

# Apéritif

Apéritif is a French word derived from the Latin aperire,

## What is an aperitif wine?

It is a lightly fortified wine infused with botanicals and herbs to add flavor (and sometimes color). Why? One, the wines made long ago were not always delicious (but it sure beat drinking toxic water!), so infusing those base wines with botanicals made them taste better. Two, the botanicals used were believed to have a myriad of healing properties and therefore highly sought after.

3 oz. pour

### Americano, Cocchi, Piedmont Italy

10.

Established in 1891, Cocchi uses Moscato grapes to amp up the aromatics, with botanicals gentian, artemisia, cinchona, and a hefty amount of citrus taking the lead.

### Salers, Terres Rouges, Auvergne, France

12.

This gentian liqueur is the oldest on the Massif Central in France, dating from 1885. The town of Salers is close to the highest mountain in the area – home to some of the best gentian root available. The earthy, vegetal notes are tempered by light sweetness and aging in Limousin oak casks.

### Cappelletti, Alto Adige, Italy

12.

Established in 1906, Cappelletti features mostly the local trebbiano grape resulting in a more vinous texture and bouncing acidity. Cappelletti uses carmine to color its product...yes, this comes from bugs, a tradition that can be traced back to the 10<sup>th</sup> century.

### Paradiso, St Agrestis, Brooklyn, New York

16.

This mellow, golden-hued aperitivo is a Brooklyn take on traditional Italian orange liqueur and is laced with blood orange and other citrus peels. Using as many local and organic ingredients as possible, this Greenpoint beauty makes a killer spritz... and if you're feeling adventurous, a little mashup with dry Basque cider makes a killer antidote to a hot summer day!

### Kumquat-pop, Mommenpop, Napa, California

16.

This is a product of winemaker Sam Sheehan's search for something refreshing to drink during hot summers in the vineyard. This Chardonnay-based aperitif wine is infused with kumquats and persimmons, with the addition of toasted fig leaf, green walnut, green cardamom, and galangal for some herbal and peppery notes, along with traces of quassia and gentian to add the perfect hint of bitterness for balance.

### Chinato Moscato, Luli, Mauro Vergano, Piedmont, Italy

21.

Mauro Vergano made small amounts of *chinato* (a fortified, aromatized wine with cinchona bark at the forefront) for his friends as a hobby before finally devoting himself to it full-time. Citrus zest, cinnamon, and vanilla are the leading botanicals introduced to an aromatic moscato base wine.

### Red Bitter, Caffo, Friuli-Veneto, Italy

10.

### Mezzodi Apertivo, Caffo, Friuli-Veneto, Italy

10.

## How about them apples?!

Deirdre was a sommelier and author focused on aromatized wines.

Eleanor was making ice ciders in northern Vermont.

When nature intervened one year and one of her tanks fermented fully dry, the two joined forces to create some killer aperitif ciders.

### Orleans Herbal, Eden Specialty Ciders, Vermont

12.

This off-dry expression is a blend of traditional heirloom apple varieties that have been steeped with basil and anise hyssop as the key players.

### Orleans Bitter, Eden Specialty Ciders, Vermont

13.

Using the same base as the *Herbal*, an array of more assertive botanicals are used here, featuring angelica root, gentian, dandelion, and red currant.

# Apéritif

3 oz. pour

**Byrrh Grand Quinquina\*\***, Violet Frères; Roussillon, France 10.

The Violet brothers started a shop to sell *Hygenic Tonic Wine with Cinchona* (later renamed *Byrrh*).  
A base wine of muscat is infused with cinchona, coffee, bitter orange, and cocoa.

**Cynar, Molise, Italy 16.5°** 10.

*Cynara* is the Latin word for the artichoke family of plants and translates to *ash*, as ashes were used to fertilize them in ancient Greece. Cynar is flavored with 13 botanicals including artichoke and lies somewhere between an aperitif and a digestif.

**Gentiane-Quinquina\*\***, Bonal; Isère, France 11.

Hyppolite Bonal was adopted by the Chartreuse monks and later became a renowned pharmacist. He developed Bonal as a delicious medicinal elixir. Using a blanc mistelle as the base, this wine is heavy on both cinchona and gentian, a bitter root that adds an extra layer of earthiness.

**\*\* Quinquina**, or **chinato**: an aperitif predominantly flavored with cinchona bark (aka quinine).

**Cardamaro, Piedmont, Italy** 11.

Cardoon and blessed thistle (two close relatives of artichoke) at the forefront. Aging in oak adds a level of richness and depth...it's like the love child of sweet vermouth and Cynar.

**Cynar 70, Molise, Italy** 14.

See above, but pack a serious alcoholic wallop into the mix that amps up the body and flavor alike.

**Cap Corse, Mattei\*\***; Corsica 11.

Mattei named his aperitif both after himself and his native northern peninsula of Corsica. Muscat and Vermentinu mistelles are the base, with cinchona bark, walnuts, and both local and exotic spices.

**Barolo Chinato\*\***, Cappellano; Piedmont, Italy 35.

Cappellano created the Barolo Chinato category and remains a benchmark producer. Made with grapes from the famed Gabutti Vineyard using a recipe that hasn't changed since Dr. Giuseppe Cappellano created it to sell as a digestive aid in pharmacies in the late 1800s.



**What do you get when you blend non-fermented fruit juice with a neutral spirit made from that same fruit? The magic of mistella!**

**Pineau des Charentes, Gilles Brisson; Cognac, France** 12.

**MacVin, Domaine de Montbourgeau; Jura, France** 12.

**Vin Mute de Gascogne Blanc, Chateau Leberon; Gascogne, France** 17.

**Pommeau, Lemorton; Normandy, France** 12.

Normandy has been making cider since the 12<sup>th</sup> century and Calvados (apple / pear brandy) since the early 16<sup>th</sup> century. Lemorton, in their 7<sup>th</sup> generation, is in the Domfront region within Calvados. They use 70% pear (the requirement in Domfront is 30%) in their Calvados and pommeau.

**Pommeau, Domaine de Semainville, Adrien Camut; Normandy, France** 20.

The Camut family has been growing apples in the Pays d'Auge since the 1800s. While the region for Calvados allows for up to 30% pears in the finished product, Camut chooses to focus solely on apples, including 25 different varieties that are all estate-grown.

# vermouth

3 oz. pour

## Dry / Sec / Secco.

French vermouth is synonymous with dry vermouth. The style was created in the 19<sup>th</sup> Century in Chambéry (at Dolin, more specifically) in the Savoie region of southeast France.

### Vermouth, Dry, Dolin; Chambéry, France

9.

This is the vermouth that made the 1:1 gin/dry vermouth martini famous; in fact, Dolin made the first ever clear vermouth, thus inventing the dry style. With ugni blanc as the base wine (from the Armagnac region), this was the first and is the last producing Vermouth de Chambéry (the French / Savoie counterpart to the Italian / Torino hub).

## White / Blanc / Blanco / Bianco / Rosé.

This style of vermouth also originated in the Savoie region of France not long after dry vermouth's creation. With more sugar to intertwine with the botanicals, these beauties are the liquid equivalent of a warm, gentle breeze on a sunny day.

### Vermouth Blanc, Dolin; Chambéry, France

9.

Dolin uses ugni blanc from Armagnac along with hibiscus, basil, cinnamon, gentian, and many others. Try this with gin and a splash of eau-de-vie, or use it to spruce up a simple G&T!

### Vermouth Blanc, C. Comoz; Chambéry, France

9.

The second oldest vermouth producer in the region, C. Comoz is responsible for the creation of the first vermouth blanc. Today, it is produced by Dolin according to the original 1881 recipe using ugni blanc grapes from Armagnac plus a ton of various stone fruits – pits included.

### Vermouth Blanco, Atxa, Manuel Acha; Basque, Spain

10.

With airen as the base wine, it reads a bit drier than most French and Italian versions like most Spanish blanco vermouths do, with gentian and bitter orange at the forefront.

### Vermouth Bianco, Contratto Bianco; Piedmont, Italy

11.

Following a recipe from 1890, estate-grown cortese grapes are infused with 31 botanicals, with coriander, chamomile, aloe, cinnamon, and cardamom in the forefront. This is excellent in a glass of Prosecco with a splash of St Germain or mixed with tequila.

## Red / Rosso / Rouge / Sweet\*\*.

Torino, Italy, was the first major hub for vermouth production, and these red beauties were the *only* vermouth before the development of other styles and colors.

### Vermouth Rouge, Dolin; Chambéry, France

9.

Dolin was the first and is the last producing Vermouth de Chambéry (the French / Savoie counterpart to the Italian / Torino hub). While the original recipe called for native red grapes, Dolin currently uses ugni blanc from Armagnac as the base wine. Lighter and fresher than its Italian counterparts, this is the one to use when you want a gentle introduction to sweet vermouth or in a cocktail when you want the whiskey (or other base spirit) to do most of the talking.

### Vermouth di Torino, Cocchi; Torino, Italy

12.

THE benchmark for Italian vermouth using the original 1891 recipe and the last true remaining producer with the Vermouth di Torino appellation designation. The Moscato grape serves as the base wine here, which lends exuberant aromatics along with opulent fruit to balance out the firmly bitter core of this vermouth.

### Vermouth Amaro\*\*, Dopo Teatro, Cocchi; Piedmont, Italy

12.

*Dopo Teatro* refers to the late evening "after theater" service at restaurants and cafes in Torino. This expression from Cocchi is made in the *chinato* style. With the Rosso di Torino as the base, this vermouth gets a double dose of cinchona bark, from which we get quinine – the bitter, antimalarial chemical used in tonic water – which adds an extra layer of bitterness.

\*\*this vermouth, while red, does not classify as a sweet vermouth, but a *vermouth con bitter* – or *vermouth with extra bitters*.

### Vermut, Bodegas Hidalgo; La Gitana, Spain

13.

Created from an original recipe found in the history of the Hidalgo family.

Using Palomino Fino Oloroso Faraon and Pedro Ximenez Triana, both matured for a minimum of 12 years in 100 year old American oak, the wines are blended and infused with aromatic herbs and botanicals for another 6 months.



**"The gin and tonic has saved more Englishmen's lives, and minds,  
than all the doctors in the Empire."**

**-Winston Churchill**

-Though it has shifted in both name and style over the years, gin has existed since at least the first century AD. The Latin word *juniperus* became the old English word *genever*, which in turn evolved to *jenever* in Dutch and *genièvre* in French.

-First-century AD physician Pedanius Dioscorides recommended juniper steeped in wine to alleviate chest ailments. By the 13<sup>th</sup> century, it was readily available as medicine, and by the 16<sup>th</sup> century, it became the modern version of Dutch *genever* we know today: malted barley spirit redistilled with aromatics (yes, some for health, but also to make the beverage more enjoyable / palatable).

-And then...in comes politics. During the Dutch War of Independence, the British troops discovered the magical juice, dubbing it "Dutch Courage." They began importing massive amounts so that they could enjoy it at home. BUT...then came increased tariffs on imported spirits in the 18<sup>th</sup> century, coupled nicely with the loosening of laws governing (unlicensed – read: bathtub) gin production.

-Thus began the Wild West of Gin Times, more commonly known as the "gin craze." There was SO MUCH GIN being made, and with very little regulation surrounding it. And as we know, the Brits love their gin, so there was SO MUCH GIN being consumed that two things happened. One, gin became known as *Mother's Ruin* (the namesake of the famous bar in NYC). Two, five acts of Parliament were passed to control gin distillation and consumption alike.

## THE QUICK SIP STYLE GUIDE

### LONDON DRY

The most common style. Light in body and juniper-forward, with no addition of sweeteners / flavors after natural botanicals have imported their flavors during redistillation.

### PLYMOUTH

Originated in the port of Plymouth in the English Channel, Plymouth Distillery is the only distiller with the right to produce this more citrus- and earth-driven style.

### OLD TOM

A rounder, sweeter style of gin that frequently includes simple syrup and licorice to boost body and aromatics alike.

### NEW WESTERN DRY

A relatively undefined and newer category designed as a catch-all for gins that are less juniper-forward, allowing creative license for which botanical(s) take the lead.

### NAVY STRENGTH

The Royal Navy required copious amounts of gin for medicinal and morale reasons alike. As gin production varied greatly and was often watered down, all gin was tested by sailors by mixing it with gunpowder and lighting it on fire. Navy Strength Gin must be bottled at 57% alcohol.



2 oz. pour

- |  |            |
|--|------------|
| <b>Cirka, Gin Sauvage, Montréal, Canada</b>  | <b>12.</b> |
| Infused with 33 botanicals found in local forests in Québec –<br>Velvety smooth and bright as hell, try it in a cocktail or on its own.  |            |
| <b>Jin Jiji, Darjeeling India Dry, India</b>   | <b>12.</b> |
| Infused with Darjeeling tea, adding a lovely bass note to the delicate citrus notes –<br>and since our name is <b>terroir</b> , nothing but respect for using local plants / herbs / spices for local libations!   |            |
| <b>Round Turn Distilling, Bimini, Maine</b>  | <b>14.</b> |
| Using a hefty amount of grapefruit peel and a more modern distillation process that allows<br>them to separate the more “piney” aromas of juniper, this is a gloriously friendly, bright style of gin.   |            |
| <b>Gracias a Dios, Oaxaca, Mexico</b>  | <b>14.</b> |
| Eight botanicals from Oaxaca are macerated with its indigenous agave, making a delightfully aromatic,<br>bright gin. Leading the charge are avocado leaf, yerba santa, cacao, and Oaxaca tangerine.  |            |
| <b>Four Pillars, Bloody Shiraz, Australia</b>  | <b>12.</b> |
| With their Rare Dry Gin as the base, this gin is then steeped in cool-climate Shiraz, resulting in a juicy, off-dry, purple,<br>and deliciously modern expression of gin.  |            |
| <b>Gin Lane 1751, Victoria Pink, England</b>   | <b>12.</b> |
| A London Dry style with Angostura and other light bitters to add depth of flavor (and a lovely color)  |            |
| <b>Ferdinand's, Saar Dry, Germany</b>  | <b>19.</b> |
| Made with over 30 botanicals and hand-selected Spätlese-level Riesling grapes from the Rausch Vineyard<br>(of Zilliken Estate fame), this is a bright, spry gin with the unmistakable stamp of Riesling and<br>springy acidity to reflect the steep slopes on which they were grown. |            |
| <b>Gracias a Dios, 32 Botanicals, Mexico</b>   | <b>20.</b> |
| Representing the 31 states and Mexico City itself, the 32 indigenous botanicals with juniper at the forefront are<br>macerated with neutral spirits from indigenous agave  |            |



This selection is listed *varietal first*.

Why?

Because AGAVE SCREAMS TERROIR.

Because as kickass as Agave Tequilana (aka Blue Weber Agave) is, there are over 200 varieties of agave. (It's all Mezcal, but it's only Tequila if it hails from certain regions and is made from Blue Weber agave.)

Because producers are farmers, and while not all heroes wear capes, they *do* focus on giving back to Mother Earth, while providing us this nectar we so heedlessly love to consume.

## MEZCAL

|   |                    | 2 oz. pour |
|---|--------------------|------------|
| Agave <b>Espadin</b> , Peloton de la Muerte, <b>Oaxaca</b>  | -REVOLUTION ALERT- | 13.        |
| a label representing the "squadron of death" insurgent army seeking revenge for the murder of the priest leading the revolutionary war. It is cooked for five days in a lava-lined pit, fermented in open air for four days, double distilled in copper pots.                           |                    |            |
| Agave <b>Espadin</b> , Madre, <b>Matalan</b> , <b>Oaxaca</b>  | -REVOLUTION ALERT- | 13.        |
| Carlos Blas and family are based in Matatlan, where they started making mezcal in 1930 and remain a family-owned business to this day. Espadin is truly known to all because of how common it is produced, but Carlos's take on terroir is exemplified through the smokiness and taste. |                    |            |
| Agave <b>Espadin</b> , Santa Ana del Rio, Alipus, <b>Oaxaca</b>   |                    | 16.        |
| grown at 5200ft on rocky, calcium-heavy mountain terraces of <i>tierras blancas</i> – white, stony earth  |                    |            |
| Agave <b>Espadin</b> , San Juan, Alipus, <b>Oaxaca</b>  |                    | 16.        |
| grown at 4600ft on a non-irrigated mountaintop  |                    |            |
| Agave <b>Espadin</b> , San Luis, Alipus, <b>Oaxaca</b>  |                    | 16.        |
| grown at 4000ft on steep, sandy soils   |                    |            |
| ***flight of all three Alipus offerings (1oz each)  |                    | 25.        |
| Agave <b>Lamparillo</b> , Lagrimas de Dolores <b>Durango</b>  |                    | 26.        |
| Lamparillo is native to Durango; made by the Gutierrez family, who plants 50,000 agave plants per year; fermented in open-top pine vats and distilled in a copper pot still   |                    |            |
| Agave <b>Bicuixe</b> (aka Karwinskii), Mezcalosfera de Mezcaloteca, <b>Oaxaca</b>   |                    | 26.        |
| 12-15 year old plants, grown at 1550-1650m elevation; fermented in Sabine wood with natural yeast, single distilled in copper with condenser  |                    |            |
| Agave <b>Mexicano</b> (aka Rhodanthia), Mezcalosfera de Mezcaloteca, <b>Oaxaca</b>  |                    | 24.        |
| 20-27 year old plants, grown at 1550-1650m elevation; fermented in Sabine wood with natural yeast, single distilled in copper with condenser  |                    |            |
| ***flight of both our Mezcalosfero offerings (1oz each)   |                    | 28.        |
| Agave <b>Espadin</b> , Anejo, Los Nahuales, <b>Oaxaca</b>   |                    | 32.        |
| roasted with mesquite, fermented for 1-2 weeks with natural yeast in open-top wood vats; twice-distilled in small copper pot stills, aged in French Nevers oak casks for 18-24 months   |                    |            |



## TEQUILA

All tequila starts in Mexico with the native Blue Webber Agave plant. It can be made in a number of regions, but about 90% of tequila is made in Jalisco. Mexican law says all tequila must be made with at least 51% blue agave, but most tequilas (including any we carry) are made with 100%. Tequila is *\*technically\** a form of Mezcal – but the way the agave plants are cooked really sets it apart. Tequila is usually classified by how long it has aged.

### Blanco

Or Silver or Plata – This means the tequila is aged up to two months. Characterized by an agave-forward, clear spirit with some citrusy or grassy notes. Fantastic for using in cocktails!

|   | 2 oz. pour |
|---|------------|
| Agave Tequilana, <b>Blanco</b> , Arette, <b>Jalisco</b>                 | 10.        |
| Agave Tequilana, <b>Blanco</b> , 4 Copas, <b>Jalisco</b>                | 16.        |
| Agave Tequilana, <b>Blanco</b> , Siembra Valles, <b>San Luis Potosí</b> | 16.        |
| Agave Tequilana, <b>Blanco</b> , Grand Mayan, <b>Jalisco</b>            | 23.        |

### Reposado

This tequila has been aged between two months and one year in oak or steel tanks – more commonly American oak barrels. This time imparts slight color and some notes of the barrel like vanilla or caramel.

|  |     |
|--|-----|
| Agave Tequilana, <b>Reposado</b> , Arette, <b>Jalisco</b>      | 11. |
| Agave Tequilana, <b>Reposado</b> , La Gritona, <b>Jalisco</b>  | 14. |
| Agave Tequilana, <b>Reposado</b> , Angelisco, <b>Jalisco</b>   | 15. |
| Agave Tequilana, <b>Reposado</b> , Grand Mayan, <b>Jalisco</b> | 26. |

### Añejo

This tequila is aged one to three years in oak barrels up to 600 liters. The size limit is set to maximize the contact the tequila has with the wood, which gives the spirit its dark color and rich notes that the oak imparts.

|  |     |
|--|-----|
| Agave Tequilana, <b>Añejo</b> (aged 18 months in American oak barrels), Maracame, <b>Jalisco</b> | 20. |
|--|-----|



**Wodka** (100% Polish rye), Poland

2 oz. pour

10.

**Supergay** (distilled from corn & filtered 3 times through activated coconut charcoal), Yonkers, NY

12.

**Cirka, Vodka Terroir** (distilled from Québec corn), Montréal, Canada

12.



**Gustoso, Charanda**, Mexico

2 oz. pour

10.

**Foursquare, Probitas**, Barbados

13.

**Saison, Cask Aged**, Barbados / Trinidad / Jamaica

14.

**Saison, 5 Year Triple Cask**, Barbados

17.

**El Dorado, Special Reserve, 15 Year**, Guyana

18.

**El Dorado, 5 Year Cask Aged**, Guyana

14.

**J.M. Rhum, V.S.O.P.**, Martinique

18.

**High Wire Distillery, Low Country Agricole**, St. George, South Carolina

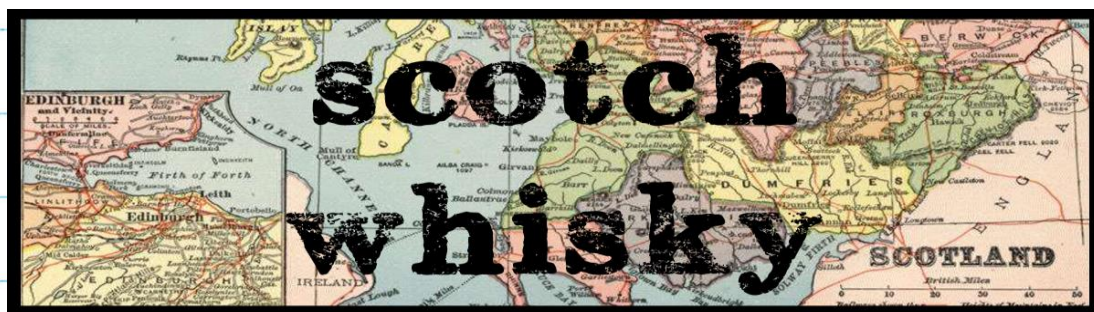
24.



|   |                   |
|---|-------------------|
| Kentucky Walker, Kentucky                   | 2 oz. pour<br>10. |
| Finger Lakes Distillery, McKenzie, New York | 15.               |
| Myer Farm Distillers, New York              | 16.               |



|  |            |
|--|------------|
| Pinhook, Rye Munny (60% rye, 20% corn, 20% malted barley), Kentucky                            | 15.        |
| Far North, Roknar Rye On (80% rye, 10% corn, 10% malt barley), Minnesota                       | 16.        |
| Myer Farm Distillers, Four Grain (47% corn, plus wheat, rye, & barley), New York               | 16.        |
| Domaine des Hautes Glaces, Les Moissons, France  | 25.        |
| Barrell*, Vantage (finished in Mizunara, French, and toasted American oak), Kentucky           | 28.        |
| -this is technically a blend of bourbons   |            |
| Barrell*, Armida (finished in pear brandy, Jamaican rum, and Sicilian amaro casks), Kentucky   | 28.        |
| -this is technically a blend of bourbons   |            |
| Barrell*, Seagrass (finished in Martinique rum, Madeira, and apricot brandy barrels), Kentucky | 28.        |
| -this is technically a blend of all ryes   |            |
| <b>A TASTE OF ALL THREE BARRELL EXPRESSIONS (one ounce each)</b>                               | <b>42.</b> |
| Takamine, 8 Year, Japan  | 30.        |
| Kentucky Owl (100% rye), Kentucky  | 32.        |



|  |     |
|--|-----|
| Speyside, Craigellachie 13 Year, Special Cask Bottling, Distillers Art | 42. |
| Isle of Islay, 8 Year, Islay Mist, Scotland                            | 12. |
| Highland, Quinta Ruban Port Cask Aged 14 Year, Glenmorangie, Scotland  | 23. |
| Campbeltown, Heavily Peated Single Malt, Kilkerran, Scotland           | 30. |



Monnet VS

2oz. pour  
13.

Dudognon, *Selection*

13.

Monnet VSOP

16.

Dudognon, *Réserve*, Grande Champagne

16.

Dudognon, *Vieille Réserve*, Grande Champagne

25.

Delamain, *Vesper*, Grande Champagne

48.



Marie Duffau, Napoleon (aged 6 years), Bas-Armagnac

2oz. pour  
13.

Château de Briat, *Hors d'Age* (aged 15 years), Bas-Armagnac

18.

Delord (aged 25 years), Bas-Armagnac

26.



Pisco Logia, *Pisco Acholado*, Peru

2oz. pour  
14.

Germain-Robin, X.O., California

25.

Navazos Palazzi (aged in Montilla cask), Spain

44.



*aka, Apple Brandy.*

hailing from the region of Normandy, France...

where over **200 varietals** of apples can be found

and are used for cider making, which is then distilled (at least once!)

and aged for a minimum of two years in oak cask.

American Apple Brandy also holds a strong foothold in our nation's history.

As apples were plentiful, it quickly became our first spirit...a revolutionary spirit, in fact.

George Washington himself distilled Apple Brandy and then whiskey in Mount Vernon.

Alas, Prohibition ruined many things, but a few distilleries have resurged with the larger cider movement (please turn to that section of the Codex for more fun apple treats).

So behold: Apple Brandy...yet another way to discuss the Old World vs. the New World.

**2oz. pour**

**Laird's, New Jersey**

**11.**

America's first commercial distillery circa 1780! Robert Laird, who fought in the Revolutionary War, can be credited for giving George Washington the recipe for making apple brandy before he began selling his own. Laird provided G.W. and the troops with "cyder spirits" throughout the war. How did they survive Prohibition? By staying in the apple business and producing sweet cyder and applesauce.

**High Wire Distillery (aged 11 months), South Carolina**

**22.**

while the High Wire headquarters are in South Carolina, this limited edition project was produced using single source, heirloom apple varietals grown and distilled in the Blue Ridge Mountains of Virginia.

**Adrien Camut, (aged 12 years), Pays d'Auge**

**28.**

the Camut family uses 25 different apple varietals in the making of their 100% apple distillate.

**Adrien Camut, *Privilege* (aged 18 years), Pays d'Auge**

**38.**



|   | 1oz. pour |
|---|-----------|
| Prune (plum), <i>Réserve</i> , Louis Roque, France                    | 8.        |
| Kirsch (cherry), Massenez, France                                     | 9.        |
| Watermelon (it tastes like summer), High Wire Distillery, S. Carolina | 12.       |
| Pear Brandy (pear), Branchwater, New York                             | 16.       |
| Apricot (apricot), Reisetbauer, Austria                               | 18.       |
| Pear Williams (pear), Reisetbauer, Austria                            | 18.       |



|   | 1oz. pour |
|---|-----------|
| Altesino, Brunello di Montalcino, Tuscany             | 6.        |
| Jacopo Poli, <i>Sarpa</i> (merlot & cabernet), Veneto | 8.        |



|   |                  |
|---|------------------|
| Chartreuse Green, L. Garnier, France  | 2oz. pour<br>17. |
| Created in 1840, the "Liqueur de Santé" is the first liqueur made from the original recipe of the Elixir Végétal de la Grande Chartreuse. |                  |
| Chartreuse Yellow, L. Garnier, France   | 17.              |
| Created shortly after Green Chartreuse, Yellow Chartreuse is characterized by its sweetness, spicy scents, and natural color.             |                  |
| Chartreuse Green V.E.P., L. Garnier, France   | 32.              |
| Produced each year in limited quantities, the V.E.P. is made using the same processes as Green Chartreuse.                                |                  |
| The Carthusians took care to select certain traditional green liqueurs which will continue to age for many years in demi-muids.           |                  |
| The patina of time allows it to develop aromas of great complexity and long persistence.  |                  |
| Chartreuse Yellow V.E.P., L. Garnier, France  | 34.              |
| Produced for the first time in 1963, V.E.P. (Exceptionally Prolonged Aging) is a registered trademark specific to the Chartreuse.         |                  |
| Génépy le Chamois (alpine herb), Dolin, France  | 8.               |
| Mastiha (mastiha resin), Callicounis, Greece  | 9.               |
| Aquavit (schnapps flavored with dill), Gamle Ode, Minnesota   | 10.              |
| Aquavit (schnapps flavored with caraway), Brennevin, Reykjavik, Iceland   | 10.              |
| Mountain (herbs, roots, spices), Michelberger, Germany  | 12.              |
| Galant des Abbesses, Jean Bourdy, France  | 16.              |
| Le Pastis d'Autrefois, La Muse Verte, France  | 15.              |
| Absinthe Française Supérieure, Vieux Pontarlier, France   | 18.              |
| Absinthe Traditionelle, La Muse Verte, France   | 18.              |



|   | 2oz. pour |
|---|-----------|
| Bilaro; Sonoma, CA  | 16.       |
| Sfumato, Rabarbaro; Trento, Italy                             | 10.       |
| Vecchio del Capo, Caffo; Calabria, Italy                      | 12.       |
| Toccasana; Piedmont, Italy                                    | 12.       |
| Fernet Dogma, CH Distillery; Chicago, IL                      | 13.       |
| Amargo de Chile, CH Distillery; Chicago, IL ***SPICY ALERT*** | 16.       |
| Margerum Amaro, 12 Year Solera, Santa Barbara County, CA      | 16.       |
| Inferno Bitter, Gamle St. Agrestis, New York                  | 16.       |



|  | 2oz. pour |
|--|-----------|
| <b>Apricot</b> , Abricot du Roussillon, Giffard, France 25°              | 8.        |
| <b>Ginger</b> , Amer Gingembre, Wolfberger, France 18°                   | 8.        |
| <b>Violet</b> , Crème de Violette, Rothman & Winter, Austria, France 15° | 8.        |
| <b>Cherry</b> , Peter F. Heering, Sweden 24°                             | 9.        |
| <b>Molasses</b> , Amer Rum, Roulaison, Louisiana 44°                     | 14.       |
| <b>Fennel</b> , Finocchietto, Paolina, Italy 30°                         | 12.       |
| <b>Grapefruit (pink)</b> , Pamplemousse, Jules Theurier, France 18°      | 12.       |
| <b>Pear (and cognac)</b> , Belle de Brillet, J.R. Brillet, France 30°    | 15.       |
| <b>Sloe Berries (and gin)</b> , Sloegin, Reisetbauer, Austria 28°        | 13.       |
| <b>Walnut</b> , Nux Alpina, Destillerie Purkhart, Austria 32°            | 13.       |
| <b>Walnut</b> , Nocino, Watershed Distillery, Ohio 27.2°                 | 16.       |
| <b>Cranberry</b> , Heimat, New York 17°                                  | 16.       |
| <b>Elderflower</b> , Heimat, New York 18°                                | 16.       |
| <b>Pear (bosc pear)</b> , Heimat, New York 19°                           | 16.       |
| <b>Raspberry</b> , Frères Chartreux, France 21°                          | 18.       |