



- Chartreuse -

craft cocktail lounge

CREDITS

FALL 2024
SEPTEMBER 9

Executive Producers: La Madrina, Papa Dyer, Peggy B.

Operations: Ms. Shelly & MarTEEN!

Creative Direction: Trader Dro & The Narrator

Admissions Operations: Brijesh Soni

Players:

(In order of Appearance)

Trader Dro - Nicholas Drohan

Young Tony - Zachary Moreno

J10 - Justen Vargas

Luminiferous Aether - Ethan Howe

Master CHef - James Cooper

Ms. Hustle - Hannah Rose Thompson

Stanley. Just Stanley - ~~REDACTED~~

Ours is a culinary menu; using fresh juices, herbs, and occasionally nuts. Please advise us of any allergies.

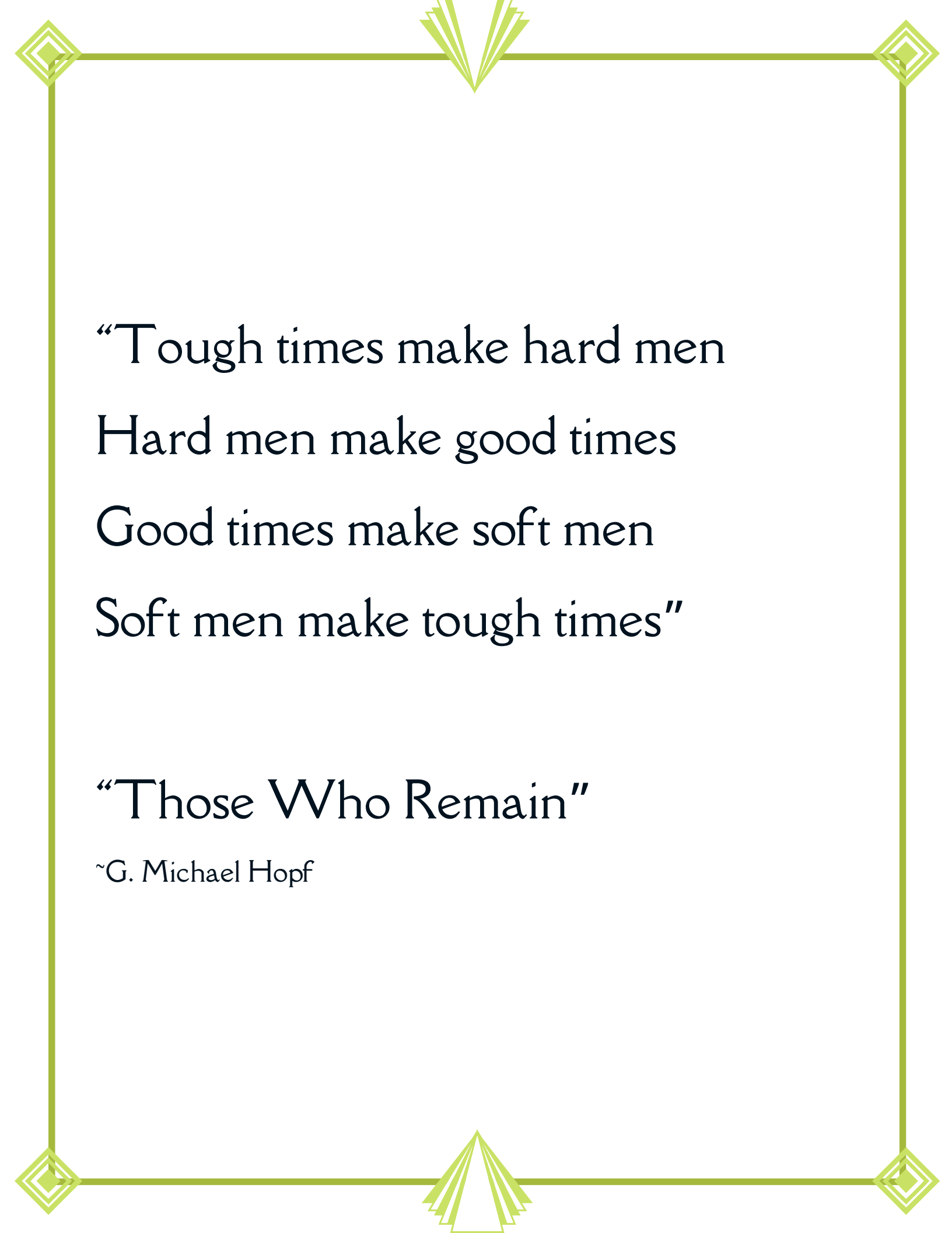
THE WHY

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.
- Broadway rules apply: **NO FLASH PHOTOGRAPHY.**
- The room is dim on purpose, if you need some extra light, we are happy to provide.
- On Friday & Saturday nights, please order at least 1 drink per hour. No standing room and there are thirsty folks outside!
- 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.; your drinks are made with love and may take longer than other bars.
- The drink garnishes are intentional; snack on them, but don't garnish your table.
- We love that you bring food, but your mother doesn't work here; pick up after yourselves.
- 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

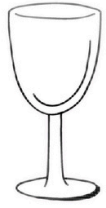


“Tough times make hard men
Hard men make good times
Good times make soft men
Soft men make tough times”

“Those Who Remain”

~G. Michael Hopf

SEASONAL COCKTAILS



Becky Babyyy

16

A wild MARTINI variation from the mind of Young Tony. Notes of DRY CINNAMON, complemented by NUTTY tones from Amontillado Sherry. Benedictine brings a fun HERBAL hint to this serious cocktail.

~Young Tony



Smoke & Dice

16

Tart & refreshing, this SMOKEY take on the WESTERN SOUR introduces MEZCAL and CINNAMON with bittersweet AMARO.

~Young Tony



Red Herring

16

Margarita's belong to the 'Daisy' cocktail category; characterized by the combination of a spirit, citrus, and an orange liqueur. HERBACEOUS interpretation using savory RAICILLA, Italian AMARO, and homemade BLOOD ORANGE curaçao. RHUBARB and SMOKE.

~J10



Alan & Wright

16

Stiff WHISKEY cocktail, surely a delight for OLD FASHIONED and MANHATTAN lovers alike. Named after the founders of a ROOT BEER stand; it will make you feel like a kid again. (Your adult problems will still be there in the morning).

~ Trader Tony & Young Dro

SEASONAL COCKTAILS



Speakeasy Tiki

20

A GIN SOUR, built with a full ounce of GREEN CHARTREUSE; our overproof namesake spirit. Big fluffy mouthfeel from FRESH PINEAPPLE and warm spice notes from our FALERNUM.

~Stanley. Just Stanley

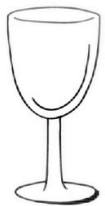


Orchard Blossoms

16

Aether loves APPLE. High tones of the FRUIT sans sweetness. This cocktail is a refreshing walk through an orchard of PEARS and APPLES. Slightly FLORAL with hints of red fruit.

~ Luminiferous Aether



A Veggieales Chronicle Vol. 1

16

A SAVORY seasonal cocktail for our DIRTY MARTINI drinkers. TEQUILA & AQUAVIT with CARROT & CELERY SHRUB (a housemade brine). Finished with a sprig of DILL. Fall vibes.

~Young Tony



Advanced Engineering

16

This one is a mind game! REFRESHING yet not overly tart, FRUITY but not sweet, TROPICAL but still presents as a CLASSIC cocktail. There is a thin line between COMPLEX and simply DELICIOUS! A technical feat.

~Trader Dro

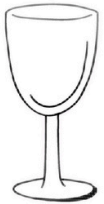
MODERN CLASSICS



Art of Choke

16

Unusual yet delicious MANHATTAN variation. Created as a “dealers choice” cocktail using summer ARTICHOKE and GREEN CHARTREUSE, a whisper of LIME & MINT makes it light & bright.
Michael Mcilroy, Attaboy, NYC, 2013



Starboy

16

A more nuanced riff on a STAR COCKTAIL; which is, in itself a riff on a MANHATTAN. Literally a riff on a riff. So Meta...
~ Zachary Gelnaw-Rubin, Lion Lion, NYC 2018



Infante

16

Named after Mexico’s Frank Sinatra, Pedro Infante. This AROMATIC MARGARITA riff is a NUTTY and FLORAL variation.
~ Giuseppe Gonzalez, Dutch Kills, NYC, 2009



Topside Buck

16

A LOW ALCOHOL cocktail that makes no sacrifices in the flavor department. Rich and PINEY, with a hint of GINGER to tie the entire experience together.

~ Felix Allsop, The Everleigh, AU 2018

MODERN CLASSICS



Winners Circle

16

Stiff, citrusy, and full of flavor, this CHOCOLATE play on a BOURBON SOUR is an absolute crowd pleaser. For those who don't want to compromise between spirit forward and refreshing.

~Matty Clark, Dutch Kills, 2017



Business with Pleasure

16

A variation of 'The Business' with the addition of fresh PINEAPPLE JUICE. Bedfellows with GIN, LIME, and HONEY; this DAIQUIRI style cocktail is sure to have you 'calling off' after lunch.

~ Zachary Gelnaw-Rubin, Lion Lion, NYC 2018



Cavalier

16

Less bitter version of a NEGRONI. Bolognese Amaro (Montenegro) alongside GIN, but substituting DRY VERMOUTH where once was sweet. Slow sipper; goes down smooth.

~ Sam Ross, Attaboy, NYC 2017



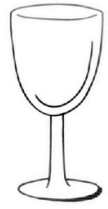
Professional

16

Stiff bourbon cocktail for lovers of the OLD FASHIONED who want to try something out of their comfort zone. A Jamaican Boulevardier.

~Benjamin Schwartz, Little Branch, NYC 2010

CLASSIC COCKTAILS



Don't Give Up the Ship

16

An excellent and unusual MARTINI-esque cocktail. DRY with hints of BITTER ORANGE and a whisper of CACAO & FERNET.

~"Crosby Gaige's Cocktail Guide" 1945



Chirulin

16

Combination of PISCO, POMELO, & CINNAMON; this flavor trio has been a staple of El Ingenio and its Afro-descendant population.

~Traditional Peruvian beverage dating back centuries



La Floridita Daiquiri #3

16

A fabulous variation, said to be a favorite of Ernest Hemingway, not just a drunk, but a diabetic. GRAPEFRUIT and MARASCHINO combined with WHITE RUM keeps it DRY yet REFRESHING.

~"How & When", Hyman Gale & Gerald F. Marco, 1938



Bulldog Cooler

16

This English MULE is a fabulous combination of GIN and GINGER with fresh ORANGE and LIME juice to lend acidity and balance.

Easy peasy, lime squeezey!

~Herbert Jenkins, "A Lifetime Collection of 688 Recipes", 1934

CLASSIC COCKTAILS



Rum Julep

16

A cousin to the MOJITO who went to Kentucky, but brought a suitcase of RUMS, fresh ORANGES, POMEGRANATES, and a rack of warm BAKING SPICES. Now imagine that suitcase was a cute Julep tin and you'll know exactly what we're talking about.

~"Ted Saucier's Bottoms Up" 1951



Deauville

16

DAISY style cocktail. APPLEJACK and COGNAC give high toned FRUIT notes; LEMON and COINTREAU balance bright & sweet.

~Harry Craddock. 'Savoy' first published 1930



Roman Punch

16

An old PUNCH, commonly served midway through dinner in the mid-1800's. Often with granita or sorbet. Intended to refresh the palate.

~ TRADITIONAL



Ward 8

16

Blend of BOURBON and FRESH JUICES, balanced with POMEGRANATE. Refreshing nod to Boston's historic 8 Wards.

~Robert Vermeire. Cocktails - How to Mix Them, 1922

TIKI COCKTAILS



For Pete's Sake

16

A FRUITY and REFRESHING libation built on PISCO using SORREL and CHERRY liqueurs.

~ adapted from Smuggler's Cove book + bar, San Francisco, CA



Tropical Itch

16

Blend of GIN and TEQUILA are a one way ticket to paradise! Fresh MANGO and LIME juice mix it up with a dash of CINNAMON and a hint of ALMOND.

~Kon-Tiki restaurant, Chicago, 1962



Poipu Beach Boogie Board

16

Inspired by fond memories of Poipu Beach in 1983. RYE WHISKEY, OVERPROOF RUM, and TROPICAL FRUIT, delicious!

~ Paul McGee, Lost Lake, Chicago, 2011



Hurricane Buster

16

This will help you sit them out; from Hurricane Alice to Yolanda. Brewed up with a dash of old CALVADOS, RUM, and CURAÇAO, and served in a hurricane lamp.

~ Joe 'Machete' Scialom, from his private papers.

TIKI COCKTAILS



The Kon-Tiki Mai-Tai

16

Blend of Jamaican and South American RUMS; together form a funky banana and caramel foundation. Add FRESH JUICES, hint of GINGER, dash of HONEY and a whisper of ABSINTHE.

~Kon-Tiki restaurant, Cleveland, 1961



Three Dots and a Dash

16

↑ Morse code for 'Victory' during WWII when Don the Beachcomber created this drink. Blend of RUMS, JUICES, and BAKING SPICES.

~adapted from Beachbum Berry's 'Sippin Safari', 2007



Kiruna Cooler

16

Adapted from the Coconaut cocktail, this variation introduces DILL to the party in the form of HERBAL AQUAVIT. This is the SAVORY COLADA you didn't even know you wanted; No pineapple needed!

~Garret Richard & Ben Schaffer, "Tropical Standard", 2023



Samoa Scorpion Bowl (for 2-4)

45

We've updated the Bowl with a new blend of rums and juices!! Ours features house made FASSIONOLA, PINEAPPLE, and a DANGEROUS blend of Rums.

~Chartreuse Cocktail Lounge Interpretation, Fall '24

OVERPROOF TIKI

Limit 2 per guest



Dro's Own Zombie

17

LOTS of Rum, fruity Fassionola and Citrus, complexity of Falernum and Absinthe. FULL OF FLAVOR!! WATCH OUT!! It'll get ya!!

~Trader Dro, Summer 2019



Undead Gentleman

17

It's a ZOMBIE for those who prefer to stick their pinky out! Complex flavor profile from a blend of rums and fresh fruits with a hint of absinthe to tie it all together.

~ adapted by Martin Cate from Donn Beach (Hollywood, 1933)



Ka-Me-Ha-Me-Haaaaa!!!

17

Late one night, Trader Dro was rewatching Dragonball Z, and got to thinking... "What would Blue Balls taste like?" GoKu Rum Blend, PINEAPPLE, ORGEAT, and BLUE CURAÇAO; an exciting adventure!

~Trader Dro, Fall '24



Skull & Bones

17

Overproof 151 with a touch of passion fruit and pomegranate held together with a few drops of absinthe. Big flavor with enough citrus to keep it balanced!

~Trader Vic, 1939

DESSERT COCKTAILS



Martial Arts Grizzly Bear

16

Started out as... "Can we make Mango Sticky Rice into a cocktail...?"
Thai RUM, Italian BISCOTTI liquor with a hint of MANGO.

~ CH-ef-10, Fall '24



Brash Monkey

16

Its the ESPRESSO MARTINI that King Kong would be drinking on a night out. Hints of BANANA and a whisper of CHOCOLATE + COCONUT add a layer of complexity to this evening staple.

~Ms. Hustle, Fall '24



The Haan Milk Punch

16

Written in tribute to a delicious cup of coffee we had at a Korean coffee shop. Using our toasted rice syrup and locally brewed coffee; we milk wash Shochu and White Porto to bring you this delightful libation!

~CH-ef-10, Winter '24



Gramma's Banana Bread Special

16

An Old Fashioned so comforting you will think it's Sunday on Gramma's front porch. Bourbon with a hint of Banana and Walnut liqueurs, and a kiss of brown sugar and cinnamon.

~Trader Dro, Summer '24

FREE SPIRITED

N/A COCKTAILS



Unthinkable Old Fashioned

13

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



Coffee Shakerato

13

A frothy UPPER to get you where you need to go! Gather Beverage's Unthinkable paired with Grumpy Goat Cold Brew Coffee, house Vanilla, and a touch of Cream.

~Dr. Howe, CT, Winter '23



Sunshower

13

Built on Gather's Higher Love, we've put the Lime in Coconut Water, but it's the Passionfruit that will make you drink it all up! Light, bright, and hydrating; this N/A Daiquiri is a perfect poolside potation.

~Luminiferous Aether, Summer '24



Tamarindo

13

Refreshing blend of PINEAPPLE, TAMARIND, and CINNAMON made bubbly and light.

~Luminiferous Aether Fall '24



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
Craft IPA (Rotating Selection)	8


WINE

Ask about natural wines and bottle program

Cabernet Sauvignon, Juggernaut, Clarksburg, CA	15
Pinot Noir, Pascal-Jolivet, Sancerre, FR	15
Chardonnay (Rotating Selection)	15
Sauvignon Blanc (Rotating Selection)	15

DESSERTS

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



BRANDY/ EU DE VIE/ PISCO/ COGNAC

BARASOL PISCO, PERU	14
CAPEL PISCO, CHILE	14
CAMUS COGNAC VSOP, FRANCE	16
CYRIL ZANGS 'OO', 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	12
DOW'S 20 YEAR PORTO, PORTUGAL	13
FONESCA RUBY PORTO, PORTUGAL	12
GONZALEZ - BYASS PALO CORTADO, SPAIN	12
LUSTAU EAST INDIA CREAM SHERRY, INDIA	11
SANDEMAN FINE RICH, MADEIRA	11

ALL ALCOHOL IS PRICED AT 2 OUNCES PER POUR UNLESS NOTED
AN ADDITIONAL CHARGE WILL BE ADDED FOR SMOKED

APERITIF/DIGESTIF

HERBAL

BENEDICTINE, FRANCE	12
CHARTREUSE (GREEN), FRANCE	20
CHARTREUSE (YELLOW), FRANCE	20
DRAMBUIE, SCOTLAND	14
HERBES DE MALLORCA	12
LIMONCELLO, ITALY	13
SALERS APERITIF, FRANCE	12
SUZE, FRANCE	12
YUZURI, JAPAN	12

AMARI

AMARO AVERNA, SICILY	13
AMARO ALTA VERDE, ITALY	14
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	12
MOLINARI SAMBUCA EXTRA, ITALY	11
SVOL 'SWEDISH' AQUAVIT	14

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	14

RHUM

CLAIRIN 'COMMUNAL', HAITI	14
CLAIRIN 'CASIMIR', HAITI	19
CLAIRIN 'CASIMIR' '23 MONTHS', HAITI	22
CLAIRIN 'LE ROCHER', HAITI	16
NEISSON 'BLANC', MARTINIQUE	13
NEISSON 'ELEVE SOUS BOIS', MARTINIQUE	25
NEISSON 'RESERVE SPECIALE', MARTINIQUE	21
PARANUBES, OAXACA	12
PERE-LABAT '59', ISLE DE MARIE GALANTE	13
RHUM JM '100 BLANC', MARTINIQUE	19
RHUM JM 'VO', MARTINIQUE	16
RIVERS, GRANADA	12
SAN ZANJ, HAITI	15
SAN ZANJ 'COGNAC FINISH', HATI	14
URUAPAN CHARANDA AGRICOLA, MEXICO	14

CACHAÇA

AVUA, BRAZIL	14
NOVO FOGO, BRAZIL	15

ARRACK

BATAVIA ARRACK, INDONESIA	15
---------------------------	----

ALL ALCOHOL IS PRICED AT 2 OUNCES PER POUR UNLESS NOTED
AN ADDITIONAL CHARGE WILL BE ADDED FOR SMOKED

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', 'LOT 150'	30
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'	14
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

ALL ALCOHOL IS PRICED AT 2 OUNCES PER POUR UNLESS NOTED
AN ADDITIONAL CHARGE WILL BE ADDED FOR SMOKED

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
PENELOPE 'ARCHITECT'	18
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.

