



MMXXIII

MODERN
EASTERN

SPIRITS LIST

MEDITERRANEAN
RESTAURANT



For The Love Of Culture and Cuisine

5% charge is added to foster healthy living wages
Automatic gratuity of 20% will be added to all parties
6 and larger

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APERETIF / AMARI

Antica Torino Genziana, Italy	12
Bernard Genzianella, Italy	14
Leopolds Bitter Bianco. USA/CO	13
Home Base Bitter 'Winter Batch 04', USA/CA	14
Matchbook Daytrip Peach Aperetif, USA/NY	14
St. Agrestis Paradiso	12
St. George Bruto Americano	12
Veso Solstice	14

APERETIF / FORTIFIED / VERMOUTH

Cocchi Americano Bianco, Italy	12
Cocchi Vermouth Di Torino, Italy	12
Dolin Vermouth De Chambray Blanc, France	12
Dolin Vermouth De Chambray Dry, France	12
Dolin Vermouth de Chambray Rouge, France	12
Emanuel Camut Pommeau, France	15
Leopold Bros x Matthiason Wermut, USA / CA / CO	27
Matchbook Eldest Daughter, USA / NY	14
Mommenpop Grapefruit, USA / CA	12
Mommenpop Kumquat, USA / CA	12
Sirene Americano Bianco, Italy	14
Tximista Vermut Blanco, Spain	12
Tximista Vermut Rojo, Spain	12
Veso Olive Vermouth, USA / CA	16

AMARI / DIGESTIF / EASY

Bigallet China-China, France	14
Caffo Vecchio Amaro Del Capo Chili Edition, Italy	14
Heirloom Pineapple Amaro, USA/MN	12
Home Base Bitter No. 02 Batch 2, USA/CA	14
Matchbook Blueberry Amaro, USA / NY	14
Matchbook My Bitter Earth Bier Amaro, USA/NY	12
Nonino Quintessentia, Italy	18
Scarlet Orange Amaro	20
Scarlet Radice Amaro	20
Torino Amaro Della Sacra Antica, Italy	14

AMARI / DIGESTIF / MEDIUM

Bernard Rabarbaro, Italy	14
Bresca Dorada Mirto Verde, Italy	14
Fernet Jelinek, Czechia	12
Matchbook Strawberry Amaro, USA / NY	14
Santa Maria Al Monte, Italy	16
Scarlet Fernet, Japan	22
Scarlet Mente, Japan	20
Scarlet Verde, Japan	22

AMARI / DIGESTIF / CHALLENGING

Bisleri Ferrochina, Italy	14
Brucato Woodlands, USA / CA	12
Fred Jerbis Fernet 25, Italy	14
Fernet Branca, Italy	12
Opal, Iceland	

AMARI / HERBAL

Bernard Serpoul	15
Boomsma Cloosterbitter	14
Brucato Chaparral, USA / CA	12
Cappalletti Alpeggio Hay Liqueur, Italy	14
Chartreuse Green, France	20
Chartreuse Yellow, France	21
Heirloom Genepy, USA/MN	16
Meunier Genepy, France	15
Vicario Artichoke, USA/ NC	13
Vicario Dragoncello, USA/ NC	13
Vicario Monks Secret, USA/SC	13
Vicario Olive Leaf, USA/SC	13
Zirbenz Stone Pine, Switzerland	14

ANISETTES, A BRIEF INTRODUCTION

Anise (*Pimpinella anisum*) has been valued for its digestive qualities since antiquity. The first known references to anise appear in texts from Egypt, Greece, and Rome, where it was used to flavor wines and prescribed as a digestive aid. The production of anisette liqueurs began in earnest during the Middle Ages, particularly in the regions of the Mediterranean and has since flourished into the many regional styles and variations we collect here at Dalida.

Ouzo (Greece): A traditional Greek aperitif, ouzo is distilled with anise and often flavored with other botanicals such as fennel or mastic. It is typically enjoyed as a chilled, diluted drink.

Pastis (France): This French anise-flavored liqueur is commonly enjoyed as an aperitif. Pastis has a distinct flavor profile, with added herbs and spices, and is often served diluted with water.

Raki (Turkiye): Raki is the Turkish counterpart to arak, made primarily from aniseed and grapes. It is often served with food (specifically seafood) and water, similar to arak, and is a key part of Turkish dining culture.

Arak (Levant): Arak is a traditional aniseed spirit popular in countries like Lebanon and Syria. It is usually made from grapes and flavored with anise, served diluted with water and often accompanied by mezze.

Absinthe: Another anisette of French origin, flavored with wormwood, green anise, and sweet fennel. Frightfully strong and beloved of artists.

Sambuca (Italy): An Italian anise flavored liqueur. It is commonly served with coffee beans or as an after-dinner digestif and unusually, at room temperature.

ANISETTE / ARAK

Askalon Extra Fine, Israel	12
Massaya, Lebanon	14
L'Arack De Musar, Lebanon	18
Arak Ramallah, West Bank	14

ANISETTE / OUZO

D' Artemis Ouzo, Greece	12
Eva Ouzo, Greece	12
Katsaros Ouzo, Greece	12
Promponas Ouzo, Greece	18
Thraki 7 Ouzo, Greece	12
Tsantali Ouzo, Greece	12

ANISETTE / OTHER

Ferriera Duque Aniz Escarchado, Portugal	14
Leopold's Absinthe, USA / CO	24
Molinari Sambuca	12
Zoco Patxaran	12

HOW WE SERVE ANISETTES AT DALIDA

We serve all of our anisettes with an empty glass, a carafe of water, and ice on the side. We encourage you to mix it yourself to find your ideal dilution and temperature. There are no right or wrongs when it comes to the ratio. We do however suggest you go in the order of anisette, water, and then ice when adding to your glass. Sugar will be provided where appropriate.

ANISETTE / PASTIS

Granier Mon, France	12
La Muse Vert, France	14

ANISETTE / RAKI

Beylerbeyi Gobek	16
Efe Black, Turkey	14
Efe Gold, Turkey	14
Efe Green, Turkey	12
Kulup, Turkey	12
Prot 2021 Lot. 2, Turkey	18
Saki Ozel Seri, Turkey	12
Sari Zaybek, Turkey	14
Sari Zeybek Original, Turkey	14
Tekirdag Blue, Turkiye	14
Tekirdag Gold, Turkiye	15
Tekirdag NO. 10	16
Yeni Giz, Turkiye	30
Yeni Pus, Turkiye	30
Yeni Ustularan Karasimi, Turkiye	14

BRANDY / APPLE / PEAR

Adrien Camut 6 Year	31
Adrien Camut 12 Year	47
Adrien Camut 18 Year	70
Lemorton Vintage (pear and apple) 1980	90
Manoir De Montreuil Vintage 20 year, France	31
Manoir Du Grandouet 2 Year, France	12
Matchbook 'Sadie Pear', USA/NY	24
Michelle Huard Vintage 20yr	45

BRANDY / GRAPE / ARMAGNAC

Chateau Briat Baco 1990, France	62
Chateau Pellehaut Folle Blanche 1994, France	39
Chateau Ravignan 1983, France	77
Domaine Boigneres Baco 1975, France	128
Laterrade 'Domaine De Masses 1989'	

BRANDY / GRAPE / ARMENIAN

Ararat Charles Aznavour 25 Year, Armenia	100
Ararat Dvin Collection 10 Year, Armenia	34
Ararat Vaspurakan Collection 15 Year, Armenia	32

BRANDY / GRAPE / COGNAC

Dudognon Selection 5 Year, France	14
Dudognon Reserve 10 Year, France	18
Dudognon Vielle Reserve 20 Year, France	25
Dudognon Heritage 40 Year, France	70

BRANDY / GRAPE / WORLD

Cremisan Cellars 35 Year, Palestine	13
Karnobatstka Rakija, Bulgaria	14
Orient Stone XO 20 Year, Uzbekistan	30

BRANDY / FRUIT

Karhoonj Mulberry 3 Year, Armenia	13
Louis Roque 'La Vieille Prune' Plum Brandy, France	15

BRANDY / EAU DE VIE

Chateau De Pellehaut Blanche, France	13
Cyril Zangs Double Zero Apple, France	30
Baron Nahmais Mahia, USA/NY	14
Eduardo Ferriero Tianico Aguardiente (grape), Portugal	14
Etter Pear Williams, Switzerland	23
Etter Quince, Switzerland	23
Etter Raspberry, Switzerland	23
Leopold's 3 Chamber Pear, USA/CO	24
Matchbook Late Embers Sunchoke, USA/NY	18
Matchbook Ritual Sister 3.0 Pineapple, USA/NY	22
New Deal Pear, USA/OR	14
Reisetbauer Carrot, Austria	43
Reisetbauer Hazelnut, Austria	40
Riravo Feijoa, Georgia	15
Katsaros Tsipouro (grape pommace), Greece	12

CACTUS / MEZCAL

Cara a Cara Silvestre, Mexico	32
La Jicarita Sierra Negra, Mexico	24
Puntiagudo Espadin, Mexico	12
Puntiagudo Tepextate, Mexico	32
Puntiagudo Tobala, Mexico	26
QQRQ Mezcal Artesenal Ensamble, Mexico	24
Tokua Inaequidens, Mexico	26
Zinacantan 'Pechuga Mole Poblano 2024', Mexico	70

CACTUS / TEQUILA

Clase Azul Plata, Mexico	48
Clase Azul Reposado, Mexico	52
El Tesoro Blanco, Mexico	18
El Tesoro Reposado, Mexico	20
El Tesoro Anejo, Mexico	25
El Tesoro Extra Anejo, Mexico	37
Tapatio Blanco 110, Mexico	20
Tequila Ocho Reposado, Mexico	20

CACTUS / OTHER / ADJACENT

Flor De Desierto Pechuga Sotol, Mexico	30
Palmilla Yoowe, Mexico	25
Matchbook 'Ritual Sister' Smoked Pineapple, USA / NY	22
Matchbook 'Late Embers' Smoked Sunchoke, USA / NY	18

GIN

Barr Hill, USA / VT	14
Bar Hill Tomcat, USA / VT	18
Common Ground 'Black Currant & Thyme', USA / CA	12
Common Ground 'Basil and Elderflower', USA / CA	12
Four 'Bloody Shiraz', Australia	12
Hidalgo 'Oceans 12 Sherry Cask Finish', Spain	12
Gotha 'Menegiks' (seawater gin), Italy	16
Leopolds Navy Strength, USA/CO	15
Leopolds 'Summer', USA/CO	14
Moletto 'Tomato', Italy	13
Rachmaya 'Jun', Lebanon	14
Redacted Bros 'Mediterranean', Scotland	18
St George 'Terroir', USA/CA	14
Stray Dog 'Wild', Greece	14
Suncliffe, USA/AZ	14

GIN ADJACENT

Brenniven Aquavit, Iceland	14
Brenniven 'Rugbrod' Aquavit, Iceland	14
Norden Aquavit USA / MI	12
Reyjavik Dill Aquavit, Iceland	14
St George 'Dry Rye Reposado', USA/CA	14
Sweetdram Escubac, Scotland	14

VODKA

Barr Hill Vodka (honey), USA/CO	18
Matchbook Blingnova (heirloom corn), USA	14
Kastra Elion (olives and wheat), Greece	16
St. George 'All Purpose' (pear and wheat)	14

RUM

Alembique Serrano, Mexico	24
Alembique 'Cartier 30', Mexico	19
Canada Cloud Forest, Mexico	12
El Dorado 3 Year, Guyana	12
El Dorado 8 Year, Guyana	12
Hampden Estates Rum Fire, Jamaica	12
Matchbook Kisten Bitten Cold Brew, USA/NY	14
Rhum Clement Blanc, Haiti	12
Ron Zacapa 23 Year, Guatemala	22
Smith & Cross, Jamaica	14

WHISKEY / BOURBON

Barrell Dovetail, USA/KY	25
Barrell Foundation, USA/KY	18
Barrell Ice Wine Cask Finish	35
Barrell Mizunara Cask Finish, USA/KY	26
Barrell Vantage, USA/KY	25
Dickel BIB 12yr, USA/KY	16
Leopold Bros 8yr, USA/CO	25
Makers 46 Bills Recipe, USA/KY	22
Matchbook MetaModernity, USA/NY	20

WHISKEY / RYE

Baron Nahmais 'Legs Diamond', USA / NY	25
Barrell Seagrass, USA/KY	25
Dickel/Leopold Collaboration, USA/KY/CO	12
Double Dutch Rye, USA/NY	30
Leopold's 25th Anniversary, USA/CO	27
Old Portrero 6yr, USA/CA	22
Stellum Rye, USA	17

WHISKEY / MALT

Ardbeg Uigeadail, Scotland	30
Bruichladdich Classic Laddie SB, Scotland	18
Bruichladdich Bere Barley, Scotland	40
Craigellachie Armagnac Cask 13	18
Home Single Malt Batch 3, USA/CA	20
Redacted Bros 6yr Blend	26
Redacted Bros 8yr Blend	20
Springbank 10yr	30
Springbank 10yr Palo Cortado Cask Finish	54
Springbank 15yr	50
Sweetdram Blend 1	22
St. George Lot 23, USA/CA	30

EVAN'S PICKS

Opal, Iceland - 12

"What a strange duck. An Icelandic liqueur flavored with Salmiak, the salted licorice beloved in Scandinavia. It hits like robottussin, immediately clearing the sinuses. And then the salt kicks in. The mind recoils in horror. And yet, after your palette stops shortwiring, the undeniable urge to take another sip. It shouldn't work. But it does. This is Fernet without the training wheels."

Scarlet 'Radice', Japan - 20

"One man's love letter to amari. This is a truly beautiful spirit. Citrus, angelica, wormwood, all either grown at the distillery or sourced locally. About as perfectly balanced and as cleanly nuanced as any amaro I have ever had. This is a work of art in a bottle."

Gotha 'Menegiki's' Gin, Italy - 16

"A gin distilled from caper berries, flavored with samphire, peppermint, lime zest and juniper. The real kicker here is that it is proofed down with seawater. The combination is compelling to say the least. Like an oyster with a bright mignonette, and absolutely delicious. Hint, hint.."

Karhoonj 3 Year Mulberry Distillate, - 13

"My distributors know me well. When I got a message that they had found a rested mulberry eau de vie from Armenia in the back of the warehouse I jumped on it. Coming in at a fearsome 57% ABV I was expecting this to be pretty rough. Nothing could be further from the truth. Gorgeous, nuanced, and with a lovely mouthfeel. What a delightful surprise."

Zinacantan 'Pechuga Mole Poblano' - 70

"Pechuga style mezcals are traditionally made once a year, it is a celebratory tradition with ancient roots. Typically kept within the communities in which they are made, a true Pechuga like this is a rarity. Annually, Zinacantan distills 80 liters of Pechuga, a double distillate made with Maguey Papalometl (Agave potatorum). This mezcal is distilled with a wild turkey smothered in mole poblano, prepared from a secret recipe by the master distiller, Faby's mother."

Adrien Camut 12 Year Calvados - 47

"Camut is considered the top producer in Calvados – the crème de la crème of apple spirits. The Camut 12 year, however, blows everything else out of the water; its quality is unreal. Following Pay d'Auge tradition, it's double distilled. The second distillation tends to make the spirit more neutral in its youth, but more free of impurities, which makes a big difference as it ages. The nose is a heavenly blend of barrel-aged baking spice with gobs of pristine red apple. The palate is soft, with more baked apple coating the roof of the mouth, before finishing in perfect harmony with the barrel influence. You must try this at least once before you die."