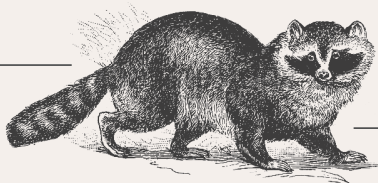


The Garrison

FINLEY FARMS



ON THE RIVER

BILL OF FARE

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MOST PEOPLE KNOW HOWARD GARRISON AS THE OWNER OF THE FAMED RIVERSIDE INN RESTAURANT THAT ONCE NEIGHORED THE FINLEY RIVER. HOWEVER, HE WAS ALSO AN ARTIST AND, AT TIMES, A REBEL OUTLAW. ADD PURVEYOR OF FINE CARS AND FRIED CHICKEN TO THE LIST, AND YOU HAVE A WELL-ROUNDED VIEW OF THE COMPLEX MAN NEVER DESTINED FOR CONVENTIONALITY. HE SAID IT BEST HIMSELF.

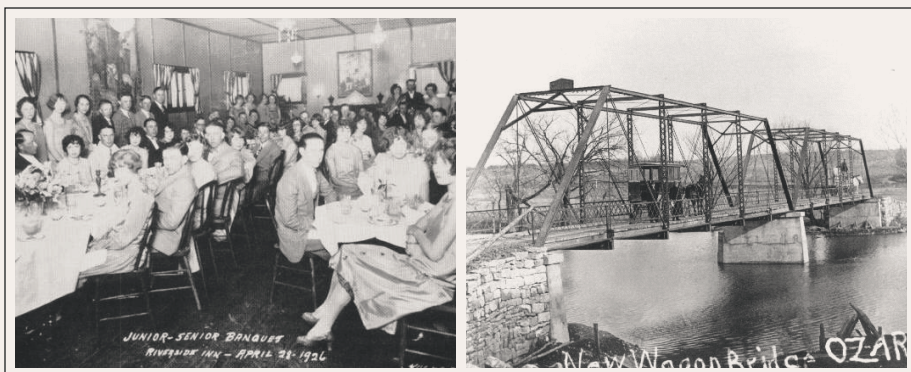
IN 1973, *THE SPRINGFIELD NEWS-LEADER* PUBLISHED AN ARTICLE TITLED WITH HIS QUOTE, “I DO AS I PLEASE.”

Underneath Howard’s gruff exterior was a soft and kind heart. For him, hospitality was an art form and means for self-expression. Inside the Riverside Inn, he painted murals on the walls and filled corners with vases of aromatic flowers plucked from his own garden.

The Riverside Inn survived tumultuous times, like Prohibition and The Great Depression. Police arrested Howard more than once for allowing gambling and drinking at the Riverside Inn. In 1929, officials padlocked the restaurant for a year as a repercussion. “We do what we have to do to get by ‘til tomorrow,” Howard reflected in a news article near the end of his life. “Paint a little, lie a little, gamble a little, sell a little booze. Anything to keep going.”

Mary Ellen Marley was Howard's right-hand woman at the Riverside Inn. She kept the restaurant afloat alongside him by cooking the famous fried chicken and pouring liquor down the drain during federal raids. Mary Ellen was also a celebrated vocalist who honored her Black heritage through spirituals. As proof of their thick-as-thieves friendship, Howard chose to be buried next to her. Her nephew Byron "By" Kelley also worked at The Ozark Mill for more than 40 years.

The 1950s was dubbed the Supper Club Era. During this time, dinner parties would carry on until nearly midnight. Guests would celebrate milestones like weddings and retirement parties on the sprawling patio and make memories by moonlight. The community cherished the Riverside Inn as a second home and lovingly volunteered to clean when the roaring Finley River flooded its quarters.



In 1924, the city of Ozark relocated the one-lane Riverside Bridge 1.5 miles upstream to make way for a more efficient two-lane bridge alongside The Mill. This brought the Riverside Bridge into the view of the Riverside Inn. In the new location, the bridge barely survived frequent flooding and was slated for demolition. In 2021, the Morris family relocated the restored bridge close to its original home, just outside The Ozark Mill. It is now visible from The Garrison patio.

Howard passed away in 1974, but his restaurant remained open. The beautiful but mighty waters of the Finley River eventually led to the Riverside Inn's demise in 2009. It is to Howard Garrison and the Riverside Inn that we pay homage by opening The Garrison. Pioneering a restaurant out in the sticks around the time cars were just becoming accessible was a wild idea that inspires us.

THE GARRISON

FINE FOOD

FINLEY FARMS

TO START

WHIPPED GOAT CHEESE {V} \$15

black pepper honey, pistachio madeleines

BLACK GARLIC FRIES {V/GF} \$10

green chile aioli, parmesan

SEARED FOIE GRAS \$29

pickled blueberry compote, farm fresh gremolata, artisan sourdough

BISON TARTARE \$18

manchego, capers, grilled bread

OYSTERS ON HALF SHELL {GF} \$MKT

shallot mignonette, tabasco cocktail sauce, lemons

(available fridays and saturdays only)

FARMED & FORAGED

CAESAR SALAD \$12

baby romaine, anchovies, pecorino cheese, focaccia, cured egg yolk

SUMMER STRAWBERRY SALAD {V/GF} \$12

torn mint, goat cheese, toasted poppy seed vinaigrette,
candied pecan brittle

BLACK KALE {V} \$11

pecorino cheese, smoked almonds, meyer lemon,
rye breadcrumbs

100 LAYER POTATO {GF} \$12

yukon gold potato, gruyere, cheddar,
loaded bacon potato crumble



THE GARRISON

FINE FOOD

FINLEY FARMS

RIVERS, LAKES & OCEANS

LOBSTER PAPPARDELLE\$25

smoked tomato, vodka goat cheese, balsamic caviar, calabrian chilis

SEARED TROUT {GF}.....\$23

spring peas, water chestnut, lemon oil, toasted pine nuts

DUCK BREAST.....\$23

fava bean succotash, pickled mustard seeds

SEA SCALLOPS {GF}\$22

crispy pancetta, truffle creamed corn, melted leeks

SMOKED SHRIMP {GF}.....\$21

blistered sugar snap peas, salsify purée, preserved lemon



THE GARRISON

FINE FOOD

FINLEY FARMS

FIELD & FOREST

BLACK GARLIC CRUSTED FILET {GF/DF} \$59

black garlic jus, whole roasted garlic, charred green onion

SEARED VENISON \$42

wild mushroom, root vegetable, puff pastry, blackberry venison au jus

FRIED SPICED QUAIL {GF} \$21

blue corn grits cake, citrus molasses, rainbow swiss chard, pomegranate relish

MINI POT ROAST {GF} \$21

braised beef cheek, celery root purée, broccoli gremolata, crispy garlic

COLD SMOKED BONE-IN PORK CHOP {GF} \$35

stone fruit salad, braised greens, charred chilies

FOR THE TABLE

RIVERSIDE FRIED CHICKEN \$48

buttermilk herb brined half chicken, homemade dill pickles, sage gravy

SMOKED EGGPLANT {V/GF/DF} \$23

heirloom tomato & kalamata olive relish, purple carrot reduction,
green coconut curry, hickory smoked salt

WHISKEY AGED FLAT IRON {GF} \$49

smoked cultured butter, potato fondant, poivrade sauce

**Consuming raw or undercooked foods such as meat, poultry, shellfish and eggs may increase your risk of foodborne illness. Please notify us if anyone in your party has a food allergy.*

{V} = VEGETARIAN • {GF} = GLUTEN-FREE • {DF} = DAIRY-FREE

THE GARRISON

FINE FOOD

FINLEY FARMS

THE GARRISON EXPERIENCE

THE 8-COURSE TASTING MENU \$125

Immerse yourself in a culinary adventure featuring chef's signature dishes and seasonal favorites. Please note that the entire table must participate to enjoy this culinary journey.

PAIRED LIBATIONS \$62

Elevate your experience with premium wine and cocktail pairings featuring smaller portions thoughtfully selected by our sommelier to complement four selected courses. We suggest starting with a cocktail, wines with dinner, and finishing with a digestive or one of our dessert cocktails.



THE GARRISON

AFTER DINNER

FINLEY FARMS

DESSERTS

ROSEMARY POUND CAKE {V} \$12

brown butter griddled, lemon chamomile ice cream

KEY LIME ENTREMET {V/GF/DF} \$15

coconut milk, oatmeal cookie crust, lime basil gel

PERSIMMON CRÈME BRÛLÉE {GF} \$11

candied pistachios, persimmon jam

CHOCOLATE LAYER CAKE {V} \$15

butter pecan frosting, bourbon toffee sauce

DRINKS

ESPRESSO MARTINI \$14

housemade espresso liqueur, kahlúa, buffalo trace

BANANAS FOSTER \$13

brown butter washed dark rum, banana liqueur,
cinnamon brown sugar syrup

WHITE RUSSIAN \$12

vodka, kahlúa, vanilla, frothy whipped mocha coffee cream

PORT / APÉRITIFS / DIGESTIFS

APEROL \$8

LILLET BLANC \$8

CAMPARI \$8

INNISKILLIN ICE WINE \$16

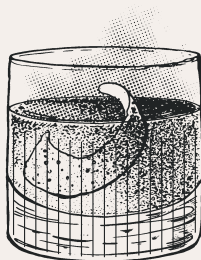
CYNAR \$8

GRAHAM'S TAWNY PORT 20 YR \$16

FERNET-BRANCA \$10

SEE PAGES 16-18 FOR OUR FULL SPIRIT LIST

SIGNATURE COCKTAILS



NO. 1

THE GARRISON

dad's hat port rye,
dolin rouge syrup, angostura,
hickory smoke, orange

—\$18—

ARTIST, BOOTLEGGER, AND PROPRIETOR OF THE RIVERSIDE INN, HOWARD GARRISON WAS A TRUE OZARKS CHARACTER. MUCH OF HIS ARTWORK HANGS IN THIS SPACE, INCLUDING HIS PIECE TITLED "VIEW FROM MY JAIL CELL". LOCAL AUTHORITIES ALLEGEDLY ARRESTED HIM FOR SERVING THE STATE ATTORNEY GENERAL SOME HOOCH IN THE RIVERSIDE INN'S PARKING LOT DURING PROHIBITION. THIS COCKTAIL PAYS HOMAGE TO GARRISON BY COMBINING THE BEST FACETS OF TWO CLASSIC COCKTAILS: THE MANHATTAN AND THE OLD FASHIONED. IT'S SERVED ON A WHISKEY ROCK WITH HICKORY SMOKE REMINISCENT OF HOWARD'S CIGARS.



NO. 2

THE MILLPOND

barrell dovetail bourbon,
aperol, amaro nonino,
clarified lemon, cherry

—\$24—

IN 1830, JOHN HOOVER SET HIS SIGHT ON CONSTRUCTING THE FIRST DAM BUILT TO POWER THE OZARK MILL. THE SMALL-BUT-MIGHTY DAM SAT RIGHT NEXT TO THE POST OFFICE, GIVING THE CITY OF OZARK ITS ORIGINAL NAME, HOOVER'S MILL. DAMS SUPPLY WATER TO POWER THE WHEEL OR TURBINE OF A MILL. THIS CREATES STILL, WARM PONDS THAT WERE ONCE COMMUNITY HUBS FOR PICNICKING, FISHING, BAPTISMS, AND SWIMMING. THIS BALANCED AND REFRESHING COCKTAIL COMES SERVED IN A COUPE GLASS. THE NASTURTIUM AND STARFLOWER GARNISH EVOKES THE IMAGE OF A WATER LILY FLOATING ON A SERENE POND.

SIGNATURE COCKTAILS



NO. 3

THE TURBINE

guajillo & black sesame infused
reposado tequila, aloe, passion fruit,
chamoy, agave, tajin

—\$17—

GRINDING GRAIN WAS INITIALLY A LONG, TIRING PROCESS THAT DIDN'T REAP A LARGE REWARD. BUT THEN CAME THE WATERMILL. THIS REVOLUTIONARY INVENTION COULD TRANSFORM GRIST INTO FLOUR IN MASS QUANTITIES, WHICH MADE GRAIN A STAPLE FOOD. THE WATERMILL WAS ONE OF THE FIRST SOURCES OF POWER NOT GENERATED BY MAN OR ANIMAL. THE USE OF WATER WHEELS IN THE OZARK MOUNTAINS DISSIPATED SIGNIFICANTLY AFTER WORLD WAR I WHEN THE MORE EFFICIENT TURBINES BECAME MORE AFFORDABLE. TURBINES USE WATER PRESSURE TO ROTATE AT MUCH HIGHER SPEEDS THAN WATER WHEELS. THE OZARK MILL FEATURES A JAMES LEFFEL AND CO. SAMPSON TYPE 35 TURBINE.



NO. 4

THE RUNNER STONE

pineapple infused ilegal mezcal,
yellow chartreuse, aperol, lime juice,
salt rim, flamed lemon

—\$16—

IN BYGONE DAYS, WATERMILLS USED A PAIR OF STONES TO FASHION FLOUR OUT OF GRAIN. THIS DRINK IS A NOD TO THE HUMBLE TOP GRINDSTONE, KNOWN AS THE RUNNER STONE. THIS STONE FEATURED A HOLE THAT FED GRAIN BETWEEN IT AND THE STATIONARY BOTTOM GRINDING STONE. THE TWO STONES WOULD ROTATE AGAINST ONE ANOTHER, NEVER TOUCHING. GRAIN WOULD SCISSOR BETWEEN THE STONES' GROOVES AND JOURNEY FROM THE CENTER TO THE EDGE AS IT BECAME POWDER. THE OZARK MILL NO LONGER FEATURES MILLSTONES SINCE IT RECEIVED AN UPGRADE TO ROLLER MILLS, MOST LIKELY BETWEEN 1870 AND 1900.

SIGNATURE COCKTAILS



NO. 5

THE DAMSEL

earl grey infused builders gin, bergamot, lemon, honey, orange blossom honey syrup, egg white, edible flower

—\$15—

THE DAMSEL IS A SMALL BUT VITAL COMPONENT OF MILLING MACHINERY THAT INTRODUCES GRAIN INTO MILLSTONES. THE GRAIN MUST ENTER PRECISELY IN THE CENTER OF A RUNNER STONE SO IT CAN TRAVEL BETWEEN THE TWO MILLSTONES. IN EARLIER TIMES, MILL DAMSEL GIRLS AS YOUNG AS SIX WOULD WORK UP TO TEN HOURS A DAY AT CLOSE QUARTERS WITH THE MACHINERY TO ENSURE THE GRAIN FED INTO THE MILLSTONES EFFICIENTLY.

IF THEY ALLOWED THE STONES TO RUN EMPTY, THEN SPARKING COULD CAUSE THE FLOUR DUST IN THE AIR TO EXPLODE.



NO. 6

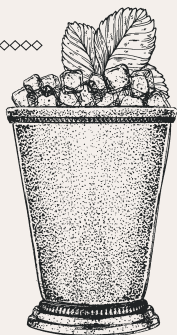
THE BOLTER

chevre washed wheatley vodka, clarified lemon, white balsamic reduction, strawberry, rosemary sage syrup

—\$14—

A GRAIN ELEVATOR MOVES GRAIN THROUGHOUT THE MILL DURING THE GRINDING PROCESS. THIS EQUIPMENT DUMPS GRIST INTO A GIANT SIFTER CALLED A BOLTER, WHICH IS A ROTATING CYLINDER OF MESH SET AT AN ANGLE. BEFORE MESH BECAME PREVALENT, GRAIN MANUFACTURERS WOULD USE FINE FABRICS LIKE SILK FOR THE SCREENS. THIS BOLT OF FABRIC GAVE THE BOLTER ITS NAME. THE VODKA IN THIS DRINK UNDERGOES A SLIGHTLY SIMILAR PROCESS — WE WASH THE VODKA IN A CREAMY CHEESE AND THEN SIFT IT OUT USING A FINE CLOTH.

SIGNATURE COCKTAILS



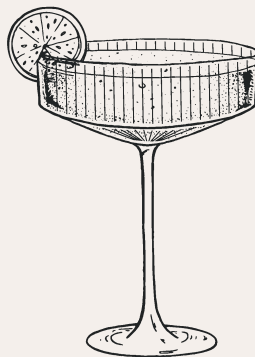
NO. 7

THE MOLASSES TANK

candied pecan infused buffalo trace,
giffard ginger, clarified lemon,
molasses, ginger beer

—\$17—

AS ANIMAL FEED TECHNOLOGY
ADVANCED, CONSUMERS BEGAN TO
DEMAND A MORE WELL-ROUNDED
FEED SOURCE. MILLS STARTED
TO MIX GRAINS LIKE CORN, OATS,
AND BARLEY WITH VITAMINS,
MINERALS, AND A PROTEIN SOURCE.
MANUFACTURERS WOULD ADD
MOLASSES TO MAKE THE POWDERED
ADDITIVES STAY DISPERSED AND
STICK TO THE COARSE GROUND
GRAIN MIX. THE OWNERS OF THESE
MILLS NEEDED A SAFE PLACE TO
STORE THEIR LIQUID MOLASSES,
SO THEY PURCHASED USED TANKER
CARS FROM THE RAILROADS. THESE
MASSIVE WATERTIGHT VESSELS COULD
SAFELY HOLD MOLASSES ONCE
CLEANED OUT. WE CONSTRUCTED THE
ENTRY OF THE GARRISON OUT OF THE
ACTUAL MOLASSES STORAGE TANKER
FROM THE OZARK MILL.



NO. 8

THE MILLRACE

nigori sake, grapefruit pamplemousse,
clarified lemon, simple, brut

—\$13—

INSIDE MILLS, A BIT OF A RELAY RACE
HAPPENS. FIRST, WATER DIVERTS
FROM THE MILLPOND INTO A NARROW
SLUICE, BUILDING IT INTO A SWIFT,
FORCEFUL CURRENT THAT POWERS
THE WATER WHEEL. THIS IS THE
HEADRACE. FROM THE WATERWHEEL,
THE WATER CHANNELS BACK TO THE
STREAM'S COURSE BY A SLUICE
KNOWN AS THE TAILRACE. WHEN THE
TAILRACE FROM ONE MILL LEADS
TO ANOTHER MILL TO ACT AS THE
HEADRACE, IT TRANSFORMS INTO
THE MILLRACE. A SERIES OF SLUICE
GATES CONTROLS THE LEVEL OF
WATER IN THE MILLRACE.

BOTTLED BEER

COORS LIGHT \$7
 MICHELOB ULTRA \$7
 YUENGLING..... \$7

STELLA ARTOIS \$8
 4 HANDS DIVIDED SKY RYE IPA \$8
 ROTATING \$8

WINE BY THE GLASS

BUBBLES

BRUT St. Hilaire..... \$14 / 50
 BRUT ROSÉ St. Hilaire..... \$16 / 62

WHITES

CHARDONNAY Raeburn, Sonoma Coast, California 2022.....\$14 / 50
 CHARDONNAY Sea Sun, Coastal, California 2022\$15 / 53
 CHENIN BLANC Secateurs, South Africa\$13 / 46
 SAUVIGNON BLANC Stoneleigh, Marlborough, New Zealand 2022\$15 / 53
 PINOT GRIS King Estate, Willamette Valley, Oregon 2022\$16 / 56
 PINOT NOIR ROSÉ Belle Glos, Sonoma Coast, California 2022\$14 / 50
 RIESLING Dr. Hermann, Mosel, Germany 2022\$13 / 46
 MOSCATO D'ASTI Acquesi, Piedmont, Italy\$14 / 50

REDS

CABERNET SAUVIGNON The Critic, Napa Valley, California 2022\$15 / 53
 CABERNET SAUVIGNON Papi Demi-Sec, Chili 2023.....\$12 / 44
 MALBEC Fabre, Mendoza, Argentina 2022\$15 / 53
 PINOT NOIR Argyle, Willamette Valley, Oregon, 2022\$15 / 53
 PINOT NOIR Elouan, Oregon 2021\$13 / 46
 BARBERA D'ASTI Renato Ratti, Piedmont, Italy 2020\$17 / 60

WINE BY THE BOTTLE

BUBBLES

CHAMPAGNE	Veuve Clicquot Yellow Label	\$145
BRUT ROSÉ CHAMPAGNE	Laurent Perrier	\$400
BRUT CHAMPAGNE	Perrier-Jouët Belle Époque	\$390

WHITES

CHARDONNAY	Etrusca Cecilia, Russian River Valley 2021	\$110
CHARDONNAY	Prisoner, Napa Valley 2021	\$72
CHARDONNAY	Duckhorn, Napa Valley 2021	\$90
CHARDONNAY	Far Niente, Napa Valley 2018	\$145
SAUVIGNON BLANC	Freemark Abbey, Napa Valley 2020	\$78
SAUVIGNON BLANC	Honig Rutherford "Reserve", Napa Valley 2022	\$95
SAUVIGNON BLANC	Cakebread, Napa Valley 2022	\$85
PINOT GRIGIO	Ferrari-Carano, Sonoma 2022	\$40
PINOT NOIR	Blindfold Blanc de Noir, California 2022	\$70

REDS

CABERNET SAUVIGNON	Franc, Ashes & Diamonds, Napa Valley 2019	\$151
CABERNET SAUVIGNON	Jordan, Alexander Valley 2019	\$145
CABERNET SAUVIGNON	Stag's Leap "Artemis", Napa Valley 2019	\$175
CABERNET SAUVIGNON	Silver Oak, Alexander Valley	\$175
CABERNET SAUVIGNON	Double Diamond, Napa Valley 2019	\$175
CABERNET SAUVIGNON	Cakebread, Napa Valley 2019	\$195
CABERNET SAUVIGNON	Chappellet "Signature", Napa Valley 2019	\$220
CABERNET SAUVIGNON	TOR, Oakville, Napa Valley 2016	\$325
CABERNET SAUVIGNON	Staglin, Rutherford Valley 2019	\$485
CABERNET SAUVIGNON	Diamond Creek "Volcanic Hill", Napa Valley 2018	\$550
PINOT NOIR	Cave des Vignerons de Buxy - Burgandy Mercurey Rouge	\$60
PINOT NOIR	Sea Smoke Ten, Santa Rita Hills	\$200
PINOT NOIR	Sea Smoke Southing, Santa Rita Hills	\$200
MALBEC	Red Schooner Voyage 11, Argentina	\$70
MERLOT	Freemark Abbey "Stagecoach Vineyard", Napa Valley 2019	\$115
MERLOT	Farella, Coombsville, Napa Valley 2017	\$117
MERLOT	Hourglass Blueline Estate, Napa Valley 2021	\$185
PETITE SIRAH	Caymus-Suisun Grand Durif, Suisun Valley 2020	\$70
RED BLEND	Caymus Walking Fool, Suisun Valley, California 2021	\$95

SPIRITS

BOURBON & WHISKEY

1792	\$10
ANGEL'S ENVY	\$17
BARRELL 15 YR.....	\$49
BARRELL DOVETAIL	\$26
BARRELL SEAGRASS	\$26
BASIL HAYDEN	\$13
BLANTON'S	\$20
BOOKER'S APPRENTICE BATCH	\$28
BOOKER'S LUMBERYARD BATCH ...	\$28
BOOKER'S MIGHTY FINE BATCH....	\$28
BOOKER'S PINKIE BATCH	\$29
BUFFALO TRACE.....	\$11
BULLEIT	\$11
CALUMET 10 YR	\$25
CALUMET 16 YR	\$52
CHICKEN COCK	\$19
DAD'S HAT MAPLE.....	\$15
DAD'S HAT STRAIGHT	\$16
FISTFUL OF BOURBON	\$11
FOUR ROSES SINGLE BARREL	\$16
FOUR ROSES SMALL BATCH	\$11
GREEN SPOT.....	\$25
HIGH WEST CAMPFIRE	\$21
HIGH WEST CASK STRENGTH.....	\$21
HIGH WEST RENDEZVOUS	\$21
JEFFERSON'S OCEAN 24	\$27
JEFFERSON'S OCEAN 28	\$28
JEFFERSON'S RESERVE SMALL BATCH	\$17
JOSEPH MAGNUS MURRAY HILL ...	\$44

JOSEPH MAGNUS STRAIGHT	\$36
KENTUCKY OWL 12 YR.....	\$90
KENTUCKY OWL CONFISCATED.....	\$47
KENTUCKY OWL WISEMAN	\$16
KNOB CREEK 9 YR	\$12
KNOB CREEK 12 YR.....	\$21
KNOB CREEK 18 YR.....	\$51
KNOB CREEK FINLEY FARMS BATCH.....	\$18
LARGENY.....	\$11
LEGENT	\$15
LITTLE BOOK CHAPTER 7	\$45
MAKER'S MARK.....	\$12
MAKER'S MARK CELLAR AGED	\$44
MAKER'S MARK FINLEY FARMS	\$22
MAKER'S MARK FRENCH OAKED ...	\$14
OLD FORESTER 1870	\$16
OLD FORESTER 1910	\$22
OLD FORESTER STATESMAN	\$20
PAPPY VAN WINKLE 12 YR LOT B	\$110
RABBIT HOLE CAVEHILL.....	\$19
REDBREAST 12YR	\$22
SONS OF ERIN	\$11
STOWLOCH	\$16
WELLER 12 YR.....	\$16
WELLER SPECIAL RESERVE.....	\$12
WIDOW JANE.....	\$22
WOODFORD DOUBLE OAKED	\$19
WOODFORD RESERVE	\$16

SPIRITS

RYE

ANGEL'S ENVY RYE	\$26
BASIL HAYDEN DARK RYE	\$13
BASIL HAYDEN WINE CASK RYE	\$19
BULLEIT RYE	\$11
CHICKEN COCK RYE	\$22
DAD'S HAT PORT	\$13
HIGH WEST DOUBLE RYE.....	\$12
TEMPLETON RYE 4 YR	\$13
TEMPLETON RYE 6 YR	\$16
TEMPLETON RYE 10 YR	\$28
WILLETT POT STILL	\$16
WHISTLEPIG 12 YR	\$54
WHISTLEPIG 18 YR	\$178
WHISTLEPIG PIGGYBACK.....	\$16

GIN

BOMBAY SAPPHIRE.....	\$11
BUILDERS BOTANICAL GIN	\$11
HENDRICK'S	\$15
PLYMOUTH	\$15
PLYMOUTH SLOE	\$11
RANSOM OLD TOM.....	\$14
TANQUERAY NO. TEN	\$12
UNCLE VAL'S.....	\$11

SCOTCH

ABERFELDY	\$14
AUCHENTOSHAN	\$27
BALVENIE 12 YR	\$29
BALVENIE 12 YR DOUBLEWOOD	\$25
BALVENIE 14 YR CARIBBEAN CASK...	\$32
DALMORE 12 YR	\$23
GLENFIDDICH 12 YR.....	\$19
GLENLIVET 12 YR.....	\$16
GLENLIVET 14 YR.....	\$23
GLENLIVET 18 YR.....	\$45
JOHNNIE WALKER BLUE.....	\$79
LAGAVULIN 16 YR	\$31
LAPHROAIG 10 YR	\$28
MACALLAN 12 YR	\$30
MACALLAN 18 YR DOUBLE CASK ...	\$113
MACALLAN 18 YR SHERRY OAK....	\$111
MONKEY SHOULDER	\$13

COGNAC

HENNESSY VSOP	\$10
REMY MARTIN VSOP.....	\$16

SPIRITS

TEQUILA

1800 BLANCO	\$ 18
ATANASIO REPOSADO	\$ 29
CAMARENA REPOSADO	\$ 11
CASAMIGOS	\$ 12
CASAMIGOS REPOSADO	\$ 15
CÓDIGO	\$ 15
DEL MAGUEY MEZCAL	\$ 14
DON JULIO 1942	\$ 53
ESPOLON BLANCO	\$ 11
FLECHA	\$ 19
ILEGAL MEZCAL	\$ 14
MAESTRO DOBEL	\$ 16
PATRÓN	\$ 16
PATRÓN REPOSADO	\$ 17

RUM

BACARDÍ	\$ 11
CAPTAIN MORGAN	\$ 11
DIPLOMÁTICO PLANAS	\$ 11
DIPLOMÁTICO RESERVA	\$ 14
MALIBU	\$ 11
MYERS'S DARK	\$ 11
PILAR BLONDE	\$ 11
PLANTERAY	\$ 11
SMITH & CROSS	\$ 11
SOUL CACHACA	\$ 11

VODKA

BELVEDERE	\$ 13
BELVEDERE SMOGÓRY	\$ 14
BROKEN SHED	\$ 11
GREY GOOSE	\$ 13
KETEL ONE	\$ 11
REYKA	\$ 11
TITO'S	\$ 11
WHEATLEY	\$ 11

CORDIALS

ABSINTHE	\$ 12
BAILEYS	\$ 13
BENEDICTINE	\$ 14
CHARTREUSE GREEN	\$ 19
CHARTREUSE YELLOW	\$ 19
COINTREAU	\$ 13
DISARONNO AMARETTO	\$ 11
DRAMBUIE	\$ 13
FRANGELICO	\$ 14
GRAND MARNIER	\$ 12
KAHLÚA	\$ 11
RUMCHATA	\$ 11

MENU REVISED 07/25