

CYRUS COCKTAIL AND SPIRITS MENU

THE SPIRIT WORLD IS NOT UNLIKE THE WORLD OF WINE. THERE ARE CLASSIC REGIONS AND TRADITIONAL METHODS OF PRODUCTION THAT ACCOUNT FOR SO MANY FAMILIAR BRAND NAMES SEEN BEHIND THE BAR. IN RECENT TIMES, MORE ADVENTUROUS AND PROGRESSIVE ATTEMPTS AT SPIRIT-MAKING HAVE BEEN MADE IN NOT SO TRADITIONAL LOCALES WITH NEWER METHODS OF DISTILLATION AND PRODUCTION. THE HISTORY OF ANY GIVEN SPIRIT, OFTEN ITS TERROIR, THE INGREDIENTS USED TO MAKE IT, AND WHAT THE DISTILLER IS ATTEMPTING TO CREATE, ARE ALL ESSENTIAL IN UNDERSTANDING WHAT'S IN THE BOTTLE. AS WITH WINE, IT IS QUITE POSSIBLE TO PRODUCE THOUSANDS OR MILLIONS OF BOTTLES ANNUALLY OF GOOD QUALITY LIQUOR, BUT SOMETHING MAKES THE SMALL PRODUCTION, HAND CRAFTED SPIRITS SO MUCH MORE INTERESTING AND UNIQUE. CERTAIN SPIRITS, THE EVER POPULAR VODKA IN PARTICULAR, CAN BE MADE IN MASSIVE, PREMIUM QUANTITIES AND STILL SATISFY THE TASTES OF ITS FANS. OTHER SPIRITS ARE LIMITED BY THE CONSTRAINTS OF EXPENSIVE AND PATIENT BARREL AGING THAT ALLOW FOR ONLY LIMITED QUANTITIES TO BE AVAILABLE AT ANY GIVEN TIME. DRINKING A 45 YEAR OLD CALVADOS THAT STILL SMELLS LIKE BAKED APPLES THAT WERE PICKED WHEN KENNEDY WAS PRESIDENT IS A PROFOUND EXPERIENCE. SO TOO IS EXPERIENCING A PEATY ISLAY SINGLE MALT THAT ACTUALLY TASTES A BIT LIKE THE BRUTAL SEA THE DISTILLERY LIES NEXT TO.

OTHER SPIRITS ARE NOT DESIGNED FOR SUCH CAREFUL ADMIRATION BUT HAVE GAINED A DIFFERENT KIND OF APPRECIATION IN TODAY'S MIXED DRINKS. AT CYRUS, WE USE MANY SPIRITS BORN IN THE BAY AREA AND MARRY THEM WITH LOCAL, SEASONAL, AND ORGANIC PRODUCE. WITH WINTER OUR LOCAL FARMERS ARE BRINGING US BLOOD ORANGES, MEYER LEMONS AND SATSUMA MANDARINS, WHICH WE ARE USING IN OUR SEASONAL COCKTAILS. YOU WILL ALSO FIND CLASSIC COCKTAILS SUCH AS THE OLD FASHIONED, AVIATION, AND OUR VANILLA BEAN – CITRUS PEEL MANHATTAN.

FOR THOSE WHO LIKE THEIR LIQUOR STRAIGHT, EVERY SPIRIT AVAILABLE AT CYRUS IS DESCRIBED IN THE FOLLOWING PAGES. YOU WILL FIND MANY RARE AND EXCEPTIONAL OFFERINGS WITHIN EACH SPIRIT GROUP. WE HOPE THAT THESE SELECTIONS ENHANCE YOUR EXPERIENCE AT CYRUS AND PLEASE FEEL FREE TO ASK FOR GUIDANCE OR SUGGESTIONS.

CHEERS!

WINTER COCKTAILS	3
VODKA.....	4
FLAVORED VODKAS.....	6
GIN	7
BOURBON WHISKEY	10
RYE WHISKIES	14
SINGLE MALT SCOTCH	16
ISLAY	16
CAMPBELTOWN.....	17
LOWLANDS	17
HIGHLANDS	18
SPEYSIDE	18
HIGHLAND ISLAND MALTS	19
BLENDED SCOTCH WHISKY	20
IRISH WHISKEY	21
CANADIAN WHISKY	22
TEQUILA AND MESCAL	23
TAMAULIPAS.....	24
OAXACA.....	24
RUM	25
MARTINIQUE	25
JAMAICA.....	25
BERMUDA	26
UNITED STATES.....	26
BRAZIL.....	26
BRANDY	26
COGNAC.....	27
ARMAGNAC	28
DOMESTIC BRANDY	29
CALVADOS	29
GRAPPA.....	30
EAU DE VIE.....	31
APERITIF, DIGESTIF, CORDIAL, AND LIQUEUR	32
WINE BASED APERITIF	32
ORANGE AND OTHER FRUIT LIQUEURS	33
LIQUEURS THAT MIGHT BE GOOD IN COFFEE.....	34
THE ANISE FAMILY.....	34
BEER	37
NON-ALCOHOLIC BEVERAGES	37
CIGARS.....	40

WINTER COCKTAILS

(\$12)

HOT BUTTERED RUM

CHARBAY TAHITIAN VANILLA BEAN RUM, HOT CRÈME ANGLAISE

SERVED IN A CHILLED MARTINI GLASS

ADAM'S APPLE

SMOKED APPLE AND ROSEMARY SYRUP, DAVIS FAMILY GRAVENSTEIN APPLE BRANDY,
BLENDED SCOTCH, LEMON JUICE, FEE BROTHERS OLD FASHION BITTERS

PELO DEL PERRO

CHARBAY BLOOD ORANGE VODKA, CHINACO BLANCO TEQUILA, AGAVE NECTAR, GRAPEFRUIT FOAM, SEA SALT,
GRAPEFRUIT AND LIME JUICES, VITAMIN B12

SERVED OVER ICE

WAVERLY PLACE ECHO

HANGAR ONE ORANGE BLOSSOM VODKA, MEYER LEMON JUICE, CHINESE FIVE SPICE HONEY,
KAFFIR LIME LEAVES, SELTZER

WITHOUT A TRACE

BUFFALO TRACE BOURBON, YUZU, AMARO NONINO, LUXARDO MARASCHINO, LIME JUICE

SELECT CLASSICS

(\$12)

FRANKFORT MANHATTAN

WELLER BOURBON WITH VANILLA BEAN AND CITRUS, SWEET VERMOUTH, ANGOSTURA BITTERS, AMARENA CHERRIES

VIEUX CARRÉ

SAZERAC 6 YEAR RYE, COGNAC, SWEET VERMOUTH, BENEDICTINE, PEYCHAUDS AND ANGOSTURA BITTERS

BUFFALO TRACE OLD FASHIONED

BUFFALO TRACE BOURBON, MUDDLED ORANGE AND AMARENA CHERRIES, ORANGE BITTERS

CORPSE REVIVER #2

PLYMOUTH GIN, COCCHI AMERICANO, COINTREAU, LEMON JUICE,
AMARENA CHERRY, HERBSAINT RINSE

GIN AND CYRUS TONIC

PLYMOUTH GIN, HOUSE MADE TONIC, LEMON ZEST

MOSCOW MULE

RUSSIAN STANDARD VODKA, LIME JUICE, ANGOSTURA BITTERS, BERGAMOT TINCTURE, HOUSE MADE GINGER BEER

VODKA

THE SUCCESS OF THE SUPER-PREMIUM VODKA MARKET HAS REACHED UNPRECEDENTED PROPORTIONS RECENTLY AND DECIDING WHICH VODKA TO TRY NEXT CAN BE DAUNTING. THERE ARE JUST SO MANY. IF THE PACKAGING IS REALLY NICE, THAN THE VODKA MUST BE TOO, RIGHT? MANY PEOPLE SECRETLY HIDE THE FACT THAT THEY CAN TELL THE DIFFERENCE BETWEEN THE \$5 PLASTIC JUG STUFF MADE IN THE INDUSTRIAL PART OF SAN JOSE AND ABSOLUT, BUT THEY CANNOT DISTINGUISH BETWEEN ABSOLUT AND OTHER NICELY PRESENTED VODKAS.

THERE IS A REASON FOR THIS. BY LAW, VODKA CAN BE MADE FROM ANY BASE INGREDIENT(S), AS LONG AS IT DISTILLED ABOVE 190 PROOF AND THEN CUT DOWN TO A SPIRIT BETWEEN 80 AND 110 PROOF. THE MOST POPULAR CHOICES TRADITIONALLY HAVE BEEN WHEAT, RYE, POTATOES, AND CORN FROM WHICH A MASH IS MADE INTO A BEER FOR DISTILLATION. AFTER DISTILLING ANYTHING UNTIL THERE IS LESS THAN 5% OF ITS ESSENCE LEFT AND 95% ETHYL ALCOHOL, THE QUALITY AND CHOICE OF THE WATER USED TO CUT THE SPIRIT BEFORE THE FINAL PROCESS OF FILTRATION HAS LED MANY TO ARGUE THAT THE WATER IS MORE ESSENTIAL TO THE UNIQUENESS OF THE VODKA THAN THE INITIAL MASH. SOME FOLKS USE SPRINGWATER, RAINWATER, OR MELTED GLACIERS BUT, REGARDLESS, THE VERY SUBTLE DIFFERENCES IN AROMA, FLAVOR, AND VISCOSITY MAKE EACH BRAND DIFFERENT.

VODKA IS THE CLOSEST THING TO AN ODORLESS, COLORLESS, AND TASTELESS SPIRIT DESIGNED FOR HUMAN CONSUMPTION. ITS ABILITY, WHEN MIXED WITH JUICES, SODAS, OR LOW-PROOF SWEETENED LIQUEURS, TO TASTE SO UNLIKE AN ALCOHOLIC BEVERAGE HAS HELPED TO MAKE 30 OUT OF EVERY 100 DROPS OF LIQUOR CONSUMED HERE IN THE U.S. DROPS OF VODKA. THIS IS FAR MORE THAN ANY OTHER KIND OF LIQUOR. THE VERY RECENT CRAZE FOR FLAVORED VODKA HAS ONLY MADE FOR EVEN MORE EASY-TO-DRINK CONCOCTIONS AND AN EVER GROWING MARKET SHARE. HERE AT CYRUS, WE OFFER FLAVORED VODKAS FROM CHARBAY AND HANGAR ONE THAT ARE HANDCRAFTED AND MADE IN LIMITED QUANTITIES AND NONE CONTAIN ANY EXTRACTS OR PERFUMES WHICH ARE QUITE OFTEN FOUND IN LARGE PRODUCTION FLAVORED SPIRITS.

RUSSIA

RUSSIAN STANDARD \$12

IN 1894, DMITRI MENDELEEV, PROFESSOR OF CHEMISTRY AT ST. PETERSBURG UNIVERSITY AND CREATOR OF THE PERIODIC TABLE OF ELEMENTS, WAS COMMISSIONED BY THE RUSSIAN GOVERNMENT TO FIND THE PERFECT RECIPE FOR VODKA DISTILLATION. HIS ORIGINAL PRECISE RECIPE OF RUSSIAN WINTER WHEAT COMBINED WITH PURE GLACIAL WATER FROM LAKE LADOGA, TRIPLE DISTILLED AND BOTTLED AT 80 PROOF, HAS BEEN PAINSTAKINGLY REPLICATED IN THIS BOTTLING. TRY IT SHAKEN UP IN A MARTINI OR FROZEN WITH OUR CAVIAR SERVICE.

STOLICHNAYA..... \$9

THERE ARE $\frac{3}{4}$ OF A BILLION BOTTLES OF STOLI MADE EACH YEAR AND ITS SUCCESS CAN BE ATTRIBUTED TO BOTH ITS CONSISTENT QUALITY AND THE FACT THAT IT IS A LONG-ESTABLISHED BRAND HERE IN THE U.S., RUSSIA, AND ALL OVER THE GLOBE. ORIGINALLY MADE IN ONE DISTILLERY IN SIBERIA, STOLI IS NOW MADE IN 10 SEPARATE MEGA-DISTILLERIES, STILL MADE FROM WINTER WHEAT, CONTINUOUSLY DISTILLED, AND CUT WITH WATER FROM LAKE BAIKAL.

POLAND

BELVEDERE..... \$10

MADE ENTIRELY FROM RYE, WHICH ADDS A PLEASANT SPICINESS TO THE PALATE, THIS VODKA RETAINS ITS SMOOTHNESS HAVING BEEN FILTERED THROUGH BOTH CHARCOAL AND DIATOMACEOUS EARTH.

CHOPIN..... \$10

IT TAKES 7LBS OF ORGANIC PODLAISE POTATOES TO MAKE JUST ONE BOTTLE OF CHOPIN. A VERY QUIET GREEN APPLE FRAGRANCE CAN BE NOTICED AS THIS VODKA DILUTES OVER ICE. IT IS AS DRY AS VODKAS COME.

HOLLAND

KETEL ONE..... \$9

THIS WAS THE FIRST SUPER-PREMIUM VODKA TO CATCH ON WITH DOMESTIC DRINKERS AND IT IS MADE, ACCORDING TO THE DISTILLERY, THE SAME WAY THAT IT WAS 400 YEARS AGO WHEN IT WAS CONCEIVED. WHEAT-BASED, DISTILLED IN COPPER POT STILL, AND, LIKE FRENCH BRANDIES, THE HEADS AND TAILS OF THE DISTILLATE ARE TOSSED OUT AND ONLY THE HEART IS KEPT FOR BOTTLING.

FRANCE

GREY GOOSE..... \$10

THIS YEAR, ALMOST 2 MILLION CASES OF GOOSE WILL BE PRODUCED AND JUST A COUPLE OF YEARS AGO THE BRAND WAS SOLD FOR 2 BILLION DOLLARS TO BACARDI. THAT'S A LOT OF PLUMAGE WHEN YOU CONSIDER THAT THE BRAND IS ONLY 10 YEARS OLD. THE VODKA IS GRAIN-BASED (THEY WON'T SAY WHICH) AND THE WATER IS FROM THE COGNAC REGION WHERE THE DISTILLERY IS LOCATED.

UNITED STATES

SMIRNOFF..... \$8

ORIGINALLY A RUSSIAN BRAND, THE "SECRET FORMULA" ENDED UP IN AMERICAN HANDS IN THE 1930'S AND IT BECAME THE FIRST SUCCESSFUL VODKA LABEL IN THE U.S.. OF COURSE, AMERICANS ONLY STARTED BUYING IT WHEN THE LABEL SWITCHED FROM "VODKA" TO "WHITE WHISKEY." NOW IT READS AS "VODKA" AGAIN AND SELLS 500,000 CASES TO RUSSIA ALONE. THIS, OUR WELL VODKA, IS A CLASSIC.

CHARBAY CLEAR..... \$10

THIS IS MIDWESTERN CORN, WHEAT, AND RYE BASED, CUT WITH WATER FROM MENDOCINO COUNTY, AND BARELY FILTERED LEAVING THE VODKA BEAUTIFULLY VISCOUS AND FLAVORFUL. THE KARACASEVIC FAMILY HAS BEEN DISTILLING FOR 13 GENERATIONS AND THEY RESIDE ON SPRING MOUNTAIN ABOVE ST. HELENA.

HANGAR ONE..... \$10

BY USING A COPPER POT STILL TO DISTILL VIOGNIER AND THEN INCORPORATING IT INTO A WHEAT-BASED NEUTRAL GRAIN SPIRIT, THE FOLKS AT ST. GEORGE SPIRITS IN ALAMEDA ARE BREAKING NEW GROUND IN VODKA-MAKING. THE STONE FRUIT, WHITE FLORAL NOTES OF VIOGNIER ARE SUBTLE BUT THIS SPIRIT IS STILL VERY MUCH A VODKA.

SQUARE ONE..... \$10

THIS IS THE WORLD'S FIRST ORGANICALLY CERTIFIED VODKA MADE ENTIRELY FROM AMERICAN RYE. WHILE IT IS A BIT MORE EXPENSIVE THAN OTHER VODKAS, KEEP IN MIND THAT USING ORGANIC GRAIN DOES COST MORE AND THAT IS FACTORED INTO THE PRICE. THE WATER USED TO CUT THIS SPIRIT DOWN TO BOTTLING STRENGTH COMES FROM THE TETON MOUNTAINS.

SQUARE ONE BOTANICAL..... \$10

A RECENT RELEASE FROM THE SQUARE ONE DISTILLERY COMES A BOLD ORGANIC RYE SPIRIT, INFUSED WITH A STRIKING BLEND OF 8 ORGANIC BOTANICALS - PEAR, ROSE, CHAMOMILE, LEMON VERBENA, LAVENDER, ROSEMARY, CORIANDER AND CITRUS PEEL.

FLAVORED VODKAS

DOMAINE CHARBAY

THE COLOR AND THE FLAVOR OF THESE VODKAS ARE 100% NATURAL AND THE PROCESS BY WHICH MILES AND MARKO KARAKASEVIC MAKE THEM IS 100% SECRET. HOWEVER, WE DO KNOW THAT THIS FATHER AND SON TEAM MACERATE WHOLE, FRESH-PICKED SEASONAL FRUIT, RELEASING THE FLAVORS FROM THE JUICE, PITH, AND ZEST. MONTHS ARE THEN SPENT CAREFULLY EXTRACTING THE NATURAL COLOR AND ESSENCE FROM THE MACERATION. THE FINISHED EXTRACTION IS THEN INCORPORATED INTO A HIGH PROOF NEUTRAL GRAIN SPIRIT RESULTING IN AN 80 PROOF, INTENSELY FLAVORED, FRESH FRUIT ENHANCED VODKA. AS MIXERS, THEY ARE SECOND TO NONE. PLEASE CHECK OUT OUR COCKTAIL MENU TO SEE MANY OF THEM AT THEIR FINEST. Hardcore fans will drink them on ice, maybe with a little soda, but if you do, be prepared for a spirit very raw and unique. THE FOUR FLAVORS ARE:

MYER LEMON.....	\$10
BLOOD ORANGE.....	\$10
RUBY RED GRAPEFRUIT.....	\$10
OREGON RED RASPBERRY (70 PROOF).....	\$10

HANGAR ONE

THE FOUR FLAVORED VODKAS PRODUCED BY JORG AND LANCE AT ST. GEORGE SPIRITS ARE CREATED BY STEEPING FRUIT, LEAVES, AND SOMETIMES FLOWERS IN HIGH PROOF VODKA, REMOVING MOST OF THE SOLIDS, AND THEN DISTILLING THE REMAINING LIQUID IN A HOLSTEIN COPPER POT STILL. WHAT REMAINS IS A LIGHTLY HUED, VERY REFINED AND SOPHISTICATED 80 PROOF FRUITED VODKA. THE CHOICES OF FLAVORS ARE DARING BUT THEY WORK WELL BOTH AS MIXERS AND BY THEMSELVES ON ICE OR SHAKEN UP, THOUGH THEY CAN BE A TOUCH SWEET AS FAR AS VODKAS GO.

KAFFIR LIME.....	\$10
BUDDHA'S HAND CITRON.....	\$10
MANDARIN ORANGE BLOSSOM.....	\$10
SPICED PEAR.....	\$11

GIN

APPARENTLY WHEN GIN FIRST ARRIVED ON THE SCENE IN LONDON IN THE EARLY 1700'S IT DID DAMAGE ON PAR WITH THE BLACK DEATH CENTURIES EARLIER. WITHIN A MATTER OF A FEW YEARS, COUNTLESS MEN WOMEN AND CHILDREN WERE RENDERED DEAD, PENNILESS, OR IMPRISONED FOR CRIMES THEY COULDN'T REMEMBER HAVING COMMITTED. BEFORE, TO QUELL THE PAINS OF URBAN POVERTY, FOLKS DRANK BEER, WHICH OBVIOUSLY TAKES A LOT TO WORK EFFECTIVELY. NO ONE HAD BEEN ABLE BEFORE TO GET SO WASTED SO QUICKLY AND IT TOOK A SERIES OF HEAVY TAXES AND OTHER GOVERNMENT INTERVENTION TO STOP THE EASY MANUFACTURING AND DISTRIBUTION OF CHEAP GIN BY THE LATE 18TH CENTURY. BETTER QUALITY, MORE REFINED GINS SOON APPEARED FOR THE UPPER CLASSES, WHO WERE THE ONLY ONES ABLE TO AFFORD IT. MANY OF THE NAMES THAT ONE SEES TODAY BEGAN IN THIS PERIOD AND TASTE THE SAME WAY NOW AS THEY DID BACK THEN.

SO WHAT IS GIN? BASICALLY, IT'S VODKA FIRST. THE INITIAL HIGH-OCTANE NEUTRAL GRAIN SPIRIT THEN EXPERIENCES A MYRIAD OF HERBS, ROOTS, BERRIES, AND OTHER ITEMS THAT ARE EITHER STEEPED IN THE SPIRIT OR HELD ABOVE THE SPIRIT AS IT IS DISTILLED A SECOND TIME, THUS TAKING THE ESSENCE OF THE BOTANICALS WITH IT BY WAY OF THE ALCOHOL VAPOR. THOUGH GIN ORIGINATED IN HOLLAND, ITS POPULARITY IN ENGLAND HAS MEANT THAT MOST GINS THAT WE ENJOY TODAY COME FROM THE UNITED KINGDOM THOUGH NEW ONES FROM OTHER PLACES ARE POPPING UP ON THE SHELVES FROM OTHER PLACES THANKS TO THE REBIRTH OF PROHIBITION ERA COCKTAILS IN THE 1990'S FOR WHICH GIN WAS THE KEY INGREDIENT. MANY STILL MAINTAIN THAT A MARTINI ISN'T A MARTINI IF IT ISN'T MADE WITH GIN.

ENGLAND

BOODLES..... \$9

BOODLES GIN GETS ITS NAME FROM A GENTLEMAN'S CLUB IN ST. JAMES FOUNDED IN 1762. IT WAS SAID TO BE THE FAVORED GIN OF WINSTON CHURCHILL.

TANQUERAY..... \$9

THE FOLKS WHO HAVE BEEN MAKING TANQUERAY FOR ALMOST 200 YEARS PROUDLY STATE THAT THEY GET THEIR TUSCAN JUNIPER BERRIES THE OLD FASHIONED WAY; BY BEATING AROUND THE BUSH UNTIL THEY FALL OFF. THESE BERRIES ARE THEN DRIED AND JOIN CRIMEAN CORIANDER SEEDS AND SAXON ANGELICA ROOT AS THE PREDOMINATE BOTANICALS USED TO FLAVOR THIS CLASSIC.

TANQUERAY #10..... \$9

ALL OF THE BOTANICALS STEEPED FOR THIS GIN ARE FRESH-PICKED UNLIKE MOST GINS WHICH USE DRIED ONES. THE NOTICEABLY MORE SIGNIFICANT PRESENCE OF LIME, GRAPEFRUIT, AND ORANGE PEELS GIVE TANQUERAY #10 ITS CITRUSY QUALITY. CHAMOMILE IS ALSO USED TO ACCENT THE BACKGROUND AROMA.

BOMBAY SAPPHIRE..... \$9

USING CARTERHEAD STILL, WHICH ALLOW FOR THE SPIRIT TO PASS THROUGH THE BOTANICALS IN VAPOR FORM INSTEAD OF USING THE TRADITIONAL STEEPING METHOD, CREATES WHAT IS CONSIDERED TO BE A LEANER, YET COMPLEX GIN. THE COMPLEXITY AND DEPTH COMES FROM THE CAREFUL INFUSION OF CUBE BERRIES, CASSIA BARK, LICORICE, GRAINS OF PARADISE, ALMONDS, IRIS ROOT, CORIANDER, CITRUS PEELS, ANGELICA ROOT, AND LOTS OF JUNIPER BERRIES. LAKE VYRNWY (WALES) PROVIDES THE WATER.

BOMBAY..... \$9

THE ORIGINAL USES 8 BOTANICALS AND IT CONSIDERED TO BE MORE OF GIN DRINKER'S GIN, MEANING IT IS HEAVIER ON THE TONGUE AND LINGERS A BIT LONGER THAN ITS NOW MORE POPULAR COUSIN.

BEEFEATER..... \$8

JUNIPER TAKES CENTER STAGE IN EACH BOTTLE OF BEEFEATER WITH 4 OTHERS PRESENT IN SMALLER QUANTITIES; CORIANDER SEEDS, ANGELICA ROOT, AND LEMON AND ORANGE PEELS. THE 24 HOUR STEEPING PERIOD IS LONG BY INDUSTRY STANDARDS AND PRODUCES A ROBUST GIN.

PLYMOUTH..... \$9
USING THE SAME RECIPE SINCE 1793, THIS 100% WHEAT BASED GIN IS DISTILLED IN A COPPER POT STILL AND USES 7 BOTANICALS. JUNIPER IS MORE SUBTLE HERE AS ORRIS AND ANGELICA ROOTS PREDOMINATE, ALLOWING FOR PLYMOUTH'S SMOOTHNESS AND SWEETER EDGES. SOFT WATER FROM DARTMOOR NATIONAL PARK IS USED TO CUT THE SPIRIT DOWN TO A MELLOW 82.4 PROOF.

MILLER'S..... \$9
LIKE TANQUERAY #10, MILLER'S ALSO USES TRADITIONAL FRESH BOTANICALS AND ONE "SECRET INGREDIENT KNOWN BY FEW." WHATEVER IT IS, IT'S NOT PRONOUNCED ENOUGH TO DISCERN FROM ALL THE OTHER WONDERFULLY INTEGRATED ESSENCES. THE GLACIAL WATER USED TO MAKE THE GIN IS BROUGHT OVER FROM ICELAND. BOTTLED AT 90.4 PROOF.

ELSEWHERE

JUNIPERO..... \$9
ON THE HEAVIER SIDE, YET VERY CRISP AND SPICY, THIS GIN IS MADE IN POTRERO HILL IN SAN FRANCISCO IN A COPPER POT STILL BY THE PEOPLE THAT BRING YOU ANCHORSTEAM BEER. JUNIPER BERRIES ARE THE ONLY INGREDIENTS THAT THEY'LL FESS UP TO THOUGH THEY CLAIM A DOZEN OTHERS ARE USED AS WELL.

BLUECOAT..... \$9
THIS GIN IS MADE IN PHILADELPHIA IN A COPPER POT SILL. UTILIZING ORGANIC JUNIPER BERRIES, BLUECOAT IS A FINE LONDON DRY STYLE GIN BOTTLED AT 94 PROOF.

HENDRICKS..... \$10
"A MOST PECULIAR GIN" IS HOW THE MAKERS FROM AYRSHIRE, SCOTLAND DESCRIBE IT AND IT IS IT INDEED DIFFERENT. IN ADDITION TO JUNIPER BERRIES, CORIANDER, AND CITRUS PEEL, THE DISTILLER ALSO INCORPORATES ROSE PETALS AND CUCUMBER. THESE NON-TRADITIONAL ADDITIONS MAKE FOR A UNIQUE SPIRIT THAT IS STILL VERY MUCH A GIN.

OLD RAJ..... \$15
SCOTTISH WHISKY BOTTLER CADENHEAD BRINGS YOU THIS 110 PROOF DAISY THAT HAS A VERY PALE YELLOW TINGE TO IT BECAUSE OF THE PINCH OF SAFFRON ADDED JUST BEFORE BOTTLING. THE USUAL BOTANICAL SUSPECTS ARE ALSO PRESENT IN A VERY WELL INTEGRATED AND BALANCED CANVAS.

DEATH'S DOOR..... \$10
NAMED FOR THE PASSAGEWAY BETWEEN WASHINGTON ISLAND AND THE DOOR COUNTY PENINSULA IN WISCONSIN, THIS BOTANICAL SPIRIT SOURCES ITS WHEAT, MALTED BARLEY AND BOTANICALS ALL WITHIN THE STATE. DEATH'S DOOR GIN HAS A FULL LONDON DRY FLAVOR WITHOUT ALL OF THE BITTERNESS. IT'S BIG ENOUGH TO STAND UP TO CLASSIC OR VINTAGE COCKTAIL TREATMENT, BUT SOFT ENOUGH TO BE ENJOYED ON THE ROCKS OR AS A DRY MARTINI

AVIATION..... \$9
HOUSE SPIRITS OF PORTLAND, OREGON HAS JUST RECENTLY RELEASED THIS 84 PROOF GIN THAT IS MADE IN EXTREMELY SMALL BATCHES. MADE IN THE TRADITION OF A GREAT LONDON DRY.

ST. GEORGE TERROIR..... \$10
CALIFORNIA'S MT. TAM IS WHAT INSPIRED DISTILLER LANCE WINTER TO MAKE THIS INCREDIBLY EARTHY GIN WITH NOTES OF WOOD AND BRIGHT CITRUS.

No. 209..... \$10

THE WATER USED IN THIS GIN IS PURE SNOWMELT FROM THE SIERRA NEVADA MOUNTAINS. THIS GIN'S BASE SPIRIT IS FOUR-TIMES COLUMN-DISTILLED FROM MIDWESTERN CORN AND HAS A SMOOTH ALMOST SWEET FINISH.

OTHER BOTANICALLY ENHANCED NEUTRAL GRAIN SPIRITS

NORTH SHORE AQUAVIT..... \$10

MOST COMMON IN SCANDINAVIA, AQUAVIT IS A TRULY ENJOYABLE SPIRIT. AQUAVIT IS GENERALLY MADE FROM A COMBINATION OF POTATO AND WHEAT AND THEN ENHANCED WITH BOTANICALS, THE MOST NOTICEABLE OF WHICH IS CARAWAY SEEDS. LOCATED IN LAKE BLUFF, ILLINOIS, NORTHSHORE IS A FAMILY OWNED BOUTIQUE DISTILLERY FOUNDED IN 2004. ALL OF THE FLAVOR AND COLOR IS NATURAL, UNLIKE OTHER AQUAVITS THAT TYPICALLY ADD CARAMEL COLORING.

BOURBON WHISKEY

FOR A WHISKEY TO BE CALLED BOURBON IT DOESN'T HAVE TO BE FROM BOURBON COUNTY. IT DOESN'T EVEN HAVE TO BE FROM KENTUCKY. BOURBON COUNTY WAS THE LAUNCH PAD FOR WHISKEY COMING FROM THE GENERAL AREA ON ITS WAY TO OTHER PLACES BACK IN THE EARLY 19TH CENTURY (IT'S HARD TO BELIEVE, BUT THE COUNTY WAS, AND STILL IS, DRY). THE LEGAL CRITERIA FOR A STRAIGHT BOURBON TO BE LABELED AS SUCH NECESSITATES THAT IT COME FROM THE U.S., BE MADE FROM AT LEAST 51% CORN, BE AGED FOR AT LEAST 2 YEARS IN BRAND NEW CHARRED AMERICAN WHITE OAK BARRELS, CONTAIN ABSOLUTELY ZERO COLORINGS AND/OR ADDITIVES, AND A FEW OTHER ITEMS OF LESSER IMPORTANCE. THE PROPORTION OF THE OTHER INGREDIENTS USED (MALTED BARLEY FOR ROUNDNESS AND DEPTH AND RYE AND/OR WHEAT FOR SPICINESS), OR THE COMPLETE LACK THEREOF, IS WHAT GIVES A BOURBON ITS UNIQUE FINGERPRINT. THE AMOUNT OF BARREL AGING, THE WATER USED TO CUT THE WHISKEY, AND THE BLENDING PROCESS ALSO SHAPE THE FINAL PRODUCT. A QUICK NOTE: BLENDED BOURBON CAN BE AS LITTLE AS 20% STRAIGHT BOURBON AND THE REST NEUTRAL GRAIN SPIRIT ALONG WITH ADDITIVES AND COLORINGS. THAT'S THE CHEAP STUFF. STRAIGHT BOURBON CAN BE BLENDED TOO BUT ONLY WITH OTHER STRAIGHT BOURBONS TO BE CALLED THE REAL DEAL.

GOING BACK TO WATER, THE IMPORTANCE OF WHICH CANNOT BE UNDERSTATED, MUCH OF KENTUCKY SITS ON A MASSIVE LIMESTONE SHELF THAT IS CALCIUM RICH AND IRON DEFICIENT. THIS MAKES FOR VERY SOFT WATER AND BEAUTIFUL KENTUCKY BLUEGRASS (WHICH MAKES FOR LEGENDARY HORSES). NO JOKE. IF YOU WANTED TO SET UP A DISTILLERY ANYWHERE 200 YEARS AGO, IT WAS PRACTICAL TO DO SO NEXT TO A PRIME WATER SOURCE. ALL YOU NEEDED TO MAKE WHISKEY WAS TO CART THE LOCAL GRAIN IN, GRIND IT DOWN, MAKE BEER, DISTILL THE BEER, AGE IT, AND THEN CUT IT WITH THE SOFT WATER ON PREMISES. THE SCOTCH-IRISH HERITAGE OF THE KENTUCKY SETTLERS MEANT THAT THIS METHOD WAS IMPRINTED IN THEIR DNA

THE USE OF WHITE OAK WAS AN ELEMENTARY CHOICE AS THE NATIVE TREES GREW ALL OVER THE AREA. THE EVENTUAL DECISION TO USE ONLY CHARRED BARRELS CAN BE ATTRIBUTED TO A NOTORIOUSLY FRUGAL KENTUCKIAN NAMED ELIJAH CRAIG WHO REUSED HERRING BARRELS TO AGE HIS WHISKEY BUT ONLY AFTER TRYING TO TORCH THE SMELL OUT FIRST. THE RESULT WAS A WHISKEY THAT WAS UNUSUALLY SMOOTH AND IT SOON BECAME THE WAY BOURBON HAD TO BE AGED FOR IT TO SELL. THE AGGRESSIVE CHARRING CREATES A THIN LAYER OF CARAMELIZED OAK JUST BELOW THE CHAR. AFTER YEARS OF EXPOSURE TO THE OAK, THE CHAR, AND THIS SUGARY LAYER, THE MOSTLY CORN BASED SPIRIT ACHIEVES ITS FAMOUS SWEET NOTES.

CLERMONT, KY.

BOOKER'S..... \$12

BOOKER NOE, JIM BEAM'S GRANDSON, WAS THE MASTER DISTILLER AT BEAM UNTIL EARLY 2004 WHEN HE PASSED ON. THIS WHISKEY IS TEETERING CLOSE TO 130 PROOF, BUT INTENTIONALLY SO, AS BOOKER PREFERRED HIS BOURBON WITH AN EQUAL MEASURE OF WATER. THIS UNFILTERED, BARREL STRENGTH BOURBON IS 7 YEARS OLD ON AVERAGE.

BASIL HAYDEN..... \$9

AT ONLY 80 PROOF, THIS IS A MELLOW ONE BY BEAM STANDARDS, BUT THE LACK OF HEAT IS COMPENSATED FOR BY SPICE THAT COMES FROM THE HIGH RYE CONTENT. THIS EASY-DRINKER IS AGED 8 YEARS.

KNOB CREEK..... \$9

NAMED FOR THE PLACE WHERE ABRAHAM LINCOLN WAS BORN, THIS IS A 9 YEAR OLD, 100 PROOF BOURBON. THE EXTRA-CHARRED BARRELS MEAN AN INTENSE FLAVOR EXPERIENCE THAT IS INTENDED TO BE REMINISCENT OF PRE-PROHIBITION ERA WHISKIES.

LORETTO, KY

MAKER'S MARK..... \$9

IN CASE YOU'RE WONDERING, THEY DO INDIVIDUALLY HAND DIP EVERY ONE OF THESE BOTTLES IN RED WAX AT THE DISTILLERY IN LORETTO, KY. THE SAMUELS FAMILY USES NO RYE IN THE BLEND BUT WINTER WHEAT INSTEAD. A HEALTHY AMOUNT OF MALTED BARLEY ADDS GREAT COMPLEXITY TO THE BLEND WHICH INCORPORATES BOURBONS BETWEEN 5 AND 7 YEARS OF AGE. 600,000 CASES MADE ANNUALLY, BOTTLED AT 90 PROOF.

FRANKFORT, KY

PAPPY VAN WINKLE

THESE BOURBONS ARE NOW PRODUCED AT THE BUFFALO TRACE DISTILLERY IN FRANKFORT, KY ACCORDING TO THE FAMILY'S ORIGINAL SPECIFICATIONS. CORN, MALTED BARLEY, AND WHEAT ARE USED FOR THEIR WHISKIES AND IT IS THIS USE OF WHEAT AND NOT RYE FOR THEIR BOURBONS THAT THE DISTILLERS CLAIM GIVES THESE SPIRITS THEIR INCREDIBLE DEPTH AND TEXTURE. THESE BOURBONS ARE INCREDIBLE RARE.

12 YR.....	\$15
15 YR.....	\$20
20YR.....	\$35
23 YR.....	\$55

BLANTON'S..... \$10

THIS IS ANOTHER SINGLE BARREL BOURBON, THE FIRST TO BE MARKETED AS SUCH, PRODUCED AT THE BUFFALO TRACE DISTILLERY. THE EXACT PROPORTIONS OF THE MASH ARE KEPT SECRET AND THE BOURBON IS ALWAYS CUT DOWN TO ABOUT 93 PROOF.

BUFFALO TRACE..... \$12

A SERIES OF EXPLOSIONS LIGHT UP THE TASTE BUDS WHEN SIPPING THIS EXTRAORDINARY BOURBON. BUFFALO TRACE HAS A BIT MORE RYE ON THE MASH BILL MAKING IT A SLIGHTLY SPICIER BOURBON THAN MOST.

WELLER 12 YR..... \$10

WELLER MAKES SOME OF THE FINEST BOURBONS-FOR-YOUR-BUCK ON THE MARKET AND THEIR 90 PROOF, 12YR HAS EXCELLENT SWEETNESS AND COMPLEX FLAVORS. TASTY BAKED FRUIT AND CARAMEL AROMAS AND FLAVORS CARRY THROUGH THE WHOLE EXPERIENCE.

EAGLE RARE 17 YR..... \$16

THIS SPIRIT EMBODIES EVERYTHING THAT AN EXTENSIVELY AGED BOURBON SHOULD HAVE: FULL FLAVOR, GREAT LENGTH, AND INTENSE AROMA. WE LIKE IT IN OUR OLD FASHIONEDS BUT IT IS DELICIOUS ON ITS OWN. BOTTLED AT 90 PROOF.

VERSAILLES, KY

(THAT'S PRONOUNCED "VER-SAY-ELS," SERIOUSLY)

WOODFORD RESERVE..... \$9

AT AN AVERAGE OF 7 YEARS, WOODFORD PRODUCES THEIR BOURBON FROM A 70% CORN, 18% RYE, AND 12% MALTED BARLEY MASH. THE SPIRIT IS TRIPLE DISTILLED THROUGH THREE SCOTTISH COPPER STILLS AND THEN CUT WITH LOCAL WATER DOWN TO 90.4 PROOF. LOCATED IN VERSAILLES, KY IN THE HEART OF THOROUGHbred COUNTRY, THE SETTING IS THE MOST DRAMATIC OF ALL THE DISTILLERIES AND CERTAINLY WORTH A VISIT.

LAWRENCEBURG, KY

FOUR ROSES SINGLE BARREL..... \$10

ONE OF THE MOST RECOGNIZED BOURBONS IN THE WORLD, THE FOUR ROSES DISTILLERY HAS BEEN PRODUCING GREAT WHISKEYS SINCE THE LATE 19TH CENTURY. ALTHOUGH IT'S CHANGED HANDS OVER THE YEARS FROM THE ORIGINAL JONES FAMILY TO SEAGRAM'S IN 1943, AND THEN TO THE KIRIN BREWING COMPANY IN 2002, THEY'VE HELD TRUE TO PAUL JONES JR.'S ORIGINAL HANDCRAFTED RECIPE. RICH NOTES OF HONEY AND MAPLE SYRUP, WITH SPICES OF CINNAMON AND NUTMEG MAKE THIS A GREAT DRAM. 100 PROOF.

FOUR ROSES SINGLE BARREL LIMITED EDITION 2011..... \$18

EVERY FEW YEARS, THE MASTER DISTILLER CHOOSES ONE OF FOUR ROSES' BOURBON RECIPES TO BECOME A SINGLE BARREL LIMITED EDITION RELEASE, UNcut, AND NON CHILL-FILTERED BARREL STRENGTH. THIS 12 YEAR OLD SOPHISTICATED WHISKEY FINISHES LONG AND MELLOW, DEFINED BY A DISTINCT AROMA OF FRESH ROSE PETALS WITH NOTES OF RED APPLES, RIPE PEARS AND GENTLE NUTMEG SPICINESS.

BULLEIT..... \$9

BULLEIT BOURBON IS MADE BY FOLLOWING THE SMALL-BATCH TECHNIQUE INSPIRED BY AUGUSTUS BULLEIT OVER 150 YEARS AGO. BECAUSE IT IS ESPECIALLY HIGH IN RYE CONTENT, IT HAS A BOLD AND SPICY CHARACTER WITH A DISTINCTIVELY SMOOTH, CLEAN FINISH.

BARDSTOWN, KY

ELIJAH CRAIG 18YR..... \$12

MASTER DISTILLER PARKER BEAM PICKS OUT CERTAIN 18 YEAR OLD BARRELS THAT HE BELIEVES TO BE EXCEPTIONAL, CUTS THEM WITH WATER, AND THEN SENDS THEM STRAIGHT TO THE BOTTLING LINE. THIS SINGLE BARREL BOURBON IS 90 PROOF AND BECAUSE THEY CAN ONLY GET 240 BOTTLES FROM ONE BARREL IT MIGHT TASTE DIFFERENT THE NEXT TIME THAT YOU TRY IT

KENTUCKY VINTAGE..... \$10

THIS A BLEND PUT TOGETHER IN BARDSTOWN THAT IS COMPOSED OF MANY OLDER BOURBONS THAT HAVE BEEN MARRIED IN A EFFORT TO CREATE A WELL BALANCED FINAL PRODUCT. THIS IS AN EXCELLENT EXAMPLE OF CLASSIC, OLDER BOURBON. 90 PROOF.

RYE WHISKIES

BLACK MAPLE HILL 23 YR..... \$25
EXPERIENCING THESE RYES WILL SHOW YOU WHAT EXTENSIVE PATIENT BARREL AGING CAN DO TO A SPICY RYE WHISKEY. WHILE STILL MAINTAINING ALL THE QUALITIES THAT ONE EXPECTS FROM A RYE, THE EXTRA TIME IN BARREL HAS MADE FOR GREAT LENGTH AND COMPLEXITY. BOTTLED AT 95 PROOF.

MICHTER'S

THE MICHTER'S DISTILLERY IN PENNSYLVANIA WAS ESTABLISHED IN 1753 AND CLOSED FOR GOOD IN 1984. THE ORIGINAL RECIPE WAS RESURRECTED BY A COMPANY OUT OF BARDSTOWN, KY THAT NOW PRODUCES TWO SINGLE BARREL RYES. ONE HAS BEEN AGED FOR AT LEAST 3 YEARS AND THE OTHER FOR 10 YEARS, BOTH OF WHICH ARE MADE IN SMALL QUANTITIES.

SINGLE BARREL 84.8 PROOF..... \$12
SINGLE BARREL 92.8 PROOF, 10 YR..... \$22

HIGH WEST 16 YR..... \$17

THIS WHISKEY IS FROM PARK CITY, UTAH! THE 16 YEAR IS ONE OF THE MOST INTENSELY "RYED" WHISKIES YOU WILL EVER TASTE, WITH A MASH BILL OF 80% RYE, 10% CORN AND 10% BARLEY. LIKE ALL HIGH WEST WHISKIES, THE 16 YEAR OLD IS NOT CHILL-FILTERED, WHICH RESULTS IN A SPICY AND DELICIOUSLY RICH FLAVOR PROFILE THAT LINGERS LONG ON THE FINISH.

HIGH WEST DOUBLE RYE..... \$12

THIS WHISKEY IS THE MARRIAGE OF TWO STRAIGHT RYE WHISKIES THAT COMBINES THE FEISTY PROPERTIES OF A HIGH RYE 2-YEAR-OLD AND THE SADDLE SMOOTH RICHNESS OF A 16-YEAR-OLD. THE 2-YEAR-OLD HAS A 95% RYE 5% BARLEY MALT MASHBILL. THE OLDER RYE HAS A "BARELY LEGAL" RYE MASHBILL OF 53% RYE AND 37% CORN. THE EXTRA AGE AND CORN PROVIDES SOME EXTRA SWEETNESS TO CALM THE "BITE" OF THE YOUNGER RYE FOR A RELATIONSHIP THAT WORKS.

THOMAS HANDY..... \$16

THIS RYE COMES FROM THE BUFFALO TRACE DISTILLERY AND IS EIGHT YEARS OLD. THEY BOTTLE THIS RYE AT BARREL STRENGTH (132.7 PROOF), WHICH IS CERTAINLY HOT, BUT ONCE IT HAS BEEN DILUTED A BIT FOR USE IN A SAZERAC OR A MANHATTAN, IT SHOWS ITSELF TO BE OUTSTANDING.

SAZERAC 6 YR..... \$10

KNOWN TO MANY AS THE "BABY SAZ", IT STANDS UP TO ITS WELL KNOWN OLDER BROTHER, SAZERAC 18 YEAR. LIGHT NOTES OF PEACH AND BROWN SUGAR ON THE NOSE, THIS 90 PROOF RYE FINISHES SURPRISINGLY DRY AND CRISP.

BULLEIT RYE..... \$10

12 YEARS AFTER THE RELEASE OF THEIR 150 YEAR OLD BOURBON RECIPE, BULLEIT HAS RELEASED THEIR 90 PROOF RYE, A MASH BILL OF 95% RYE AND 5% MALTED BARLEY. THE EXPECTED RYE SPICINESS IS PRESENT, BUT CONSIDERING THE BULLEIT'S MIX, NOT OVERPOWERING. THE VELVETY, SPICY FINISH LINGERS WITH A SUBTLE WARMTH THAT BELIES ITS 90-PROOF HEAT.

COPPER FOX.....

A REMARKABLE RYE MADE WITH AN EXTRAORDINARILY GENEROUS AMOUNT OF SMOKED MALT. THE MASH BUILD IS 2/3 VIRGINIA RYE AND 1/3 VIRGINIA HAND MALTED BARLEY.

TEMPLETON..... \$10

WHEN PROHIBITION OUTLAWED THE MANUFACTURE AND SALES OF ALCOHOL IN THE 1920S MANY ENTERPRISING RESIDENTS CHOSE TO BECOME OUTLAWS. ONE IN PARTICULAR WAS AL CAPONE. TEMPLETON RYE

WAS HIS WHISKEY OF CHOICE AND WAS AT THE CENTER OF HIS BOOTLEGGING EMPIRE. AGED IN NEW CHARRED OAK BARRELS TEMPLETON PROVIDES A SMOOTH FINISH AND A CLEAN GETAWAY.

OTHER AMERICAN WHISKEYS

JACK DANIEL'S..... \$9

WHO SAID FRANK SINATRA AND SLASH HAD NOTHING IN COMMON? 50 YEARS AGO ONLY A HANDFUL OF CONNOISSEURS KNEW OF JACK AND ITS LIST OF CELEBRITY ENDORSEMENTS, BEGINNING WITH THE RAT PACK, HAVE MADE IT THE MOST POPULAR WHISKEY IN THE COUNTRY, WITH ABOUT FOUR MILLION CASES CONSUMED DOMESTICALLY ALONE EACH YEAR. JACK IS A BOURBON AT HEART ONLY IT IS FILTERED THROUGH 10 FEET OF SUGAR MAPLE CHARCOAL GIVING IT THAT SMOKY SWEET FLAVOR THAT CAN ONLY BE CALLED TENNESSEE WHISKEY. 86 PROOF.

CHARBAY HOP FLAVORED WHISKEY..... \$50

THIS WHISKY IS VERY DELICIOUS AND VERY EXPENSIVE. IT IS ALSO LIKE NO OTHER WHISKY AVAILABLE BECAUSE IT BEGINS FROM THE SAME INGREDIENTS THAT ONE WOULD MAKE A SCOTCH WHISKY FROM (100% MALTERED BARLEY, ONLY FLAVORED WITH HOPS) BUT IT IS AGED LIKE A BOURBON (IN HEAVILY CHARRED, NEW AMERICAN OAK BARRELS). THE RESULTS ARE BOLD FLAVORS AND INCREDIBLE RICHNESS. WHILE THIS WHISKEY IS YOUNG (8 YEARS OLD), THE PRICE CAN BE SOMEWHAT JUSTIFIED BY THE FACT THAT IT IS MADE IN VERY SMALL BATCHES AND AT GREAT EXPENSE. BOTTLED AT 110 PROOF IN UKIAH, CA.

SINGLE MALT SCOTCH

ABOUT 95% OF THE WHISKIES THAT LEAVE SCOTLAND ARE BLENDS OF SINGLE MALTS FROM DIFFERENT AREAS AND GRAIN WHISKIES WHICH ARE USED TO VARYING DEGREES AS FILLER. THE BETTER THE QUALITY OF THE BLEND, THE HIGHER PERCENTAGE OF SINGLE MALT (SOMETIMES QUITE OLD) IS PRESENT AND THE SMALLER AMOUNT OF GRAIN WHISKY. SOME INEXPENSIVE BLENDED SCOTCHES MAY BE AS LITTLE AS 25% MALT WHISKEY. THIS PROCESS ALLOWS A BOTTLER TO CREATE A CONSISTENT PRODUCT THAT IS HIS OWN SIGNATURE BLEND. SINGLE MALTS GAIN THEIR CHARACTER FROM EVERY STEP IN THE WHISKY-MAKING PROCESS. THE PLACE IN WHICH THEY ARE MADE AS WELL AS WHERE THEY ARE AGED CAN MAKE A NOTICEABLE DIFFERENCE AS WELL.

SINGLE MALTS, TO BE CALLED SUCH, HAVE TO COME FROM ONE DISTILLERY YET MAY BE BLENDED FROM MANY CASKS. THE AGE ON THE BOTTLE WILL BE THE YOUNGEST WHISKY PRESENT IN THE BLEND. IF THERE IS ANY GRAIN WHISKY IN THE BLEND, IT CANNOT BE CALLED SINGLE MALT. THE TERM "PURE MALT" MEANS THAT IT IS 100% MALT WHISKY. JOHNNIE WALKER GREEN LABEL IS A GOOD EXAMPLE OF PURE MALT WHILE THE OTHER WALKER WHISKIES ARE BLENDS. ALL SINGLE MALTS ARE THEREFORE PURE MALTS AS WELL. SINGLE MALT AND BLENDED SCOTCH MUST BE AT LEAST 3 YEARS OLD, DISTILLED IN SCOTLAND, BUT MAY BE BOTTLED ELSEWHERE.

AT THE DISTILLERY, THE BARLEY WILL BE SOAKED IN HOT WATER FOR A COUPLE OF DAYS CAUSING IT TO GERMINATE. IN TRADITIONAL DISTILLERIES, THE BARLEY IS THEN REMOVED FROM THE WATER AND LEFT TO GERMINATE FOR UP TO TWO WEEKS ON THE CONCRETE FLOOR OF THE DISTILLERY. TO ARREST THE GERMINATION, MANY DISTILLERIES WILL DRY THE BARLEY WHOLLY OR PARTIALLY IN LARGE KILNS OVER PEAT FIRES. THIS GIVES SOME SCOTCHES SOME DEGREE OF THAT SPECIAL LEATHER/PETROL/SMOKINESS. OTHERS ARE DRIED WITH WOOD FIRES OR HOT DRY AIR FOR THE REMAINDER OF THE DRYING STAGE. AT THIS POINT, THE BARLEY IS MILLED AND THEN SOAKED AGAIN IN HOT WATER TO YIELD THE SUGARS NECESSARY FOR THE CONVERSION INTO ALCOHOL WITH THE ADDITION OF YEAST. THIS DISTILLER'S BEER CALLED "THE WASH" IS WHAT WILL BE DISTILLED, USUALLY IN A TWO-PART PROCESS, AND THEN AGED IN A PARTICULAR TYPE OF BARREL. MOST BARRELS ARE USED, MANY COMING FROM BOURBON DISTILLERIES AND SOMETIMES FROM SHERRY HOUSES, THOUGH LESS SO THESE DAYS. WHAT GOES INTO THE FINAL BOTTLING MAY BE A BLEND OF WHISKIES OF THE SAME AGE BUT AGED IN DIFFERENT BARRELS. IT'S STILL SINGLE MALT WHISKY. ONE DISTILLERY, GLENMORANGIE, NOW MARKETS SINGLE MALTS FINISHED IN PORT, MADEIRA, SHERRY, SAUTERNES, AND BURGUNDY BARRELS. AGING BEYOND 30-40 YEARS IS VERY RARE AS THE OAK FLAVOR WILL OVERWHELM THE FLAVORS ALREADY PRESENT IN THE WHISKY. THE SOURCE OF THE WATER USED TO MAKE THE WASH AND THE WATER USED TO CUT THE SPIRIT DOWN TO BOTTLE-STRENGTH IS CRUCIAL, AS WITH OTHER SPIRITS. SCOTLAND HAS SOME VERY UNIQUE WATER AND EACH STREAM IS DIFFERENT, THOUGH THE ONES RUNNING THROUGH PEAT PRODUCE THE MOST PRONOUNCED AROMAS AND CAN BE QUITE BROWNISH IN COLOR. LIKE THE OPEN RICKHOUSES OF KENTUCKY, SOME BARRELS ARE INTENTIONALLY AGED WHILE EXPOSED TO THE ELEMENTS. MANY LOCATED CLOSE TO THE SEA HAVE A BRINY/SEAWEED QUALITY IN THE NOSE AND MOUTH.

THERE ARE FOUR MAIN SINGLE MALT REGIONS, AND THE FAMED HIGHLANDS REGION IS FURTHER BROKEN DOWN INTO FIVE SUBDIVISIONS. THE WHISKIES PRESENTED HERE ARE MEANT BOTH TO HIGHLIGHT EACH REGION BUT ALSO TO SHOWCASE SOME OLDER SPIRITS THAT SHOW WHAT A WHISKEY CAN BECOME AFTER EXTENSIVE TIME IN THE BARREL. THE PRICES CAN GET STEEP BUT IT'S IMPORTANT TO NOTE THAT MOST DISTILLERIES SELL MOST OF THEIR WHISKY TO BLENDEES AND THEY KEEP A MUCH SMALLER AMOUNT TO BOTTLE UNDER THEIR OWN NAME. VERY OLD BARRELS ARE EVEN RARER AND THEREFORE COMMAND AN EVEN HIGHER PRICE.

ISLAY

IF ANY SCOTCH WHISKY TASTES LIKE A PARTICULAR PLACE LIKE NO OTHER ON EARTH, IT'S AN ISLAND SINGLE MALT. PEAT AND THE OCEAN DOMINATE EACH WHISKY, THOUGH THE LEVEL OF SWEETNESS WILL VARY FROM BONE DRY TO MEDIUM SWEET. THERE ARE SEVEN DISTILLERIES ON THE ISLAND OF ISLAY AND THE SOUTHERN THREE (ARDBEG, LAGAVULIN, AND LAPHROAIG) DRY THEIR BARLEY OVER HEAVILY PEATED FIRES AND MAKE THEIR DISTILLER'S BEER FROM AND CUT THEIR SPIRIT DOWN WITH THE BROWNISH WATER THAT HAS RUN OVER THE PEAT THAT COVERS THE WHOLE ISLAND. THERE IS OFTEN SEAWEED IN THE PEAT WHICH PERMEATES THE WHISKY AS WELL AS OTHER OCEAN NUANCES THAT COME FROM THE SALTY, WET AIR THAT WILL EXPAND, CONTRACT, AND SNEAK INTO EVERY BARREL AS IT SLOWLY AGES IN THE COLD WEATHER. ALL OF ISLAY'S DISTILLERIES ARE INTENTIONALLY LOCATED ON THE WATER FOR THIS REASON. THE NORTHERN 4 DISTILLERIES (BOWMORE IS THE ONLY ONE WE CARRY) ARE STILL VERY MUCH ISLAY SCOTCH BUT THE WATER USED IS FAR LESS PEATED AND THE PEAT FIRES USED

TO PARTIALLY DRY THE MALTED BARLEY, LESS INFLUENTIAL. FOLKS GENERALLY DESPISE OR ADORE THESE SCOTCHES AS THEY ARE SO ROBUST AND UNLIKE ANYTHING ELSE IN THE SPIRIT WORLD.

LAPHROAIG

THIS SELF-PROCLAIMED “MOST RICHLY FLAVORED OF ALL SCOTCH WHISKIES” IS CERTAINLY A POWERHOUSE AROMATICALLY BUT IS SMOOTH IN THE MOUTH. THE PEAT USED TO PRODUCE LAPHROAIG HAS A HIGH MOSS AND SEAWEED CONTENT THAT CONTRIBUTES TO ITS UNIQUENESS. DURING PROHIBITION, LAPHROAIG WAS LEGALLY SOLD IN THE U.S. AS A “MEDICINAL SPIRIT.”

- 10 YR..... \$10**
- 18 YR..... \$25**

LACAVULIN 16 YR..... \$17

THE OCEAN IS DEFINITELY PRESENT IN THIS SMOKY WHISKY THAT HAS A TOUCH OF SWEETNESS BUT ALSO WONDERFUL SPICE AND LENGTH FROM THE MANY YEARS IN THE BARREL.

BOWMORE 1995, BOURBON/ VIOGNER CASK FINISH, MURRAY McDAVID \$12

ALTHOUGH THIS CLASSIC MALT SHOWS CHARACTERISTICS OF ITS ISLAY TERROIR, THE FINISH IS SLIGHTLY SWEET WITH NOTES OF HAZELNUT, TOAST, AND PASSION FRUIT. THIS 11 YEAR OLD WHISKEY HAS BEEN BOTTLED AT 46% ABV.

BUNNAHABHAIN 18 YR..... \$20

MASTER DISTILLER JOHN MACLILLAN SHOWCASES HIS ABILITY TO PRODUCE AN AMAZING ISLAY SINGLE MALT WITHOUT THE USE OF HEAVY SMOKED PEAT. THIS DELIGHTFUL, BEAUTIFULLY BALANCED WHISKEY REVEALS TOASTY SHERRIED NUTS AND RICH TOFFEE, WITH SLIGHT TRACES OF SEA-INDUCED SALTY TANG. SUPERB.

CAMPBELTOWN

DURING THE 18TH CENTURY, THERE WERE THREE DOZEN DISTILLERIES IN THE CAMPBELTOWN REGION. NOW THERE ARE ONLY TWO, WITH A THIRD ABOUT TO REOPEN SOON. THE AREA HAS BEEN KNOWN TO PRODUCE SOME OF MOST COMPLEX AND INTRICATELY BALANCED WHISKIES FROM ALL OF SCOTLAND. CAMPBELTOWN EXISTS ON AN EXPOSED, COASTAL LOCATION ONLY 20 MILES SOUTHEAST OF ISLAY AND THE OCEAN MAKES ITSELF KNOWN IN THE LOCAL SPIRITS. PEAT, HOWEVER, IS FAR MORE UNDERSTATED IN BOTH SPRINGBANK AND GLEN SCOTIA’S WHISKIES AS A PEAT FIRE WILL BE USED TO ARREST GERMINATION FOR PERHAPS FIVE OR SIX HOURS AND THEN DRY, HOT AIR FINISHES THE JOB FOR AN ADDITIONAL 24 HOURS.

SPRINGBANK 15 YR..... \$22

THIS WHISKY IS RUN THROUGH A SERIES OF THREE COPPER STILL, THOUGH THE MAKER SAYS ITS ONLY 2 ½ TIMES DISTILLED. THIS 15 YEAR OLD IS AGED MOSTLY IN BOURBON CASKS AND IS ON THE SWEET SIDE WITH A BIT OF SALTINESS, CITRUS, AND SOFT PEAT. MANY REGARD THIS AS ONE OF THE GREATEST SINGLE MALTS AVAILABLE.

LOWLANDS

DURING THE 1800’S, SCOTCH DRINKERS MUCH PREFERRED MELLOW, LIGHTER STYLE BLENDED WHISKIES AND THE LOWLANDS PRODUCED MUCH OF THE GRAIN AND TAME MALT WHISKY USED TO MAKE THESE BLENDS. DUE TO THE EVENTUAL POPULARITY OF RICHER HIGHLAND-STYLE MALTS, BY THE 1970’S, THERE WERE ONLY A DOZEN DISTILLERIES IN OPERATION, AND CURRENTLY THERE ARE ONLY TWO. OVERALL, LOWLAND SINGLE MALTS MIGHT BE CATEGORIZED AS THE LEAST DISTINCTIVE OF ALL SINGLE MALTS DUE TO THEIR VERY MELLOW FLAVOR AND LACK OF PEAT. THEY ALSO TEND TO BE RATHER DRY UNLIKE THE HIGHLAND SINGLE MALTS, WHICH ARE GENERALLY MUCH SWEETER. FANS OF LOWLAND WHISKY WILL OFTEN ENJOY ONE AS A NICE APERITIF.

AUCHENTOSHAN THREE WOOD..... \$12

THIS UNIQUE LOWLAND SINGLE MALT HAS BEEN MATURED IN THREE DIFFERENT CASK TYPES. MOVING FROM AMERICAN BOURBON TO SPANISH OROSO SHERRY- AND FINALLY TO PEDRO XIMENEZ SHERRY CASKS. THREE WOOD IS A RICH, COMPLEX WHISKEY WITH INCREDIBLE TOFFEE AND SHERRY OAK FLAVORS.

HIGHLANDS

THE HIGHLANDS REGION ENCOMPASSES A HUGE PART OF SCOTLAND AND IS HOME TO MOST OF ITS DISTILLERIES AND CERTAINLY ITS MOST FAMOUS. THERE ARE A HANDFUL OF SO-CALLED "ISLAND MALTS" FROM JURA, SKYE, AND THE ORKNEYS WHICH TEND TO RESEMBLE ISLAYS, THOUGH Milder ONES, AND ALSO MANY MORE THAT EXIST BETWEEN SPEYSIDE AND THE LOWLANDS THAT VARY IN DESIGN. EVEN IN SPEYSIDE, WHERE OVER HALF OF THE DISTILLERIES IN SCOTLAND EXIST IN AN AREA ABOUT THE SIZE OF NAPA VALLEY, THERE ARE HUGE STYLISTIC DIFFERENCES. THE SPEYSIDE SINGLE MALTS ARE CERTAINLY THE SWEETEST OF ALL, THOUGH THE WEIGHT AND BODY IS NOT UNIFORM THROUGHOUT. THE USE OF DIFFERENT TYPES OF BARRELS TAKES A CENTRAL ROLE IN WHISKY PRODUCTION HERE, AND THESE WHISKIES HAVE GREAT AGEABILITY. SPEYSIDE PRODUCES THE MOST HIGHLY PERFUMED OF ALL MALTS (UBER-PEATED ONES EXCLUDED) WHICH CAN RELEASE A SPECTRUM FLORAL AND FRUIT AROMAS THAT MINGLE WITH VARYING DEGREES OF PEAT AND WOOD INFLUENCE. THERE ARE MANY WATER SOURCES RUNNING THROUGH THIS REGION AND THE CHARACTERISTICS THAT EACH IMPARTS TO ITS WHISKY ARE UNIQUE.

SPEYSIDE

OLD MASTERS CRAGGENMORE 13 YR, CASK STRENGTH..... \$18

JAMES MACARTHUR'S HAND CRAFTED WHISKEY IS BEST SERVED WITH A FEW DROPS OF WATER, ALLOWING THE FRESH CITRUS NOSE TO BREATHE. BOTTLED AT 122 PROOF, THIS PALE SINGLE MALT FINISHES CLEAN AND GRASSY DRY.

CRAGGANMORE 1993 CHATEAU HAUT BRION CASK FINISH, MURRAY McDAVID... \$17

ONLY 500 BOTTLES WERE MADE OF THIS 15 YEAR OLD SCOTCH AFTER AGEING IN BOURBON BARRELS AND FINISHING IN CHATEAU HAUT BRION CASKS. THE WARM NOTES OF VANILLA, DRY SMOKE AND CARAMEL ARE MATCHED WITH NOTES OF BLACKBERRIES, CHERRIES AND LIQUORICES.

GLENROTHES 1972..... \$50

THIS AMBER COLORED WHISKY IS VERY SPECIAL HAVING SPENT 32 YEARS IN BARREL. THIS WHISKY IS FULL OF RICH, MEDIUM SWEET, SUBTLE PEAT AROMAS AND COMPLEX FLAVORS THAT LAST AND LAST. THIS IS THE VERY LAST OF THE 1972 VINTAGE AVAILABLE SO ENJOY THIS ONE WHILE WE STILL HAVE SOME!

GLENLIVET 12 YR..... \$10

GOLDEN-ORANGE IN COLOR WITH LIGHT FLORAL AROMAS, THE MOUTHFEEL OF WELL INTEGRATED TANNINS AND MEDIUM DRYNESS MAKE FOR A LENGTHY FINISH.

GLENLIVET 18 YR..... \$16

MACALLAN

THE USE OF SHERRY BARRELS IS EVIDENT IN ALL OF MACALLAN'S WHISKIES. THIS ALLOWS FOR A LUXURIOUS AND RICH MOUTHFEEL TO DEVELOP OVER TIME IN THE BARREL. FOR AN EVEN BOLDER EXPERIENCE TRY THEIR CASK STRENGTH AT ALMOST 60% ABV MADE FROM WHISKIES AGED IN 1ST AND 2ND FILL SHERRY BUTTS OR PERHAPS A 15 YEAR OLD "FINE OAK," WHICH INVOLVES A BLEND OF SPIRITS AGED IN BOTH SHERRY AND BOURBON CASKS.

MACALLAN 12 YR..... \$12

MACALLAN 18 YR..... \$28

ABERLOUR 12 YR..... \$12

A LIGHT TO MEDIUM BODIED SINGLE MALT THAT POSSESSES FRUIT, SPICE, AND SHERRY NOTES IN THE NOSE AND MOUTH. NO PEAT IS EVIDENT AND THE FINISH IS WARM.

HIGHLAND ISLAND MALTS

TALISKER 10 YR..... \$12

THE ISLE OF SKYE IS ABOUT 100 MILES NORTH OF ISLAY AND THE TALISKER DISTILLERY, THE ONLY ONE IN THE AREA, PRODUCES VERY DRY AND PEATY WHISKIES.

TOBERMORY 15 YR..... \$25

THE WHISKY IS MATURED IN GONZALEZ BYASS OLOROSO SHERRY CASKS AND THE CASKS MATURE ON THE MAINLAND BEFORE TRAVELLING BACK TO THE ISLE OF MULL FOR THE FINAL YEAR BEFORE BOTTLING. BEAUTIFUL AND ELEGANT, WITH AN AMAZINGLY LONG FINISH.

OTHER HIGHLAND MALTS

GLENMORANGIE 10 YR..... \$12

THIS IS THE BEST SELLING SINGLE MALT IN SCOTLAND. THE COLOR IS PALE GOLD, THE PEAT IS SOFT, THE AROMATICS FLORAL, AND A TOUCH OF SWEETNESS IS PRESENT IN THE FINISH.

GLENMORANGIE PORTWOOD FINSH 12 YR..... \$12

AFTER BEING AGED IN AMERICAN OAK FOR MOST OF ITS JOURNEY, THIS SINGLE MALT SPENDS A FEW YEARS IN A USED RUBY PORT BARREL. THE EFFECT IS INTERESTING; THE COLOR REDDENS A BIT MORE, A HINT OF RED WINE CAN BE DETECTED AND A GOOD AMOUNT OF SPICE..

BLENDING SCOTCH WHISKY

THE SUCCESS OF BLENDED WHISKIES IN GENERAL CAN BE ATTRIBUTED MAINLY TO THE ECONOMICS OF PRODUCTION. THE PRACTICE OF BLENDING INEXPENSIVE, YOUNG GRAIN WHISKIES, TRADITIONALLY COMING FROM THE LOWLANDS, WITH INEXPENSIVE, MORE COMPLEX MALT WHISKIES MAKES FOR BETTER PROFITS. THE MALT WHISKIES ARE PURCHASED AT THE STAGE WHEN THEY'RE READY TO DRINK BUT ARE BLENDED INSTEAD. THERE MIGHT BE DOZENS OF KINDS OF WHISKIES IN ANY GIVEN BLEND BUT THE HIGHER THE QUANTITY OF SINGLE MALT, THE MORE COMPLEX AND INTENSE THE BLEND WOULD BE. THE FIRST SUCCESSFUL BLENDERS ARE NAMES THAT STILL APPEAR ON STORE SHELVES TODAY. IN THE EARLY 18TH CENTURY IN ENGLAND, COGNAC WAS PREFERRED BECAUSE OF ITS REFINED FLAVOR AND CONSISTENCY WHICH WAS QUITE UNLIKE SCOTCH WHISKY AVAILABLE IN THOSE DAYS. BLENDED SCOTCH WAS FIRST AN ATTEMPT TO MIMIC COGNAC USING LOCAL SPIRITS. THERE IS A COMMON SAYING IN THE WORLD OF MAKING CERTAIN SPIRITS: "DISTILLING IS A SCIENCE. BLENDING IS AN ART." THIS APPLIES TO COGNAC AND BLENDED WHISKY IN PARTICULAR IN WHICH SO MANY SPIRITS OF SUCH DISTINCTIVE FLAVOR PROFILES, AROMATICS, AND COSTS MUST BE MARRIED TO PRODUCE A PRODUCT THAT IS CONSISTENT IN EVERY BOTTLE. UNFORTUNATELY, OTHER ADDITIVES OFTEN END UP IN THESE BLENDS AS WELL AND ARE PERMITTED, BY LAW, TO BE USED IN CERTAIN AMOUNTS. CARAMEL IS THE MOST COMMON IN WHISKY-MAKING AND IS ADDED TO IMPART A MORE GOLDEN COLOR AND SWEETER CHARACTER.

JOHNNIE WALKER BLACK..... \$10

ALL OF THE FORTY OR SO SINGLE MALTS BLENDED INTO BLACK LABEL ARE AT LEAST 12 YEARS OLD AND HELP TO CREATE THIS SMOOTH SMOKY CLASSIC WITH A FRUITY NOSE AND LONG FINISH.

JOHNNIE WALKER BLUE..... \$38

ONLY THE OLDEST AND RAREST SINGLE MALTS ARE USED IN THIS BLEND OF 16 MALTS AND IT MIGHT BEST BE DESCRIBED AS HAVING ALL THE ASPECTS OF A WALKER WHISKY BUT EVEN MORE COMPLEX.

GRANTS..... \$8

THIS IS ESSENTIALLY A BLENDED VERSION OF GLENFIDDICH THAT HAS A SIMILAR MELLOW, SWEETER, AND SLIGHTLY SMOKY NATURE. THIS IS OUR WELL SCOTCH.

J & B..... \$9

THIS IS A BLEND OF SPEYSIDE SINGLE MALTS AND GRAIN WHISKIES WHICH JOIN TOGETHER TO MAKE THIS BLEND SWEET, SMOOTH, AND LIGHT ON THE PALATE.

DEWAR'S..... \$9

THIS IS THE MOST POPULAR SCOTCH DOMESTICALLY. IT IS MEDIUM BODIED WITH A SWEET FLAVOR, DRY FINISH, AND FRUITY NOSE WITH A LITTLE SMOKE.

DEWAR'S 12 YR..... \$12

JUST AS SMOOTH AS ITS WHITE LABELED COUSIN, DEWAR'S 12 YEAR HAS AN ADDED RICHNESS FROM BEING DOUBLE AGED IN VINTAGE OAK CASKS.

IRISH WHISKEY

WHETHER THE SCOTS OR THE IRISH FIRST MADE WHISKEY (ITS SPELLED WITH AN “E” IN IRELAND AND THE U.S., WITHOUT THE “E” IN SCOTLAND AND CANADA) IS STILL DEBATED TODAY. THE METHODS OF MAKING WHISKEY IN EACH PLACE ARE VERY SIMILAR WITH THE ONE NOTABLE EXCEPTION BEING THAT MOST SINGLE MALTS FROM SCOTLAND ARE DISTILLED TWICE IN COPPER POT STILLs WHILE IRISH SINGLE MALTS ARE DISTILLED THREE TIMES. THIS TRIPLE DISTILLATION DOES MAKE FOR SMOOTHER WHISKEY IN THE END THOUGH IT ALSO WILL HAVE LESS COGENERS. THERE IS ALSO A LACK OF SMOKINESS AND PEAT IN ALMOST ALL IRISH WHISKIES DUE THE IRISH DRYING THEIR MALT IN CLOSED KILNS, MAKING THEM VERY UN-SCOTCH LIKE FROM THE FIRST WHIFF. AS WITH SCOTLAND, THE MOST POPULAR BRANDS ARE BLENDS, THOUGH A SMALL AMOUNT OF SINGLE MALTS ARE PRODUCED EACH YEAR.

MIDLETON..... \$22

THE IS THE MIDLETON DISTILLERY’S (JOHN JAMESON AND SON’S) MOST RARE AND SOUGHT AFTER BLEND OF OLDER WHISKIES FROM CO. CORK. ONLY 50 CASKS ARE BOTTLED EACH YEAR AND MOST OF STAYS NEAR HOME. THIS IS THE 2009 BOTTLING, 80 PROOF.

JAMESON’S..... \$9

THIS BRAND IS ONLY 37 YEARS OLD, THOUGH WHISKEY HAS BEEN MADE AT THE DISTILLERY FOR SOME TIME. AGED 5 TO 7 YEARS, JAMESON IS MELLOW AND SWEET, CLASSIC IRISH WHISKEY.

JAMESON’S 18 YR..... \$20

REDBREAST 15YR..... \$15

MADE AT MIDLETON DISTILLERY IN COUNTY CORK, THIS PARTICULAR REDBREAST IS “PURE-POT DISTILLED” THREE TIMES AND IS MILD AND WARM LIKE A GOOD IRISH WHISKEY SHOULD BE AND HAS GAINED GOOD COMPLEXITY FROM 15 YEARS IN A BOURBON BARREL.

POWER’S..... \$9

THIS IS THE FAVORITE OF THE IRISH PEOPLE, GOING STRICTLY BY NUMBERS. AGED FOR FIVE TO SIX YEARS IN ONLY BOURBON CASKS, POWER’S IS WARM AND FULL BODIED.

CONNEMARA 12YR..... \$22

WHILE THIS IS A TRADITIONAL, TRIPLE DISTILLED WHISKEY, IT IS A SINGLE MALT AS WELL. ADDITIONALLY, THE MALTED BARLEY IS PARTIALLY DRIED OVER A PEAT FIRE. THE RESULT; A VERY DRY, ISLAY-LIKE, 12 YEAR OLD IRISH WHISKEY.

TYRCONNELL SINGLE MALT..... \$9

THE TYRCONNELL LABEL WAS VERY POPULAR IN THE U.S. BEFORE PROHIBITION, ESPECIALLY IN NEW YORK CITY (GO FIGURE) WHERE A BIG AD USED TO RESIDE IN YANKEE STADIUM. THE BRAND DIED OFF BUT WAS RESURRECTED IN 1994 AT THE COOLEY DISTILLERY, CO. LOUTH WHERE CONNEMARA IS MADE AS WELL. THIS IS A SINGLE MALT, WHICH IS UNUSUAL FOR IRISH WHISKEY. SMOOTH AND WARM IN THE MOUTH.

BUSHMILL’S..... \$9

THIS WHISKEY FROM NORTHERN IRELAND FIRST GOT ITS LICENSE IN 1608. UNPEATED BUT FOR THE SUBTLE PEAT IN THEIR WATER, BUSHMILLS MALTED BARLEY WHISKIES ARE AGED A MINIMUM OF 5 YEARS IN BOURBON AND SHERRY CASKS, AND THEN BLENDED WITH UNMALTED BARLEY WHISKIES.

CANADIAN WHISKY

THE FASCINATING STORY OF CANADIAN WHISKY CANNOT BE TOLD WITHOUT MENTIONING THE BRONFMAN BROTHERS. HARRY AND SAMUEL WERE SONS OF RUSSIAN JEWISH IMMIGRANTS LIVING IN SASKATCHEWAN IN THE EARLY PART OF THE 20TH CENTURY, MAKING FAKE SCOTCH WHISKY BECAUSE IT COMMANDED A HIGHER PRICE THAN ANY OTHER LIQUOR SHORT OF COGNAC. THEY BOUGHT A LEGAL DISTILLERY IN CANADA DURING THE PERIOD OF U.S. PROHIBITION WITH THE SPECIFIC INTENTION OF CAPITALIZING ON THE AMERICAN PREDICAMENT BUT ALSO TO SELL THEIR PRODUCT LEGALLY ONCE IT WAS OVER. THIS DISTILLERY, NAMED SEAGRAM'S, WAS ALREADY AN ESTABLISHED CANADIAN BLENDED WHISKY BRAND BY THE TIME THE BRONFMAN BROTHERS BOUGHT IT. THEY CONTINUED TO MANUFACTURE FAKE SCOTCH AND REAL CANADIAN WHISKY WHILE IMPORTING REAL SCOTCH TO BE ILLEGALLY SOLD IN THE U.S. ALONG WITH THEIR OTHER WHISKIES. THESE VENTURES ALONG WITH OTHERS THAT INCLUDED HOTELS AND BROTHELS MADE THEM INCREDIBLY RICH EVEN BEFORE THEY WENT LEGIT IN 1933 WHEN PROHIBITION ENDED.

THEIR SEAGRAM'S DISTILLERY HAD BEEN MAKING GOOD QUALITY GRAIN BASED SPIRITS (MOSTLY RYE, UNLIKE BOURBON WHICH IS MOSTLY CORN) FOR AWHILE AND PEOPLE HAD BECOME FOND OF SEAGRAM'S GIN, BOURBON, AND OTHER WHISKIES LIKE RYE AND V.O. (VERY OWN). SEAGRAM'S WAS BEING ASKED FOR BY NAME. ONCE PROHIBITION WAS OVER, IT WAS GOING TO TAKE A FEW YEARS FOR THE U.S. BOURBON BUSINESS TO RESTART CONSIDERING THAT THE SPIRITS NEEDED TO BE AGED A MINIMUM OF 2 YEARS. THE BRONFMAMS HAD STOCKPILES OF BLENDED CANADIAN WHISKY TO SEND TO THE THIRSTY AMERICANS, AND IT WAS CHEAPER THAN REAL SCOTTISH SCOTCH. THIS MADE THEM EVEN MORE MONEY AND THE BROTHERS BEGAN BUYING DISTILLERIES IN THE U.S. AND LATER FURTHER ABROAD. THIS IS WHY TODAY SEAGRAM'S 7 IS MADE HERE IN THE U.S. AND CROWN ROYAL AND OTHERS ARE FROM CANADA. THESE ARE SOME OF THEIR MOST POPULAR BRANDS TO HAVE SURVIVED TO THE PRESENT:

SEAGRAM'S 7..... \$8

THIS AMERICAN BLEND IS MADE FROM MIDWESTERN CORN, BARLEY, AND RYE BASED WHISKIES AGED AT LEAST 4 YEARS. IT IS SIMILAR TO BOURBON WITH RESPECT TO AROMATICS BUT FAR LESS SWEET AND RICH.

CROWN ROYAL..... \$9

FIRST RELEASED IN 1939 TO CELEBRATE A BRITISH ROYAL VISIT TO CANADA, THIS IS CANADA'S BEST SELLER IN THE U.S.. THIS A NICELY BALANCED SPIRIT WITH SOFT INFLUENCES OF TOASTED OAK

TEQUILA AND MESCAL

THE POPULARITY OF GOOD QUALITY TEQUILA IN RECENT YEARS HAS SHIFTED THIS SPIRIT'S REPUTATION FROM SOMETHING ONE STOMACHS REPEATEDLY DURING A FRATERNITY HAZING TO A DRINK WORTHY OF A SNIFTER. THE HISTORY OF TEQUILA GOES BACK TO THE DAYS OF THE AZTECS WHO WOULD DRINK THE FERMENTED JUICE OF AGAVE PLANTS TO HEAL THE SICK AND PREGNANT AND ALSO CONSUME IN RELIGIOUS CEREMONIES. THIS MILDLY ALCOHOLIC DRINK WAS KNOWN AS *PULQUE* AND BECAME POPULAR WITH SPANISH CONQUISTADORS WHEN THEY ARRIVED IN THE 16TH CENTURY. ALONG WITH DISEASES, OPPRESSION, AND SLAVERY, THE SPANISH ALSO BROUGHT WITH THEM THE ART OF DISTILLATION. OVER TIME, THIS *PULQUE* WOULD BE DISTILLED AND BECOME A CRUDE VERSION OF WHAT WE CALL TEQUILA AND MESCAL TODAY. TEQUILA IS A TOWN AS WELL AS A LEGAL TERM FOR A LIQUOR MADE FROM THE WEBER BLUE AGAVE PLANT IN A VERY SPECIFIC FASHION FROM ANY ONE OF FIVE MEXICAN STATES, USUALLY JALISCO. MESCAL REFERS TO A OAXACAN SPIRIT MADE FROM ANY ONE OF THE MANY SPECIES OF THE AGAVE PLANT, OR A MIX OF SEVERAL TYPES, COMMONLY CALLED MAGUEYS.

MAKING TEQUILA BEGINS WITH GROWING THE BLUE AGAVES FOR 8 TO 12 YEARS UNTIL THEY REACH MATURITY. THERE IS A CERTAIN RIPENESS BASED ON SUGAR LEVELS INSIDE THE PLANT THAT GROWERS ARE LOOKING FOR. CUTTING THE PLANT WHEN IT IS YOUNG OR ALLOWING IT TO BOLT WILL NOT PROVIDE FOR GOOD JUICE. WHEN THE PLANT IS READY TO BE HARVESTED, IT IS CHOPPED AT THE BASE AND ALL OF THE LARGE SPIKY LEAVES ARE SLICED OFF SO THAT IT RESEMBLES A ROUND PINEAPPLE WEIGHING BETWEEN 75 AND 150 POUNDS. IT WILL TAKE OVER 10 POUNDS OF THIS "*PINA*" TO MAKE ONE BOTTLE OF SPIRIT. THE *PINAS* ARE THEN CHOPPED INTO PIECES AND SENT TO THE OVENS FOR SLOW ROASTING WHICH WILL CAUSE MUCH OF THE STARCHES TO CONVERT TO FERMENTABLE SUGARS. WITH MESCAL, THE *PINAS* ARE ACTUALLY SMOKED AND THIS IS QUITE EVIDENT IN THE NOSE. THIS PROCESS YIELDS *AGUA MIEL*, THE AGAVE JUICE WHICH IS THEN FERMENTED AND PREPARED FOR DISTILLATION. IF THE TEQUILA IS GOING TO BE 100% BLUE AGAVE, ONLY YEAST IS ADDED. IF IT IS GOING TO BE A *MIXTO*, SUGAR IN ONE FORM OR ANOTHER IS ALSO ADDED AS A FILLER THAT WILL BE CONVERTED BY THE YEAST AS WELL. *MIXTOS* ARE LESS PURE, LESS EXPENSIVE, AND LESS PRIZED TEQUILAS. TEQUILAS ARE THEN USUALLY DOUBLE POT-DISTILLED AND READY FOR EITHER BOTTLING OR AGING.

THERE ARE FOUR GRADES OF TEQUILA. ONE OF THEM, GOLD TEQUILA, IS NOT THE BEST. IT IS ACTUALLY QUITE THE OPPOSITE. A GOLD TEQUILA IS A *MIXTO* THAT HAS ALL KINDS OF ADDITIVES IN IT, INCLUDING CARAMEL AND GRAIN WHISKY WHICH CAN OFTEN MAKE UP TO 40% OF WHAT'S IN THE BOTTLE. THE GENUINE 100% BLUE AGAVE TEQUILAS WILL SAY EXACTLY THAT ON THE LABEL AND CANNOT SAY SO BY LAW IF ANYTHING ELSE IS IN THERE. WHAT TO LOOK FOR NEXT IS ONE OF THREE WORDS WHICH IS GOING TO TELL YOU HOW LONG THE TEQUILA HAS BEEN AGED IN AMERICAN OAK BARRELS WHICH SMOOTHS IT OUT AND STEER THE AROMATICS FROM FLORAL TO OAKY. SILVER OR *PLATA* TEQUILA HAS NOT BEEN AGED AT ALL IN A BARREL AND WILL RETAIN ITS RIPE, NATURAL AGAVE SMELLS AND HAVE NO COLOR. *REPOSADO* OR "RESTED" TEQUILA HAS SPENT BETWEEN THREE AND TWELVE MONTHS IN A BARREL AND WILL BE BECOME SLIGHTLY OAKY, LOSE SOME OF ITS FRESH AROMAS, AND ATTAIN SOME LIGHT STRAW COLORATION. *ANEJO* OR "OLD" TEQUILA ARE 1 TO 4 YEARS OLD AND WILL BE EVEN MORE GOLDEN WITH LOTS OF VANILLA, OAK, AND COMPLEXITY. TEQUILA DOESN'T AGE WELL BEYOND FIVE YEARS BECAUSE OF THE NATURE OF THE SPIRIT AND THE EFFECT OF THE HOT MEXICAN CLIMATE ON THE AGING BARRELS. TEQUILA AFICIONADOS TEND TO LIKE SILVER TEQUILAS FOR THEIR MIXED DRINKS AND THE AGED *REPOSADOS* AND *ANEJOS* FOR SIPPING. THERE ARE, HOWEVER, CERTAINLY NO RULES WITH TEQUILA.

AMATITÁN, JALISCO

PARTIDA

THIS RELATIVELY NEW BRAND HAS COMBINED TRADITIONAL TEQUILA MAKING AND CUTTING EDGE TECHNOLOGY. THE BLUE AGAVE IS CULTIVATED FOR 7-10 YEARS UNTIL THE PIÑAS ARE PERFECTLY RIPENED WITH CONCENTRATED SUGARS, HARVESTED BY HAND AND THEN SLOWLY BAKED IN STATE-OF-THE-ART STAINLESS STEEL AUTOCLAVES. THE RESULT? VIBRANT, FRESH, AND BEAUTIFULLY BALANCED WITH LAYERS OF LIVELY LAYERS OF DEEP OAK NUANCES. THE PARTIDA ELEGANTE IS AN EXCEPTIONAL SIPPING TEQUILA.

PARTIDA REPOSADO	\$12
PARTIDA ANEJO	\$14
PARTIDA ELEGANTE (EXTRA ANEJO)	\$60

DON JULIO

JULIO GONZALES ESTRADA STARTED HIS FIRST DISTILLERY OVER 60 YEARS AGO WHEN HE WAS ONLY 17 YEARS OLD. WHILE THE BRAND IS JUST OVER TEN YEARS OLD, THE DISTILLER'S DECADES OF EXPERIENCE IS QUITE EVIDENT IN ALL OF HIS TEQUILAS.

DON JULIO BLANCO	\$10
DON JULIO REPOSADO	\$11
DON JULIO ANEJO	\$12
DON JULIO ANEJO 1942	\$30

TAMAULIPAS

CHINACO

THIS IS THE ONLY TEQUILA FROM THIS MEXICAN STATE YET HAS BECOME ONE OF THE MOST RECOGNIZED IN TERMS OF OUTSTANDING QUALITY. FIRST APPEARING IN THE 1980'S AND THEN DISAPPEARING FOR A FEW YEARS, CHINACO IS NOW AVAILABLE AGAIN AND AS GOOD AS EVER.

CHINACO PLATA	\$10
----------------------------	-------------

OAXACA

DEL MAGUEY

THESE ARE MEZCALS THAT ARE INCREDIBLY COMPLEX AND WORM FREE. THE TWO THAT WE OFFER ARE FROM THE HIGH TROPICS (8,000 FT) AND BURST WITH FRUIT AROMAS AND SMOKINESS. THE NAME DENOTES THE VILLAGE FROM WHICH THE PLANTS ARE HARVESTED. THE EXPERIENCE OF HAND CRAFTED MESCALS LIKE THESE INVOLVES SMOKY AND FRESH AGAVE AROMAS AND FLAVORS.

SAN LUIS DEL RIO	\$16
MINERO	\$16
CHICHICAPA	\$16

DEL MAGUEY CREMA DE MEZCAL..... \$12

CREMA DE MEZCAL IS A COMBINATION OF DEL MAGUEY'S SAN LUIS DEL RIO MEZCAL, AND 10% MIEL DE MAGUEY (SYRUP OF THE ROASTED AGAVE PLANT). DOUBLE DISTILLED, THIS LIGHTLY SWEET LIBATION IS SOFT BUT GENEROUS IN FLAVORS; DELICIOUS BY ITSELF AFTER DINNER OR IN A MARGARITA WITH NOTHING BUT FRESH LIME JUICE.

LOS DANZANTES..... \$12

THIS MESCAL HAS BEEN AGED 5 YEARS IN FRENCH WHITE OAK BARRELS AND IS CLASSIFIED AS AÑEJO. IT IS SMOOTH AND MELLOW WITH A GENTLE FINISH AND MAKES FOR AN EXCELLENT AFTER-DINNER DRAM.

RUM

THE COLONIZATION OF THE NEW WORLD WAS DRIVEN PRIMARILY BY THE EUROPEAN LUST FOR GOLD BUT ALSO BY THE EUROPEAN SWEET TOOTH. THE HISTORY OF RUM IS INDEED A DARK ONE, WITH MILLIONS OF PEOPLE BEING FORCIBLY REMOVED FROM WESTERN AFRICA AND ENSLAVED, MOST OF THEM BROUGHT TO SUGAR PLANTATIONS IN THE CARIBBEAN AREA. APPARENTLY IT WAS ONE OF THESE SLAVES WHO FIRST DRANK SOME OF THE LIQUID AROUND OLD MOLASSES THAT HAD NATURALLY FERMENTED AND GOT THAT FUNNY FEELING. RUM IS MADE FROM ONE OF MANY BY-PRODUCTS OF THE SUGAR MANUFACTURING PROCESS. ALMOST ALL RUM IS MADE FROM MOLASSES WHICH IS GENERATED IN HUGE QUANTITIES AT SUGAR PLANTATIONS ALL OVER THE CARIBBEAN. AS THE AREA WAS BEING SETTLED AND EXPLOITED, EUROPEANS BROUGHT THEIR DISTILLATION TECHNIQUES WITH THEM INCLUDING BOTH THE TRADITIONAL ALEMBIC DOUBLE DISTILLATION METHOD AND LATER BY WAY OF THE CONTINUOUS COFFEY STILL.

AFTER DISTILLATION, THE CLEAR HIGH PROOF SPIRIT CAN BE AGED IN OAK CASKS FOR VARIOUS PERIODS OF TIME BEFORE BEING BLENDED, MUCH LIKE A COGNAC, WITH RUMS OF DIFFERENT AGES. OFTEN CARAMEL OR SUGAR SYRUP IS ADDED BACK IN THE FINAL BLEND FOR COLOR AND/OR TO SMOOTH IT OUT. THIS SUGAR SYRUP, WHICH IS BROWN AND VISCOUS, HAS MORE RECENTLY BEEN USED AS THE DISTILLATE INSTEAD OF MOLASSES AS MANY BELIEVE IT MAKES FOR A MORE SOPHISTICATED AND COMPLEX FINAL PRODUCT.

IN MARTINIQUE, SOMETHING INTERESTING OCCURRED. FOR MANY YEARS, THIS FRENCH COLONY AND OTHERS HAD BEEN SUPPLEMENTING THE FRENCH BRANDY MARKET WHICH HAD SUFFERED NEAR-TOTAL DEVASTATION WITH THE VINE DISEASE OIDIUM IN THE 1850'S AND PHYLLOXERA IN THE 1880'S. WHEN THE NEW VINES BEGAN TO PRODUCE FRUIT AGAIN AND RUM DEMAND SLIPPED A BIT, THE PRICE THAT THE CANE FARMERS HAD BEEN GETTING FOR THEIR PRODUCT WENT DOWN. BECAUSE OF THIS PREDICAMENT, THERE WAS A LOT OF EXTRA CANE AROUND. FOR QUITE SOME TIME, THE FARMERS OF MARTINIQUE HAD BEEN MAKING A JUICE FROM CRUSHED CANE AND USED IT TO FLAVOR DRINKS AND TO COOK WITH. SOME OF IT HAD SOMETIMES BEEN DISTILLED INTO *RHUM AGRICOLE*, A VERY FRESH, AROMATIC SPIRIT THAT MORE CLOSELY RESEMBLED THE PLANT THAN *RHUM DE MELASSE* (MOLASSES). THIS NEW SPIRIT COULD ALSO BE AGED IN OAK CASKS TO MELLOW IT OUT AND ADD OAK NUANCES. IN THE LATE 1800'S AGRICOLE RUM PRODUCTION WENT INTO FULL SWING TO UTILIZE ALL THE EXTRA CANE. ONCE SOME OF IT WAS MARKETED ABROAD, THIS NEW RUM CAUGHT ON WITH OVERSEAS CONSUMERS AND MARTINIQUE SOON BEGAN TO ESTABLISH ITS OWN DISTILLERIES AND GRADUALLY SOLD LESS AND LESS CANE TO SUGAR FACTORIES. DURING WORLD WARS I AND II, FRENCH BRANDY PRODUCTION SUFFERED AGAIN FOR OBVIOUS REASONS AND *RHUM AGRICOLE* FOUND EVEN MORE FANS INCLUDING TROOPS WHO RECEIVED IT IN THEIR RATIONS. EVENTUALLY, TO PROTECT THIS UNIQUE PRODUCT, THE FRENCH GOVERNMENT GAVE MARTINIQUE APPELLATION D'ORIGINE CONTROLEE (AOC) STATUS.

MARTINIQUE (RHUM AGRICOLE AOC)

RHUM J.M. Vieux V.S.O.P..... \$14

ONE OF THE FEW RHUMS IN THE WORLD TO CLAIM A TERROIR, AS THE SUGAR CANE IS GROWN IN A UNIQUE MICROCLIMATE IN VOLCANIC SOIL ON THE SLOPE OF MT PELEE ON A SLOPING FIELD ON A SINGLE ESTATE, ALL CONTRIBUTING TO FINISHES OF WARMING, PALATE-ENVELOPING FADES OF FRUIT, NUTS, AND RICH PEPPERY SPICES. A DELICIOUS AND INTRIGUING DARK RUM.

JAMAICA

MYERS RUM..... \$9

THIS IS MADE FROM 100% JAMAICAN MOLASSES AND HAS ALL OF THE SWEET, BURNT SUGAR NOTES THAT YOU WOULD EXPECT ALONG WITH CLOVE AND CHOCOLATE. THE COLOR COMES FROM OAK AGING AND CARAMEL.

BERMUDA

GOSLINGS..... \$9

ONE OF THE TASTIEST DRINKS YOU'LL EVER HAVE IS A DARK N' STORMY, THE NATIONAL DRINK OF BERMUDA. IT'S ONE SHOT OF THE MOLASSES-BASED GOSLING'S TOPPED WITH GINGER BEER. WE CAN MAKE YOU ONE HERE.

UNITED STATES

CHARBAY TAHITIAN VANILLA BEAN RUM..... \$10

THE FOLKS AT CHARBAY RECENTLY USED THEIR ALEMBIC POT STILL TO DISTILL SOME HOMEMADE CANE SYRUP. THE TAHITIAN VANILLA BEAN INFUSED VERSION IS FULL OF TOBACCO AROMAS AND IS GREAT BY ITSELF ON ICE.

BRAZIL

SAGATIBA CACHACA..... \$12

OFTEN COMPARABLE TO RUM, CACHACA IS DISTILLED STRAIGHT FROM FRESH PRESSED SUGAR CANE JUICE, WITH NO ADDITIVES OR COLORINGS, WHICH MAINTAINS THE BRIGHT, FRESH, LIVELY CHARACTERISTICS OF ITS MAIN INGREDIENT. CACHAÇA IS THE KEY INGREDIENT IN THE CAIPIRINHA, BRAZIL'S FAMED LIME AND SUGAR COCKTAIL.

AND NOW FOR SOMETHING COMPLETELY DIFFERENT . . .

MURRAY McDAVID ARE LONG-TIME INDEPENDENT SINGLE MALT SCOTCH BOTTLERS. THESE FOLKS BUY SINGLE BARRELS FROM INDIVIDUAL DISTILLERIES IN SCOTLAND, AGE THEM AS THEY SEE FIT, AND THEN FREQUENTLY "FINISH" THEM IN USED WINE BARRELS FOR A COUPLE OF MONTHS. THIS PROCESS IMPARTS QUALITIES TO THE WHISKY THAT END UP YIELDING A SPIRIT LIKE NOTHING ELSE THAT HAS EVER EXISTED AND OFTEN ONE THAT IS HIGHLY REGARDED BY WHISKY AFICIONADOS. UP UNTIL RECENTLY, MURRAY McDAVID ONLY WORKED WITH SINGLE MALT SCOTCH. NOW THEY HAVE VENTURED INTO THE WORLD OF INTERNATIONAL RUM. EACH OF THE BARRELS CHOSEN FOR THIS NEW VENTURE WAS HAND-SELECTED BY JIM McEWAN, WHOM MANY REGARD AS THE WORLD'S GREATEST DISTILLER. EACH OF THESE RUMS BEGINS ITS LIFE IN A USED BOURBON BARREL AND THE BARRELS CHOSEN FOR THE FINISHING PROCESS COME FROM THE LANDS OF COTE ROTIE, CONDRIEU, MADEIRA, AND PORT. THE END RESULTS ARE QUITE SPECIAL. EACH OF THESE RUMS HAS BEEN BOTTLED AT THE BRUICHLADDICH DISTILLERY IN ISLAY, SCOTLAND AND ONLY 1200 TO 1500 OF EACH HAS BEEN PRODUCED.

TRINIDAD RUM 11 YR, MALMSEY CASK FINISH..... \$15

GUYANA RUM 13 YR, GUIGAL HERMITAGE CASK FINISH..... \$15

BRANDY

THESE SPIRITS REPRESENT A LARGE CATEGORY OF DISTILLED GRAPE AND OTHER FRUIT-BASED WINES THAT ARE MADE IN DOZENS OF COUNTRIES ALL OVER THE GLOBE. FROM THE RAREST COGNACS AND ARMAGNACS, TO THE DISTILLED CIDERS OF CALVADOS AND OREGON, FROM THE DISTILLED GRAPE PUMACES OF ITALY AND FRANCE, AND TO THE FRAMBOISES AND KIRSCHWASSERS MADE IN EUROPE AND AT HOME, BRANDY IS ALWAYS A MEMORABLE EXPERIENCE. FRENCH BRANDIES, PARTICULARLY COGNAC, ARE THE MOST RECOGNIZED EXPRESSIONS OF BRANDY, THOUGH MANY AMERICAN DISTILLERIES HAVE APPEARED IN RECENT DECADES PRODUCING EXCELLENT QUALITY SPIRITS THAT RIVAL SOME OF THE BEST THAT FRANCE HAS TO OFFER. STILL, THE FRENCH HAVE AN EDGE ON THEIR NEW WORLD COMPETITORS. WITH COGNAC, THE BLENDING PROCESS ALLOWS FOR CONSISTENCY IN PRODUCT AND HAVING ACCESS TO INCREDIBLY OLD STOCKS, WHICH DOMESTIC PRODUCERS DON'T HAVE. THIS CAN MAKE

FOR HAUNTING SPIRITS THAT SELL FOR UPWARDS OF \$1000 DOLLARS A BOTTLE AND COME IN LEAD CRYSTAL DECANTERS FROM BACCARAT AND WATERFORD. THE VAST MAJORITY OF COGNAC THAT RELEASED EACH YEAR IS QUITE YOUNG AND HAS HAD CARAMEL ADDED TO IT FOR COLOR AND TO MAKE IT SMOOTHER. ANOTHER ADDITIVE THAT IS LEGALLY PERMITTED IS *BOISE*, WHICH IS A LIQUID MADE FROM OAK CHIPS THAT HAVE BEEN COOKED IN WATER AND REDUCED. ADDING *BOISE* TO COGNAC WILL GIVE THE IMPRESSION OF EXTENSIVE BARREL AGING, QUALITIES THAT OTHERWISE TAKE YEARS TO IMPART. SUGAR SYRUP CAN ALSO BE ADDED TO SWEETEN COGNAC. THE WORLD'S BEST SELLING COGNACS USE THESE MANIPULATIONS, WHICH ARE PERFECTLY LEGAL, TO MORE ECONOMICALLY PRODUCE CONSISTENT TASTING BRANDIES. NONE OF THE BRANDIES OFFERED HERE HAVE ANY ADDITIVES EXCEPT FOR WATER USED TO CUT THE SPIRIT DOWN TO BOTTLING STRENGTH.

COGNAC

THE UGNI BLANC GRAPE PRODUCES GIGANTIC CLUSTERS THAT CAN PRODUCE YIELDS OF 15 TONS PER ACRE AND MORE AND IT IS THIS GRAPE THAT ACCOUNTS FOR ALMOST ALL OF WHAT'S GROWN IN COGNAC. THIS REGION, WHICH IS JUST NORTHEAST OF BORDEAUX, IS SUBDIVIDED INTO SEVERAL SMALLER AREAS, EACH RECOGNIZED AS A CRU. THE FINEST QUALITY COGNACS COME FROM GRANDE CHAMPAGNE, FOLLOWED BY PETITE CHAMPAGNE, WITH THE DESIGNATION OF FINE CHAMPAGNE BEING A BLEND OF THE TWO. NONE OF THESE REGIONS SHOULD BE CONFUSED WITH THE FAMOUS SPARKLING WINE REGION OF FRANCE. THAT AREA IS NORTHEAST OF PARIS. THE PROCESS BY WHICH COGNAC IS DISTILLED IS STRICTLY REGULATED BY THE FRENCH GOVERNMENT. ALL COGNAC MUST BE MADE FROM ALL WHITE GRAPES, AT LEAST 90% OF WHICH MUST BE UGNI BLANC, COLOMBARD, AND/OR FOLLE BLANCHE. COGNAC MUST BE DISTILLED TWICE USING A COPPER ALEMBIC STILL, MORE COMMONLY CALLED AN ALEMBIC CHARENTAIS, NAMED FOR THE CHARENTES REGION. THE FIRST DISTILLATION PRODUCES "*BROUILLIS*," A MILKY LOW STRENGTH SPIRIT THAT MUST BE CAREFULLY REDISTILLED (HEADS AND TAILS DISCARDED) A SECOND TIME TO PRODUCE THE EAU-DE-VIE THAT WILL BE AGED, BLENDED, AND SOLD AS COGNAC. OAK BARRELS MADE FROM THE WOOD OF THE NEARBY LIMOUSIN FOREST ARE USED FOR AGING. COGNAC MUST BE A MINIMUM OF 3 YEARS OLD MAKING IT A VS (VERY SUPERIOR). VSOP (VERY SUPERIOR OLD PALE) IS AT LEAST 5 YEARS OLD AND XO (EXTRA OLD) IS AT LEAST 6 YEARS OLD BUT IS GENERALLY MUCH OLDER. AS ALMOST ALL COGNAC IS A BLEND, THE AGE DESIGNATION REPRESENTS THE YOUNGEST OF THE COGNACS PRESENT IN THE BLEND, AND THE USE OF CARAMEL AND *BOISE* NEED NOT BE STIPULATED. BLENDS THAT INCORPORATE COGNACS OF AN UNUSUALLY OLD AGE WILL HAVE THEIR OWN SPECIAL NAME THAT THE HOUSE DECIDES UPON, AND USUALLY THE PACKAGING FOR THESE COGNACS CAN ACCOUNT FOR HALF OF WHAT THE CONSUMER PAYS FOR. COGNAC SEEMS TO HIT ITS PEAK AFTER ABOUT 50 YEARS IN BARREL AND AT THIS POINT THESE SPIRITS ARE OFTEN PLACED IN LARGE GLASS CONTAINERS WHERE THE EVOLUTION STOPS BUT FOR THE CONSTANT EVAPORATION, OR "ANGEL'S SHARE," WHICH CONCENTRATES THE FRUIT CHARACTERISTICS. WHILE THE FRUIT CHARACTERISTICS ARE MINGLING WITH THE OAK BARRELS, A DISTINCT OXIDIZED CHARACTERISTIC KNOWN AS "*RANCIO*" DEVELOPS OVER TIME AND IT IS THIS UNIQUE QUALITY THAT IS THE VEHICLE FOR ALL THAT A GREAT BRANDY ATTEMPTS TO EXPRESS.

COGNAC, GRAND CHAMPAGNE

COGNAC TESSERON

ABEL TESSERON BOUGHT HIS COGNAC ESTATE IN THE LATE 19TH CENTURY AND PLANTED UGNI BLANC, COLOMBARD, AND FOLLE BLANCHE. UP UNTIL 2005, ALL OF THE COGNACS PRODUCED AT TESSERON WERE SOLD OFF TO LARGER PRODUCERS, SOME OF THESE BRANDIES DATING BACK TO THE ESTATE'S EARLY YEARS. ABEL'S GRANDSONS RECENTLY DECIDED TO STOP SELLING OFF THEIR RARE STOCKS AND SELL THEM UNDER THEIR OWN LABEL. WE OFFER TWO HERE:

TESSERON LOT #76 (BLEND OF COGNACS FROM THE 1970's).....	\$20
TESSERON LOT #53.....	\$45

COGNAC KELT, TOUR DU MONDE..... **\$16**

THIS COGNAC HAS RECEIVED ITS FINAL MATURATION AT SEA IN OAK BARRELS, STARTING FROM FRANCE TO SHANGHAI, TO THE U.S., AND BACK TO THE COGNAC REGION TO BE BOTTLED. MANY BELIEVE THE CONSTANT ROLLING OF THE SHIP AND THE VARIATIONS IN TEMPERATURE AND ATMOSPHERE WILL BRING OUT THE HIDDEN QUALITIES IN A COGNAC WHILE IT TRAVELS OVER SEAS ON THIS VERY TRADITIONAL VOYAGE.

COGNAC SEGUINOT V.S.O.P..... \$15

MONSIEUR GERARD SEGUINOT’S FAMILY OWNS OVER 200 ACRES OF THE BEST VINEYARDS LOCATED IN THE DESIGNATED GRANDE CHAMPAGNE AREA, LIGHT AMBER IN COLOR, THIS ELEGANT COGNAC HAS A VERY CLEAN AND FRUITY BOUQUET.

ARMAGNAC

THE PEOPLE OF GASCONY HAD BEEN MAKING WINE BRANDY FOR AT LEAST 200 YEARS BEFORE THE CHARENTAIS AND USED TO DOUBLE DISTILL THEIR BRANDIES IN MUCH THE SAME FASHION AS THEY DO TODAY IN COGNAC. THIS ALL CHANGED IN THE EARLY 19TH CENTURY WHEN AN ALEMBIC CONTINUOUS DISTILLATION PROCESS WAS PIONEERED AND HAS SINCE DEEMED THE BRANDIES OF ARMAGNAC AS DISTINCTLY DIFFERENT FROM COGNACS. THE GRAPES USED ARE MUCH THE SAME TODAY, THOUGH MUCH HIGHER PERCENTAGES OF FOLLE BLANCHE AND COLOMBARD ARE PLANTED. THE BACCO GRAPE USED TO BE WIDELY PLANTED IN ARMAGNAC BUT IS ON ITS WAY OUT BY ORDER OF THE GOVERNMENT BY 2010 DUE TO IT BEING A HYBRID GRAPE, WHICH NOW CANNOT BE INCLUDED IN ANY FRENCH APPELLATION. ARMAGNACS MADE FROM PREDOMINATELY BACCO WILL STILL BE AVAILABLE FOR SOME TIME AND WE OFFER SOME OUTSTANDING EXAMPLES HERE AT CYRUS. IT IS DIFFICULT TO GENERALIZE ABOUT THE DIFFERENCES BETWEEN THE BRANDIES OF THESE TWO REGIONS BECAUSE SINGLE VARIETALS BOTTLEINGS AREN’T UNCOMMON, AND A ROBUST BACCO IS VASTLY DIFFERENT FROM A MORE FINESSED FOLLE BLANCHE. DUE TO THE SINGLE DISTILLATION METHOD, ARMAGNAC TENDS TO BE MORE RAW AND BIG ON THE PALATE AND ALSO SLIGHTLY HIGHER IN ALCOHOL THAN COGNAC. ARMAGNACS ARE OFTEN VINTAGE DATED, AND NOT BLENDED WHICH MEANS THAT A SMALL FAMILY RUN OPERATION CAN PRODUCE AN ARMAGNAC FROM ONE VINEYARD WITH ITS OWN DISTINCT SOIL IN ONE PARTICULAR VINTAGE. IN THIS RESPECT, ARMAGNACS ARE OFTEN LIKE SINGLE VINEYARD WINES, THOUGH VINTAGE VARIANCE IS LESS DRAMATIC. ARMAGNAC’S ACCLAIM PALES IN COMPARISON TO THAT OF COGNAC BUT THIS IS NOT DUE TO ANY LACK OF QUALITY. QUITE THE CONTRARY,

AGGRESSIVE MARKETING HAS MADE THE DIFFERENCE FOR COGNAC AND MUCH FARTHER BACK, BETTER ACCESS TO TRANSPORTATION (CHARENTES RIVER) MEANT THAT COGNAC WAS MORE EASILY EXPORTED. THOUGH THERE ARE MANY FACTORS THAT MAKE A FRENCH BRANDY GREAT, AGE IS NOT NECESSARILY ONE OF THEM. ARMAGNACS AGED BEYOND THE 30 YEAR MARK HAVE GENERALLY PASSED THE POINT OF DESIRABLE INFLUENCE FROM THE OAK JUST AS COGNACS DO POORLY BEYOND ABOUT FIFTY YEARS. ALSO, AS WITH COGNAC, CARAMEL, SUGAR, AND *BOISE* ARE LEGALLY PERMITTED ADDITIVES. NONE OF THE ONES WE OFFER HERE HAVE BEEN ALTERED EXCEPT FOR, PERHAPS, A LITTLE LOCAL WATER.

DOMAINE BOINGNERES FOLLE BLANCHE 1993..... \$26

THIS SINGLE-VARIETAL BRANDY IS MADE FROM LOW-YIELDING FOLLE BLANCHE VINES AND IT IS AN EXAMPLE OF A HIGHLY AROMATIC, PRECISELY FOCUSED ARMAGNAC THAT SHOWS LOTS OF FINESSE. ANY MORE TIME IN BARREL WOULD HAVE ADVERSELY AFFECTED MANY OF THE DELICATE AROMAS AND FLAVORS.

CHATEAU BRIAT 1987..... \$22

THIS A 95% BACCO ARMAGNAC THAT WAS PRODUCED FROM THE 1985 VINTAGE. THIS BRANDY IS REACHING ITS PEAK RIGHT NOW AND IS BOLD AND WELL INTEGRATED.

DOMESTIC BRANDY

GERMAIN-ROBIN XO..... \$20

ANSLEY COALE AND HUBERT GERMAIN-ROBIN HAVE BEEN MAKING PINOT NOIR-BASED BRANDIES IN THE TRADITIONAL FASHION IN NOT-SO-TRADITIONAL UKIAH, CALIFORNIA FOR DECADES NOW. THEIR XO MASTERPIECE HAS STOOD UP CRITICALLY AGAINST SOME OF FRANCE'S OLDEST AND MOST RARE BRANDIES.

GERMAIN-ROBIN APPLE BRANDY..... \$14

APPLE BRANDY MADE IN THE U.S.! ITS SOFT, LONG-LASTING AROMAS OF APPLES, PEARS AND VANILLA, SUPPORTED BY INTENSE SPICES GIVE THE BRANDY A BEAUTIFUL VOLUME. THE BRANDY HAS DEPTH AND UNUSUAL LENGTH IN THE BOUQUET. DRY, AND VERY WELL-BALANCED ON THE PALATE, WITH A SAVORY AFTERTASTE THAT LASTS AND LASTS.

APPLE-ATION, DAVIS FAMILY VINEYARDS..... \$12

HANDCRAFTED AND DISTILLED FROM CENTURY OLD GRAVENSTEIN APPLE ORCHARDS, THIS *EAU DE VIE DE POMME* DELIVERS BURSTS OF RIPE, CONCENTRATED AND DELICIOUS LAYERS THAT CAN ONLY BE FOUND IN THIS RARE VARIETAL OF APPLES. AGED FOR TWO YEARS IN FRENCH OAK CASKS.

CALVADOS

OVER 350 YEARS BEFORE ALLIED TROOPS BEGAN THEIR LIBERATION OF EUROPE AT THE BEACHES OF NORMANDY ONE OF THE SPANISH SHIPS IN KING PHILLIP'S FAMOUSLY DEFEATED ARMADA RAN AGROUND IN THE SAME AREA IN 1588. THE NAME OF THE SHIP WAS "EL CALVADOR" AND HER NAME BECAME ASSOCIATED WITH THE REGION AND EVENTUALLY THE AREA'S FAMOUS CIDER BRANDY WHICH HAD ALREADY BEEN A PART OF THE LOCAL DIET FOR SOME TIME. NORMANDY IS TOO COLD FOR GRAPES TO FULLY RIPEN BUT THE CONDITIONS ARE IDEAL FOR GROWING APPLES AND PEARS. CALVADOS IS DISTILLED HARD CIDER MADE FROM A ANY COMBINATION OF DOZENS OF VARIETIES OF APPLES AND/OR PEARS. EACH DIFFERENT KIND OF FRUIT WILL HAVE ITS OWN SPECIAL QUALITIES AND LEVEL OF SWEETNESS TO IMPART TO THE SPIRIT THAT WILL BE AGED IN OAK BARRELS FOR A MINIMUM OF 2 YEARS. A CLASSIFICATION SYSTEM SIMILAR TO THAT OF COGNAC AND ARMAGNAC STIPULATES THE EXTENT OF THE AGING AND ALSO THE LOCATION FROM WHICH THE FRUIT WAS GROWN. THE MOST SOUGHT AFTER CALVADOS COMES FROM THE PAYS D'AUGE REGION. TO BEAR THAT NAME ON THE LABEL ALL OF THE FRUIT MUST COME FROM THE AREA AND, AS WITH COGNAC, DOUBLE DISTILLED THROUGH A CHARENTAIS ALEMBIC STILL. FERMENTATION MUST ALSO OCCUR NATURALLY SO NO YEASTS ARE EVER ADDED TO THE CIDER. CALVADOS CAN BE BLENDED TO MAKE A BRANDY THAT ENCOMPASSES SPIRITS FROM A CERTAIN AGE RANGE OR BE BOTTLED DURING A SINGLE VINTAGE. EITHER WAY, THE EFFECT OF THE WOOD ON CALVADOS IS DRAMATIC, MAKING FOR SOME OF THE MOST REMARKABLE BRANDIES IN THE WORLD CAPABLE OF AGING FOR UPWARDS OF 40 YEARS.

PAYS D'AUGE

THE 115 ACRE ADRIEN CAMUT ESTATE GROWS 25 VARIETIES OF APPLES TO MAKE THEIR CIDER WITH. ONCE THE CIDER IS MADE, IT RESTS FOR NEARLY A YEAR IN WELL SEASONED BARRELS BEFORE BEING DISTILLED. THEN THE CALVADOS GOES INTO PARTIALLY FILLED LARGE WOODEN VATS FOR EXTENSIVE AGING. LEAVING THE VATS PARTIALLY FILLED ALLOWS FOR LOTS OF OXYGEN EXPOSURE THAT WILL, OVER TIME, REDUCE AND CONCENTRATE THE SPIRIT. THE CALVADOS OF CAMUT ARE BOLD AND INTENSE AND BECOME MORE SO THE OLDER THEY GET AND THE *RANCIO* NOTES INTENSIFY WHILE STILL ALLOWING THE APPLE TO SHOW. CAMUT ALSO MAKES A LOVELY, LOW ALCOHOL (17%) APERITIF CALLED POMMEAU DU NORMANDIE WHICH IS 2/3 APPLE JUICE AND 1/3 FOUR YEAR OLD CALVADOS.

CAMUT 12 YR..... \$16
CAMUT 18 YR..... \$22

DOMFRONTAIS

THE DOMFRONTAIS REGION IS FARTHER SOUTH AND THE LAW STIPULATES THAT AT LEAST 30% OF THE FRUIT USED TO MAKE THEIR CALVADOS BE PEARS. THIS MAKES FOR SPIRITS MUCH LIGHTER IN COLOR, BODY AND AROMA. THE LEMORTON FAMILY GROWS ALL OF THEIR APPLES AND PEARS ON THEIR 9 ACRE ESTATE AND ACTUALLY USES 2/3 PEAR IN THEIR BRANDIES. THEY ALSO USE A CONTINUOUS STILL WHICH HAS THE EFFECT OF RETAINING MORE OF THE NATURAL PEAR AND APPLE QUALITIES. THESE CALVADOS ARE WONDERFUL WHEN YOUNG YET GAIN THOSE FANTASTIC BAKED FRUIT/RICH OAK QUALITIES WITH AGE.

LEMORTON VINTAGE 1978.....	\$30
LEMORTON VINTAGE 1986.....	\$20

Grappa

THE MERE MENTIONING OF THE NAME "GRAPPA" SCARES MANY FOLKS AWAY. "JET FUEL" IS SOMETIMES USED TO DESCRIBE GRAPPA. ITS HUMBLE BEGINNINGS AND THE CURRENT CHEAP VERSIONS AVAILABLE MIGHT WARRANT SUCH A DESCRIPTOR BUT MANY HIGH QUALITY BRANDS THAT USE EXCELLENT GRAPE SOURCES ARE ON THE MARKET TODAY. GRAPPA IS DISTILLED GRAPE POMACE: STEMS, SEEDS, SKINS, ETC. THAT ARE LEFT OVER FROM THE WINE-MAKING PROCESS. TRADITIONALLY, THIS SPIRIT WAS SIMPLY A CREATIVE WAY OF UTILIZING A BY-PRODUCT THAT COULD BE MADE, ESSENTIALLY, FOR FREE IF ONE HAD A STILL OF SOME KIND. BECAUSE GRAPPA IS USUALLY NOT AGED, NO MONEY NEED BE SPENT ON BARRELS. THERE IS CERTAINLY A CONNECTION BETWEEN POMACE FROM A GOOD VINEYARD AND A TASTY GRAPPA, AS WELL AS THE AMOUNT OF RESIDUAL JUICE REMAINING IN THE POMACE. IN FRANCE, THE SAME SPIRIT IS KNOWN AS MARC, THOUGH IT IS MORE COMMONLY AGED FOR A WHILE TO SMOOTH IT OUT. GRAPPAS AND MARC ARE AVAILABLE FROM THE LIKES OF DOMAINE DE LA ROMANEE-CONTI, GAIA, AND SASSISCAIA AND CAN COMMAND A HIGH PRICE SIMPLY WITH THEIR NAMES. OTHER LABELS, SUCH A JOCOPO POLI, ARE ONLY IN THE BUSINESS OF MAKING GRAPPA AND NOT WINE AND PRODUCE SOME OF THE MOST WONDERFUL EXAMPLES OF WHAT A GRAPPA CAN BE. THE VARIETAL FROM WHICH THE POMACE COMES MAKES A NOTICEABLE DIFFERENCE IN AROMA AND FLAVOR AND WILL RESEMBLE THE PARTICULAR GRAPE IN MANY RESPECTS. GRAPPA IS A STELLAR DIGESTIVO, TO BE DRUNK AFTER A BIG MEAL OR IN A SHOT OF ESPRESSO, KNOWN AS A "CAFÉ CORRECTO."

JACOPO POLI

THIS GENTLEMAN IS A 4TH GENERATION GRAPPA MAKER WHO ALSO MAKES HIGH-END GRAPE BRANDIES, FRUIT BRANDIES, AND LIQUEURS. HOWEVER, IT IS GRAPPA FOR WHICH HE IS FAMOUS, AND HIS ARE CONSIDERED SOME OF THE FINEST IN THE WORLD. OUT OF THE MANY THAT HE MAKES WE HAVE CHOSEN THE TWO THAT SHOW THE MOST EVIDENCE OF THEIR VARIETAL.

GRAPPA MOSCATO.....	\$15
GRAPPA MERLOT.....	\$15

MOLETTO GRAPPA DI NEBBIOLO.....	\$16
---------------------------------	------

THIS SINGLE-VARIETAL GRAPPA IS DISTILLED FROM 100% NEBBIOLO FROM THE PIEDMONT REGION OF ITALY. ITS CHARACTERISTICALLY RICH NOSE HAS DELIGHTFUL HONEY AND HEATHER ACCENTS THAT ARE CURIOUSLY REMINISCENT OF A LOWLAND SINGLE MALT SCOTCH.

OTHER FRUIT BRANDIES

SLIVOVITZ

MOST "SLIVO" (THE TRADITIONAL DRINK OF MANY PARTS OF THE FORMER YUGOSLAVIA) IS SO DIFFICULT TO DRINK THAT WE USE TO CALL IT "MILOSOVIC'S REVENGE" BACK IN COLLEGE. THESE ONES ARE QUITE PLEASANT TO DRINK HAVING BEEN MADE FROM RIPE SERBIAN PLUMS AND AGED FOR 8 TO 10 YEARS IN NEUTRAL BARRELS.

NAVIP.....	\$10
TAKOVA PRIRODNA.....	\$10
MANASTIRKA.....	\$10

EAU DE VIE

THE NAME MEANS "WATER OF LIFE" AND COULD REFER TO ANY FRUIT THAT HAS BEEN DISTILLED. COGNAC BEGINS AS AN EAU DE VIE AND ONLY BECOMES COGNAC AFTER IT HAS BEEN AGED. THESE CLEAR, UNAGED SPIRITS THROW OFF INCREDIBLE AMOUNTS OF FRUIT IN THE NOSE, AND TAKE AN ASTONISHING 15 TO 20 LBS OF FRUIT TO PRODUCE JUST ONE 375 ML BOTTLE. THIS CONCENTRATION OF AROMA AND FLAVOR BECOMES QUICKLY EVIDENT. IN AND AROUND THE AREA OF ALSACE, INCLUDING NEARBY SWITZERLAND AND THE BLACK FOREST, ONE OFTEN ENCOUNTERS LOCALS DRINKING SHOTS OF KIRSCHWASSER (CHERRY-WATER) OR POIRE WILLIAM (PEAR) REPEATEDLY OVER THE COURSE OF AN EVENING OR DURING A DAY OF SKIING TO WARM UP. CHERRY EAU DE VIE IS ALMOST DANGEROUS TO SMELL AS ITS AROMAS INCLUDE A PLEASANT ALMOND/CYANIDE QUALITY AS WELL AS DARK CHERRY. POIRE WILLIAM SO CLOSELY RESEMBLES MACERATED FRESH PEAR AND PEAR BLOSSOM THAT IT IS BECOMES INTOXICATING BEFORE THE FIRST SIP. THE MOST PERFUMED OF ALL IS FRAMBOISE, MADE FROM RASPBERRIES, WHICH NO ONE CAN BLAME YOU FOR DABBING BEHIND YOUR EAR. WHILE THESE SPIRITS ARE EUROPEAN IN ORIGIN, THERE ARE A HANDFUL OF DOMESTIC PRODUCERS THAT MAKE SPIRITS AS WELL AS, IF NOT BETTER, THAN OUR FRIENDS ACROSS THE POND.

ST. GEORGE SPIRITS

ALAMEDA IS NOT KNOWN FOR ITS GREAT ORCHARDS BUT THE DISTILLERS AT ST. GEORGE SOURCE OUT THE FINEST BARTLETT PEARS FROM MENDOCINO, MEEKER RASPBERRIES FROM WASHINGTON, AND MONT MORENEY CHERRIES FROM MICHIGAN TO MAKE THEIR EAU DE VIES.

POIRE.....	\$15
------------	------

WESTFORD HILL DISTILLERS

NESTLED IN THE ROLLING HILLS OF CONNECTICUT, WESTFORD HILL DISTILLERY IS LOCATED ON 200 ACRES OF PROPERTY OWNED BY THE CHATEY FAMILY SINCE 1919. INSPIRED BY THE ABUNDANT ORCHARDS OF THE REGION, MARGARET AND LOUIS CHATEY FOUNDED THE DISTILLERY IN 1997, WHERE THEY MAKE WONDERFULLY FRAGRANT, BEAUTIFULLY PACKAGED FRUIT BRANDIES.

KIRSCH.....	\$15
-------------	------

APERITIF, DIGESTIF, CORDIAL, AND LIQUEUR

THIS IS A BROAD CATEGORY WHICH INCLUDES SPIRITS THAT HAVE BEEN SIGNIFICANTLY MODIFIED WITH THE ADDITION OF FRUITS, NUTS, BARKS, ROOTS, HERBS, ETC. AND ALWAYS SUGAR OR CARAMEL. THE BASE FOR THE SPIRIT MIGHT BE WINE, AGED SPIRIT, OR NEUTRAL GRAIN SPRIT, AND THE FLAVOR ENHANCERS COULD BE FRESH PRODUCE, DRIED PRODUCE, OR AN ESSENCE OF SOME KIND. THE METHODS OF PRODUCTION VARY FROM THE MOST SIMPLE LARGER PRODUCTION SHORTCUTS TO CENTURIES OLD SECRET FORMULAS AND AGING TECHNIQUES KNOWN TO VERY FEW. UNFORTUNATELY THESE DAYS, MANY OF THESE SPIRITS FIND THEMSELVES INCLUDED ONLY IN COCKTAIL RECIPES, THEIR SPECIAL IDENTITIES LOST IN THE SHAKER GLASS OF A HEAVILY MIXED COCKTAIL. THESE LIQUORS WERE ORIGINALLY DESIGNED TO BE CONSUMED BY THEMSELVES, WHICH HAS LEFT MANY OF THEM UNPOPULAR TODAY. CONTEMPORARY MARKETING HAS KEPT MANY ALIVE BY INTENTIONALLY DEPICTING THEM AS ESSENTIAL MIXERS IN TODAY'S STANDARD COCKTAIL DRINKS. ONE CAN'T IMAGINE A GOOD COSMO WITHOUT COINTREAU. A CADILLAC MARGARITA WITHOUT A GRAND MARNIER FLOAT? A KEOKI COFFEE WITHOUT KALUHA? HOW MANY FOLKS CAN ACTUALLY TELL YOU WHAT VERMOUTH IS, SOMETHING NECESSARY FOR PERHAPS THE MOST POPULAR OF ALL COCKTAILS – THE MARTINI? THIS IS NOT TO SAY THAT GREAT COCKTAILS SHOULDN'T INCLUDE THESE SPIRITS, THEY JUST DESERVE TO BE RECOGNIZED AS INDIVIDUALS AS WELL.

WINE BASED APERITIF

NOILLY PRAT VERMOUTH (SWEET AND DRY)..... \$8

THIS WAS THE FIRST COMPANY TO MAKE AND MARKET VERMOUTH IN SOUTHERN FRANCE IN THE EARLY 19TH CENTURY. A BLEND OF CAREFULLY AGED BARRELS OF LOCAL WHITE WINE THAT HAVE BEEN EXPOSED TO THE ELEMENTS, OXIDIZED, AND INFUSED WITH A SECRET BLEND OF 20 HERBS FOR THE DRY, WHITE VARIETY AND 30 FOR THE SWEET, RED TYPE, THESE VERMOUTHS ARE GREAT ON ICE OR AS A SOFTENER FOR MARTINIS AND MANHATTANS. 36 PROOF.

LILLET BLANC..... \$9

MADE IN A SMALL TOWN JUST SOUTH OF BORDEAUX, LILLET BLANC IS A VERMOUTH THAT IS A BIT MORE INTENSE, AROMATIC, AND VISCOUS THAN OTHERS OF ITS KIND. TRADITIONALLY ENJOYED ON ICE WITH A LEMON TWIST OR SLICE OF ORANGE.

DUBONNET ROUGE..... \$9

THIS IS A FRENCH RED WINE BASED APERITIF THAT INCLUDES THE ESSENCES OF DOZENS OF HERBS AND BOTANICALS. NEITHER TOO SWEET OR TOO DRY, DUBONNET IS WONDERFUL ON ICE.

CARPANO..... \$9

FIRST PRODUCED IN 1786 BY ANTONIO BENEDETTO CARPANO

PUNT E MES..... \$9

RESEMBLING A CAREFULLY CONSTRUCTED CONCOCTION OF SWEET VERMOUTH AND ALL THE COMPONENTS OF A GREAT BITTER, PUNT E MES IS ALSO WONDERFUL ON ICE OR AS A MORE INTENSE VERMOUTH REPLACEMENT IN A MANHATTAN.

AMARI & BITTER

FERNET BRANCA..... \$9

THIS IS THE GREATEST SINGLE THING EVER CREATED BY MAN. THOUGH MANY SAY THAT IT TASTES LIKE LIQUID TREE BARK OR JAEGERMEISTER SANS SUGAR, ITS EXCEPTIONAL BLEND OF DOZENS OF ROOTS, HERBS, BARKS, MUSHROOMS, AND A TOUCH OF CARAMEL MAKE IT AN ITALIAN CONTRIBUTION TO HUMANITY GREATER THAN ALL OF THE DOODLINGS OF DA VINCI AND MICHELANGELO COMBINED.

AVERNA..... \$9

STILL PRODUCED FROM THE SAME RECIPE DATING BACK TO 1868 AVERNA IS SWEET, THICK, AND HAS A GENTLE HERBAL BITTERNESS.

CYNAR..... \$9

THIS BITTER SPIRIT RESEMBLES FERNET IN MANY RESPECTS BUT THE INCORPORATION OF MACERATED ARTICHOKE LEAVES AND A BIT MORE SUGAR DISTINGUISHES IT TO A CLASS OF ITS OWN. ONLY 32 PROOF AND BEST ON ICE.

CAMPARI..... \$9

PERHAPS THE MOST FAMOUS AND UTILIZED BITTER FOR COCKTAILS, THIS BRIGHT CRIMSON LIQUOR IS MADE FROM BITTER HERBS, AROMATIC PLANTS, FRUITS, AND GRAIN ALCOHOL. WITH SODA AND AN ORANGE SLICE, IT IS THE QUINTESSENTIAL EUROPEAN SUMMER COOLER.

LUXARDO AMARO ABANO..... \$9

THE HERBS IN THIS AMARO GROW WILD IN THE EUGANEAN HILLS AND ARE INFUSED WITH CARDAMOM, CINAMIN AND BITTER ORANGE PEEL.

MY AMARO..... \$9

WHILE BEING A SWEETER DIGESTIF MY AMARO HAS AN UPFRONT TASTE OF MENTHOL WITH HINTS OF CHAMOMILE AND LAVENDER THAT DOMINATE THE MID PALATE.

PIMM'S CUP #1..... \$9

THIS SECRET, GIN BASED MIXTURE OF QUININE AND HERBS FIRST APPEARED IN THE 1840'S AND IS THE ONLY SURVIVOR OF OTHERS THAT WERE UNSUCCESSFUL MARKETED WITH OTHER LIQUOR FOUNDATIONS. THE FAMOUS COCKTAIL BEARING ITS NAME IS MADE FROM PIMMS #1, LEMON JUICE, SUGAR, AND SODA AND GARNISHED WITH A SLICE OF CUCUMBER AND ORANGE PEEL.

ORANGE AND OTHER FRUIT LIQUEURS

COINTREAU..... \$9

THIS WAS THE FIRST TRIPLE SEC, THREE TIMES DRIER THAN ANY OTHER ORANGE LIQUEUR ON THE MARKET IN THE 1800'S WHEN IT FIRST APPEARED. EIGHT HUNDRED IMITATIONS LATER, COINTREAU IS STILL THE BEST. THE FLAVOR COMES FROM THE INFUSION OF MANY VARIETIES OF SWEET AND BITTER ORANGE PEELS FROM ALL OVER THE WORLD.

GRAND MARNIER..... \$9

COGNAC INFUSED WITH HAITIAN BITTER ORANGE PEELS MAKES FOR THIS HIGHLY AROMATIC AND COMPLEX LIQUEUR. THAT IS ALSO AVAILABLE IN MUCH PRICIER VERSIONS MADE WITH OLDER COGNAC.

LUXARDO MARASCHINO..... \$9
 NOT TO BE CONFUSED WITH THOSE THINGS SITTING IN A SHIRLEY TEMPLE, THIS CLEAR SPIRIT IS MADE FROM MARASCA CHERRIES AND CHERRY PITS. THE ALMOND/CYANIDE FLAVOR IS A WONDERFUL BACKGROUND NOTE IN MANY COCKTAILS, LIKE OUR CHARENTES SIDECAR.

LIQUEURS THAT MIGHT BE GOOD IN COFFEE

BAILEYS IRISH CREAM..... \$9
 DESPITE ITS UBIQUITY AND POPULARITY, THIS HAS NOT BEEN AROUND SINCE THE GREAT FAMINE. FIRST LAUNCHED IN 1974, THIS BLEND OF IRISH WHISKEY, CREAM, VANILLA AND COCOA HAS BECOME A STANDARD BEHIND THE BAR.

KALUHA..... \$9
 THIS MEXICAN TREAT IS THE WORLD’S MOST POPULAR COFFEE LIQUEUR FEATURING SWEET ACCENTS OF TOASTED COFFEE, CHOCOLATE, AND VANILLA.

TIA MARIA..... \$9
 MANY BELIEVE THAT JAMAICAN BLUE MOUNTAIN COFFEE IS THE FINEST IN THE WORLD. TIA MARIA IS A LIQUEUR INCORPORATING THE ESSENCE OF THAT FINE COFFEE, VANILLA, AND CANE SPIRIT.

FRANGELICO..... \$9
 NOW GAINING EVEN MORE POPULARITY WITH A BIG TV AD CAMPAIGN, THIS ITALIAN LIQUEUR’S PREDOMINATE FLAVORING IS HAZELNUTS.

LUXARDO AMARETTO..... \$9
 THIS IS THE FINEST QUALITY AMARETTO WE COULD FIND AND IS MUCH MORE AROMATIC THAN THE ORIGINAL, DI SARONNO. MOST AMARETTOS ARE MADE FROM APRICOT PITS AND NOT ALMONDS, THOUGH THE AROMA RESEMBLES ALMOND EXTRACT USED IN BAKING. LUXARDO IS ONE OF THE FEW TO USE ACTUAL ALMONDS RESULTING IN AN AUTHENTIC AND NOTICEABLY MORE ENJOYABLE LIQUEUR.

DRAMBUIE..... \$9
 SCOTCH WHISKY, HEATHER HONEY, AND OTHER HERBS ARE MARRIED TO MAKE THIS VERY UNIQUE SPIRIT THAT GOES WELL WITH COFFEE OR IN MANY COCKTAILS.

THE ANISE FAMILY

PERNOD..... \$9
 THIS LIQUEUR ORIGINALLY APPEARED IN THE EARLY 19TH CENTURY AND WAS FLAVORED WITH ANISEED BUT ALSO WITH THE FAMOUSLY MIND-ALTERING WORMWOOD, WHICH CAUSED SOME TO CUT THEIR EARS OFF UNTIL IT WAS MADE ILLEGAL. NOW MADE WITH ONLY ANISEED, THIS LIQUEUR BECOMES CLOUDY WITH THE ADDITION OF ICE AND/OR WATER AND IT IS FULL OF SWEET LICORICE FLAVOR.

RICARD..... \$9
 THIS SPIRIT RESEMBLES PERNOD IN MANY WAYS BUT IT IS A PASTIS, MEANING THAT MANY OTHER HERBS INCLUDING STAR ANISE AND CITRUS PEELS ARE USED TO CREATE IT. THREE QUARTERS OF ALL FRENCH PEOPLE ENJOY A PASTIS ON A REGULAR BASIS.

ROMANA SAMBUCA..... \$9
 THIS CLEAR, ANISE AND ELDERBERRY SPIRIT IS VERY VISCOUS DUE TO ITS HIGH SUGAR CONTENT. SAMBUCA IS ALWAYS SERVED WITH “THREE FLIES” FLOATING IN THE GLASS (ESPRESSO BEANS).

ABSINTHE

THIS NOTORIOUS SPIRIT CAN NOW BE LEGALLY MANUFACTURED AND CONSUMED IN THE UNITED STATES. THE HISTORY OF ABSINTHE IS A FASCINATING ONE AND THE SUBJECT OF SEVERAL BOOKS BUT HERE'S A BRIEF SYNOPSIS. THE "GREEN FAIRY" WAS THE FASHIONABLE DRINK OF CHOICE AMONGST ARTISTS AND WRITERS LIVING IN EUROPE AROUND THE TURN OF THE PREVIOUS CENTURY. ABSINTHE WAS TRADITIONALLY MADE FROM A BRANDY BASE THAT IS DISTILLED WITH STAR ANISE, FENNEL SEED, AND WORMWOOD AND THEN ENHANCED WITH AROMATIC HERBS SUCH AS TARRAGON, LEMON BALM, AND MINT WHICH GIVE IT ITS FAMOUS GREEN HUE AND FINISHING FLAVORS.

SO WILL IT MAKE YOU TRIP LIKE A HIPPIE ON HAIGHT ST. CIRCA 1968? THE SHORT ANSWER IS NO. DISTILLING WORMWOOD WILL YIELD A COMPOUND CALLED THUJONE WHICH ON A MOLECULAR LEVEL CLOSELY RESEMBLES THC, THE ACTIVE COMPOUND IN MARIJUANA. MANY DEVOTED FANS OF ABSINTHE LONG AGO WOULD PARTAKE IN THE CEREMONIOUS RITUAL OF SLOWLY DRIPPING WATER OVER A SUGAR CUBE SUSPENDED ON A SMALL SLOTTED SPOON OVER THEIR GLASSES OF ABSINTHE. THE GREEN SPIRIT WOULD CLOUD UP WITH THE WATER DILUTION AND THE EFFECTS WERE MIND-ALTERING ACCORDING TO SOME. HOWEVER, RECENT HISTORICAL RESEARCH HAS EXPOSED THE SUPPOSED HALLUCINOGENIC EFFECTS OF ABSINTHE AS MERE PIPE DREAMS. CONSIDER THAT MANY SPIRITS WERE DISTILLED INCORRECTLY OVER ONE HUNDRED YEARS AGO MEANING THAT MANY PEOPLE MAY HAVE BEEN DRINKING UNHEALTHY FORMS OF ALCOHOL THAT A PROPERLY TRAINED DISTILLER WOULD HAVE REMOVED DURING THE DISTILLATION PROCESS. THESE DANGEROUS LIQUORS COULD HAVE POTENTIALLY MADE PEOPLE SEE PINK ELEPHANTS. ABSINTHE WAS ALSO BOTTLED AT 110 TO 150 PROOF (VODKA IS 80 PROOF) AND EVEN THOUGH IT WAS USUALLY DILUTED WITH WATER, IF ONE DRANK ENOUGH OF IT . . . YOU KNOW THE REST OF THE STORY. VAN GOGH CUTS HIS EAR OFF AND SENDS IT TO HIS GIRLFRIEND. A FRENCHMAN KILLS HIS WHOLE FAMILY IN A BLIND RAGE. WAS IT THE ABSINTHE DOING THE WORK OR WAS IT SIMPLY PERSONS WITH SEVERE ALCOHOLISM GETTING BLACKOUT DRUNK? THESE FOLKS PROBABLY SHOULDN'T HAVE BEEN DRINKING ZIMA MUCH LESS SUCCESSIVE DOSES OF 150 PROOF LIQUOR.

THE TEMPERANCE MOVEMENT WAS ALSO AT ITS PEAK DURING THIS PERIOD OF HISTORY. THIS MISGUIDED MINORITY WANTED TO MAKE ALL ALCOHOL ILLEGAL. THEY SUCCEEDED IN DOING SO IN 1919 IN THE UNITED STATES. TO APPEASE THESE FOLKS IN FRANCE AND SWITZERLAND, BUT TO KEEP THE THIRSTY MASSES HAPPY, ABSINTHE AND ABSINTHE ALONE WAS BANNED IN 1915 AS IT WAS THE MOST NOTORIOUS OF ALL LIQUORS. ALMOST IMMEDIATELY, PASTIS WAS CREATED TO REPLACE ABSINTHE. PASTIS IS EXACTLY THE SAME SPIRIT AS ABSINTHE, MINUS THE WORMWOOD AND BOTTLED AT A LOWER PROOF. UP UNTIL RECENTLY, ONLY THE CZECH REPUBLIC AND SPAIN CONTINUED TO PRODUCE WORMWOOD ABSINTHE. WITH THE HOMOGENIZATION OF MANY EU RULES AND REGULATIONS, AS WELL AS THE REALIZATION THAT ABSINTHE WAS REALLY JUST A VICTIM OF A SMEAR CAMPAIGN, EUROPE COLLECTIVELY RELAXED ABSINTHE PRODUCTION AND DISTRIBUTION LAWS IN 2005. AS OF LATE 2007, THE UNITED STATES HAS FOLLOWED SUIT.

WE ARE PROUD TO OFFER YOU OUR FAVORITE ABSINTHE MADE BY LANCE WINTERS OF ST. GEORGE SPIRITS IN ALAMEDA. IF YOU CUT YOUR EAR OFF, WE'RE NOT RESPONSIBLE!

ST. GEORGE SPIRITS; ALAMEDA, CALIFORNIA; LANCE WINTERS - DISTILLER

ABSINTHE VERTE..... \$18

SOME OF US WERE LUCKY ENOUGH TO HAVE SEEN LANCE OF HANGAR ONE FAME SPEND YEARS EXPERIMENTING WITH ABSINTHE UNTIL HE FINALLY CAME UP WITH A FORMULA THAT SHINED. THIS IS THE FIRST HAND-CRAFTED ABSINTHE TO BE LEGALLY MADE AND SOLD IN THE UNITED STATES AND IS BOTTLED AT 120 PROOF.

KÜBLER DISTILLERY; VAL-DE-TRAVERS, SWITZERLAND; YVES KÜBLER- DISTILLER

KÜBLER..... \$15

KÜBLER WAS LAUNCHED IN 1863 BY J. FRITZ KÜBLER IN MOTIERS, SWITZERLAND, NEAR THE FRENCH BORDER. WHEN THE SWISS BAN ON ABSINTHE WAS LIFTED IN 2001, THE BRAND WAS REVIVED BY FRITZ’S GREAT GRANDSON, WHO USES THE SAME FORMULA FROM THE NINETEENTH CENTURY. 106 PROOF.

VIEUX PONTARLIER ABSINTHE FRANÇAISE SUPERIEURE, FRANCE

VIEUX PONTARLIER..... \$16

SINCE 2001, THE EMILE PERNOT DISTILLERY HAS CREATED AND DISTILLED SEVERAL ABSINTHES THAT ARE CONSIDERED AMONG THE BEST ARTISANAL ABSINTHES IN THE WORLD. VIEUX PONTARLIER (PRONOUNCED ‘VIEW PON-TARR-LEE-AY’) IS CAREFULLY CRAFTED IN SMALL BATCHES USING ALAMBIC STILLs THAT WERE SPECIFICALLY DESIGNED TO MAKE ABSINTHE. 130 PROOF.

CHARTREUSE

BELIEVE US WHEN WE SAY THAT THERE IS NOTHING IN THE SPIRIT WORLD LIKE CHARTREUSE. THE HISTORY OF THE LIQUEUR IS AS FASCINATING AS THE SPECTRUM OF W.P.D. (WOWS PER DROP) ONE’S SENSES EXPERIENCE WITH EACH LIFTING OF THE GLASS. THE FIRST CARTHUSIAN MONASTERY WAS FOUNDED NEAR GRENOBLE IN THE HEART OF THE CHARTREUSE MOUNTAINS IN 1084 BY A MONK NAMED BRUNO (LATER ST. BRUNO). THESE MONKS WERE AND STILL ARE TO THIS DAY, CONTEMPLATIVE, MEANING THAT THEY DO NOT SPEAK BUT TO GOD IN SILENCE AND DO NOT LEAVE THE MONASTERY.

IN 1605, ANOTHER CARTHUSIAN MONASTERY NEAR PARIS CAME INTO THE POSSESSION OF A VERY OLD MANUSCRIPT ENTITLED “AN ELIXIR OF LONG LIFE.” OVER THE NEXT 100 YEARS THE MANUSCRIPT RETURNED TO THE MOTHER ABBEY AND THE MONKS THERE ATTEMPTED TO CREATE THE ELIXIR FOLLOWING THE INTRICATE AND COMPLEX RECIPE PRESENTED IN THE TEXT. BEING MONKS, THEY HAD PLENTY OF TIME ON THEIR HANDS AND PROUDLY RELEASED THEIR FIRST BOTTLING OF THE ELIXIR IN 1737. IT WAS MADE FROM A VERY SECRET BLEND OF ALCOHOL-MACERATED BOTANICALS AND SOLD IN TINY BOTTLES AT 142 PROOF. CHARTREUSE WAS NOT, AT THIS STAGE, A BEVERAGE PER SE. TO DRINK IT, ONE WOULD SOAK A SUGAR CUBE WITH 2 OR 3 DROPS, ADD HOT WATER, AND THEN DRINK IT AS ONE WOULD TEA. THE FIRST CHARTREUSE AS WE KNOW IT APPEARED IN 1764 AS THE 108 PROOF GREEN VERSION THAT IS ESSENTIALLY IDENTICAL TO WHAT WE ENJOY NOW. IN 1838, THE FIRST YELLOW CHARTREUSE WAS RELEASED AS A SWEETER, MILDER 80 PROOF SPIRIT.

OVER TIME, THE MONKS ENDURED NUMEROUS WARS AND TWO MAJOR EXPULSIONS FROM THE COUNTRY AND NEARLY LOST THE MANUSCRIPT FOREVER SEVERAL TIMES. KEEP IN MIND THAT, EVEN TODAY, ONLY TWO MONKS MAKE THE BASE ELIXIR FOR THE LIQUEUR AND ONLY ONE OF THEM HAS THE ORIGINAL MANUSCRIPT WE KNOW THIS MUCH: OVER 130 PLANTS, HERBS, AND FLOWERS ARE STEEPED FOR UNKNOWN AMOUNTS OF TIME AND THEN BLENDED WITH DISTILLED HONEY AND SUGAR SYRUP. GRAPE ALCOHOL IS THEN ADDED AND THE SPIRIT IS THEN AGED FOR A PERIOD OF 5 YEARS FOR THE TRADITIONAL VERSION AND 12 YEARS FOR THE BOTTLES LABELED V.E.P.. THERE ARE GREEN AND YELLOW VARIETIES OF BOTH. ONE UNUSUAL NOTE ABOUT CHARTREUSE, THE EXPERTS ASSERT THAT, MUCH LIKE FINE WINE AND UNLIKE OTHER SPIRITS, CHARTREUSE CONTINUES TO EVOLVE AND BENEFIT FROM BOTTLE AGING.

YELLOW CHARTREUSE V.E.P..... \$25
GREEN CHARTREUSE V.E.P..... \$28

ORIGINALLY DESIGNED BY MONKS

DOM BENEDICTINE..... \$9

THERE ARE MANY IMITATIONS OF THIS SPIRIT THAT WAS FIRST CREATED 500 YEARS AGO IN AN ABBEY IN FRANCE. ORIGINALLY CREATED FOR MEDICINAL REASONS, THE SECRET BLEND OF COGNAC AND HERBS WAS REDISCOVERED IN THE 1860’S BY THE FAMILY THAT STILL MAKES IT TO THIS DAY.

BEER

STEAM LAGER , ANCHOR BREWING CO., "ANCHOR STEAM" <i>SAN FRANCISCO, USA</i>	\$5
AMERICAN STYLE LAGER , PABST BREWING CO., "PABST BLUE RIBBON" <i>MILWAUKEE, USA</i>	\$4
RICE ALE , ECHIGO BREWING CO., "KOSHIHIKARI" <i>NIGATA, JAPAN</i>	\$11
TRAPPISTES ALE , ABBAYE ST-REMY, "ROCHEFORT 8" <i>ROCHEFORT, BELGIUM</i>	\$14
LIGHT LAGER , AMSTEL BROUWERIJ B.V., "AMSTEL LIGHT" <i>AMSTERDAM, HOLLAND</i>	\$5
NON-ALCOHOLIC , BITBURGER <i>BITBURG GERMANY</i>	\$5

NON-ALCOHOLIC BEVERAGES

IT IS TRULY AN EXPERIENCE TO WALK INTO A CONVENIENCE STORE THESE DAYS AND BECOME OVERWHELMED WITH THE STAGGERING VARIETY OF NON-ALCOHOLIC BEVERAGE CHOICES. THERE USED TO BE COKE, PEPSI, TAB, AND A FEW OTHERS. NOW THERE ARE HUNDREDS OF ATTRACTIVELY PACKAGED OPTIONS. MOST FALL INTO ONE OF THREE CATEGORIES: (1) 100% REAL INGREDIENTS WITH REAL CANE SUGAR (2) PARTIALLY NATURAL INGREDIENTS WITH CORN SYRUP SWEETENER, AND (3) CERTAIN BEVERAGES THAT, ON A MOLECULAR LEVEL, RESEMBLE CRYSTAL METHAMPHETAMINE AND WORK ON YOU MUCH THE SAME WAY.

ALL NATURAL, REAL CANE SUGAR

FEVER TREE TONIC WATER AND BITTER LEMON..... \$7

MOST TONIC WATER THAT YOU GET AT A BAR COMES OUT OF A SODA GUN. USUALLY IT TASTES RATHER SWEET AND WATERED DOWN. USING SMALL BOTTLES FROM A REPUTABLE BRAND LIKE SCHWEPPE'S IS A MUCH TASTIER EXPERIENCE BUT SCHWEPPE'S FINEST PRODUCT, THEIR "INDIAN TONIC," IS VERY DIFFICULT TO GET IN THE U.S.. INDIAN TONIC WATER IS MUCH DRIER AND IDEAL FOR GIN AND TONICS. A NEW COMPANY FROM BRITAIN CALLED FEVER TREE IS NOW MAKING THIS STYLE OF TONIC FROM REAL INGREDIENTS INCLUDING THE FINEST QUALITY QUININE, ORANGE OILS, AND REAL CANE SUGAR. THEIR BITTER LEMON IS ALSO A REAL TREAT AND EXCELLENT ON A HOT DAY, WITH OR WITHOUT THE GIN.

D'ARBO FRUIT SYRUPS..... \$5

REAL FRUIT AND CANE SUGAR ARE MARRIED TOGETHER TO YIELD A LUSCIOUS SYRUP THAT MIXES WELL WITH OUR SELTZER SISTERS WATER (THINK ITALIAN SODA BUT THESE SYRUPS ARE FROM AUSTRIA). WE ALSO USE THESE OCCASIONALLY IN OUR SEASONAL COCKTAILS. ELDERFLOWER AND RASPBERRY ARE AVAILABLE.

SONOMA SPARKLER..... \$7

THIS COMPANY IS LOCATED RIGHT HERE IN HEALDSBURG AND WE LOVE THEIR STUFF NOT JUST BECAUSE IT'S LOCAL, BUT BECAUSE IT'S QUITE GOOD. BOTTLED IN SPARKLING WINE FORMAT, THESE SWEET FIZZY BEVERAGES CONTAIN 4 INGREDIENTS, FRUIT JUICE, VITAMIN C, CANE SUGAR, AND SPARKLING WATER. TRY THEIR LEMONADE OR APPLE VARIETIES.

ICED TEA

TEJAVA TEA..... \$6

HANDPICKED, MICROBREWED AND UNSWEETENED, TEJAVA TEA INCORPORATES PURE JAVA TEA BREWED FROM PURIFIED WATER AND SELECT JAVA TEA LEAVES. NO SWEETNER OF ANY KIND HAS BEEN ADDED TO THIS DELICIOUS, PURE TEA.

PARTIALLY NATURAL, SWEETENED SOMEHOW

SPRECHERS ROOT BEER..... \$5

MADE AT A BREWERY IN WISCONSIN, THIS IS ONE OF THE TASTIEST ROOT BEERS AVAILABLE. THEY USE FRESH BOTANICALS AND RAW HONEY BUT ALSO FRUCTOSE CORN SYRUP AND SODIUM BENZOATE AS A PRESERVATIVE.

BOTTLED MEXICAN COCA-COLA..... \$5

ORIGINALLY A BLEND OF SOUTH AMERICAN COCA LEAF EXTRACT, WEST AFRICAN COLA NUT, CARAMELIZED SUGAR, AND SODA WATER, COCA-COLA WAS FIRST SOLD AS A BEVERAGE THAT CURED WHAT AILS YOU. A LITTLE COCAINE, CAFFEINE, AND SUGAR WILL PICK YOU UP, NO DOUBT ABOUT IT. THE RAPID SUCCESS OF THE COCA-COLA BRAND CAN BE ATTRIBUTED NOT ONLY TO THE STIMULANTS THAT WERE IN IT (AND THE ONES THAT REMAIN TO THIS DAY) BUT ALSO TO MENSA-GENIUS MARKETING AND DISTRIBUTION. BEFORE COKE EVER WENT IN A BOTTLE, IT WAS SOLD AS TASTY CURE-ALL SYRUP THAT PHARMACISTS WOULD MIX WITH SODA WATER (ALSO THOUGHT TO HAVE HEALTH BENEFITS) AND SELL OUT THE DOOR. WHEN THE TEMPERANCE MOVEMENT KICKED IN AND LATER PROHIBITION BEGAN, COKE WAS MARKETED AS A BEVERAGE FOR THE FIRST TIME, NOT AS PSEUDO-MEDICINE. COKE DID AND STILL DOES TASTE QUITE GOOD, AND IT'S UNQUESTIONABLY REFRESHING. IT IS ALSO HIGHLY PROFITABLE. THE SYRUP COST VERY LITTLE TO MAKE AND WAS CHEAPER TO TRANSPORT BECAUSE IT WEIGHED VERY LITTLE. THE SODA FOUNTAIN OPERATORS COULD CHARGE FIVE TIMES WHAT THEY PAID FOR THE SYRUP BY SIMPLY ADDING SODA WATER. BY THE WAY, EVEN A LITTLE COCAINE AND CAFFEINE CAN BE HIGHLY ADDICTIVE. ONCE COKE WAS MARKETED IN BOTTLES, ONE DIDN'T NEED TO HAVE THE SODA FOUNTAIN APPARATUS TO SELL IT TO THE TEEMING MASSES. WHY NOT MARKET A CAFFEINATED BEVERAGE TO CHILDREN FOR THE FIRST TIME IN HISTORY? GET THEM HOOKED WHEN THEIR YOUNG, YOU'LL HAVE THEM FOR LIFE. THIS WAS A BRAND NEW IDEA BACK THEN. MASSIVE ADVERTISING CAMPAIGNS FEATURING SANTA CLAUS DURING THE HOLIDAYS DIDN'T HURT. BY THE EARLY 20TH CENTURY, COCA-COLA WAS WELL ON IT WAY TO BECOMING THE QUINTESSENTIAL AMERICAN BEVERAGE. AS AMERICA CAME TO BE THE WORLD'S ONLY SUPERPOWER IN THE LATER 20TH CENTURY AND NEW MARKETS OPENED UP ALL OVER THE WORLD, COCA-COLA BECAME THE PHYSICAL AND SYMBOLIC REPRESENTATION OF THIS DOMINANCE.

ANYHOW. COCA-COLA MADE IN MEXICO CONTAINS MORE CANE SUGAR IN IT THAN THE COKE MADE IN THE US (WE USE HIGH FRUCTOSE CORN SYRUP EXCLUSIVELY) SO MANY FEEL THAT MEXICAN COKE TASTES BETTER. IT ALSO COMES IN THAT COOL, OLD-SCHOOL GLASS BOTTLE. .

BOTTLED WATER

VOSS STILL AND SPARKLING WATER.....800 ML \$7.5

THIS WATER HAILS FROM A PRISTINE WATER SOURCE IN CENTRAL NORWAY. THE SPARKLING VERSION IS PARTICULARLY TASTY DUE TO THE ADDITION OF BICARBONATE, WHICH ALSO BUMPS UP THE MINERAL CONTENT

SELTZER SISTERS..... \$5

THIS BAY AREA COMPANY HAS BEEN AROUND FOR OVER 30 YEARS AND SPECIALIZES IN TRADITIONAL SELTZER. BOTTLED, PURE, CO2-CHARGED H2O BECAME QUITE POPULAR JUST OVER A HUNDRED YEARS AGO, PARTICULARLY IN THE JEWISH COMMUNITIES OF THE NYC AREA AND CHICAGO. SELTZER SISTERS HAS OVER 25,000 ORIGINAL GLASS BOTTLES FROM THIS PERIOD WHICH THEY FILL USING AN ANTIQUE MACHINE THAT CHARGES THEM WITH CO2. THE TASTE AND MOUTHFEEL OF TRUE SELTZER IS REALLY SOMETHING SPECIAL. WE USE THIS SELTZER IN MANY OF OUR SEASONAL COCKTAILS.

LOCAL GRAPE JUICE

NAVARRO..... \$9

THE GOOD FOLKS AT NAVARRO VINEYARDS IN THE ANDERSON VALLEY HAVE RECEIVED MUCH ACCLAIM FOR THEIR WINES FOR MANY YEARS NOW. THEY SET ASIDE A LITTLE BIT OF JUICE EACH YEAR TO BOTTLE WITHOUT HAVING GONE THROUGH FERMENTATION AND AS SUCH THEY ARE BOTTLED NON-ALCOHOLIC. THESE "WINES" ARE PURE TASTING, REFRESHING AND ON THE SWEET SIDE. WE OFFER BOTH PINOT NOIR AND GEWURZTRAMINER.

REFERENCES AND THANKS

MANY BOOKS WERE USED TO COMPILE THE INFORMATION LISTED IN THIS MENU INCLUDING ANTHONY DIAS BLUE'S "THE COMPLETE BOOK OF SPIRITS," CHARLES NEAL'S "ARMAGNAC," JOHN LAMOND AND ROBIN TUCEK'S "THE MALT WHISKY FILE," A.J. BAIME'S "THE MEN BEHIND THE BOOZE," HUGH BARTY'S "RUM; YESTERDAY AND TODAY," TOM STANDAGE'S "A HISTORY OF THE WORLD IN 6 GLASSES," AND VARIOUS ISSUES OF THE MAGAZINE "DRINKS."

ADDITIONALLY, MANY THANKS TO SCOTT BEATTIE FOR HIS AMAZING INGENUITY AND TALENTS IN THE BAR AT CYRUS. HIS DEPARTURE IN 2008 WAS FOLLOWED BY THE RELEASE OF HIS COCKTAIL BOOK, ARTISANAL COCKTAILS; DRINKS INSPIRED BY THE SEASONS AT CYRUS, FROM TEN SPEED PRESS, WHICH FEATURES MANY SPIRITS MENTIONED IN THIS MENU.

WE LOOK FORWARD TO EXPANDING OUR SPIRITS LIST CONSIDERABLY HERE AT CYRUS IN THE COMING YEARS AND CERTAINLY APPRECIATE ANY INPUT OR SUGGESTIONS THAT YOU MIGHT HAVE.

CIGARS

COHIBA RED DOT CHURCHILL ... \$50.00

THIS IS THE LEGENDARY PERSONAL BRAND OF FIDEL CASTRO. THE COHIBA RED DOT CIGAR IS CRAFTED TODAY IN THE DOMINICAN REPUBLIC. THE DARK, RICH WRAPPER LEAF IS GROWN IN THE SUB-TROPICAL WEST AFRICAN CLIMATE OF CAMEROON. THE SUPPLE AND FLAVORFUL JEMBER BINDER IS GROWN IN INDONESIA. TO BALANCE THE RICHNESS OF THE WRAPPER, THE SMOOTH-SMOKING PILOTO CUBANO FILLER LEAVES ARE GROWN IN THE DOMINICAN REPUBLIC. STRONG, YET SMOOTH AND RICH 7" x 49

DAVIDOFF SPECIAL "R" ... \$45.00

4 YEAR AGED HAND SELECTED DOMINICAN FILLER AND EXPERTLY ROLLED SEAMLESS ECUADORIAN CONNECTICUT WRAPPER. MEDIUM TO FULL BODIED 4.9" x 50

DAVIDOFF GRAND CRU No. 2 ... \$39.00

HANDCRAFTED IN THE DOMINICAN REPUBLIC, THESE CIGARS FEATURE 4 YEAR AGED, HAND SELECTED DOMINICAN FILLERS AND ECUADORIAN CONNECTICUT WRAPPER. MEDIUM BODIED 5.6" x 43

DAVIDOFF MINI CIGARILLOS ... \$28.50

MADE FROM TOBACCOS FROM INDONESIA AND THE CARIBBEAN, SUMATRA WRAPPER LEAVES ARE ESPECIALLY SELECTED FOR DAVIDOFF TO BE SPICY AND AROMATIC.

MONTECRISTO CLASSIC No. 2 TORPEDO ... \$25.00

THE FINEST CONNECTICUT SHADE WRAPPERS WERE HAND-SELECTED TO CONCEAL A SUPERIOR MIXTURE OF TOP-NOTCH CUBAN SEED DOMINICAN LONG-FILLERS. NOTES OF WOOD AND EARTH ARE PRESENT JUST BEFORE A CRISP, SOMEWHAT SPICY FINISH. 6" x 50

AVO No. 2 ... \$22.00

MADE IN THE DAVIDOFF FACTORY IN THE DOMINICAN REPUBLIC, AVO CIGARS ARE A BLEND OF FIVE DIFFERENT DOMINICAN TOBACCOS, WITH A CONNECTICUT SHADE WRAPPER. THE AVO STANDARD LINE IS THE PERFECT MILD TO MEDIUM BODIED SMOKE. 6" x 50

PARTAGAS #2 ... \$15.00

PARTAGAS #2 IS A RICH BLEND OF DOMINICAN CUBAN-SEED & MEXICAN FILLER AND SAVORY CAMEROON WRAPPER. A WELL-MADE CIGAR WITH JUST A TOUCH OF RUSTICNESS. FULL BODIED. 5.75" x 43

MACANUDO BARON DE ROTHSCHILD CAFE ... \$14.50

MACANUDO ARE THE #1 SELLING CIGAR IN THE UNITED STATES. CONSTRUCTED OF FILLER TOBACCOS FROM JAMAICA AND THE DOMINICAN REPUBLIC, THE BINDER IS FROM MEXICO AND THE WRAPPER IS A TWICE AGED CONNECTICUT SHADE-GROWN LEAF. MILD, SMOOTH AND MELLOW. 6.5" x 42