

BAR MENU

[Cocktail availability and pricing subject to change]

Opening Statement

Summer Menu, 2013.

Created and Adapted by Joshua-Peter Smith, Libation Liaison of Justice Snow's

WORLD CUP::: Golden Moon Colorado Gin, Golden Moon Crème de Violette, Yuki No Boshu Nigori, rosemary and muddled blackberry, with an orange twist, served up. **12**

CREEKSIDE FIZZ::: Woody Creek Colorado Potato Vodka, Solerno Blood Orange Liqueur, fresh lemon juice, fresh mint and topped with charged water. **14**

DON'T DRINK THE WATER::: Breckenridge Colorado Bourbon, St. Germain Elderflower Liqueur, Fee Brother's Rose Water and Angostura Bitters, stirred and served in a coupe. **12**

THE BAMBOO::: Lustau Cream Sherry, Vya Dry Vermouth, Combiar Orange Liqueur, and Bitter Truth Orange Bitters, stirred and served over block ice. **11** (A forgotten classic created by Louis Eppinger, circa 1890's.)

HAMLET OF SHACKSBURY::: Whistle Pig 11 year Rye Whiskey, Vermont Maple Syrup, muddled strawberry and lemon juice, egg white, and Boylan's Cream Soda, served over ice in a long collins. **13**

PALISADE PLANTER'S::: Peach Street Distillers Colorado Bourbon, Peach Brandy, peach nectar, fresh orange and lemon juice, Libation Liaison's Tiki Bitters and cherry chutney, served in a goblet. **13** (Inspired by the Planter's Punch, circa 1878, Planters Hotel, Charleston SC.)

ALSATIAN::: Golden Moon Colorado Gin, Grand Marnier, Carpano Antica Sweet Vermouth. Fernet Branca and lemon oil, with a Pistachio Cognac infused cherry, stirred and served in a coupe. **16** (Inspired by Harry Craddock's Hanky Panky, 1930's)

CHAS::: Black Maple Hill Bourbon, D.O.M. Benedictine, Lazzaroni Amaretto, Combiar and Royal Combiar Orange Liqueurs, stirred and served up. **16** (Created by Murray Stenson at Zig Zag Café, Seattle. Get well soon Murray)

SEA OF JAPAN::: Midori Melon Liqueur, Tyku Soju, Domaine de Canton Ginger Liqueur, pineapple and lemon juice, charged water, and a basil wrapped melon ball, served short. **14**

ARRECHO SOUR::: Barsol Pisco, Bitter Truth Apricot Liqueur, Barenjager Honey Liqueur, fresh lime juice, Pommadine and egg white, served over ice in a double old fashion glass. **12**

Full cocktail menu, spirits list, and beer list available upon request. Inquire with your server. Thank You.

Liquidation

Agave Spirits

"Tequila drinking, our minds will wander to wondrous places."; Dave McAtteus...

PINCHE PALOMA::: Dulce Vida 100 proof Blanco, Laird's Applejack 100 proof Brandy, Sombra Mezcal, fresh ruby red grapefruit juice, agave syrup, mint, salt and pepper, over ice. **13**

ESTILO VIEJO FUMAR::: Casamigos Blanco, San Andres Alipus Mezcal, Dimmi Floral Liqueur, chili agave syrup, Whiskey Barrel Aged Bitters, fresh lime, spiced rim and served over ice. **14**

ROSARY::: El Tesoro Reposado, Aperol, Punt e Mes Sweet Vermouth, Angostura and Cherry Bitters, and a rinse of Cao Ila 12yr Islay Scotch, stirred and served up. **14** (Inspired by the 'Rosita' Cocktail from Mr. Boston's Bar Guide, circa 1974)

LA ULTIMA PALABRA::: Mezcalero Mezcal #6, V.E.P. Green Chartreuse, Luxardo Maraschino, fresh lime juice, shaken and served up. **18** (A take on Ted Saucier's 'Last Word' cocktail, circa 1951, substituting Mezcal for Gin. creator unknown).

Sugar Cane Spirits

"I pity them greatly, but I must be mum, for how could we do without sugar and rum."; William Cowper...

ANTARCTIQUE::: Boca Loca Cachaca, St. Germain, Carpano Antica Sweet Vermouth, pineapple juice, quail egg, Rhubarb & Black Walnut Bitters, flamed orange rind, served up. **16**

MARY PICKFORD::: DonQ Platino Rum, Luxardo Maraschino Liqueur, pineapple juice and pommadine served in a cocktail glass. **11** (Created by Fred Kaufman, The Hotel Nacional de Cuba, circa 1920's.)

REDRUM::: English Harbor 5 Year Rum, Bitter Truth Sloe Berry Gin, fresh lemon juice, vanilla syrup, red currant preserves served up in a coupe. **12**

DOCTOR::: Neisson Martinique Agricole Rhum, Kronan Swedish Punsch and fresh lime juice, served in a coupe. **13** (Adapted from three different creators, David Embury, Simon Difford and Trader Vic.)

Brandies & Fruit Derived Spirits

“Cognac is like a woman. Do not assault it. Coddle & warm it in your hands before you sip it.”
Winston Churchill...

EAST INDIA COCKTAIL::: Asbach Urlat Brandy, Royal Combier Orange Liqueur, Batavia Arrack Rum, pineapple juice, pommadine, B.T. Orange Bitters, served up. **14** (Slight twist on the 1900 cocktail described by Harry Johnson’s Bartender’s Manual).

KING OVER WATERS::: Grand Marnier, Ardbeg 10 year Scotch, Leopold Brothers Cranberry Liqueur, B.T. Xocolatl Mole Bitters, fresh lemon juice and spiced honey. **14**

SCHOOL OF MINES 75::: Golden Moon Applejack, Golden Moon Gin, Redux Absinthe, pommadine and star anise. **15** (An Colorado impression of ‘The 75’.)

CLASSIC COCKTAIL::: Maison Surrenne Cognac, Royal Combier Orange Liqueur, Luxardo Maraschino Liqueur and fresh lemon juice with a raw sugar rim. **18** (Adapted from Harry Craddock’s ‘The Savoy Cocktail Book’, circa 1930’s.)

Whisk(e)y

“Too much of anything is bad, but too much good whiskey is barely enough.” Mark Twain...

SOUTHERN DOMAINE::: Bulleit Bourbon, Domaine de Canton Ginger Cognac foam, fresh lemon juice, simple syrup and a mist of Fee Brother’s Black Walnut Bitters. **12** (Created by Keith Goode of Justice Snow’s.)

BROOKLYN::: Rittenhouse Rye, Vya Dry Vermouth, Luxardo Maraschino, and Golden Moon Amer dit Picon, stirred and served in a coupe. **13** (Created by Jack Grohusko, circa 1910.)

DON’T DRINK THE WATER::: Breckenridge Bourbon, St. Germain, Angostura Bitters and Fee Brothers’ Rose Water, stirred and served in a coupe. **12**

GREENPOINT::: Old Overholt Rye, Carpano Antica Sweet Vermouth, Yellow Chartreuse, and a dash of Angostura Bitters, stirred and served over block ice. **14** (Created at Milk & Honey, NYC, circa 2005.)

Gin

"I never drink anything stronger than gin before breakfast.", W.C. Fields...

BY ANY OTHER NAME::: Golden Moon Gin, Golden Moon Crème de Violette, rose petal infused Lillet Blanc, fresh grapefruit and lemon juice, demerara syrup and lavender bitters. **13**

THE NEW-GRONI::: Plymouth Gin, Campari, Carpano Antica Sweet Vermouth, honey syrup, fresh berries, and Cava, stirred and served over ice. **13** (Inspired by the Classic, 'Negroni' Cocktail.)

JUBILANT KISS::: Bombay Sapphire Gin, D.O.M. Benedictine, fresh orange and lemon juice, whole allspice and star anise served over block ice. **13** (A slight adaptation of J. Perosino's Cocktail, circa 1930's.)

PEGU CLUB::: Tanqueray Malacca Gin, Combier Orange Liqueur, Angostura Bitters, Fee Brother Gin Barrel Aged Orange Bitters and fresh lime juice, served up. **12** (Created at Burma's Pegu Club, circa 1920's)

Vodka

"After the first glass of vodka you can accept just about anything of life even your own mysteriousness.", Frank O'Hara...

THE VODKA MARTINI::: Beluga Noble Russian Vodka, one ounce of Vya Dry Verrmouth, stirred, not shaken, with lemon twist or olives. **14** (Adapted from the Classic 'Gin Martin'i which was in turn inspired from the 'Martinez' of 1884.)

DRAGON'S KISS::: Hanger Mandarin, fresh lime juice, honey simple syrup, egg white, cayenne pepper dusting and served up. **12** (Created by Scott Whitcomb of Justice Snow's.)

THE LADY CLAIRE::: Woody Creek Colorado Potato Vodka, Golden Moon Applejack Brandy, muddled apple and ginger root, fresh lemon juice, pommadine and egg white. **14**

ANTOINETTE::: Hanger One Framboise Vodka, Veev Acai Spirit, Combier Orange Liqueur, fresh raspberries, fresh lemon juice and gomme syrup served in Marie's Coupe. **13**

Doing Time

Barrel Aged Cocktails in White American Oak Barrels.

THE INDISCRETION::: Barrel-Aged Peach Street Distillers Jackalope and Jenny Pear Gin, Lique Strega, fresh lemon juice, muddled basil, and agave syrup, served up. **16** (Created by Scott Whitcomb of Justice Snows.)

JUSTICE SCOFFLAW::: Peach Street Distillers Colorado Straight Bourbon, Rittenhouse 100 Rye, Lillet Blanc, Bittermens Boston Bitahs, lemon juice, pommadine, lemon zest, stirred and served up. **16** (Inspired by The Scofflaw Cocktail Created at Harry's New York Bar in Paris in 1924.)

BOURBON JACK RABBIT::: Breckenridge Colorado Bourbon, Laird's Bonded Applejack Brandy, blended with fresh lemon and orange juice and maple syrup. **16** (An inspired adaptation of Judge Jr. classic cocktail, circa 1927.)

THE DERBY::: Breckenridge Bourbon, Punt e Mes Sweet Vermouth, Combier Orange Liqueur, blended with fresh lime juice. **16** (Trader Vic, circa 1947)

THE 1850 COCKTAIL::: Craft-Method Fluid Dynamics Blend of Germain-Robin Brandy, Low Gap Whiskey, Absinthe, 2 dash Peychaud's Bitters, stirred and served neat. **16** (Created by the team at Germain-Robin and Low Gap Whiskey.)

THE ST. NICK::: Craft-Method Fluid Dynamics Blend of Germain-Robin Brandy, Clear Creek Cranberry Liqueur, stirred and served over block ice. **16** (Created by the team at Germain-Robin and Low Gap Whiskey.)

THE SARATOGA::: Craft-Method Fluid Dynamics Blend of Germain-Robin Brandy, Low Gap Whiskey, Vya Sweet Vermouth, aged for 47 days, stirred and served over block ice. **16** (Created by the team at Germain-Robin and Low Gap Whiskey.)

BRANDY MANHATTAN::: Craft-Method Fluid Dynamics Blend of Germain-Robin Brandy, Vya Sweet Vermouth, with Justice Snow's house cherry blend, and Chocolate Mole Bitters, stirred and served up. **16** (Created by the team at Germain-Robin and Low Gap Whiskey.)

Grape Rebuttal

:::Wine & fortified wine based libations served with or without ice:::

COFFEE COCKTAIL::: Sandemans 10yr Port, Plant V.S. Cognac, simple syrup, 1 whole egg, nutmeg, shaken hard and served up. 14 (Created by and Found in Jerry Thomas's 'Bar-Tender Guide, 1887.)

CHRYSANTHEMUM::: Cocchi Americano Fortified Dry Wine, D.O.M. Benedictine, St. George Absinthe, dash Orange Bitters, stirred and served up. 14 (Found in Hugo Ensslin's 'Recipes for Mixed Drinks', 1916.)

THE F*C#IN CATALINA WINE MIXER::: Leopold Peach Liqueur, Rioja, Matua Sauvignon Blanc, Lustau Rare Cream Sherry, PX 1985, Peychaud Bitters, stirred over block ice. 14

BIRD'S BEAK SANGRIA::: Rioja Red Wine, Busnel Calvados, Zaya Trinidad Rum, fresh orange, lemon and lime juice, with Bird's Beak chili pepper, 5 spice honey syrup and ginger ale. 14

Hoops Corpus

::: Beer based libations, served tall and over ice:::

THE GOLDEN BOY::: Peroni, fresh lime juice, Gosling's Ginger Beer, lemongrass. 8

AMBER GRAIN::: New Belgium Sunshine Wheat, Laird's Bonded Applejack Brandy, Leopold Brother's Peach Liqueur, chinese 5 spice simple syrup and Lemon Bitters. 10

IRISH PROPOSAL::: Guinness, Meletti Cioccolato, Novo Fogo Coffee Bitters, Bitter Truth Creole Bitters, fresh muddle raspberries and mint. 11

THE CURE ALL::: Duchess de Bourgogne Flemish Red Sour Ale, Auchentoshan 3 Wood Scotch, Leopold Apple Liqueur, fresh lemon juice, sage honey and fresh sage leaves. 14

Judges Panel

::: 3-4 Cocktails prepared the same, with only a change in the base spirit.

2- 3 Ounces each:::

COLLINS::: 1 Tom (Gin). 1 Juan (Tequila). 1 Ron (Rum) 16

FIZZ::: 1 Ramos. 1 Gin. 1 Sloe Gin 18

SOUR::: 1 Pisco. 1 Calvados. 1 Brandy

MANHATTAN::: 1 Rye. 1 Bourbon. 1 Scotch. 1 Brandy 24

Closing Statement

...Dessert & digestif base libations to satisfy & calm...

SNOW'S ESPRESSO MARTINI::: Espresso, Cariel Vanilla Vodka, Zaya Rum, Coole Swan Irish Cream, Kahlua, Black Walnut Bitters, pinch of cinnamon, topped with frothed milk. 14

CHATHAM HOTEL SPECIAL::: Asbach Urlat Brandy, Lustau Pedro Ximenez Sherry, heavy cream, Dash Dark Crème de Cacao, shaken and served up. 15 (Created by the Chatham Hotel in the early 1900's.)

R.R.P.M. 'RISK, REBELLION, PASSION, MYSTERY'::: Drambuie, fresh lime juice, egg white and mint leaves misted with Black Walnut Barrel Aged Bitters and Fee Mint Bitters. 14

CHAMPS-ELYSEES::: Maison Surrene Cognac, Green Chartreuse, Angostura Bitters, fresh lemon juice and simple syrup served in a coupe. 18 (Created by Harry Craddock, circa 1930.)

Unanimous Decision

Pitchers

THE HUMMINGBIRD: SMALL: 12 OUNCES LARGE: 32 OUNCES::: St. Germain Elderflower, Pinot Grigio, Sparkling Rose Wine, fresh berries, flower petals. 20/55 (Created by St. Germain and Company.)

PAINTHRILLER : 40 OUNCES::: Smith and Cross Jamaican Rum, Gosling's Black Seal Rum, pineapple juice and orange juice, house blended floral coconut milk with a dash of spice. **65**

MACOUBA COOLER: 40 OUNCES::: Clement Agricole Premiere Rhum, Clement Creole Shrub Orange Liqueur, fresh lime juice, guava nectar and mint leaves. **65**

ZOMBIE #1: 40 OUNCES::: DonQ Silver Rum, Sailor Jerry Spiced Rum, Smith and Cross Jamaican Rum, pineapple juice, fresh lime juice, passion fruit syrup, Angostura Bitters and brown sugar. **100** (Found in Don the Beachcomber, circa 1934.)

Punch Drunk

::: Tableside Punch Bowls, 120 ounces, serves 6-12 patrons :::

THE ROARING FORK::: Batavia Arrack Rum, Peach Brandy, DonQ Silver Rum, Smith & Cross Jamaican Rum, Brewed black tea, demerara syrup, fresh lemon juice and pineapple. **185**

FISH HOUSE PUNCH::: Gosling's Black Seal Rum, Planat V.S. Cognac, Leopold Brothers Peach Liqueur, fresh lemon and lime juice, simple syrup. **200** (Created by Jerry Thomas, 'The Bar-Tenders Guide', circa 1862.)

CHAMPAGNE PUNCH::: Champagne, Luxardo Maraschino Liqueur, Asbach Urrlat Brandy, Golden Moon Dry Curacao, dash of Yellow Chartreuse, fresh lemon juice, sugar and soda. **185** (Stork Club, '1929-1965 NYC', Bar Book, Lucius Beebe, 2003)

Absinthism

"After the first glass, you see things as you wish they were. After the second, you see things as they are not. Finally, you see things as they really are, which is the most horrible thing in the world." Oscar Wilde...



Tablesides Absinthe Fountain Presentation includes a flamed sugar cube, ice water drip fountain, and 1.5 ounces of Green Muse. Come on Peter Pan, time to go to Neverland and find your Green Fairy.

**EMILE PERNOD VIEUX (FRANCE) 14
(FRANCE) 22**

**LA FEE (FRANCE) 20
(COLORADO) 14**

NOUVELLE ORLEANS (NOLA) 22

**ST. GEORGE (CALIFORNIA) 16
(COLORADO) 16**

LA CLANDESTINE

LEOPOLD BROTHERS

TENNEYSON (TEXAS) 14

REDUX

Bucks, Collins, Fizzes & Rickey's

Traditionally spirit & citrus juices, served short to long & crafted with or without egg whites, ice or a carbonate.

...Classic preparations in these styles available upon request...

LAFITTE'S FIZZ:: Sazerac Rye Whiskey, Nouvelle Orleans Absinthe, fresh lemon and lime juice, raw sugar, Bitter Truth Creole Bitters, egg white and charged water, served short with no ice. 13

WASATCH FIZZ:: High West Campfire Whiskey, High West Silver Oat Whiskey, Grand Marnier, fresh lemon juice, Gomme Syrup, egg white and charged water with a clove studded orange . 13

BUFFALO BUCK:: Golden Moon Colorado Grappa, Golden Moon Dry Curacao, fresh halved lemon and Boylan's Ginger Ale, served in a long collins. 9

RUSSET RICKEY:: Woody Creek Colorado Potato Vodka, fresh halved lime, fresh orange juice, lemongrass ginger simple syrup and charged water, served in a highball. 11

MAISON COLLINS:: Golden Moon Colorado Gin, Golden Moon Crème de Violette, fresh mint, ginger and grapefruit juice, powdered sugar and charged water, served long. 11

THE JACK COLLINS:: Laird's Bonded 100 proof Applejack Brandy, fresh lemon juice, powdered sugar and charged water, served long. 9

Crustas, Daisies, Fixes & Sours

Traditionally spirit, citrus juice & sweeteners, crafted with or without egg whites & or ice.

::: Classic preparations in these styles available upon request.:::

INSPECTOR CRUSTO::: Leopold Brother's Colorado Small Batch American Whiskey, Grand Marnier, Luxardo Maraschino Liqueur, fresh lemon juice and sugar crusted rim. 14

MAGINOT CRUSTA::: Busnel Calvados V.S.O.P., Domaine de Canton Ginger Liqueur, fresh grapefruit, lemon and guava juice, Pommadine and Peychaud's, served with sugar rim. 14

MARGUERITE DAISY::: Tanqueray Malacca Gin, Yellow Chartreuse, Pommadine, fresh lemon juice, muddled raspberries, rosemary and crushed ice, served in a goblet. 13

ZINGIBER FIX::: DonQ Cristal Rum, fresh lemon and pineapple juice, ginger syrup, muddled green cardamom with a float of Gosling's Black Seal Rum, served in a collins. 11

BOLERO SOUR::: Ron Del Barrilito 8 year Rum, Planat Cognac V.S., fresh orange and lime juice, cane syrup and egg whites, served in a double old fashion glass. 12 (Adapted from David A. Embury's 'The Fine Art of Making Drinks', circa 1948.)

ALMAFI SOUR::: Pinot Grigio, Averna Lemoncello, Meletti Anisette, fresh lemon juice and muddled basil, gomme syrup and egg whites, served up. 12

Juleps, Mojitos & Smashes

Traditionally spirit, citrus juices, sweeteners, mint & other herbs, with options for muddled fruits & charged water. Served over chipped or crushed ice.

::: Classic preparations in these styles available upon request :::

THE JULEP::: Woodford Reserve Bourbon, Angostura Bitters, bruised mint leaves, zested lemon peel, raw sugar and crushed ice, served in a silver cup. 10 (Originally appeared in a book by John Davis published in London, circa 1803, but later becoming it's true self in the Southern United States.)

20TH CENTURY JULEP::: Plymouth Gin, Lillet Blanc, Light Crème de Cacao, fresh lemon juice, bruised mint leaves and crushed ice, served in a silver cup. **11** (Inspired by C.A.Tuck's 'Twentieth Century' Cocktail named after the 20th Century Train which ran between NYC and Chicago, circa 1937.)

HEMINGWAY'S MOJITO::: Plantation 3 Star Rum, Luxardo Maraschino, Pommadine, fresh lime and grapefruit juice, cane sugar syrup, mint leaves and charged water, served long. **11** (Inspired by Constantino Ribalaiua's 'Papa Doble' Cocktail from the Floridita Room in Havana Cuba, circa 1928.)

MANZANILLAS MOJITO::: Ron Zacapa 23 year Rum, Lustau Manzanilla Sherry, apple cider and vinegar, Chamomile Tea, cane sugar syrup, mint leaves and charged water, served long. **12**

CLERMONT SMASH::: Knob Creek Single Barrel 120 Proof Bourbon, Fee Brothers Peach Bitters, Taylor's Velvet falernum syrup, raw sugar, fresh mint, lemon juice and crushed ice. **13** (Created by Tony Abou-Ganim, 'The Modern Mixologist'.)

BASIL SMASH::: Asbach Urlat Brandy, Leopold Brothers Blackberry Liqueur, muddled basil, fresh lemon juice, habanero honey syrup, nutmeg and crushed ice. **13**

Cobblers, Frappe's & Swizzles

Traditionally spirit, light sweeteners, with or without herbs & or fruits, typically served long over crushed ice.

::: Classic preparations in these styles available upon request :::

CHEPITA COBBLER::: Woody Creek Colorado Potato Vodka, Carlson Plum Wine, honey, muddled peach, cherries and tarragon shaken with crushed ice. **14**

ZANZIBAR COBBLER::: Bombay Sapphire East Gin, Sandeman 10 year Port, Madagascar vanilla bean syrup, ginger, orange oil and Ras el Hanout orange garnish. 15

ABSINTHE SUISESSE FRAPPE::: Redux Absinthe, Peychaud's Bitters, orgeat almond syrup, whole milk, egg white and crushed ice served in a goblet. 16 (New Orleans, circa 1935)

POETS' DREAM FRAPPE::: Oxley Cold Pressed Gin, D.O.M. Benedictine, Alipus San Juan Mezcal, lavender syrup, Fee Brothers Gin Barrel Aged Orange Bitters and crushed ice. 14

AMERICANA SWIZZLE::: Boca Loca Cachaca, muddled lime rind, cilantro and mint, habanero honey syrup, grapefruit soda and crushed ice served long. 12

151 SWIZZLE::: Lemon Hart 151 Demerara Rum, Taylor's velvet falernum, demerara syrup, fresh lime juice, Angostura Bitters and a barspoon of Pernod Absinthe. 13 (Tony Ramos@ Don the Beachcomber's Hollywood, circa 1940, 1956 & 1960)

Caipirinhas, Daiquiris & Groggs

Traditionally spirit, typically Rum or Cachaca, fresh lime with light to heavy sweetener, served with or without ice. ...Classic preparations in these styles available upon request...:

PINEAPPLE TARRAGON CAIPIRINHA::: Boca Loca Cachaca, muddled lime, pineapple, fresh tarragon and raw sugar, shaken hard with ice, served in a double old fashion glass. 11

THE RIO CAIPIRINHA::: Leblon Cachaca, Cedilla Acai Berry Liqueur, muddled lime and raw sugar and a cinnamon stick, shaken hard with ice, served in a double old fashion glass. **12**

HONEYSUCKLE DAIQUIRI::: Clement Premiere Canne Rhum Agricole, honey, fresh lemon and orange juice, garnished with mint and served up. **11** (Adapted from a recipe in David Embury's 'The Fine Art of Mixing Drinks'.)

CORPSE DAIQUIRI::: Banks 7 year Golden Age Rum, Clement Creole Orange, Dubonnet Rouge, fresh lime juice, a barspoon of Redux Absinthe and a splash of tonic, served up. **15**

SPANISH GROG::: Dos Madieras 5+5 PX Spanish Rum, Lemon Hart 151 Demerara Rum, cane syrup, fresh lime juice and Angostura Bitters, served short with ice. **13**

NAVY GROG::: Gosling's Black Seal Rum, Plantation 5 year Rum, Wray and Nephew Jamaican Rum, fresh lime and grapefruit juice, honey and crushed ice. **14** (Created by Don the Beachcomber, 1941)

Hurricanes, Punches & Tiki's

Traditionally multiple spirits based on Rums & or Brandies, balanced with sour, sweet, spice & a weakening component. ...Classic preparations in these styles available upon request....

ST.PETERS STREET HURRICANE::: DonQ Gran Anejo Rum, DonQ Cristal Rum, fresh lemon juice, passion fruit puree, pommadine and orgeat almond syrup, served tall. **18** (Adapted from Pat O'Briens New Orleans Recipe.)

NASSAU HURRICANE #2::: Kahlua, Lemon Hart 151 Demerara Rum, Coole Swan Irish Cream, Grand Manier, Coconut Milk and Chai Tea, served tall. 15

GUN CLUB PUNCH::: Gosling's Black Seal Rum, Wray and Nephew High Proof Jamaican Rum, Clement Creole Orange Liqueur, fresh lime juice, pineapple and pommadine. 14 (Trader Vic's Bartenders Guide, circa 1972.)

SMITH PUNCH::: Batavia Arrack Netherland Rum, Domaine de Canton Ginger Cognac, Bonal Gentiane Quina, fresh muddled ginger, guava, aloe and lemon juice. 14

MAI TAI OF 1944::: Ron Zacapa 23 year Solera Rum, Wray and Nephew High Proof Jamaican Rum, Royal Combier Orange, orgeat almond and rock candy syrups and fresh lime juice. 16 (Created by Trader Vic, circa 1944.)

THE GROTTO::: Clement Agricole V.S.O.P. Rhum, Pear Williams Eau de Vie, B.T. Pimento Dram, Taylor's falernum, Libation Liaison Tiki Bitters, fresh lemon juice and raisins. 15

Flips, Slings & Toddies

Traditionally spirit, sweeteners & spice, with or without egg yolk or whole egg, served either hot or cold & with or without charged water.

::: Classic preparations in these styles available upon request :::

JACK & GIN FLIP::: Jack Daniels Tennessee Whiskey, Bitter Truth Sloe Berry Gin, whole egg, B.T. Aromatic Bitters, 2 barspoons of sugar, pinch of cinnamon and a dust of nutmeg. 13

BRANDY FLIP::: Germain Robin Brandy, Lustau Pedro Ximenez Sherry, barspoon of sugar, whole egg and a dust of allspice, served up. 14

SINGAPORE SLING::: Bombay Sapphire East, Cherry Heering Brandy, Combier Orange Liqueur, D.O.M. Benedictine, pineapple, pommadine, Angostura and fresh lime juice. **16**
(Created by Ngiam Tong Boon, Raffles Hotel, circa 1915.)

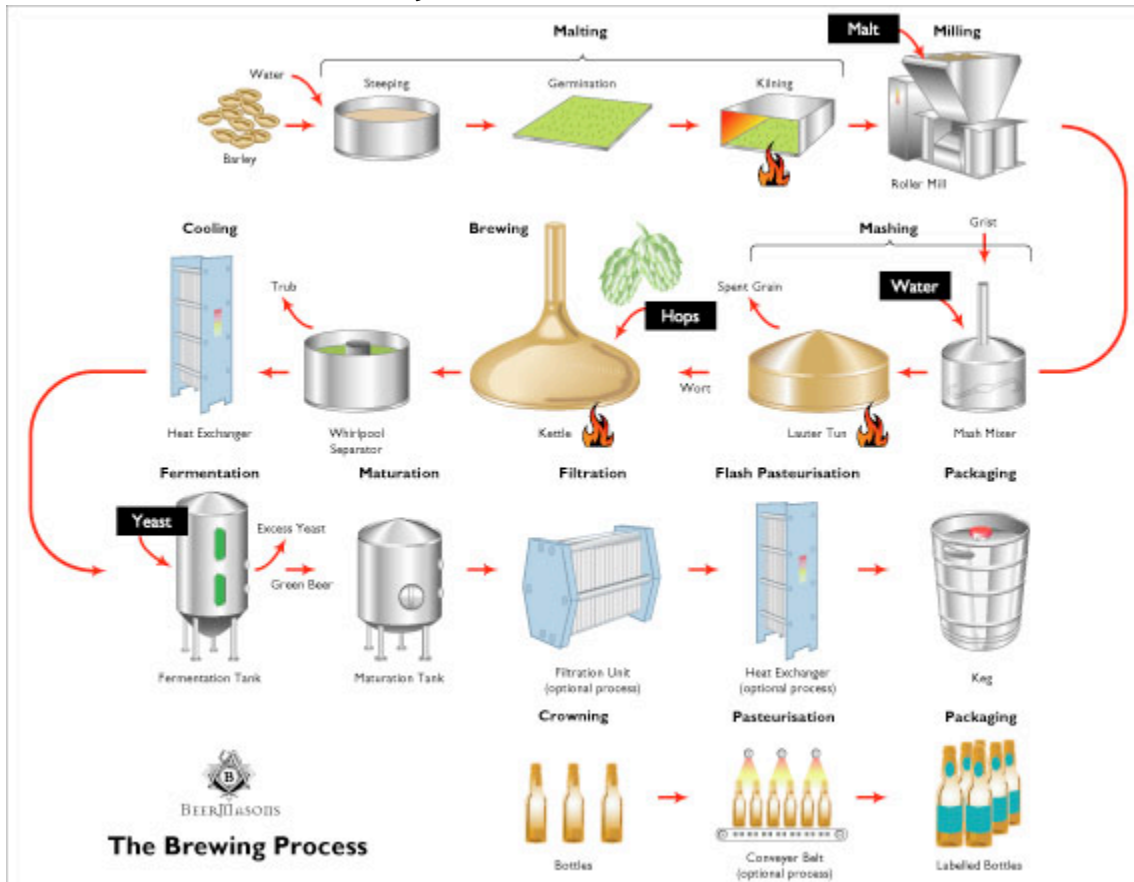
SCHLINGEN SCHLINGEN::: Jagermeister, Barenjager Honey Liqueur, fresh lime juice and ginger beer, shaken and served long over ice. **11** ('Schlingen', means swallow in German, and is where the term 'Sling' is derived from. Popular in the late 1700's.)

WASHINGTON TODDY::: Lairds Applejack Bonded Brandy, Leopold Brothers Apple and Three Pins Alipne Liqueurs, Apple Cider, Cinnamon, Maple Syrup and Black walnut Bitters. **14**
(Served Hot or Cold)

BLUE BLAZER TODDY::: Knob Creek Single Barrel 120 Proof Bourbon, Green Chartreuse, chinese 5 spice honey syrup, fresh lemon and hot water. **16** (Adapted from a recipe and craft by Jerry Thomas 'The Professor', late 1800's.)

Brew Process

∴ A break down of brewing 'Due Process' ∴



Hopposition

∴ List devised by type of confinement, attitude & potential to inflict harm ∴ ∴

Drafts

PERONI NASTRO AZZURRO ∴ Euro Pale Lager ∴ Rome, Italy: (5.10% ABV.) 6

SEASONAL ROTATION ∴ Summer seasonal based beer. \$?

DUCHESS DE BOURGOGNE ∴ Flanders Red Sour Ale ∴ Vichte, Belgium: (6.00% ABV.) 10

NEW BELGIUM 'LIPS OF FAITH' ROTATION ∴ Quarterly release of experimental brew styles. \$?

GUINNESS ∴ Irish Dry Stout ∴ Dublin, Ireland: (4.20% A.B.V.) 6

I.P.A. ROTATION ∴ Most sought-after style of beer, changing often to satisfy the masses. \$?

Serving time in bottles and cans

Minimum Security

...These beers are some of the good guys, socially acceptable...

ABITA BREWING CO:: Strawberry Harvest Wheat Lager: 4.20% ABV. **5**
BUCKLER:: Non-Alcoholic Malt Beverage: Amsterdam, Holland. **5**
BUD LIGHT:: 4.60% ABV. **3.5**
BUDWEISER:: 5.00% ABV. **3.5**
DOS EQUIS:: Mexican Lager: Monterrey, Mexico. 4.30% ABV. **4**
GENESSEE BREWING CO:: Cream Ale: Rochester, NY. 5.10% ABV. **5**
IMPERIAL (CAN):: Costa Rican Lager: San Jose, Costa Rica. 4.60% ABV. **3.5**
MILLER HIGH LIFE:: American Adjunct Lager: Milwaukee, WI. 4.70% ABV. **4**
MILLER LIGHT:: Light Lager: Milwaukee, WI. 4.17% ABV. **4**
NEW BELGIUM SHIFT (16OZ CAN):: Fort Collins, CO. 5.00% ABV. **7**
STEAMWORKS KOLSCH (CAN):: German Pils: Durango, CO. 4.86% ABV. **5**
STELLA ARTOIS:: Leuven, Belgium. 5.20% ABV. **6**
UTICA CLUB (CAN):: American Adjunct Lager: Utica, NY. 3.70 ABV. **3.5**

Administrative

...These beers are in here for reason of insanity...

FOX BARREL PACIFIC:: Pear Cider / Gluten Free: Colfax, CA. 4.50% ABV. **6**
ROGUE JUNIPER:: Herb/Spiced Pale Ale: Portland, OR. 5.30% ABV. **6**
ST. LOUIS BELGIUM:: Peche Lambic: Van Honsebrouck, Belgium. 4.50% ABV. **10**

Medium Security

...These beers have a way of befriending you, so be warned...

ABITA BREWING CO:: Amber Munich Style Ale: Abita Springs, LA. 4.50% ABV. **5**
ALASKAN:: Altbier, Old Style German Brown Amber: Juneau, AK. 5.30% ABV. **6**
AVERY KARMA:: Belgian Style Pale Ale: Fort Collins, CO. 5.20% ABV. **6**

AYINGER, 17 OUNCE::: Munich Dunkel Lager: Aying, Germany. 5.00% ABV. **10**
BIG SKY BREWING CO. MOOSE DRÖÖL::: Brown Ale: Missoula, MT. 5.30% ABV. **5**
DESCHUTES BREWERY TWILIGHT::: American Blonde Ale: Bend, OR. 5.00% ABV. **6**
AVERY ELLIE'S (CAN)::: Brown Ale: Boulder, CO. 5.50 ABV. **6**
NEW BELGIUM FAT TIRE (CAN)::: Fort Collins, CO. 5.20% ABV. **5**
GREAT DIVIDE HEYDAY::: Witbier White Wheat: Denver, CO. 5.20% ABV. **6**
GREAT DIVIDE HOSS::: Rye Lager Oktoberfest: Denver, CO. 6.20% ABV. **6**
OMMEGANG BPA::: Belgian Pale Ale: Cooperstown, NY. 6.20% ABV. **8**
OSKAR BLUES DALES (CAN)::: Pale Ale: Longmont, CO. 6.50% ABV. **5**
SAMUEL SMITH::: Nut English Brown Ale: Tadcaster, England. 5.00% ABV. **7**
SCHNEIDER WEISSE, 17 OUNCE::: Hefeweizen: Kelheim, Germany. 5.40% ABV. **11**
STONE BREWERY LEVITATION::: Amber: San Diego, CA. 4.40% ABV. **6**

Maximum Security

:::These beers can strike at any point if not taken seriously:::

BEAR REPUBLIC RACER 5::: American IPA: Healdsburg, CA. 7.00% ABV. **7**
BOULEVARD BREWING CO. TANK 7::: Farmhouse Ale: Kansas City, MO. 8.00% ABV. **7**
DELIRIUM TREMENS::: Belgian Strong Pale Ale: Melle, Belgium. 8.50% ABV. **10**
DESCHUTES BREWERY BLACK BUTTE::: Porter: Bend, OR. 5.20% ABV. **6**
DOGFISH HEAD BREWERY 90 MINUTE::: Imperial IPA: Milton, DE. 9.00% ABV. **9**
GOOSE ISLAND MATILDA::: Belgian Strong Pale Ale: Chicago, IL. 7.00% ABV. **8**
GOOSE ISLAND PEPE NERO::: Belgian Farmhouse Ale: Chicago, IL. 6.40% ABV. **8**
LAGUNITAS::: American IPA: Petaluma, CA. 6.20% ABV. **6**

Supermax

:::These beers are not to be trifled with. Proceed with caution:::

DELIRIUM NOCTURNUM::: Belgian Strong Dark Ale: Melle, Belgium. 8.50% ABV. **10**
GREAT DIVIDE YETI::: Russian Imperial Stout: Denver, CO. 9.50% ABV. **9**
LA TRAPPE::: Quadrupel: Berkel-Enschot, Netherlands. 10.00% ABV. **13**
OMMEGANG ABBEY::: Dubbel: Cooperstown, NY. 8.50% ABV. **10**
TRIPLE KARMELIET::: Abbey: Buggenhout, Belgium. 8.40% ABV. **12**
UNIBROUE LA FIN DU MONDE::: Tripel: Chambly, Quebec. 9.00% ABV. **10**

UNIBROUE TROIS PISTOLES::: Belgian Strong Dark Ale: Quebec, Canada. 9.00% ABV. 10

Misdemeanors

Mocktails and Non-Alcoholic Beverages

COCONUT BERRY SODA::: Coconut Milk and Water, Aloe Juice, Agave Nectar, Vanilla, Orange Flower Water, Fresh Berries, Soda Water. 6

HOT TAMALE LIME-AID::: Hot Tamale and Red Hot Simple Syrup, Lime Juice, Grenadine, Topped with Fresca. 6

RASPBERRY MOJITO::: Raspberry Puree, Fresh Mint, Fresh Lime Juice, Raw Cane Sugar, Soda Water. 6

HAWAII 5-0::: Guava Juice, Pineapple Juice, Golden Moon Hibiscus Flower Bitters, Lemon Juice, Fresh Basil, Grapefruit Soda. 6

BLACKBERRY GINGER ALE::: Fresh Ginger, Fresh Lime, Fresh Blackberries, Simple Syrup, Soda Water. 6

Soda-pop

We carry Boylan Sodas from Boylan Bottleworks Company out of New Jersey. These sodas have been around since 1891 and are derived from only pure cane sugar, No fructose.

BOYLAN SODA CO :::*by the gun*:::

Cane Sugar Cola, Diet Cane Cola, Root beer, Cream Soda, Ginger Ale, Lemon Seltzer, Tonic. 3

ROCKY MOUNTAIN SODA COMPANY :::*by the bottle*:::

Golden Ginger Beer, Boulder Birch Beer, Palisade Peaches & Cream, Pikes Peak Prickly Pear, Loveland Lemon-Limeade, Grand Mesa Grape, Evergreen Elderberry, Breckenridge BlackBerry. 5

Fresh Nectar

We hand-squeeze all of our citrus fruits twice daily from seasonal purveyors.

Lemon, Lemon-Aid, Lime-Aid, Orange, Ruby-Red Grapefruit. 4

Aloe, Apple Cider, Campbells Clamato, Campbells Tomato, Cranberry, Guava, Pineapple. 3

Daily Grind

"Espresso is to Italy, what champagne is to France." Charles Maurice de Talleyrand...

Coffee:::

BLACK Intelligentsia direct trade El Diablo dark roast: Caturra, Catuai grown, Columbia.

DECAF Intelligentsia librarian's blend: Bourbon, Caturra, Catuai grown, Latin America and East Africa. 3

Espresso:::

Single 3, Double 5, Americano 3, Macchiato 3

CLASSIC Intelligentsia Direct Trade Black Cat Espresso, Bourbon, Caturra, Catuai Grown, Brazil and Costa Rica.

DECAF Intelligentsia Direct Trade Black Cat Espresso, Mundo Novo, Bourbon Amarelo, Icatu, Catuai Grown, Brazil.

Latte, Cappuccino: Single 4, Double 6

Chai Tea Latte: 6

Mocha Latte: 6

Tea Time

"There is a great deal of poetry and fine sentiment in a chest of tea." Ralph Waldo Emerson...

Iced Tea:

Lipton and Intelligentsia Organic Plum Ginger 3

Hot Tea: Intelligentsia Organic Teas: 4

Blend 333 Chamomile Herbal

Emerald Spring Green

Masala Chai

Jasmine Petal Green Tea *Two Leaves and a Bud Aspen Teas: 4*

Earl Grey

English Breakfast

Peppermint

Spirits

...All Selections are available in .5 ounce increments and priced accordingly. Ask for details...

Colorado proud

Absinthe

2oz

LEOPOLD BROTHERS (DENVER)

13

Brandy/Cordials/Liqueurs

Leopold Brothers Blackberry (Denver)

10

Leopold Brothers French Press Coffee	10
Leopold Brothers Michigan Tart Cherry	10
Leopold Brothers New England Cranberry	10
Leopold Brothers New York Apple	10
Leopold Brothers Peach	10
Leopold Brothers Three Pins	10

Gin

Cap Rock (Hotchkiss)	9
Golden Moon (Golden)	9
Leopold Brothers (Denver)	9
Peach Street Jackalope & Jenny Pear, In House Barrel Aged (Palisade)	13
Roundhouse Imperial Barrel Aged (Boulder)	9

Vodka

Goat (Corn and Wheat, Palisade)	9
Woody Creek (Potato, Woody Creek)	10

Whiskey

Breckenridge Bourbon (Breckenridge)	11
Leopold Brothers American Small Batch (Denver)	14
Leopold Brothers NY Apple Whiskey (Denver)	10
Leopold Brothers Maryland Style Rye (Denver)	16
Peach Street Distillers Colorado Straight Bourbon (Palisade)	14
Stranahan's Colorado Whiskey (Denver)	16

Agave Spirits

	2oz	1oz
<i>Tequila and Sotol</i>		
Casa Dragones Sipping	65	38
Clase Azul Reposado	24	15
Cruz Blanco	12	9
Don Julio Blanco	14	10
Don Julio 1942	28	17
Dulce Vida Blanco 100 proof	10	7
Dulce Vida Reposado 100 proof	12	8
Dulce Vida Anejo 100 proof	14	10
El Tesoro Blanco (Jalisco)	13	8
El Tesoro Reposado	12	9
El Tesoro Anejo	14	10
Grand Mayan Extra Anejo	30	22
Hacienda de Chihuahua Sotol Blanco	9	7
IXA Organic Silver	12	9
KAH Los Ultimos Dias 2012 limited	30	22
Milagro Barrel Reserve Blanco	14	11
Milagro Barrel Reserve Reposado	18	13
Milagro Barrel Reserve Anejo	24	17
Suerte Blanco	9	7
Suerte Reposado	12	9
Suerte Anejo	14	11
Tequila Ocho Plata (Jalisco)	11	9
Tequila Ocho Reposado	14	11
Tequila Ocho Anejo	16	12

Mezcal

Alipus San Juan Del Rio Oak Vats	12	7
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Alipus San Andres Cypress Vats	12	7
Alipus San Baltazar Pine Vats	12	7
Del Maguey Vida Mezcal	9	7
Del Maguey Crema Mezcal	14	11
Del Maguey Chichicapa Mezcal	20	14
Del Maguey Pechuga Mezcal	46	28

Amaros, Anisettes, Aperitifs, Bitter Liqueurs

	2oz	1oz
Amaro MonteNegro	9	
Aperol	9	
Averna Amaro	9	
Averna Argumi Sambuca	16	12
Averna Liquirizia Sambuca	18	14
Bitter Truth EXR	10	
Breckenridge Bitter	16	
Campari	11	
Cardamaro Vino	10	
Cynar	6	
D'Aristi Xtabatum Blue Bottle	11	
Fernet Branca	8	
Fernet Menta	8	
Green Chartreuse	16	12
Green Chartreuse V.E.P.	30	18
Kronan Swedish Punsch Liqueur	13	
Linie Aquavit	14	11
Liquore Strega	11	8
Luxardo Amaro Abano	10	
Maurin Quina Liqueur	11	
Meletti Amaro	10	
Meletti Anisette	10	
Meletti Sambuca	14	11
Nonino Quintessentia Amaro	10	
Pastis Prado Anise	13	10
Ramazotti	10	
St. Elizabeth Allspice Dram	10	
Yellow Chartreuse	14	11
Zirbenz Stone Pine	10	

Brandy
Armagnac, Calvados, Cognac, Eau de Vie, Pisco

	2oz	1oz
Achaia Clauss Ouzo 92.	12	9
Asbach Urlat	12	9
Barsol Peruvian Pisco.	10	7
Blume Marillen Apricot Eau de Vie	14	11
Busnel Calvados	11	8
Castarede Armagnac 20 year Reserve	22	14
Delamain X.O. Cognac	24	16
G.E. Massenez Poize Williams Eau de Vie	16	12
Kelt V.S.O.P. Cognac	14	11
Lairds Applejack Bonded 100 proof	10	7
Larressingle Armagnac	24	16
Peach Street Distillers Peach Brandy (CO)	12	9
Peak Spirits' Organic Peach Eau de Vie (CO)	14	11
Pierre Ferrand Ambre Cognac	18	13
Planat V.S. Cognac	11	8
Purkhart Pear Williams	11	8

Cordials, Liqueurs, Modifiers

	2oz	1oz
Averna Limoni Liquore di Sicilia limoncello	12	9
Barenjager Honey Liqueur	10	
Becherovka	11	8
Benedictine D.O.M.	11	8
Bitter Truth Apricot	10	
Bitter Truth Creme de Violette	10	
Bitter Truth Pimento Allspice Dram	10	
Bitter Truth Sloe Berry	10	
Briottet Creme de Cassis	10	
Briottet Creme de Framboise	10	
Cedilia Acai Berry Liqueur	10	
Cherry Heering	10	
Clement Creole Shrub Orange Liqueur	11	
Combiere Orange Liqueur	11	
Combiere Pamplemousse Grapefruit Liqueur	11	
Combiere Royal Cognac Orange Spirit	18	14

Coole Swan Irish Cream

9

7

Cordials, Liqueurs, Modifiers

	2oz	1oz
Creme Yvette	16	12
Dimmi Liquore di Milano Italian	9	
Domaine de Canton Ginger Cognac	12	9
Drambuie Scotch Liqueur	12	9
Drambuie 15 year Scotch Liqueur	16	13
Dumante Verdenoce Pistachio Liqueur	14	11
Frangelico Hazelnut Liqueur	8	
Grand Marnier	13	10
Kahlua Coffee Liqueur	10	
King Ginger Liqueur	8	
L'Esprit de June Vine Flower Liqueur	9	
Lazzaroni Amaretto	11	8
Leopold Brothers Blackberry	10	
Leopold Brothers French Press Coffee	10	
Leopold Brothers Michigan Tart Cherry	10	
Leopold Brothers New England Cranberry	10	
Leopold Brothers New York Apple	10	
Leopold Brothers Peach	10	
Leopold Brothers Three Pins	10	
Leroux White Creme de Cacao	10	
Leroux Dark Creme de Cacao	10	
Leroux Creme de Menthe	10	
Luxardo Maraschino	9	
Midori Japanese Melon Liqueur	8	
Nux Alpine Walnut Liqueur	11	
Pama Pomegranate Liqueur	9	
Pimms No.1	11	
Root Birchbark Spirit	12	
Snap Gingersnap Spirit	12	
Solerno Blood Orange Liqueur	11	
St Germain Elderflower Liqueur	10	
Veev Acai Berry Neutral Grain Spirit	9	

Fortified Wine, Sherry, Vermouth

	2oz	1oz
Carpano Antica Formula Sweet Vermouth	9	6
Cocchi Americano Dry	9	6
Lillet Blanc	8	5
Dubonnet Rouge	10	6
Bonal Gentiane Quina	11	7
Lustau Manzanilla Papirusa	12	9
Lustau Pedro Ximenez San Emilio	16	12
Lustau Rare Cream Superior	16	12
Punt e Mes Sweet Vermouth	9	6
Vya Dry Vermouth	12	9
Vya Sweet Rouge Vermouth	12	9

Gin

International

	2 oz
Bombay Sapphire (England)	11
Caorunn (Scotland)	9
Damrak (Netherlands)	11
Hayman's Old Tom (England)	12
Hendricks (Scotland)	9
Oxley (England)	10
Plymouth (England)	9
Seagrams Extra Dry (England). WELL.	6.50
Tanqueray (England)	9

National

Aviation (Oregon)	11
Bluecoat American (Pennsylvania)	10
Bols Genever (Amsterdam)	11
Cap Rock (Colorado)	9
Golden Moon (Colorado)	9
Leopold Brothers (Colorado)	9
Peach Street Jackalope & Jenny Pear, In House Barrel Aged (Colorado)	13
Ransom Barrel Aged Old Tom (Oregon)	10
Roundhouse Imperial Barrel Aged (Colorado)	9
Tru Organic Gin (California)	10

Grappa

2oz

1oz

Blo Nardini Aquavite di Vinaccia	16	12
Golden Moon (Colorado)	16	12
Poli Morbida	14	11
Poli Pere Di Grappa	16	12
Poli Uva Vina Italiana	22	18

Port

Sandeman 10 year Tawny	15	9
Sandeman 20 year Tawny	23	14
Sandeman 30 year Tawny	38	21

Rum, Rhum, Cacacha, Arrack

	2oz	1oz
Banks (5 Islands)	9	6
Banks 7 Golden Age Blend	11	7
Batavia Arrack Indonesian (Netherlands)	8	6
Boca Loca Cachaca (Brazil)	9	7
Brugal Extra Viejo (Dominican Republic)	11	7
Clement Platino Agricole Rhum (Martinique)	9	6
Clement V.S.O.P. Rhum (Martinique)	14	11
Cruzan Coconut (St. Croix)	8	6
Don Q Platino (Puerto Rico)	6.50 (Well)	
Dos Maderas PX 5 + 5 (Guyana/Barbados)	14	9
English Harbor 5 year. (Antigua/Barbuda)	11	8
Gosling's Black Seal (Bermuda)	8	6
Lemon Hart 151	12	9
Mt Gay 1703 Old Cask. (Barbados)	24	18
Plantation 5yr (Barbados)	14	11
Plantation 3 Star	18	13
Ron Matusalem 15yr (Cuba/ Dominican Republic)	10	7
Ron Zacapa Solera 23 (Guatemala)	12	8
Sailor Jerry Spiced (Caribbean)	7.50	
Smith And Cross (Jamaica)	14	9
Wray & Nephew Overproof White Rum 126 proof	9	6
Zaya 12yr (Trinidad)	10	7

Vodka

International

	2oz
Beluga Vodka (Russia, Winter Wheat)	10
Cariel Vanilla (Sweden, Wheat)	7

Chopin (Poland, Potato. Rye. Wheat)	9
Kettle One (Netherlands, Wheat)	9
Sobeski (Poland, Rye) <WELL>	6.50
Stoli Elite (Russian, Grain)	11
42 Below Manuka Honey, Passion (New Zealand, Wheat)	8

National

Goat (Corn and Wheat, Palisade Colorado)	9
Hangar One, Buddha Hand, Spiced Pear, Mandarin, (California)	9
High West 7000' (Oat, Utah)	9
Square One Botanical (American Organic Rye, California)	9
Tito's (Yellow Corn, Texas)	9
Woody Creek (Potato, Colorado)	10

Whiskey

American, Bourbon, Rye

	2oz	1oz
Basil Hayden Bourbon.	14	9
Blantons Bourbon.	15	9
Black Maple Hill Sour Mash 95 proof	12	8
Breckenridge Bourbon (Colorado)	11	8
Bulleit Frontier Bourbon	9	7
Bulleit 10yr Bourbon	11	8
Colonel EH Taylor Bonded Bourbon 100 proof	18	11
Dancing Pines Bourbon (Colorado)	11	8
Eagle Rare Bourbon	15	11
Elmer T Lee Bourbon.	12	8
Four Roses Reserve Single Barrel Bourbon.	14	11
High West Son of Bourye Blended (Utah)	14	9
High West Silver Oat (Utah)	12	9
Jack Daniels Whiskey.	9	6
Jefferson 18 year Bourbon.	24	14

Whiskey

American, Bourbon, Rye

	2oz	1oz
Jim Beam Bourbon.	8	6.50
Knob Creek	9	6

Knob Creek Single Barrel 120 proof	12	8
Larceny 92 Small Batch Bourbon	12	8
Leopold Brothers American Small Batch (Colorado)	14	11
Leopold Brothers NY Apple Whiskey (Colorado)	10	7
Maker's Bourbon	9	7
Maker's 46 Bourbon.	12	9
Old Forester Bourbon <WELL>	6.50	
Old Granddad Bourbon 100 proof	9	6
Peach Street Distillers Straight Bourbon (Colorado)	12	9
Stranahans Colorado Whiskey (Colorado)	16	12
Woodford Reserve Bourbon	12	8

Rye

	2oz	1oz
Bulleit Frontier Rye	9	6
High West Double Rye (Utah)	12	8
High West Rendezvous (Utah)	14	9
Jim Beam Rye.	9	7
Knob Creek Rye	14	9
Leopold Brothers Maryland Style Rye (Colorado)	14	9
Masterson's 10 year Rye	18	11
Rittenhouse 100 proof Rye.	10	6
Tap 357 Canadian Maple Rye	10	6
Templeton Small Batch Prohibition Rye	14	9
Thomas H. Handy Sazerac Rye 132.4 proof	22	14
Whistle Pig Rye 10 year 100 proof	20	12
Whistle Pig Rye 11 year 111 proof	28	17

Whisk(e)y

Canadian, Irish and Japanese

	2oz	1oz
Canadian Club 6yr.	7.50	
Canadian Club 100 Proof.	10	7
Jameson Irish <WELL>	7.50	

Knappogue Castle 12 year Irish.	12	8
Michael Collins Irish	6.50	
Pendleton 1910 Canadian.	11	7
Tullamore Dew Irish	12	8
Wiser's Canadian.	7.50	
Yamazaki 12 year Japanese single malt.	14	9
Yamazaki 18 year Japanese single malt.	36	21

Scottish

	2oz	1oz
Ardbeg 10 year	16	10
Balvinie 12 year Double Wood	16	10
Black Grouse Blended	10	6
Bruichladdich The Ladie 10 year	12	8
Bruichladdich The Ladie 16 year	28	16
Bruichladdich Port Charlotte Peat Project	16	10
Compass Box Asyla Blended	12	8
Compass Box Peat Monster	16	10
Dalmore 18yr	38	20
Glenfarclas 10 year	12	8
Glenfarclas 17 year	24	14
Glenmorangie Signet.	55	30
Glenlivet 12 year	12	8
Glenlivet 16 year Nadura	18	11
Johnny Walker Black 12 year	12	8
Johnny Walker Blue 25 year	40	24
Macallan 12 year	16	10
Oban 14 year	18	11
Pig Nose Blended	9	6
Scapa 16 year	22	13

Burden of proof & Justice Jargon

Absinthe historically described as a distilled, highly alcoholic beverage, (45-74% alc./vol.). It is an anise flavored spirit derived from botanicals including flowers and leaves of the grand wormwood, green anise, and sweet fennel.

Agave Syrup is a sweetener which can be used in place of sugar or honey, and pairs particularly well with tequila.

Almond (Orgeat) Syrup is a sweetener made from almonds, sugar, rose water, and orange flower water.

Amaro (Italian for "bitter") is an Italian herbal liqueur that is commonly drunk as an after-dinner digestif. It usually has a bitter-sweet flavor, sometimes syrupy, and has an alcohol content between 16% and 35%. Amaro is typically produced by macerating herbs, roots, flowers, bark, and/or citrus peels in alcohol, either neutral spirits or wine, mixing the filtrate with sugar syrup, and allowing the mixture to age in casks or bottles.

Bitters began as medicinal tonics but they found a home in cocktails as concentrated flavor stimulants that add a nice kick to the mix even though they are only used primarily by the dash. The often secret formulas include a variety of herbs, fruits, spices and roots distilled in a base liquor.

Cachaca (Ka-Shah-Sa') is the national spirit of Brazil based and fermented from pure sugar cane juice. It is lightly aged in French XO cognac barrels.

Calvados is a French Brandy made from apples, although some style contain pears. The name is an appellation controlee, meaning that Calvados can only be produced in defined areas of northwest France.

Eau-de-Vie means 'water of life' and is the French term for brandies made from a fruit other than grapes. These fruit brandies are clear and colourless and generally sold at 40-45% alc./vol.

Falernum is a sweet syrup used in Caribbean and Tropical Cocktails based on high proof rum, almond, ginger, cloves, vanilla, allspice and lime.

Ginger Beer is a fizzy drink flavoured with ginger and sometimes contains small amounts of alcohol. It contains less sugar than ginger ale but slightly more carbonation.

Gomme Syrup is a drink sweetener commonly used in place of simple syrup in many classic cocktails. It contains an emulsifier known as gum arabic that is found at natural food stores. This syrup has a cleaner sugar taste than simple syrup and uses less water in its ratio therefore adding less water to your cocktail.

Grappa is a brandy distilled from pomace (pressed grape skins left after extracting their juice for wine production). It must be distilled in Italy from Italian Pomace and have an alcoholic strength of not less than 37.5%.

Mezcal is a distilled alcoholic beverage made from the maguey plant (a form of agave) which is predominantly found in Oaxaca Mexico. The word 'Mezcal' translates to "oven cooked agave".

Pisco is a type of brandy and the national drink of Peru and Chile. The name is said to come from the port is Pisco in Peru. The best Pisco is made from the fermented juice of the Muscat grape from the Elqui Valley.

Pommadine also known as Pomegranate Grenadine Syrup is comprised of pure Pomegranate juice, sugar, water, orange flower water, rose water, lemon and orange bitters, a hint of almond oil and vanilla bean.

Rhum Agricole is a type of rum distilled in one of the French West Indies Islands, primarily Martinique. They are derived from freshly pressed sugar cane juice rather than from molasses in which other 'Rums' are derived. MARTinique holds the only A.O.C. for Rhum Agricoles in the world.

Sirop Cane Syrup is a sweetener comprised from pure cane sugar, water and heat to allow caramelization.

Sotol is a distilled spirit made from the Desert Spoon or in Spanish 'Sotol'. It is a plant that grows in the wilds of Northern Mexico. Sotol is the State drink of Chihuahua.