucid IPA, Woven Water Brewing Co., Tampa	8

WINE

Ask about natural wines and bottle program

Grenache/Syrah, Millesime, Cotes du Rhone, FR	15
Pinot Noir, Pascal-Jolivet, Sancerre, FR	15
Verdego, Mus, Rueda, SP	15
Sauvignon Blanc (Rotating Selection)	15

DESSERTS

Crème Brule	10
Cheesecake	9
Seasonal Tart	9
<i>Assorted Chocolate Truffles</i>	
• Coffee, Turtle, Key Lime, Raspberry	6
• Orange, Caramel, Dark, White Almond	6



BRANDY/ EU DE VIE/ PISCO/ COGNAC

BARASOL PISCO, PERU	16
CAPEL PISCO, CHILE	10
CAMUS COGNAC VSOP, FRANCE	16
CYRIL ZANGS '00', EDV CIDRE	22
COBRAFIRE 'EVIL FORCE', FRANCE	21
COPPER AND KINGS APPLE BRANDY	16
HENNESY 'XO'	57
JELINEK KOSHER SLIVOVITZ, CZECH REP.	10
JELINEK PEAR WILLIAMS, CZECH REP.	10
LAIRDS APPLE BRANDY	15
MACCHU PISCO, PERU	12
PIERRE FERRAND 'AMBRE', FRANCE	20
REMY MARTIN 'XO', FRANCE	30/60

FORTIFIED WINE

COSSART GORDON RAINWATER, MADEIRA	9
DOW'S 20 YEAR PORTO, PORTUGAL	13
FONESCA RUBY PORTO, PORTUGAL	9
GONZALEZ - BYASS PALO CORTADO, SPAIN	12
LUSTAU EAST INDIA CREAM SHERRY, INDIA	10
SANDEMAN FINE RICH, MADEIRA	10

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AN ADDITIONAL CHARGE WILL BE ADDED FOR SMOKED

APERITIF/DIGESTIF

HERBAL

BENEDICTINE, FRANCE	12
CHARTREUSE (GREEN), FRANCE	20
CHARTREUSE (YELLOW), FRANCE	20
DRAMBUIE, SCOTLAND	12
HERBES DE MALLORCA	12
LIMONCELLO, ITALY	10
SALERS APERITIF, FRANCE	12
SUZE, FRANCE	10
YUZURI, JAPAN	12

AMARI

AMARO AVERNA, SICILY	13
AMARO ALTA VERDE, ITALY	12
AMARO MELETTI, ITALY	12
AMARO NONINO, ITALY	13
AMARO SFUMATO RABARBARO, ITALY	12
BIGALLET CHINA-CHINA AMER, FRANCE	13
BRAULIO, MT. BRAULIO, ITALY	15
CARDAMARO, ITALY	13
FERNET BRANCA, ITALY	11
FRED JERBIS AMARO 16, ITALY	12
MONTENEGRO, BOLOGNA	12
NARDINI, VENETO	13
PASUBIO, PIEDMONT	13

BITTER

AMARGO-VALLET, MEXICO	12
APEROL APERITIVO, ITALY	13
CAMPARI, ITALY	13
CAPPELLETTI, ELISIR NOVASALUS, ITALY	8
CAPPELLETTI, 'SPECIALINO', ITALY	9
CYNAR, ITALY	13
CARPANO APERITIVO, ITALY	10
CONTRATTO BITTER, ITALY	12
GRAN CLASSICO BITTER, SWITZERLAND	13
GRANADA-VALLET 'POMEGRANATE', MEXICO	12
MULASSANO BITTERS APERITIVO, ITALY	11
PEYCHAUDS APERITIVO, LOUISIANA	10
ST. GEORGE 'BRUTO', CALIFORNIA	13

ANISETTE/AQUAVIT/ABSINTHE

BUTTERFLY, SWITZERLAND	18
COMBIER 'BLANCHETTE' FRANCE	18
NAIN ROUGE, DETROIT, MI	16
LARUSSE BLEU, SWEDEN	27
LARUSSE VERT, SWEDEN	31
LUCID ABSINTHE SUPERIEURE, FRANCE	18
RICARD PASTIS DE MARSEILLE, FRANCE	10
MELETTI ANISETTE, ITALY	9
MOLINARI SAMBUCA EXTRA, ITALY	11
SVOL 'SWEDISH' AQUAVIT	13

CANE DISTILLATES

RUM

ALLIGATOR BAY SPICED RUM	12
DOCTOR BIRD 'FLORIDA RUM SOCIETY'	18
HAMPDEN '8 YEAR', JAMAICA	14/27
HAMPDEN 'GREAT HOUSE', 2021, JAMAICA	18/35
HAMPDEN 'GREAT HOUSE', 2022, JAMAICA	18/35
HAMPDEN 'PAPALIN', 7 YEAR, JAMAICA	17
HAMILTON, 'FLORIDA RUM SOCIETY'	13
HAMILTON BLACK, JAMAICA	13
PLANTATION '5 YEAR', BARBADOS	16
PRIVATEER 'LETTERS OF MARQUE', FRS	10/20
PRIVATEER 'QUEENS SHARE', SINGLE CASK	13
SCARLET IBIS, TRINIDAD	16
SMITH & CROSS, JAMAICA	13
WORTHY PARK 'SINGLE ESTATE', JAMAICA	17
VELIER 'PRIVATEER', MASSACHUSETTS	16

RON

BRUGAL 1888, DOMINICAN REPUBLIC	19
EL DORADO '21 YEAR', GUYANA	13/27
HAMILTON 'SINGLE BARREL', GUYANA	23
RON DEL BARRILITO, PUERTO RICO	14
SOL TARASCO, MUSHROOM CHARANDA	14
TSO'OK, SERRANO MOUNTAIN, OAXACAN	12

RHUM

CLAIRIN 'COMMUNAL', HAITI	12
CLAIRIN 'CASIMIR', HAITI	15
CLAIRIN 'CASIMIR' '23 MONTHS', HAITI	19
CLAIRIN 'LE ROCHER', HAITI	14
NEISSON 'BLANC', MARTINIQUE	16
NEISSON 'ELEVE SOUS BOIS', MARTINIQUE	21
NEISSON 'RESERVE SPECIALE', MARTINIQUE	25
PARANUBES, OAXACA	12
PERE-LABAT '59', ISLE DE MARIE GALANTE	12
RHUM JM '100 BLANC', MARTINIQUE	13
RHUM JM 'VO', MARTINIQUE	19
RIVERS, GRANADA	16
SAN ZANJ, HAITI	12
SAN ZANJ 'COGNAC FINISH', HAITI	15
URUAPAN CHARANDA AGRICOLA, MEXICO	12

CACHAÇA

AVUA, BRAZIL	14
NOVO FOGO, BRAZIL	15

ARRACK

BATAVIA ARRACK, INDONESIA	15
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AGAVE & BEYOND

BLUE WEBER

ARTENOM 1414	19
ARTENOM 1579	16
CASA DRAGONES 'BLANCO'	24
CASA DRAGONES 'BLANCO', 'SIPPING'	24
CHACOLO 'ORANGE'	19/38
CLASE AZUL 'REPOSADO'	40
DON FULANO 'BLANCO'	13
DON FULANO 'REPOSADO'	14
EL TESORO 'AÑEJO'	20
EL TESORO 'PARADISO'	40
EL TESORO 'SINGLE BARREL'	22
FORTALEZA 'BLANCO', 'STILL STRENGTH'	22
FORTALEZA 'REPOSADO'	24
G4 'BLANCO'	16
KOMOS 'AÑEJO CRISTALINO'	29
LA GRITONA 'REPOSADO'	14
SIETE LEGUAS 'BLANCO'	16
TAPATIO 'BLANCO'	12
TAPATIO 110	19
TEQUILA OCHO PLATA 'LA CANADA'	14
TEQUILA OCHO AÑEJO 'LA LADERA'	19
TEQUILA OCHO PUNTAS 'STILL STRENGTH'	20
TROMBA 'BLANCO'	13
TROMBA 'AÑEJO'	23

RAICILLA

LA VENENOSA SIERRA DEL TIGRE	18/36
LA VENENOSA 'TABERNAS'	12
PERLAS DE JALISCO '	13/26

SOTOL

BALAM 'DURANGO'	18
FABRIQUEROS 'DURANGO'	16
SOTOLEROS MARIO Y CESAR	12/24
SOTOLEROS BIENVENIDO	13/26

MEZCAL

5 SENTIDOS 'PECHUGA DE MOLE	18/35
5 SENTIDOS 'MADRECUIXE'	18/35
BOSSCAL 'CONEJO'	13/25
CABALLITO CHATO '46'	18
DEL MAGUEY 'WILD TEPEXTATE'	39
DELMAGUEY 'CHICHICAPA'	23
CUENTACUENTOS 'PAPALOTE'	26
CUENTACUENTOS 'COYOTE'	29
EL JOLGORIO 'PECHUGA'	20/39
FIDENCIO 'CLASSICO'	12
ILEGAL BLANCO	15
ILEGAL ANEJO '7YEAR'	17/34
SIETE MISTERIOS 'COYOTE'	39
VAGO 'ELOTE'	21

WHISKEY/WHISKY/UISCE

WORLD

SUNTORY 'HIBIKI', JAPAN	28
SUNTORY 'TOKI', JAPAN	15
NIKKA GRAIN WHISKY 'COFFEY STILL', JAPAN	18
KIKORI, JAPAN	13
CANADIAN CLUB '12 YEAR', CANADA	10
HIGH COAST 'HAV', SWEDEN	19
PAUL JOHN 'SINGLE MALT' GOA, INDIA	19
THE HAKUSHU '12 YEAR', 'SINGLE MALT'	31/62
THE YAMAZAKI '12 YEAR', 'SINGLE MALT'	26/52

IRELAND

GREEN SPOT POT STILL	16
KILBEGGAN 'SINGLE GRAIN'	13
PADDY'S	13
REDBREAST '12 YEAR'	24
TEELING 'WONDERS OF WOOD'	24
THE SEXTON SINGLE MALT	15
YELLOW SPOT '12 YEAR'	16/32

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SCOTLAND

ABERLOUR '16', 'DOUBLE CASK'	30
ABERLOUR 'A'BUNADH'	36
ARDBEG 'CORRYVREKAN'	24
ARDBEG 'WEE BEASTIE'	15
BALVENIE '14 YEAR', 'CARRIBEAN CASK'	21
BENRIACH '10 YEAR', 'SPEYSIDE'	15
COMPASS BOX 'GLASGOW BARREL PICK'	16
COMPASS BOX 'ORCHARD HOUSE'	15
COMPASS BOX 'PEAT MONSTER'	20
COMPASS BOX 'THE SPANIARD'	20
GLENDRONACH '12 YEAR'	21
GLENGRANT '12 YEAR'	14
GLENMORANGIE 'THE LASANTA'	24
LAGAVULIN '16 YEAR'	26
LAPHROAIG '10 YEAR'	18
HIGHLAND PARK 'MAGNUS'	23
OLD PULTENEY '12 YEAR'	21
TALISKER 'STORM'	16

BOURBON

1792 'SMALL BATCH'	16
ANGELS ENVY	18
BARRELL 'DOVETAIL 3 CASK'	24
BASIL HAYDEN'S	16
BERNHEIM '7 YEAR', 'WHEATED'	14
BLUE RUN 'REFLECTION'	22
BLUE RUN 'HIGH RYE'	22
CHICKEN COCK	24
EAGLE RARE	25
ELIJAH CRAIG 'BARREL PROOF'	32
FOUR ROSES 'SINGLE BARREL'	16
FOUR ROSES 'SMALL BATCH' SELECT'	17
HEAVEN HILL '7 YEAR'	18
JOHNNY DRUM	21
LAW'S 'FOUR GRAIN', 'CASK STRENGTH'	24
MELLOW CORN	10
OLD BARDSTOWN	21
OLD FORESTER 1920	20
RABBITHOLE	23
ROWAN'S CREEK	17
WILDERNESS TRAIL 'YELLOW LABEL'	16
WOODFORD 'RESERVE'	15
WOODFORD 'WHEATED'	15
WILLETT FAMILY 'POT STILL'	19

RYE

ANGELS ENVY 'FINISHED RYE'	24
BARRELL 'CASK STRENGTH'	32
BLUE RUN 'EMERALD RYE'	22
CHICKEN COCK	20
CREAM OF KENTUCKY STRAIGHT 'RYE'	47
ELIJAH CRAIG	15
HIGH PLAINS 'RYE'	19
HIGH WEST 'DOUBLE RYE'	17
HOCHSTADTERS 'STRAIGHT RYE 100'	17
JACK DANIELS 'SINGLE BARREL', '4 YEAR RYE'	14
MICHTERS 'SINGLE BARREL'	16
PEERLESS KENTUCKY 'STRAIGHT RYE'	37
WHISTLEPIG 'PIGGYBACK' '6 YEAR'	16
WHISTLEPIG 'OLD WORLD' '12 YEAR'	38
WOODFORD 'RESERVE RYE'	16
WILD TURKEY 'RARE BREED'	17
WILDERNESS TRAIL 'RYE'	20
WILLETT FAMILY 'STRAIGHT RYE'	19

WHISKEY

JACK DANIELS 'BOTTLED IN BOND'	13
JOHNNY SMOKING GUN	14
MICHTERS 'SOUR MASH'	17
MICHTERS 'AMERICAN'	17

GIN/GINEBRE/GENEVER

APOSTOLES YERBA MATE, ARGENTINA	12
BLUECOAT, PHILADELPHIA	12
BOLS GENEVER, AMSTERDAM	14
DRUMSHANBO GUNPOWDER, IRELAND	15
HAYMANS 'LONDON DRY', ENGLAND	12
HAYMANS 'SLOE GIN', ENGLAND	12
MONKEY 47, GERMANY	27
NOLETS LONDON DRY, ENGLAND	18
RANSOM 'OLD TOM', OREGON	12
ST. GEORGE 'TERROIR', CALIFORNIA	12
ST. GEORGE 'BOTANIVORE', CALIFORNIA	12
THE BOTANIST, SCOTLAND	15

LUXURY

CASA DRAGONES JOVEN, MEXICO	44/88
CLASE AZUL 'GOLD'	38/77
EL DORADO 25 YEAR, GUYANA	50/100
LOUIS XIII, FRANCE	98/198/396
NOLETS RESERVE, ENGLAND	95/190
RAISON PERSONNELLE 1.1, FRANCE	32/64
SAMAROLI, BARBADOS 2021	37/65



GLOSSARY


ABSINTHE: A bitter, aniseed - flavored liquor distilled with anise, wormwood and fennel. Typically, high in alcoholic content ranging from 55% - 75% abv. Absinthe ranges in color from green to pale yellow.

AGRICOLE RHUM: A style of rum originating in the French Caribbean islands. Rhum Agricole is distilled from fermented sugar cane juice as opposed to molasses resulting in intense flavors with notably grassy and funky flavor notes.

AMARO: A category of intensely flavored herbal liqueurs of mostly Italian origin. Amaro is the Italian word for "bitter" and as such is characteristically bitter to bittersweet with a broad range of complex flavors.

APÉRTIF: From the Latin root meaning "to open" An apéritif is an alcoholic spirit usually served before a meal to help stimulate appetite. These elixirs lean towards being dry and bittersweet with a broad range of expressions.

BITTERS: Bitters are intensely bitter, flavored spirits or tinctures originally intended to aid in digestion. There are cocktail bitters such as Angostura or Peychaud's which are used in very small amounts to accentuate or add depth of flavor to cocktails, or potable bitters such as amaro which can be used the same way or enjoyed by itself as a standalone libation.





GLOSSARY

BONDED/BOTTLED IN BOND: Per the Bottled in Bond act of 1897; to be labeled “bottled in bond” a whiskey must be the product of a single distiller in a single season (Spring or Fall) and aged no less than four years in a federally bonded warehouse and bottled at 100 proof. No coloring or flavoring may be added.

BOURBON: Whiskey produced in the US, of at least 51% corn and aged in new, charred oak barrels.

CARPANO ANTICA: A proprietary vermouth known for its silky mouthfeel and ability to play well with others. Additionally, it is the only

CHARTREUSE: a French monastic herbal liqueur, produced in the Chartreuse Mountains under the supervision of Carthusian monks-although most employees of the distillery are laypeople.

According to legend, a French nobleman bequeathed the formula for a “long life” elixir to the Carthusian order in 1605. This first elixir, known as Elixir Vegetal de la Grande Chartreuse, is still sold today. It is intense and medicinal, and inspired the monks to create a more pleasant liqueur, first sold in 1840; now known as green Chartreuse.

There are two main styles, green Chartreuse and yellow Chartreuse. Both are based on a mix of 130 botanicals. The liqueurs are distilled, sweetened, and naturally colored according to a secret formula known only to a handful of monks. They are also aged for an undetermined amount of time.

Yellow Chartreuse is sweeter and lower in alcohol (43 as compared to 55 for green Chartreuse). Both styles are mostly drunk straight, as a digestive. Locally, yellow and green Chartreuse are sometimes mixed in a drink called an Episcopale.

~Words by David Wondrich and Noah Rothbaum





GLOSSARY

DEMERARA SYRUP: A sweetener made by combining water with demerara sugar. Demerara sugar is a less processed sugar with large grains and rich molasses flavor.

DOWN: A spirit or cocktail that has been chilled with ice and strained into an empty rocks glass.


EAU DI VIE: A brandy made with any fruit except grapes.

FALERNUM: ('Fah-Learn-Um') A category of tropical syrup or liqueur made with the inclusion of citrus and spices. At Chartreuse make a scratch almond syrup then add rum, citrus peel, and various baking spices to create a symphony of flavor with notable hints of allspice and clove. A little falernum packs a lot of flavor and complexity into a cocktail its utilized in.

FERNET: A sub-category of amaro that tends to be higher proof, usually 80-90 proof.

GENEVER: A juniper based alcoholic spirit originally from Holland. Its name comes from the Dutch word for "juniper" and is the predecessor to Gin. In contrast to gin, genever puts an emphasis on the malt whereas gin removes it completely. If gin wanted to be whiskey, it would be genever.

MEZCAL: An alcoholic spirit made by harvesting the heart or 'pina' of the agave plant then roasting it in large fire built in a trench and covered with additional agave fibers, which after several days caramelizes the natural sugars in the pinas, after which natural yeasts begin fermentation creating the mash from which the mezcal is distilled. Although it is known for being characteristically smoky and vegetal, mezcal has a broad range of expressions, several of which can be found on our back bar! Tequila is a subcategory of mezcal.





GLOSSARY

NEAT: A spirit poured straight from the bottle into an empty drinking glass, and nothing else added. A neat pour is a slightly larger pour as the intension is to sip the spirit, not rip it.

ORGEAT: A syrup traditionally made with almonds, sugar, water, and orange blossom and rose water and sometimes fortified for shelf stability.

PASTIS: A star anise flavored spirit traditionally made in France with less than 100g/l sugar and between 80-90 proof.

PISCO: A category of Peruvian or Chilean eau de vie, not typically wood aged, or very subtly wood aged.

SIMPLE SYRUP: A very basic sweetener made by mixing sugar and water.

Typically, in ratios of 1:1 or 2:1. Syrups are used in cocktails mostly to balance out the acidity of fresh citrus, preventing the libations from being bracingly tart.

SPIRIT-FORWARD: Refers to a cocktail in which the dominant flavor or flavors are spirit.

UP: A cocktail or spirit that has been chilled with ice and then strained into stemware.

