Bernotti.

	oz. pour
Vermouth Sec, Dolin, France 17.5°	7.
Vermouth, Contratto, Italy 17.5°	11.
Vermouth, Atxa, Manuel Acha, Spain 15°	8.
Vermouth di Torino, Cocchi, Italy 16°	9.
Vermouth Byrrh Grand Quinquina, Violet Fréres, France 18°	9.
Vermouth, Bonal, France 16°	9.
Vermouth, Capitoline, Washington D.C. 20°	12.
Vermouth Amaro, <i>Dopo Teatro</i> , Cocchi, Italy 16°	12.
*Flight of Three loz. Tastes of any of the Vermouths you pick'em or we pick'em	10.



	2 oz. pour
Vodka, LIV (100% potato), Long Island 40°	9.
Vodka, Belvedere (100% rye), Poland 40°	14.
Gin, Hayman's London Dry, England 47°	12.
Gin, <i>Solveig</i> (100% rye), Far North, Minnesota 43.5°	12.
Gin, <i>Old Raj</i> , Cadenhead's, England 46°	13.
Gin, Hendrick's, Scotland 44°	13.
Gin, Ferdinand's, Capulet & Montague, Germany 44°	16.
Gin, Four Pillars, Australia 41.8°	11.
Gin, Bertha's Revenge, Ballyvolane House Spirits, Ireland 42°	11.
-a whey distillate inspired by Guiness World Record holder "Rig Bertha" – the cow	

Apéritif les affirms word des crived frança Latin, aperire,

	3 oz. pour
Americano, Cocchi, Italy 16.5°	9.
Cappelletti, Italy 17°	9.
Contratto, Italy 13.5°	9.
Bitter, Contratto, Italy 22°	9.
L'Aperitivo Botanical, Nonino, Italy 21°	13.
Cynar, Italy 16.5°	10.
Salers, Terres Rouges, France 16°	10.
Cap Corse, L.N. Mattei, Corsica, France 17°	10.
Orleans Herbal, Eden Specialty Ciders 16°	12.
Orleans Bitter, Eden Specialty Ciders 16°	13.
Caperitif, Kaapse Dief, South Africa 17.5°	11.
-an ancient recipe, revivedwine + grape sugar + quinchona + 32 botanicals	
Chinato Barbera, Andrea Scovero, Italy 18°	26.
Chinato Moscato, <i>Luli</i> , Mauro Vergano, Italy 16°	21.

So...iT'S NOT NOT AN APERITIF:

Cardamaro, Italy 17°

11.

-a fortified, aromatized wine with cardoon and blessed thistle at its core. Despite the name, there is no cardamom and it's not necessarily an amaro. SO..what the hell is it?! This liquid can be drunk like an aperitif before a meal, or as a lower ABV digestif.

The best rule about beverages is to forget the rules - drink what you want, when you want. So we invite you to have a glass on its own, or with some cheese, or with dessert, and make of this experience what you will. Just let us know how it works best for you.



	3 oz. pour
Pineau des Charentes, Jean-Luc Pasquet, Cognac, France 18°	12.
Pommeau, Domaine de Semainville, Normandy, France 17°	16.
Macvin, Domaine de Montbourgeau, Jura, France 17°	12.



The tequila and mezcal selection is listed *varietal first*. Why?

Because, like wine, AGAVE SCREAMS TERROIR.

Because as kickass as Agave Tequilana (aka Blue Weber Agave) is, there are over 200 other varieties of agave to be explored.

Because you want to know what's in the glass.

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.

2	oz. pour
Agave Tequilana, Blanco, Siembra Valles, San Luis Potosí 40°	13.
Agave Tequilana, Blanco, Arette, Jalisco 40°	15.
Agave Tequilana, Reposado, Angelisco, Jalisco 40°	13.
Agave Tequilana, Reposado (aged 8 months in American oak barrels), Clase Azul, Jalisco 40°	25.
-Clase Azul employs over 100 artists who individually handcraft each bottle in the town of Santa Maria Canchesda Agave Tequilana, Añejo, <i>Reserva</i> , 1800, Jalisco 40°	15.
Agave Tequilana, Añejo (aged in American oak and 25% ex-cognac barrels). Oro de Lidia, Jalisco 40°	15.
Agave Tequilana, Añejo (aged 18 months in American oak barrels), Maracame, Jalisco 40°	18.
#18 (agave de Lumbre, Espadin, Mexicano, Bicuishe, Madrecuishe; batch May 2013), Mezcalero, Oaxaca 47° -distiller: Don Valente Ángel Garcia / pueblo: Santa Maria La Pila	21.
Agave Cupreata, Blanco, Mezcales de Leyenda, Guerrero 45°	18.
Agave Cenizo Colonial, Blanco, Lagrmias de Dolores, Durango 43°	16.
Agave Sierreño, Blanco, Lagrmias de Dolores, Durango 47°	22 .
Agave Espadilla, Blanco, Pechuga de Mole Poblano, 5 Sentidos, Oaxaca 48.2° -CRAZY SMALL PRODUCER ALERTfewer than 260 bottles!	27.
-father and son mezcaleros, Marcelo and Leonardo Luna, create a beautifully thoughtful and savory mezcal by adding cooked chicken and mole poblano to this twice-distilled spirit.	
Agave Espadin, Blanco, Noble Coyote, Oaxaca 48°	13.
Agave Espadin, Blanco, Pechuga, El Jolgorio, Oaxaca 48°	29 .
Agave Espadin, Blanco, Del Que Toma el Cardenal, Oaxaca 50°	13.
Agave Espadin, Reposado (aged 10 months in French & American oak), Los Nahuales, Oaxaca 43°	16.
Agave Tobala, Blanco, Del Que Toma el Cardenal, Oaxaca 50°	16.

^{*}Flight of Three loz. Tastes of any of the Agave Spirits...you pick'em or we pick'em 22.

^{**}All tequilas are listed as Agave Tequilana; all mezcals are listed as the respective varietal.**



	2 oz. pour
Gustoso, Charanda, Mexico 40°	9.
Appleton, Reserve, Jamaica 40°	10.
Barbancourt, 15 Year, Haiti 43°	15.
El Dorado, <i>Special Reserve</i> , 15 Year, Guyana 40°	15.
J.M. Rhum, <i>V.S.O.P.,</i> Martinique 43°	14.
High Wire Distillery, Low Country Agricole, St. George, South Carolina 44°	22.



	2 oz. pour
Tuthilltown, <i>Hudson Baby Bourbon</i> , New York 46°	15.
Hillrock, Solera Aged, New York 46.3°	25.
John J. Bowman, Single Barrel, Virginia 50°	16.
Buffalo Trace, Kentucky 40°	10.
Breckenridge, Colorado 52.5°	17.
High West, American Prairie, Utah 46°	13.
Blanton's, Kentucky 46.5°	16.
E.H. Taylor, Amaranth Grain of the Gods, Kentucky, 50°	20.
Elmer T. Lee, 100 Year Tribute Single Barrel, Kentucky 50°	30.



	2 oz. pour
Blended (with Ardmore), Teacher's, Scotland 43°	8.
Speyside, Caribbean Cask Finish, 14 Year, The Balvenie, Scotland 43°	20.
Highland, Dimensions, 22 Year, Blair Athol, Scotland 55.3°	55.
Isle of Islay, Raw Cask, Blackadder, Scotland 59.3°	35.
Isle of Islay, 16 Year, Lagavulin, Scotland 43°	25.
Isle of Orkney, The Orcadian, Scapa, Scotland 40°	26.
Isle of Jura, 10 Year, Jura Distillery, Scotland 43°	16.
Isle of Skye, 8 Year, Isle of Skye, Scotland 43°	12.
Campbeltown, 15 Year, Auchentoshan (Cadenhead Small Batch), Scotland 54.2	2° 23.