

Spirits

ADD \$1.50 FOR MARTINI POUR
ADD \$1.00 FOR NEAT/ROCKS POURS

VODKA	
Effen Cucumber	8.50
Grey Goose	9.50
Grey Goose Orange	9.50
Ketel One	8.75
Ketel One Oranje	8.75
Ketle One Citroen	8.75
Skyy	8.25
Skyy Blood Orange	8.25
Skyy Citrus	8.25
Stolichnaya	8.50
Stolichnaya Vanilla	8.50
Tito's	8.50
Van Gogh Blue	8.75
Zyr	9.50

BOURBON	
Baker's	10.00
Basil Hayden's 8 year	11.00
Bird Dog 10 yr.	10.00
Bulleit	12.00
David Nichol 1843	11.50
Eliga Craig, Small Batch	11.50
Jim Beam	8.50
J.R. Ewing Private Reserve	10.00
Knob Creek	12.00
Larceny	11.00
Makers Mark	9.50
Parkers Heritage	13.00
Woodford Reserve	12.00

GIN	
Beefeater	8.25
Bombay Sapphire	8.75
Hendricks	9.00
Nolet's	9.50
Tanqueray	8.25

RYE / WHISKEY	
Bulleit Rye	12.50
Knob Creek Rye	12.00
Templeton Rye	10.00
Slow & Low Rye	9.50

SCOTCH / SINGLE MALT	
Dalmore 12 year	13.00
Glenlivet	10.00
Glenfiddich 12 year	10.00
Glenmorangie Lasanta	13.00
Glenmorangie 10 year	9.00
Highland Park Magnus	11.00
Laphroaig 10 year	11.00
Macallan 12 year	11.00

WHISKEY	
Jack Daniel's	9.00

SCOTCH / BLENDED	
J&B	8.25
Dewar's White Label	8.25
Johnnie Walker Blk Label	9.50
Chivas Regal	8.50
Grants	8.50

WHISKY / CANADIAN	
"99" Gretzky	9.00
Canadian Club	8.00
Crown Royal	8.75
Seagram's "7"	8.00
Seagram's V. O.	8.50

RUM	
Captain Morgan Spiced	8.50
Cruzan Black Strap	8.50
Cruzan Coconut	8.50
Myers's Dark	9.00
Cruzan Light	8.50
Cruzan Strawberry	8.50

WHISKEY / IRISH	
Jameson	8.00
The Sexton Single Malt	10.00

Mezcal	
Nuestra Soledad	12.00
El Jolgorio	20.00

BRANDY/COGNAC	
Remy V.S.O.P.	13.00
Tesseron X.O.	19.00

TEQUILA	
Casamigos Anejo	12.00
Casamigos Blanco	10.00
Don Julio Anejo	12.00
Don Julio Blanco	9.50
Herradura Reposado	11.00
Lunazul Primero Anejo	12.00
Maracama Anejo	12.00
Patron Blanco	10.00
Patron Reposado	11.00
Sauza Gold	8.00
Tres Generaciones Blanco	11.00

PORT	
Fonseca Bin #27	9.00
Taylor Fladgate 10 year	11.00



Martinis

Bluegrass Martini Zyr Vodka, Blueberry Schnapps & Blue Curacao with a blueberry garnish.

The "2011" Sno-Tini Remember the Blizzard of 2011 - Honey dipped rim with fresh coconut, (think snow here) Cruzan Coconut Rum, Hypnotic liqueur, pineapple juice and a little sunshine.

Casamigo Margarita a small batch tequila that uses the finest hand-selected 100% blue Weber agaves from Jalisco, Mexico. Our margarita is made with our special homemade sweet and sour, touch of orange juice, real lime juice, and a little bit of love from George Clooney.

Samoas Tini just like the girl scout cookie.. Dorda Chocolate liquor, coconut rum, Di Saronno, Amarula, with fresh coconut and a little cookie to dip...

Nolet's Collins A refreshing blend of premium Nolet's Gin, Elderflower liqueur, lemonade, & fresh lime.

French Martini Skyy Citron Vodka and Chambord with a touch of pineapple juice.

Umbrella Martini Cruzan Coconut Rum, Kettle one Oranje, pineapple juice and grenadine.

Key Lime Martini Smooth and delicious! Van Gough Vanilla Vodka, Liqueur 43, cream and a splash of lime juice in a glass with a graham cracker rim.

Chocolate Truffle Martini a creamy chocolate martini. Amarula Liqueur, Dorda Chocolate Liqueur, and drizzled with chocolate.

Lemon Drop The best in town, Skyy Citron, Triple Sec, Liqueur 43 & a touch of sour.

Pama Tini Get a double dose of seductive power with Pama Pomegranate Liqueur and Citron Vodka.

Specialty Libations

Bluegrass Classic Bloody Mary Spice up your life with Skyy Vodka and our own homemade Bloody Mix. Served with a Tavern Pale beer back.

Bluegrass Hurricane The storm is coming! Pineapple, Orange and Cranberry Juice, Myer's Dark, Cruzan Coconut Rum and Cruzan light Rum

Georgia Peach A Southern tradition! Van Gough Vanilla Vodka, Peach Pucker & ginger ale, on ice.

Watermelon Seed A summer sensation on the rocks, Vodka, Dekuyper Watermelon and cranberry juice.

Sazerac Templeton Rye Whiskey, Pernod, bitters, simple syrup and a twist, served on the rocks.

*The Illinois Department of Public Health advises that eating raw or Undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, children under age four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of animal food reduces the risk of illness. For further information, contact your physician or public health department