

**Short, STRAIGHT UP & oN tHe RoCkS**

- Sous Sol'd Fashioned {2.25oz.} .....10\$**  
 Wild Turkey 101 Proof Bourbon, Oloroso Sherry, Angostura Bitters, turbinado sugar syrup, zest, cherry
- Vieux Carré<sup>5</sup> {2.5oz.} .....14\$**  
 Glendfiddich 15 Yr Scotch, Grand Marnier, Williams & Humbert 30 Yr Amontillado, Bénédictine, Peychaud's & Angostura Bitters
- Floyd v. Ivan II {1.5oz.} ..... 10\$**  
 Appleton 12 Yr Rare, pineapple & 18 Yr old aged balsamic, Peychaud's & Angostura Bitters, grilled pineapple
- Al Borland Has Seen Enough {2oz.}..... 12\$**  
 Caol Ila 12 Yr Islay Scotch, Cynar, Campari, grapefruit, oleo
- Harvest Moon {2oz.}.....12\$**  
 Calvados, lime, chai-orgeat
- Trinidad Sour {1.5oz.} ..... 14\$**  
 \*Recipe adapted from Giuseppe González: Clover Club, NY  
 1oz. Angostura Bitters, Wild Turkey Rye, chai-orgeat, lemon, egg white
- Flanders Planters Punch {Punch Bowl} ..... \*48\$**  
*"Au contraire, Simpson. It has three shots of rum, a jigger of bourbon, and just a little daberilla of crème de cassis for flavor."*  
 -Ned Flanders \*Service for 3-5 Guests

**Loooooong**

- Gin & Tonic {1.5oz.} .....9\$**  
 Gray's Peak Gin, house-made grapefruit tonic, rosemary, lime  
***As a Jäger & Tonic {1.5oz.}..... minus 1\$***
- Cane I Borrow a Feeling {1.5oz.} ..... 12\$**  
 Leblon Cachaça, cucumber, watermelon, sesame oil, lime
- Jägerita {1.5oz.}..... 10\$**  
 Jägermeister, Cointreau, lime, vanilla, orange bitters
- Chocolatito {1.5oz.}..... 10\$**  
 Pelotón de la Muerte Mezcal, chili infused crème de cacao, lime, vanilla, Tajín
- Matcha Man Randy Savage {2oz.}..... 12\$**  
 Coruba Dark Rum, organic matcha, pineapple, coconut cream, grated nutmeg
- Dark N' Stormy {1.5oz.} ..... 10\$**  
 Gosling's Black Seal Rum, lime, bottle conditioned ginger beer
- Wray N' Ting {1.5oz.}..... 10\$**  
*"No Sendies-Backsies, No Topsies-Upsies"*
- Sorrel Rum Punch {2oz.}.....9\$**  
 Appletons V/X Rum, Stone's Green Ginger Wine, Caribbean-spiced hibiscus punch  
***With Fire {1oz.} ..... add 3\$***
- Rencontre dans le jardin {3oz.} ..... \*20\$**  
 a.k.a. "That Teapot Drink"  
 Boodels Gin, St. Germain, lavender & cucumber cordial, lemon, basil \*Served Chilled for 2 Guests

**Beer & Cider**

**Draught 17oz.**

**Vandelay Lager** (*Import/Export*) ..... 4\$

**Hollow Tree P.N.W. Red Ale** (*Vancouver, BC*) ..... 5\$

**Bottles**

**“Import Roulette”** ~330ml (*It’s a Surprise!*) ..... 6\$

**Standard Lager 341ml** (*Manitoba*) ..... 5\$

**Kronenbourg 1664 Blanc 330ml** (*France*) ..... 6\$

**Savanna Dry Cider 330ml** (*South Africa*)..... 7\$

**Rock Creek Cider 355ml Can** (*Alberta*)..... 7\$

**Illegal Malted Sauvignon Blanc 330ml** (*Chile*)..... 7\$

**La Chouffe 330ml** (*Belgium*) ..... 8\$

**Larger Bottles & Cans** ..... 8\$

**Schöfferhofer Grapefruit 500ml Can** (*Germany*)

**Torque Brewing Co. Witty Belgian 473ml Can** (*Winnipeg, MB*)

**Vic Park Pale Ale 473ml Can** (*P.E.I.*)

**Timothy Taylor’s Landlord Classic Pale Ale 500ml Bottle** (*U.K.*)

**Erdinger Dunkel 500ml Bottle** (*Germany*)

**Big Bottles 750ml** ..... 14\$

**Estrella Damm Inedit** (*Spain*)

**Unibroue Trois Pistoles** (*Québec*)

**3 Monts Flanders Gold Ale** (*France*)

