*Martinis*

Served chilled, straight up

**Blue Sapphire** 13.00

Bombay Sapphire East Gin / Blue Curacao / twist of lemon

**Chocolate Martini**  12.00

Vanilla Vodka/White Crème de Cacao/Shaved Chocolate rim

**Cosmopolitan**  13.00

Tito’s Vodka / Cointreau / Cranberry juice/ Lime juice

**Espresso Martini** 13.00

Vanilla Vodka/ Kahlua Coffee liqueur / Fresh Espresso / sugared rim

**French Martini**  15.50

Grey Goose Vodka / Chambord Raspberry liqueur / pineapple juice / twist of lemon

**Il Cupido**  13.00

Tito’s Vodka / St. Germaine Liquor / lemon juice / cranberry juice / Prosecco

**Lavender Martini**  13.00

Tito’s Vodka / Parfait Amor liqueur / white and red cranberry juice/ lime juice/ lavender sugar rum

**Lemon Drop**  13.00

Bacardi Limon / Lemon Sour / Sugared rim

**Pineapple Upside Up** 13.00

Tuaca Spiced Vanilla Liquor / Vanilla Vodka / Pineapple Juice

*Bottled Beer*

**Budweiser** 5.50

**Bud Lite** 5.50

**Jai Lai** · IPA 7.00

**Michelob Ultra** 5.50

**Miller Lite** 5.50

**Moretti** · La Autentica 7.00

**Peroni Nastro Azzurro** 7.00

**Stella Artois** 7.00

**Yuengling** 5.50

**St. Pauli Non-Alcoholic** 5.50

*Please Drink Responsibly*

*Cocktails*

 Served on the rocks

**Aperol Spritz** 11.50

Aperol / Prosecco / Splash of Seltzer

**Blood Orange Aperol Collins** 12.00

Tanqueray Gin / Aperol / Solerno Blood Orange / Lemon Sour / Splash of Seltzer

**Boulevardier**  11.00

Redemption Rye Whiskey / Red Vermouth / Campari

**Clearwater Blues**  10.75

Malibu Coconut Rum / Bacardi Light Rum / Blue Curacao/ Pineapple Juice

**Margarita Italiano**  11.75

Blanco Tequila / Triple Sec / Amaretto / Lemon Sour

Served with a Sugared Rim

**Negroni** 11.00

Tanqueray Gin / Red Vermouth / Campari

**Negroni Sbagliato**  11.00

Red Vermouth / Campari / Prosecco

**Pan’s Flute**  11.75

Redemption Rye / Domaine de Canton Ginger Liquor / Grapefruit Juice / Lime Juice / Muddled Rosemary

**Pink Cadillac** 11.00

Blanco Tequila / Triple Sec / Lemon Sour / Cranberry Juice

**Skeleton Key** 12.75

Redemption High Rye Bourbon/ St. Germaine Elderflower Liqueur / Lemon Juice/ Ginger beer / angostura bitters

**Smoked Old Fashion** 14.00

Redemption High Rye Bourbon / Angostura Bitters / muddled fruit / Smoked to Perfection

*Please Drink Responsibly*

*After Dinner Drinks*

**B-52** 13.00

Bailey’s Irish Cream / Kahlua Coffee Liquor / Grand Marnier

served neat

**Grasshopper**  12.00

Crème de Menthe, White Crème de Cacao, Vanilla Ice Cream

**Brandy Alexander**  11.50

Christian Brothers Brandy, Dark Crème de Cacao, Half & Half, & Nutmeg served on the rocks

**Godfather** 11.50

J&B Scotch, Amaretto DiSarrono, served neat

**Golden Cadillac** 12.00

Galliano Liquor, White Crème de Cacao, Vanilla Ice Cream

**Toasted Almond** 11.75

Amaretto DiSarrono, Kahlua Coffee Liquor, & Half & Half

served on the rocks

**Stinger**  11.00

Christian Brothers Brandy, Crème de Menthe, served neat

*Coffee Drinks*

**Irish Coffee**  11.50

Jameson Irish Whiskey with whipped cream, & a splash of Crème de Menthe

**Keoke Coffee** 11.50

Kahlua, Christian Brothers Brandy, & Crème de Cocoa, with whipped cream

**Nutty Irishman**  11.50

Bailey’s Irish Cream & Frangelico with whipped cream

**International Coffee** 11.50

Bailey’s Irish Cream, Tuaca, & Kahlua with whipped cream

**Alfano’s 43**  9.50

Equal parts Illy espresso & Licor 43 served on the rocks

**Espresso Correcto**  8.75

Double Illy espresso with a touch of Sambuca

*Please Drink Responsibly*

*Dolce*

**Affogato (GF)** 8.00

Warm Illy espresso poured over vanilla ice cream

**Apple Cake a la Mode** 9.00

Lightly warmed crumb cake filled with cinnamon, brown sugar glazed apples & raisins with butter pecan ice cream

**Butterscotch Bread Pudding** 9.00

Finished with a whiskey cream sauce

**Cannoli**  8.00

Traditional pastry shell filled with sweetened ricotta cheese, & chocolate chips, finished with maraschino cherries

**Cheesecake**  10.00

New York style cheesecake with strawberry sauce

**Crème Brulée** 10.00

Chilled egg custard with caramelized sugar crust, finished with fresh berries

**Limoncello Cake** 10.00

Old fashioned lemon layer cake with lemon frosting

**Tartuffo** 8.50

Chocolate Giandua ice cream with a vanilla cream center, dusted with cocoa powder

**Tiramisu** 10.50

Espresso & Marsala dipped ladyfingers, layered with sweetened mascarpone cheese, dusted with ground espresso

**Caramel** *or* **Chocolate Sundae (GF)** 7.00

**Ice Cream** **(GF)** 6.50

Butter Pecan, Spumoni, *or* Vanilla

*Caffè*

*\*All coffee & espresso available in regular or decaf*

 **Coffee** 4.00 **Cappuccino/Latte** 6.75

 **Espresso** 5.00 **Double Espresso** 5.75

 **Hot Tea** 4.00

Black tea / Decaf Black Tea / Green Tea / Earl Grey

*Vodka*

**Absolut**  10.50

**Belvedere** 13.50

**Ciroc**   13.50

**Grey Goose**  13.50

**Kettle One** 12.75

**Kettle One Citroen** 12.75

**Kettle One Oranje** 12.75

**Stoli Elite** 14.75

**Stolichnaya** 10.75

**Svedka**  7.50

**Tito’s**  10.00

*Gin*

**Beefeaters** 9.00

**Bombay**  9.00

**Bombay Sapphire East** 10.75

**Hendricks** 15.00

**Monkey 47** 18.00

**Tanqueray** 10.50

*Rum*

**Bacardi** 8.00

**Bacardi Limon** 8.00

**Brugal 1888 Aged Rum** 12.00

**Meyers Dark**  10.00

**Malibu**  8.00

**Captain Morgan** 8.00

*Tequila*

**Casamigos Blanco**  14.75

**Casamigos Reposado**  15.75

**Don Julio Anejo**  16.75

**Don Julio Blanco**  14.75

**Jose Cuervo Gold** 9.50

**Patron Anejo**  14.00

**Patron Silver** 12.50

*Please Drink Responsibly*

*Scotch*

**Dewar’s White Label** 10.00

**J & B** 10.00

**Johnnie Walker Red** 10.50

**Johnnie Walker Black** 12.75

**Johnnie Walker Blue** 68.00

**Glenlivet 12yr** *Double Oak* 16.00

**Lagavulin 16yr**  32.00

**Macallan 12yr** *Sherry Oak Cask* 30.00

**Macallan 18yr** *Triple Cask*  72.00

*Bourbon*

**Angel’s Envy** 14.50

**Four Roses** 9.75

**Jim Beam** 9.75

**Knob Creek** 13.75

**Maker’s Mark** 13.50

**Redemption High Rye Bourbon** 10.50

**Woodford Reserve** 14.75

*Whiskey*

**Canadian Club** 9.50

**Crown Royal** 12.00

**Jack Daniels** 11.50

**Jameson’s** 12.50

**Red Breast 12 Year** 18.00

**Seagram’s VO** 9.75

**Seagram’s 7** 9.50

*Rye*

**Knob Creek Rye**  13.75

**Redemption Rye** 10.50

*Please Drink Responsibly*

*Brandy/Cognac/ Sherry*

**B&B** 12.00

**Remy Martin VSOP** 15.00

**Remy Martin XO** 36.00

**Christian Brothers Brandy** 9.00

**Boulard Calvados VSOP** 15.00

**Harvey’s Bristol Cream Sherry** 8.75

**Cardenal Mendoza Brandy** 16.75

*Port Wine*

**Graham’s L.B.V.** 9.00

**Graham’s 10yr Tawny** 12.75

**Graham’s 20yr Tawny** 20.00

**Graham’s 30yr Tawny** 35.00

**Graham’s 40yr Tawny**  44.00

*Grappa*

**Antinori,** Grappa di Tignanello 22.00

**Clemente VII,** *Riserva da Vinnacce di Chianti Classico* 18.00

**Gaja,** *Grappa Darmagi* 32.00

**Lodali,** *Grappa di Barberesco*  20.00

**Lodali,** *Grappa di Barolo*  20.00

**Lodali,** *Grappa di Moscato*  18.00

**Marcati,** *Grappa dei Colli Veneti* 8.75

**Marcati,** *Grappa Riserva Il Bacio Delle Muse* 12.75

**Moletto,** *Grappa di Barbera*  14.50

**Sibona,** *Tennessee Whiskey Barrel* *Riserva* 16.00

*Please Drink Responsibly*

*Liqueurs*

**Amaretto DiSarrono** 12.00

**Aperol**  10.00

**Averna Amaro**  13.50

**Bailey’s Irish Cream** 12.00

**Biscotti Liqueur** 9.00

**Brancha Menta**  9.00

**Campari** 11.75

**Chambord** 11.75

**Drambuie** 14.00

**Frangelico** 13.75

**Fernet Branca**  9.00

**Galliano** 9.00

**Grand Marnier**  12.50

**Grand Marnier 100yr** 54.00

**Kahlua**  11.50

**Licor 43**  11.50

**Licor 43 - Chocolate** 11.50

**Limoncello** 8.00

**Liquor Strega** 13.50

**Marie Brizard Anisette** 8.50

**Midori Melon Liqueur** 9.00

**Romana Sambuca Black** 9.00

**Sambuca** 8.75

**Solerno Blood Orange**  10.75

**Southern Comfort** 10.00

**St. Germaine** 12.50

**Tuaca**  10.00

*Please Drink Responsibly*