



2 oz. pour

Tullamore D.E.W., Ireland 40°	11.
Knappogue Castle, 14 Year, Ireland 46°	19.
Mitchell & Sons, Single Pot Still "Green Spot", Ireland 40°	16.
Mitchell & Sons, Single Pot Still "Yellow Spot", 12 Year, Ireland 46°	26.
-aged in bourbon / sherry / Malaga cask	
Domaine des Hautes Glaces, Les Moissons, France 41.7°	20.
Eigashima Shozu, Akashi, Japan 46°	24.
-FUN FACT: Distillery Eigashima Shozu was issued Japan's first whiskey license in 1919, though the family has been distilling spirits for over 300 years. And in that time, they remain a small team of 5.	
Yamazaki, 12 Year, Japan 43°	24.
Yamazaki, 18 Year, Japan 43°	52.
Kentucky Owl (100% rye), Kentucky 55.3°	30.
High West, A Midwinter Night's Dram (100% rye), Utah 49.3°	25.
Ransom, The Emerald 1865 (malted & unmalted barley, malted rye, rolled oats), Oregon 43.8°	23.
Bulleit (100% rye), Kentucky 45°	11.
Woodford's Reserve (100% rye), Kentucky 45°	14.



	1oz. pour	2oz. pour
Dudognon, <i>Vieille Reserve</i> , Grande Champagne 40°	10.	18.
Delamain, <i>Vesper</i> , Grande Champagne 40°	26.	42.
Jean Fillioux, <i>Très Vieille</i> , Grande Champagne 40°	14.	22.



	1oz. pour	2oz. pour
Château de Briat, <i>Hors d'Age</i> (aged 15 years), Bas-Armagnac 41.5°	9.	16.
Marie Duffau, <i>Hors d'Age</i> (aged 12 years), Bas Armagnac 40°	7.	13.
Dartigalongue (aged 30 years), 1985, Bas Armagnac 43°	16.	26.
Darroze, <i>Domaine de Bouillon</i> , 1976, Ténarèze 41.2°	15.	25.
Darroze, <i>Domaine de Bellair</i> , 1968, Bas-Armagnac 42.3°	25.	45.



	1oz. pour	2oz. pour
Capel, <i>Pisco</i> (100% moscatel), Elqui Valley, Chile 40°	5.	8.
Alto del Carmen, <i>Pisco Reservado</i> (100% moscatel), Elqui Valley, Chile 40°	6.	9.
Germain-Robin, <i>X.O.</i> , California 40°	14.	23.
Sanchez Romate <i>Solera Gran Reserva</i> , Cardenal Mendoza, Spain 40°	8.	14.
Navazos Palazzi (aged in Montilla cask), Spain 40.1°	25.	40.



	1oz. pour	2oz. pour
Roger Groult (aged 8 years), Pays d'Auge 41°	9.	15.
Adrien Camut, (aged 12 years), Pays d'Auge 41°	15.	24.
Adrien Camut, <i>Privilège</i> (aged 18 years), Pays d'Auge 40°	20.	32.
Lemorton (aged 11 months), Domfront 40°	8.	14.
High Wire Distillery, South Carolina 40°	11.	19.
Laird's, New Jersey 50°	6.	10.



	1oz. pour	2oz. pour
Watermelon (watermelon...it tastes like summer), High Wire Distillery, S. Carolina 40°	9.	16.
Kirsch (cherry), Massenez, France 40°	7.	12.
Prune (plum), <i>Réserve</i> , Louis Roque, France 42°	6.	10.
Apricot (apricot), Reisetbauer , Austria 42°	15.	25.
Pear Williams (pear), Reisetbauer , Austria 41.5°	15.	25.
Carrot (carrot...yes carrot!), Reisetbauer , Austria 41.5°	15.	25.
*Flight of Three 1oz. Tastes of the Reisetbauer wonders	30.	



	1oz. pour	2oz. pour
Jacopo Poli, <i>Sarpa</i> (merlot & cabernet), Veneto 40°	7.	12.
Altesino, Brunello di Montalcino, Tuscany 42°	6.	11.
Nonino, Moscato, Friuli 41°	9.	15.
Capovilla, Amarone <i>Riserva da Sigaro</i> , 2012, Veneto 46°	18.	30.

DIGESTIFS

	1oz. pour	2oz. pour
Chartreuse Yellow, L. Garnier , France 40°	8.	15.
Chartreuse Yellow V.E.P. (over 130 plants + the holy spirit), L. Garnier , France 42°	15.	24.
Chartreuse Green, L. Garnier , France 55°	8.	15.
Chartreuse Green, V.E.P. (over 130 plants + the hand of Bono), L. Garnier , France 54°	15.	24.
*Flight of Four 1oz. Tastes of the Chartreuse glories	35.	
Génépy des Alpes (alpine herb), Dolin, France 45°	5.	9.
Absinthe Française Supérieure, Vieux Pontarlier, France 65°	9.	17.
-grape eau de vie with wormwood, anise, fennel seed ++		
Mountain (herbs, roots, spices), Michelberger, Germany 45°	7.	12.
Mastiha (mastiha resin), Callicounis, Greece 30°	6.	10.
Arack (4 times distilled brandy, with anise added during 4 th ferment), Chat. Musar, Lebanon 53°	7.	13.
Aquavit (schnapps flavored with caraway), Brennivin, Iceland 40°	5.	9.
Aquavit (schnapps flavored with dill), Gamle Ode, Minnesota 40°	5.	9.

AMARO

	1oz. pour	2oz. pour
Ramazzotti, Italy (Lombardy) 30°	5.	8.
Caffo, <i>Vecchio del Capo</i> , Italy (Calabria) 35°	5.	8.
Branca, <i>Fernet-Branca</i> , Italy (Lombardy) 39°	6.	10.
Lucano, Italy (Basilicata) 28°	6.	10.
Averna, Italy (Sicily) 29°	6.	10.
Nonino, <i>Quintessentia</i> , Italy (Friuli) 35°	10.	18.



	1oz. pour	2oz. pour
Abricot du Roussillon (apricot), Giffard , France 25°	5.	8.
Crème de Pêche (peach), Giffard , France 16°	5.	8.
Pamplemousse (grapefruit), Giffard , France 16°	5.	8.
Fruit de la Passion (passion fruit), Giffard , France 16°	5.	8.
Cassis Noir (blackcurrants), Giffard , France 20°	6.	10.
Muroise (muroise berry), Giffard , France 18°	6.	10.
*Flight of Three 1oz. Tastes of the Giffard essences	12.	
St.-Germain (elderflowers), France 20°	6.	11.
Amaretto (almond), Caffo, Italy 30°	5.	8.
Arancia Rossa (blood orange), Rossa, Italy 30°	6.	10.
Belle de Brillet (pear & cognac), J.R. Brillet, France 30°	8.	15.
Cédrat (citrus limonum), Laurent Cazottes, France 18°	15.	25.
Il Maraschino (cherry), Luxardo, Italy 32°	6.	11.
Cherry, Peter F. Heering, Sweden 24°	5.	9.
Mandarine Napoléon (cognac, mandarin, spices, plants), France 38°	7.	13.
Crème de Mure (black berry), Lucien Jacob, France 15°	5.	8.
Sloeberry Sloegin (gin and sloe berries...yummy!), Reisetbauer, Austria 28°	8.	14.