



CREDITS

SPRING 2025
MARCH 31

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

Operations: Ms. Shelly & MarTEEN!

Creative Direction: Trader Dro & The Narrator

Admissions Operations: Brijesh Soni & Octavian Ioan

Players:

(In order of Appearance)

Trader Dro - Nicholas Drohan

Young Tony - Zachary Moreno

J-10 - Justen Vargas

Preppy Von Preppington - Ethan Howe

Ms. Hustle - Hannah Rose Thompson

Stanley. Just Stanley - ~~REDACTED~~

Lo Pro - Lauren Garchar

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

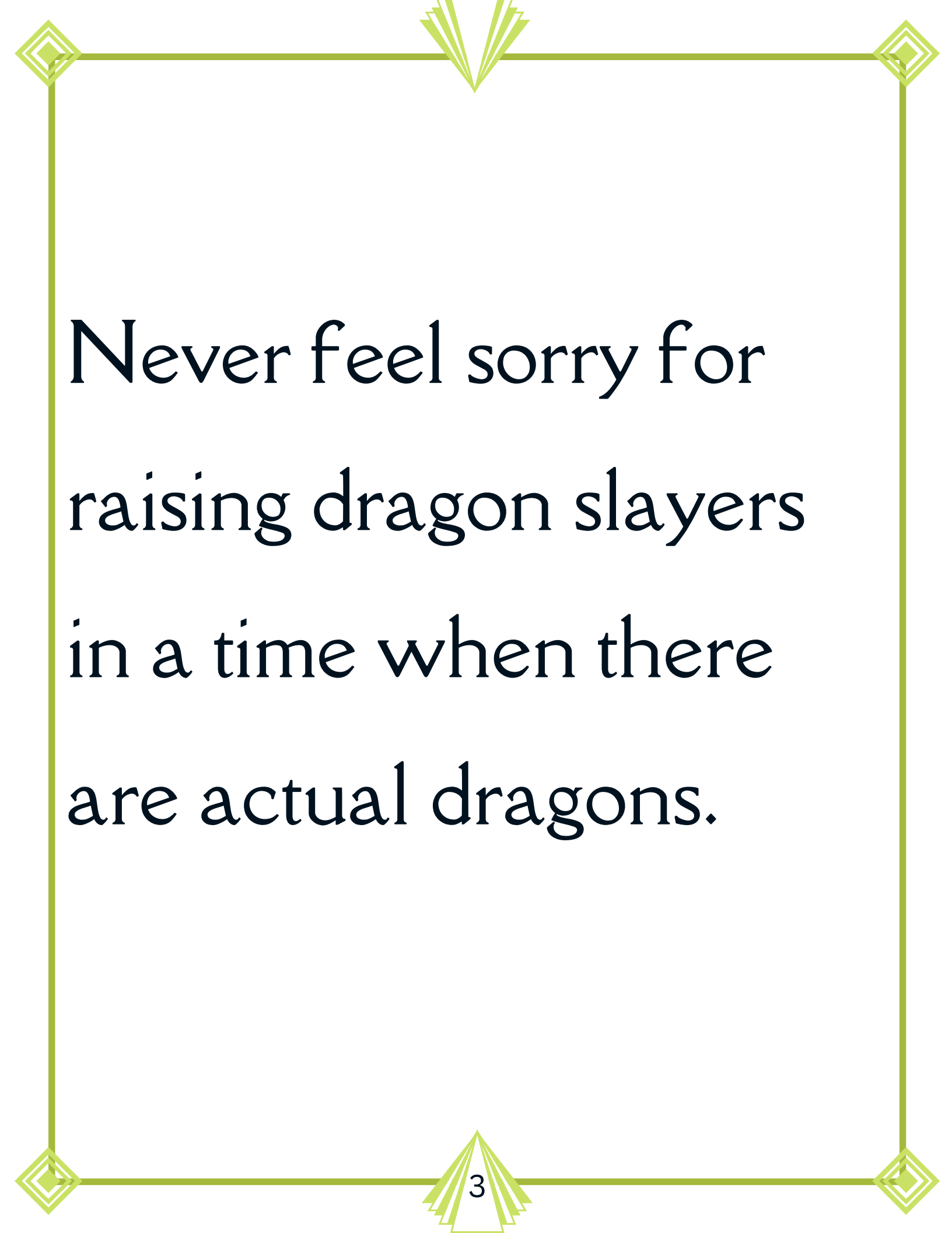
THE WHY

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



Never feel sorry for
raising dragon slayers
in a time when there
are actual dragons.

SEASONAL COCKTAILS



Gulf Coast of Florida

16

Deceptively delicious Vodka cocktail, made with ingredients specific to our beautiful community; home-made Coconut liqueur, Mango, and a hint of Florida Oranges are then topped off with bubbles.

~Trader Dro, Chartreuse Lounge, Spring 2025



Viking Maid

18

A savory Cucumber Gimlet with Coconut to brighten the palate. Aquavit, Fennel, and Lime make this drink as complex as it is refreshing.

~Preppy von Preppington, Chartreuse Lounge, Spring 2025



Conquest

16

Even Invincible would like this Spring Old Fashioned; We use Local Honey with Bourbon, Blood Orange & Smoked Rhubarb Amaro, a touch of herbs and spices to complete the adventure!

~Preppington & Dro, Chartreuse Lounge, Spring 2025



Red #3

16

For lovers of Agave, this Aperol laced Spicy Margarita is light, fruity, and crushable. Grassy and vegetal Sotol compliments tropical fruit, with a touch of almond and effervescence.

~J-10, Chartreuse Lounge, Spring 2025

SEASONAL COCKTAILS



Miso Happy, Miso Sad

16

Full of Umami goodness, this Tepache-inspired Jamaican Rum Collins is definitely pushing boundaries. Miso takes center stage, with Pineapple and French Gentian liqueur as supporting actors.

~ J-10, Chartreuse Lounge, Spring 2025

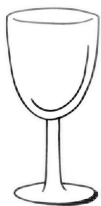


BoHoes

16

This cocktail has a light and free-spirited aesthetic. A floral Daiquiri made with Tequila, Lime, Fennel Liqueur, and a hint of Cucumber. Dedicated to our favorite neighborhood butterflies.

~Young Tony, Chartreuse Lounge, Spring 2025



Strawberry Club

16

Join the club! This Gin based cocktail uses fresh citrus paired with Strawberry and hints of Yellow Chartreuse... What else could you want?

~Young Tony, Chartreuse Lounge, Spring 2025



Kookaburra

16

It's a bird, it's a plane, it's a springtime Negroni!! The season calls for Coconut Water paired with Scotch and Aged Rum. A light, but still boozy sipper.

~J-10, Chartreuse Lounge, Spring 2025

MODERN CLASSICS



Pennington Daiquiri

16

A Funky & Grassy Agricole rum complimented by the barrel-aging of Cognac. Honey and gentian give a gentle round bitterness to the experience.

~ Tyson Buehler, Lost Hours (closed), NYC, '2019



1910

16

A VERY interesting variation on a Manhattan. Using Mezcal and Cognac; complimented by a hint of maraschino liqueur to accent the Italian vermouth. Named for the year the Mexican civil war began.

~ Ezra Star, Drink, Boston, MA, '2014



Como Spritz

16

Rich Cynar amaro blends with tart Passion Fruit topped with Prosecco. An absolutely incredible combination, best enjoyed at sunset.

~ Sam Ross and Michael McIlroy, Good Guys, New York City, '2018



Kentucky Cooler

16

Light and bubbly; this refreshing Bourbon cocktail blends Fino Sherry for a lightly nutty and slightly acidic notes alongside refreshing Grapefruit and a hint of Lemon.

~ Abraham Holder, The Everleigh, Melbourne '2019

MODERN CLASSICS



Downtown

16

A complex and refreshing variation on a Gin Gimlet. Pineapple and Yellow Chartreuse combine to be more than the sum of their parts!
~Matty Clark, Dutch Kills, 2017



Jamaican Heirloom Negroni

16

This rum Negroni incorporates Heirloom Pineapple Amaro and Jamaican Gold rum to highlight how fun and funky pineapple can really be.

~ Joaquin Simo, Death & Co., 2009 (Variation on Kingston Negroni)



Pay Day

16

Delicious, rich, and bitter. Combination of AppleJack and an Italian Amaro, with a hint of local honey. Somewhere between an Old Fashioned and a Manhattan.

- Brandon Bramhall, Attaboy, Nashville, '2017



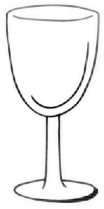
Palm Sunday

16

An excellent, lighter, Negroni variation, utilizing the flavors of Gentian alongside Aperol, and a whisper of dry Vermouth.

~Brandon Bramhall, Attaboy, Nashville, '2017

CLASSIC COCKTAILS



Last Round

16

For everyone asking for a Martini variation; this is it. "Stiff and Stern", this cocktail is a blend of Gin and Cognac with Dry Vermouth for length and body; a rinse of absinthe for freshness!

~Frank Meier, 1934



Viva Villa

16

Honestly, its kind of a Skinny Margarita with a hint of Vanilla... Give it a try, tell us what you think!

~Stanley Clisby Arthur, 'Famous New Orleans Drinks, '1937



White Horse

16

If you enjoy a Moscow Mule, you should give this pony a whirl!

Fresh Pineapple juice, Blended Scotch, home-made ginger cordial and Topo Chico, YUM!!

~Jacques Straub, "Drinks" '1914



Pisco Sour

16

The national drink of both Chile and Peru, of which a fierce rivalry exists as to which country is responsible for this delightful concoction. Ours will feature Guava with Blood Orange, Pisco, and Egg White. Delicious !

~Regional drink of SW South America.

CLASSIC COCKTAILS



Mad Hatter

16

Rye Whiskey with fresh juices, a touch of sweetness, and a whisper of absinthe come together for a simple yet complex Daiquiri.

~Ted Saucier, 'Bottom's Up!', '1951



Oaxaca Old Fashioned

16

A reposado Tequila Old Fashioned with a hint of Mezcal for smoke. A hint of Mole bitters and Local Honey round out this south-west sipper.

~Phil Ward, Death and Co., '2017 (Variation on world's first cocktail)



Maiden's Prayer

16

Wonderfully refreshing combination of Gin and Orange Shrub, with a hint of fresh lemon and orange juices for balance.

~ Harry Craddock, Savoy Cocktail Book, first published 1930



Choker

16

A variation on an Old Fashioned using Blended Scotch, and a rinse of absinthe with a touch of Lemon and Orange oils. Try not to get choked up while enjoying this one.

~Harry Craddock, Savoy Cocktail Book, first published 1930

TIKI COCKTAILS

Dragon 88 Mai Tai

16



Our menu always has a variation of our favorite cocktail, THE MAI TAI! Famous for how strong and delicious it is, this Mai Tai comes from the Dragon 88 restaurant in West Boylston Ma. Blend of Rum with Orgeat, Falernum, and just the right amount of juices.

~ Dragon 88, West Boylston Ma. 1988

Pie Plant

16



Aperitiki in its highest form, this drink shows that rhubarb is only good for TWO things: pie AND cocktails. Reposado Tequila and Italian Amaro come together for a refreshing honeyed experience.

~J-10, Chartreuse Lounge, Spring 2025

The Marine Biologist

16



Lightly refreshing with hints of Coconut, this Pisco and Rum blend is complimented by the nuttiness of Orgeat with a touch of Pineapple for balance. Oh, its a BLUE drink?! I'll take two!

~Trader Dro, Chartreuse Lounge, Spring 2025

Iron Ranger

16



Whiskey + Tiki? YES, PLEASE!! Pineapple and Falernum bring tropical baking spice notes to our Bottled-in-Bond Bourbon selection, a true crowd-pleaser!

Erick Castro, Polite Provisions, San Diego

TIKI COCKTAILS

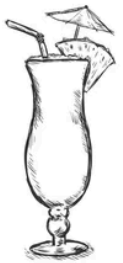


Cuba Kula

16

BlackStrap rum gives this cocktail a RICH flavor of dark molasses alongside fresh acidity from Lemon and Orange. Overproof 151 for a little heat matched with Local Honey to round out this banger.

~Jeff Berry, 'Sippin Safari'; publishing Ray Buhen, circa 1935



Hurricane Machine

16

We know what's up with all these Hurricanes... They are coming from Chartreuse! This Tequila and fresh juice concoction features Passionfruit, Blood Orange and a homemade Cherry Aperitivo.

~Trader Dro, Chartreuse Lounge, Spring 2025



Bali- Hai Barbecue

16

From the mind of J10, a wild blend of Mezcal, Green Chartreuse, Pomegranate, and a hint of our house made Coffee Liqueur. Refreshing and smoky, definitely bringing all the BBQ flavors.

~ J10, Chartreuse Lounge, Winter 2025



Volcano Bowl(for 2-4)

45

Blend of Aged Agricole, Jamaican, and Guyanese rums, ERUPTING with flavor from the highest quality maple syrup, grapefruit, and home-made falernum! This is sure to have you and your friends on fire!

~Jeff Berry, 'Intoxica', Recipe circa 1970's

OVERPROOF TIKI

Limit 2 per guest



Dro's Own Zombie

18

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

~Trader Dro, Chopper Tiki, Summer 2019



The Typhoon

18

Overproof Agricole Rum from Marie-Galante brings BIG GRASSY overtones, paired with a hint of nutty Pandan liquor. Herbal notes balance the symphony through Green Chartreuse. Absolutely DELICIOUS!!!

~Trader Dro, Chartreuse Lounge, Spring 2025



Matchlock

22

Ever wondered what you should do with your rare Cask Strength bourbon...? Make a high-proof Zombie, DUH!! Combination of Willet 4 year Rye and Elijah Craig Barrel Proof, fresh Lemon and Grapefruit Juices, home-made Ginger, Vanilla, and Grenadine!

~Jonathan Armstrong, NoMad cocktail book



Green Fairy Swizzle

18

Delicious blend of Absinthe and Gold Rum, alongside Guava, Local Honey, and Pineapple. A refreshing way to meet your Fairy Godmother!

~Preppy Von Preppington, Chartreuse Lounge, Winter 2025

DESSERT COCKTAILS



Stay Puft Milk Punch

18

Inspired by a unique pastry, this clarified Tequila cocktail is both a perfect start, and a perfect end to a perfect day. With toasted Sesame, Matcha, Vanilla, and a hint of citrus. Topped with Marshmallow foam, you can't really go wrong.

~ J-10, Chartreuse Craft Cocktail Lounge, Spring 2025



Tandem Bike

16

Made with Vodka and a Fennel liqueur this cocktail draws inspiration from Bicyclette Cookshop, this is our tribute to their soft-serve, olive-oil and fennel pollen dessert.

~ Preppy Von Preppington, Chartreuse Lounge, Winter 2025



Bayonet

16

As dangerous as its namesake, this Old Fashioned has notes of house-made Coffee liqueur, Allspice, Cinnamon, and Dark Cacao bitters. Surely a fantastic sipper to end your night.

~Preppy Von Preppington, Chartreuse Lounge, Spring 2025



Strawberry Shortcake

16

A Vodka Flip utilizing fresh Strawberries, Biscotti, and a touch of Vanilla, with whipped cream on top. A perfect liquid dessert!

~Preppy Von Preppington, Chartreuse Lounge, Spring 2025

FREE SPIRITED

N/A COCKTAILS



Unthinkable Old Fashioned

14

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! Yes it is Unthinkable due to its lack of Spirit.

~The Narrator, Chartreuse Lounge, Winter 2023



Paid Internship

14

Grumpy Goat's cold-brew coffee paired alongside orgeat with a touch of vanilla and Topo Chico for a bubbly, caffeinated treat!

~J-10, Chartreuse Chartreuse Lounge, Winter 2025

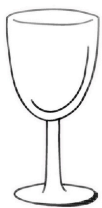


Just in Case

14

What if a Pineapple and a Strawberry got married? ...and the officiant was an elixir of Bitter Orange peel, Cardamom and Apricot! ...now make it TIKI!!!! All the fun, none of the booze.

~Preppy von Preppington, Chartreuse Lounge, Spring 2025



Bronx Tourist Board

14

Are you craving a Manhattan, but aren't imbibing? Well look no further; the Bronx Tourist board has you covered! Made with Verjus Rouge (made from tart unripe grapes) and Pathfinder N/A Amaro.

~J-10, Chartreuse Chartreuse Lounge, Spring 2025



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
NA Sam Adams, 'Just the Haze'	6
NA Athletic Brewing, 'American Style Copper'	6

WINE

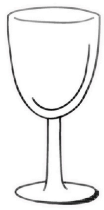
Ask about natural wines and bottle program

Cabernet Sauvignon, Juggernaut, Clarksburg, CA	18
Pinot Noir, Pascal-Jolivet, Sancerre, FR	18
Chardonnay Sonoma-Cutrer, Sonoma, CA	18
Sauvignon Blanc, Pascal-Jolivet, Sancerre, FR	18

DESSERTS

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

LUXURY



A Benevolent King

28

Utilizing our deep collection of Elijah Craig Barrel Proof whiskey's spanning years, complemented by 20 year old Sandeman port and a special Chartreuse Sommelier's blend. A sipper fit for Your Highness!!

~Trader Dro, Chartreuse Lounge, Spring 2025



Invincible Mai Tai

35

Using Foursquare 2011 (aged in ex bourbon casks) alongside Hampden's Pago (high-proof, ex-sherry cask Jamaican rum) is a sturdy base to build an exotic libation. Tai-ing it (see what we did there?) all together is a combination of cream Sherry and 16 year rum from the Indian Ocean (Réunion Island).

~J-10, Chartreuse Lounge, Spring 2025



El Conde

65

Tequila Ocho Extra Añejo, combined with a special edition of Campari (aged in Tequila barrels) and a hint of rare Sotol for an Agave Negroni fit for a nobility!

~J-10, Chartreuse Lounge, Spring 2025



Alaska

150

What if we took Nolet Reserve (saffron forward) and used it to compliment the barrel-aged complexity of Chartreuse VEP. A touch of rare vermouth and we have an Alaskan worth \$7.2 million!

~Trader Dro, Chartreuse Lounge, Spring 2025

FLIGHTS

Agave- Blue Weber

25

Mijenta 'Maestra Selection No. 1'

Cazcanes Blanco No. 9

Fortaleza Still Strength

La Gritona Reposado

Agave- Wild and Wonderful

35

Raicilla- La Venenosa 'Tabernas'

Mezcal- Cinco Sentidos Pechuga Guerrense

Sotol- 'La Higuera- Dasyilirion'

Mezcal- Palomas Mensajeros 'Maguey Alto'

Sugarcane- The Pillars of Rum

22

El Dorado 12 year (Guyana)

Rhum Clement (Martinique)

Smith & Cross (Jamaica)

Brugal 1888 (Dominican Republic)

Rum- The Funky Bunch

35

Haiti- Clairin Communal

Granada- Rivers Antoine

Mexico- Alambique Serrano 'Florida Rum Society'

Reunion Island- Isautier 16 year, molasses



FLIGHTS

Whiskey- Bourbon

28

Traveller

Castle & Key 'Small Batch'

Blue Run 'Flight Series- Lahaina Luau'

1792 Full Proof

Whiskey-A World of Wonders

25

Mexico- Abasolo Corn Whiskey'

Japan- Hibiki Harmony

Sweden- HAV 'High Coast 63'

India- Paul John 'Single Malt

Amaro- Because life is BitterSweet

22

Vecchio Magazzino Donegale- Washington 'Amaro Calabrese'

Nardini 'Rabarbaro'- Rhubarb

Montenegro 'Amaro Bolognese'

Braulio 'Alpine Amaro'

Dealers Choice

\$-?

Tell your bartender some spirits you enjoy or want to try and we will do the rest. Give us a budget, we'll take you on a journey through our back bar!

ALLOCATED SPIRITS

AGAVE

5 SENTIDOS PECHUGA 'MOLE POBLANO'	35
CINCO SENTIDOS 'PECHUGA GUERRENSE'	40
DON FULANO EXTRA ANEJO	44
EL TESORO 'PARAISO'	40
FORTALEZA 'STILL STRENGTH'	20
FORTALEZA 'ANEJO'	30
G4 BLANCO 'MADERA'	28
G4 DAY OF THE DEAD'	78
NETA 'CUIXE VERDE'	60
TEQUILA OCHO EXTRA ANEJO	48
TEQUILA OCHO 'PUNTAS'	24

WHISKEY

ANGELS ENVY 'CASK STRENGTH' 2022 OR 2024	70
BLUE RUN 'DOUBLE OAK' SINGLE BARREL	85
BOOKER'S 2022 'KENTUCKY TEA BATCH'	35
BOOKERS'S 2023 'APPRENTICE BATCH'	40
CREAM OF KENTUCKY 16 YEAR	77
LITTLE BOOK 'INFINITE BARREL 2024'	58
HEAVEN HILL 18 YEAR	70
JACK DANIELS 'COY HILL'	80
JACK DANIELS 10 YEAR OR 12 YEAR	48
OLD FORESTERS 'BIRTHDAY BOURBON	60
OLD FITZGERALD 10 YEAR (BIB)	80
RARE PERFECTION 14 YEAR 'OVERPROOF'	35
WOODFORD RESERVE 'SONOMA TRIPLE FINISH'	45
WILLET '8 YEAR WHEATED'	60
WILLETT 'FLO-RYE-DA'	85

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
COBRA FIRE 'EVIL FORCE', FRANCE	21
COPPER AND KINGS APPLE BRANDY	16
HENNESSY 'XO'	57
JELINEK KOSHER SLIVOVITZ, CZECH REP.	10
JELINEK PEAR WILLIAMS, CZECH REP.	10
LAIRDS APPLE BRANDY	15
MACCHU PISCO, PERU	13
PIERRE FERRAND 'AMBRE', FRANCE	20
REMY MARTIN 'XO', FRANCE	30/60

FORTIFIED WINE

COSSART GORDON RAINWATER, MADEIRA	12
SANDEMAN 20 YEAR PORTO, PORTUGAL	18
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	14
CHARTREUSE (GREEN), FRANCE	20
CHARTREUSE (YELLOW), FRANCE	20
DRAMBUIE, SCOTLAND	14
HERBES DE MALLORCA	12
LIMONCELLO, ITALY	14
SALERS APERITIF, FRANCE	14
SUZE, FRANCE	14
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	14
BIGALLET CHINA-CHINA AMER, FRANCE	13
BRAULIO, MT. BRAULIO, ITALY	15
CARDAMARO, ITALY	13
FERNET BRANCA, ITALY	11
FRED JERBIS AMARO 16, ITALY	14
MONTENEGRO, BOLOGNA	13
NARDINI, VENETO	13
PASUBIO, PIEDMONT	13

BITTER

AMARGO-VALLET, MEXICO	14
APEROL APERITIVO, ITALY	13
CAMPARI, ITALY	13
CAPPELLETTI, ELISIR NOVASALUS, ITALY	8
CAPPELLETTI, 'SPECIALINO', ITALY	14
CYNAR, ITALY	10
CARPANO APERITIVO, ITALY	12
CONTRATTO BITTER, ITALY	13
GRAN CLASSICO BITTER, SWITZERLAND	12
GRANADA-VALLET 'POMEGRANATE', MEXICO	14
MULASSANO BITTERS APERITIVO, ITALY	10
PEYCHAUDS APERITIVO, LOUISIANA	13
ST. GEORGE 'BRUTO', CALIFORNIA	

ANISETTE/AQUAVIT/ABSINTHE

BUTTERFLY, SWITZERLAND	18
COMBIER 'BLANCHETTE' FRANCE	18
NAIN ROUGE, DETROIT, MI	16
LARUSSE BLEU, SWEEDEN	27
LARUSSE VERT, SWEEDEN	31
LUCID ABSINTHE SUPERIEURE, FRANCE	18
RICARD PASTIS DE MARSEILLE, FRANCE	14
MELETTI ANISETTE, ITALY	12
MOLINARI SAMBUCA EXTRA, ITALY	14
SVOL 'SWEEDISH' AQUAVIT	14

CANE DISTILLATES

RUM

ALLIGATOR BAY SPICED RUM	14
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'	18
HAMILTON BLACK, JAMAICA	14
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 'ELEVÉ SOUS BOIS', MARTINIQUE	25
NEISSON 'RESERVE SPECIALE', MARTINIQUE	21
PARANUBES, OAXACA	14
PERE-LABAT '59', ISLE DE MARIE GALANTE	13
RHUM JM '100 BLANC', MARTINIQUE	19
RHUM JM 'VO', MARTINIQUE	16
RIVERS, GRANADA	14
SAN ZANJ, HAITI	15
SAN ZANJ 'COGNAC FINISH', HAITI	14
URUAPAN CHARANDA AGRICOLA, MEXICO	

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 'REPOSADO'	30
G4 'BLANCO'	24
G4 'REPOSADO'	16
KOMOS 'AÑEJO CRISTALINO'	29
LA GRITONA 'REPOSADO'	14
SIETE LEGUAS 'BLANCO'	16
TAPATIO 'BLANCO'	12
TAPATIO 110	19
TEQUILA OCHO PLATA	14
TEQUILA OCHO REPOSADO	19
TEQUILA OCHO AÑEJO	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
DOS HOMBRES 'ESPADIN'	14
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	14
CANADIAN CLUB '12 YEAR', CANADA	18
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'	18
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 'REFELECTION'	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 raging 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.

LINK TO THE MENU

