

## Drink Specialties

### Fresh Infused Vodka

Chef inspired fruit infusions. Ask about today's flavors.  
\$10

### Dirty Goose

Grey Goose Vodka, olive juice & house-stuffed  
blue cheese olives  
\$11

### Cran-Orange Bellini

Cava, Creole Shrub Orange Liqueur & Cranberry Juice  
\$11

### Peppermint Kiss

Vanilla vodka & peppermint schnapps  
\$10

### The Perfect Pear

house infused pear vodka & Canton's Ginger Liqueur  
shaken with Clement Creole Shrub  
\$11

### Espresso Martini

Fresh brewed espresso, vanilla vodka, Coole Swan  
& Godiva Liqueur topped with chocolate  
\$11

### Side Car Classic

Brandy & Cointreau served on the rocks with a twist  
\$9

### Strawberry Basil Martini

muddled strawberries & Basil with Grey Goose Vodka  
& squeezed Lime  
\$12

### Lemon Drop

Absolute Citron & fresh squeezed lemons, a lacing of simple syrup  
& sugar rimmer  
\$10

### Chocolate Mojito

muddled lime & mint with simple syrup, chocolate vodka  
& Goslings Black Seal Rum  
\$12

### Vesper Classic

1/2 Hendricks Gin & 1/2 Grey Goose Vodka  
shaken with vermouthed rocks  
with a twist or olives...your choice!  
\$11

## After Dinner Delights

Remy Martin VSOP  
Remy Martin XO  
Hennessy VS

Red Breast 12 year Irish Whisky

Talisker 10 year  
Glenfiddich 12 year  
Balvenie 12 year  
MaCallan 12 year  
Dal Whinnie 15 year  
MaCallan 15 year  
(fine oak)  
Balvenie 15 year  
Bunahabain 18 year  
MaCallan 18 year

Limoncello  
Godiva Liqueur  
Disaronno Amaretto  
Baileys  
Patron Cafe XO  
Grand Marnier  
Clement Creole Shrub  
(bartender recommendation)  
Coole Swan  
(bartender recommendation)

Taylor Fladgate 10 year port  
Taylor Fladgate 20 year port  
Heitz Cellars "Ink Grade" port

## Bun Warmers

All made with fresh brewed coffee  
& topped with house made whipped cream  
all \$8

### Classic Irish Coffee

Bushmills & melted brown sugar

### Kioke

Brandy & Kahulah

### Nutty Irish Coffee

Frangelico & Baileys

### Caffe di Amaretto

Disaronno Amaretto

### Creamy Irish Hot Coco

Baileys & Hot Coco

### Hot Buttered Rum

Goslings Dark Rum, Brown Sugar & Butter  
finished with boiling water  
(bartender recommendation)

### Caffe L'Orange

Creole Shrub