

THE CLASSICS

MAI TAI 1944

*Plantation Xaymaca Jamaica Rum, Goslings Float, Lime,
Pierre Ferrand Dry Curaçao, Orgeat, Pineapple Cordial*

LAST WORD

Tanquery Gin, Chartreuse, Luxardo, Lime

PISCO SOUR*

Barsol Pisco, Lemon, Egg White, Syrup, Floral Aromas

SAZERAC

Redemption Rye, Absinthe Mist, Sugar, Peychaud's Bitters, Orange, Ice Block

REMEMBER THE MAINE

Whistelpig 6, Martini & Rossi Sweet Vermouth, Cherry Heering, Absinthe

OUR COCKTAIL DEN

BLOODY ORANGE MARGARITA

Lunazul Tequila, Lime Juice, Homemade Spiced Blood Orange

BLACK WALNUT OLD FASHIONED

Redemption Rye, St. Elizabeth Allspice, Maple Syrup, Black Walnut Bitters, Ice Block

SOCIAL CRUSTA

Camus Cognac, Solerno Blood Orange, Luxardo Maraschino, Lemon Juice, Champagne

ANITA'S SUNSET

Tito's Vodka, T.O.S. Mix, Grapefruit Bitters, Lemon Juice, Champagne

SIMPLE JOY

Absolut Mandrin, House Grapefruit, St. Germain, Aperol, Lemon Juice, Angostura Bitters

THE FIELD*

Jasmine Green Tea Aviation Gin, Lavender and Rose, St. Germain, Egg White, Rose Buds

SUMMER INSPIRED

SMOKE, FIRE & PINA

Vida Mezcal, Lime, Vanilla, Pineapple, Three Chillies Tincture

FALL CHILLS*

Chamomile Infused Bourbon, Pear, Amaretto, Luxardo, Honey, Lemon, Egg White

RAZ & LYCHEE

Tanquery Gin, Nolet Gin, St. Germain, Raz & Lychee, Lemon

JAPANESE PALOMA

Lunazul Tequila, Yuzu, Lime, Grapefruit, Hawaii Black Salt

HAND-SHAKEN PINEAPPLE DAQUIRI

Plantation Pineapple Infused Rum, Lime, Vanilla Pineapple

*There can't be good
living where there is not
good drinking.*

-Ben Franklin

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

WINES

SPARKLING

001	FRANCOIS MONTAND BRUT	10
	<i>Blanc de Blancs, France (187 ml)</i>	
002	MIONETTO PROSECCO BRUT	12
	<i>Veneto (187 ml)</i>	
003	MOET CHANDON BRUT	25
	<i>Champagne (187 ml)</i>	
010	CHARLES LAFITTE	10
	<i>Rose Prestige, France</i>	

CHARDONNAY

020	HAYES RANCH	10
	<i>California</i>	
021	STAG'S LEAP WINE CELLAR	18
	<i>Karia, Napa Valley, CA</i>	
023	CHALK HILL	13
	<i>Sonoma Coast</i>	
024	DOMAINE LOUIS MOREAU	16
	<i>Petit Chablis, France</i>	

ROSE

041	LE FIGUIER	10
	<i>Provence, France</i>	

SAUVIGNON BLANC

050	DOMAINE HUBERT BROCHARD	18
	<i>Sancerre, Loire Valley, France</i>	
052	OYSTER BAY	10
	<i>Marlborough, New Zealand</i>	
053	ORIN SWIFT	16
	<i>Blanc Stare, Russian River</i>	

INTERESTING WHITES

060	MOSCATO D'ASTI	11
	<i>Fontana Fredda, Piemonte, IT</i>	
062	RIESLING	11
	<i>Chateau Ste. Michelle, Columbia Valley,</i>	
064	ORANGE WINE	14
	<i>Gerard Bertrand, Orange Gold, FR</i>	
066	ALBARIÑO	12
	<i>Pazo Das Bruxas, Rias Baixas, Spain</i>	
068	CHENIN BLANC	12
	<i>Sauvion Vouvray, Loire Valley, FR</i>	
076	VERMENTINO	12
	<i>Argiolas, Costamolino, Sardegna, Italy</i>	

DIOT GRIGIO

070	TIEFENBRUNNER	10
	<i>Alto Adige, Italy</i>	
071	JERMAN	15
	<i>Friuli Venezia Giulia, Italy</i>	

DIOT NOIR

100	BELLE GLOS	18
	<i>Las Alturas, Santa Lucia Highlands, Wagner Family</i>	
101	ERATH	12
	<i>Resplendent, Oregon</i>	
111	DOMAINE CHANZY	16
	<i>Bourgogne, Les Fortunés, FR</i>	

ITALY REDS

306	CHIANTI CLASSICO	12
	<i>Castello Bossi, Tuscany</i>	
310	SUPER TUSCAN	16
	<i>Antinori, Il Bruciato, Tuscany</i>	

INTERESTING REDS

400	RIOJA	13
	<i>Finca Valpiedra, Cantos de Valpiedra, Spain</i>	
500	MERLOT	10
	<i>Seven Falls, Wahluke Slope, Washington</i>	
504	MALBEC	10
	<i>Graffigna Centenario, Argentina</i>	

CABERNETS + BLENDS

600	JUSTIN	15
	<i>Paso Robles, CA</i>	
601	JOSH CELLARS	11
	<i>California</i>	
622	ORIN SWIFT	18
	<i>Abstract, California</i>	

BEER

DRAFTS

BUD LIGHT
STELLA ARTOIS
YUENGLING
LOCAL DRAFT OF THE MONTH
REEF DONKEY APA
DRAFT OF THE MONTH

BOTTLES

BUD LIGHT
MILLER LITE
BECK'S (NA)
CORONA
CORONA LIGHT HEINEKEN
MICHELOB ULTRA
LAGUNITAS IPA
ISLAMORADA ALE (ISLAMORADA)
WOODCHUCK AMBER CIDER (GF)



SWEETS

KEY WEST KEY LIME PIE 12

House Made Key Lime Pie, Graham Cracker Crust, Whipped Cream & Wild Berry Coulis

WORLD FAMOUS SPICED CARROT CAKE 15

Carrot – Ginger Puree, Carmel Sauce & Candied Carrot “Hay”

CHOCOLATE & NUTELLA SEMIFREDDO 12

*Chocolate Ganache-Graham Cracker Crust, Frozen
Chocolate-Nutella Mousse, Frangelico Crème & Wild Berry Coulis*

LEMON & THYME CRÈME BRULEE TAGINE 12

Raspberry-Mint Sorbet, Fresh Wild Berries & Caramelized Raw Sugar

LAVA CAKE 13

*Molten Chocolate Cake – Meets – Soufflé, Caramel
Sauce & Hazelnut Chocolate Chunk Gelato*

SEA SALT & CARAMEL TIRAMISU 13

*“CHEER ME UP” - Caramel Mascarpone Crème, Kahlua
Soaked Cake, Vanilla Whipped Cream & Sea Salt Toffee*

AFTER DINNER DRINKS

TOS ESPRESSO MARTINI

Carvelli's Famous Secret Recipe

WHISKEY REBELLION

Redemption Rye, Averna, Galliano Ristretto, Absinthe, Peychaud's Bitters, Lemon Peel

18TH AMENDMENT

Pera di Poli Grappa, Port Wine, Cynar, Orange Bitters, Lemon Peel

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BAR LIBRARY COLLECTION

SINGLE MALT

GLENMORANGIE 10 Y.O.
GLENLIVET 12 Y.O.
GLENFIDDICH 12 Y.O.
GLENFIDDICH 14 Y.O.
GLENFIDDICH 15 Y.O.
LAGAVULIN 16 Y.O.
LAPHROAIG 10 Y.O.
MACALLAN 12 Y.O.
MACALLAN 18 Y.O.
MONKEY SHOULDER'S
OBAN 14 Y.O.

THE BALYVINE DOUBLEWOOD 12 Y.O.
THE BALYVINE CARIBBEAN CASK 14 Y.O.
THE BALYVINE DOUBLEWOOD 17 Y.O.

BLENDED SCOTCH

CHIVAS 12 Y.O.
DEWERS
JOHNNY WALKER RED
JOHNNY WALKER BLACK
JOHNNY WALKER GOLD
JOHNNY WALKER BLUE

RUM

J.M. RHUM V.S.
DIPLOMATICO RESERVA EXCLUSIVA
PLANTATION X.O.
ZACAPA 23

BOURBON

ANGEL'S ENVY BULLEIT
BASIL HAYDEN
BAKER'S
BOOKER'S
KNOB CREEK
OLD FORESTER
MAKER'S
MAKER'S 46
RUSSELS 10 Y.O.
WOODFORD RESERVE

RYE

ANGEL'S ENVY
BULLEIT
BASIL HAYDEN DARK RYE
REDEMPTION
WHISTLE PIG 10 Y.O.
WHISTLE PIG 12 Y.O.
WHISTLE PIG 15 Y.O.
WOODFORD

OTHER WHISKEY

CROWN ROYAL
JACK'S DANIELS SINGLE BARREL
GENTLEMAN JACK
BUSHMILLS
JAMESON
TULLAMORE DEW
SUNTORI WHISKY TOKY

AMARI & GRAPPA

AVERNA
CYNAR
FERENET BRANCA
MONTENEGRO
NONINO AMARO
RUCOLINO
NONINO MOSCATO
NONINO CHARDONNAY
NONINO MERLOT
POLI PERA
POLI DRY

PORTS

GRAHAM'S 10 Y.O.
GRAHAM'S 20 Y.O.
GRAHAM'S 30 Y.O.
GRAHAM'S 40 Y.O.

COGNAC & BRANDY

COURVOISIER V.S.O.P
GRAND MARNIER
GRAND MARNIER 100
HENNESSY V.S.
HENNESSY V.S.O.P
CAMUS V.S.
REMY V.S.O.P
REMY X.O.

OYSTER SOCIETY TASTING FLIGHTS

RYE: BULLEIT, WHISTLE PIG 6 Y.O., BASIL HAYDEN DARK RYE	21
PORT: GRAHAM 10 Y.O., GRAHAM 20 Y.O., GRAHAM 30 Y.O.	38
BOURBON: MAKERS 46, ANGELS ENVY, BASIL HAYDEN	21
RYE: WHISTLE PIG 6 Y.O., WHISTLE PIG 10 Y.O., WHISTLE PIG 12 Y.O.	38
SCOTCH: BALYVINE 12 Y.O., OBAN 14 Y.O., LAGAVULIN 16 Y.O.	38

