Spirits - Spring 2022

All prices reflect a 2 oz pour
VODKA

Reyka Vodka [Iceland] $13
Distilled using renewable energy with pure Icelandic glacier water. Smooth and crisp minerality

St. George Green Chile Vodka [Alameda, CA] $13
Made with California grown hot and sweet peppers: jalapeño, serrano, habanero, red & yellow bells

AGUARDIENTE

Cumbe [Colombia] $12
Handcrafted in the highlands of Colombia, crafted with sugarcane and aged in oak barrels

GIN

Crafted for cocktails, balanced, notes of juniper, coriander, citrus

St. George Terrior Gin [Alameda, CA] $14
Inspired by parklands and misty tree groves, forest-driven, earthy, fir, bay laurel, sage

Bimini Gin [Beddeford, Maine] $13
Clean, citrusy, floral, not “piney”

Automatic Halfshell [Oakland, CA] $14
Made with crushed hog island oyster shells, kombu, and nori added to still. Lots of minerality, creamy texture, celery, tarragon, lemon, juniper

Hendrick’s ‘Lunar’ [Scotland] $14
Very floral, baking spice, citrus

Barr Hill [Vermont] $14
Made in small batches by a beekeeper, raw honey is added after distillation giving its rich creamy texture, notes of blossom, juniper

AGAVE

Aquara Agave Spirit ‘Plateado’, Agave de los Andes [Aquara, Peru] $14
Soil, lots of minerality, orange blossom

Don Abraham Organic Blanco Tequila [Jalisco, Mexico] $15
Minerals, herbs, melon, citrus

Tequila Ocho Reposado Tequila [Jalisco, Mexico] $16
Rested in American oak for 8 weeks and 8 days, hints of vanilla and caramel

Destilador Blanco Tequila [Jalisco, Mexico] $13
Bright/clean agave, citrus, grassiness

Casa Dragones Añejo Tequila [San Miguel de Allende, Mexico] $24
Aged separately in both new American oak and new French oak, then combined when finished. Woodsy, nutmeg, spicy black pepper

Calle 23 Añejo Tequila [Jalisco, Mexico] $16
Matured in ex-bourbon casks, coffee & vanilla, hints of smoke

Tres Barricas Añejo Tequila [Jalisco, Mexico] $17
Aged in oak, tawny port and ruby port barrels, Full, oak, floral, vanilla

Legendario Domingo Guerrero Mezcal, papalote joven [Guerrero, Mexico] $15
Green notes, green pepper, cucumber, cedar, tobacco, cloves

Legendario Domingo Mezcal, espadín [Oaxaca, Mexico] $14
Stone fruit, tropical, earthy

Yuu Baal Mezcal, espadín [Oaxaca, Mexico] $16
Floral, warm baking spices, licorice

Xicaru Pechuga Mole Mezcal, espadín [Oaxaca, Mexico] $15
A nod to an oaxacan tradition, mole and chicken breast are added to the still during the final stage of the process. Savory smokey notes, roasted chile, chocolate
WHISKEY

**Four Roses Bourbon** [Lawrenceburg, Kentucky] $13
Gentle spice, honey, hints of pear and apple

**Sazerac Rye** [Frankfort, Kentucky] $13
Versatile, crisp, bitter orange, chocolate, and black tea

**Wright & Brown Rye** [Oakland, CA] $16
Rye sourced from the Brown family farm in Humboldt County, grassy, nutmeg, dates, hints of vanilla, smoky finish

**Nikka Coffey Grain Whisky** [Japan] $14
Nutty oak, fudge, ripe banana, toffee

**Suntory Whiskey Toki** [Yamazaki, Japan] $15
Blended Japanese whiskey, notes of grapefruit, thyme, slightly sweet & spicy, ginger and oak

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**Monkey Shoulder Blended Malt Whisky** [Scotland] $13
Fruity, mellow vanilla, orange zest

**St. George ‘Baller’ Single Malt** [Alameda, CA] $17
Oak, maple charcoal, umeshu, lychee, and almond

**Compass Box ‘Peat Monster’ Blended Malt Scotch** [London, UK] $14
Driftwood fire, orchard fruits, peat & smoke

**Highland Park ‘Magnus’ Single Malt Scotch** [Orkney Islands, Scotland] $15
Lemon, vanilla sponge cake, charred pineapple, violets, light peat

**Glenfarclas 10 Single Malt Scotch** [Scotland] $15
Aged 10 years, malty, sherry-sweet, dried fruit, vanilla, cinnamon

**RUM**

**Cachaça, Germana Soul** [Minas Gerais, Brazil] $13
Light, bright, grassy

**Ten To One White** [Dominican Republic, Jamacia] $13
Jasmine, honeysuckle, white pepper and lemongrass

**Saison Carribean Dark** [Barbados/Trinidad/Jamaica] $16
Stewed red fruits, molasses cake, sherry

**‘Three Stars’ Puerto Rican Dark Rum, Ron Del Barrilito** [Puerto Rico] $15
Almonds, vanilla, raisins, woody backbone

**Ten To One Dark Rum** [Barbados, Dominican Republic, Jamacia, Trinidad] $15
Baking spice, yellow apple, tobacco, cedar, nut loaf, and leather

**‘1888’ Doblemente añejado, Brugal** [Dominican Republic] $14
Toffee, vanilla, red fruits, oak spice, cocoa

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**AMARO**

**Heirloom Pineapple** [Minnesota, US] $14
Tropical, cinnamon, vanilla

**Quintessentia Nonino** [Pavia di Udine, Italy] $15
Orange, honey, vanilla, allspice

**Cardamaro** [Italy] $13
Moscato wine based with an infusion of herbs and cardoon, with sweet notes of ginger artichoke

**Varnelli Dell’Erborista** [Italy] $16
Rhubarb, dried orange peel, roots and herbs, bitter finish

**Fernet-Branca** [Milan, Italy] $13
Bitter, sweet, herbaceous, minty