

"Decadent, sinful, yet beautiful... Koji, a simple recipe." Source Unknown



CLASSIC MARTINIS

"A man must defend his home, his wife, his children, and his martini." - Jackie Gleason



Tanqueray 10 Gin, a hint of Noilly Prat Vermouth, relaxed over ice until ready. Garnished with an olive or lemon twist.

CLASSIC MARTINIS – Modern definition of a classic martini is gin or vodka, a splash of dry vermouth, an olive or a lemon twist

MARTINEZ

16.00

One of our absolute favourites and considered to be 'the great grandfather of the martini cocktail' invented around the early 1900's in San Francisco... a harmony of Boatyard Old Tom Gin, sweet vermouth, maraschino liqueur, a dash of Angostura bitters and as dry as your mother-in-law.

VODKATINI 17.00

In the late 1960s and early 70s, the Cold War got colder and the martinis got stronger with barely a hint of vermouth. Around this time vodka presided over gin as the spirit of choice... Belvedere Vodka, garnished with one olive or lemon twist, stirred over ice, or shaken, nothing more, nothing less.

VESPER DRY MARTINI 18.50

Daniel Craig's Montenegro martini - Tanqueray 10 Gin, Belvedere Vodka, Lillet Blanc and a large slice of lemon peel.

WHITE LADY 16.00

Supposedly a favourite of F. Scott Fitzgerald, the White Lady was enjoyed throughout the hedonist era. An elegant order of the 1920s, she featured in only the finest establishments such as the Ciros Club in London to Harry's Bar in Paris. Tanqueray 10 Gin, Cointreau, fresh lemon juice and egg white.



NEW ERA MARTINIS

"Women and cats will do as they please, and men and dogs should relax and get used to the idea."



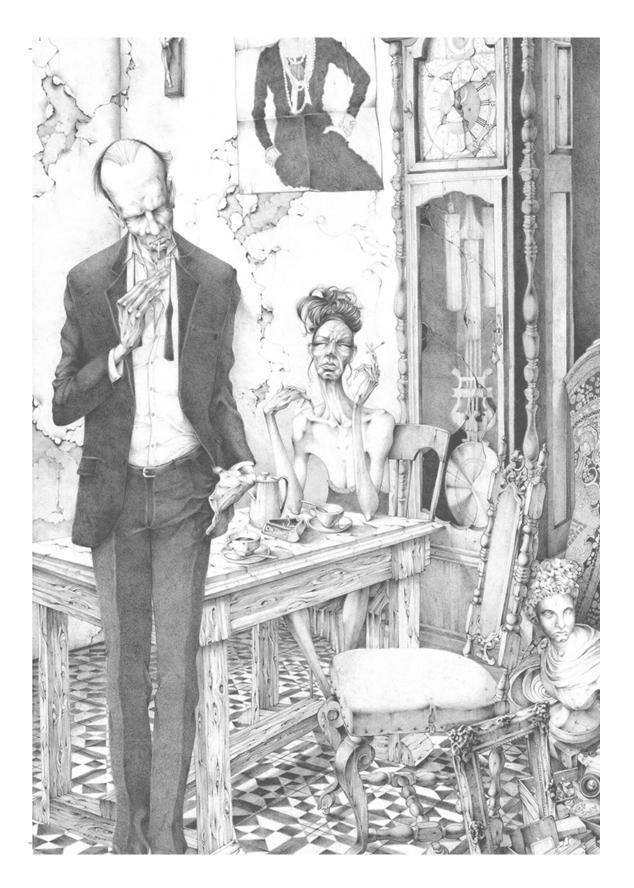
THE LEMON GRASS & CHILLI MARTINI 15.50

A spicy yet refreshing blend of Thai chili infused Stolichnaya Vodka, fresh lime, apple juice and lemon grass & ginger syrup.

NEW ERA MARTINIS

LYCHEE MARTINI 15.50 Stolichnaya Vodka, lychees, lychee liqueur and freshly squeezed lime juice, exotic and rich, but refreshingly balanced by the addition of bright citrus flavours - undoubtedly one of Koji's most popular orders. **PASSION FRUIT MARTINI** 15.50 A delightful combination of Stolichnaya Vodka, fresh passion fruit, passion fruit purée & passion fruit juice. A pure representation of this well-loved Brazilian fruit. **COSMOPOLITAN 15.00** Widely known as the 'Cosmo', this contemporary but legendary cocktail is rather simple. Citrus infused Stolichnaya Vodka, Cointreau, cranberry juice and a splash of lime. Garnished with orange peel. ZU ZU MARTINI 15.50 The popularity of this martini can be attributed to the popularity of its ingredients: peach, passion fruit, apple juice & vodka - Zubrowka Vodka to be exact... known to many as the Bison Grass infused 'ZU'. **COLD BREW MARTINI** 16.00

Koji's very own home-brewed twist on the much-loved classic Espresso Martini. Hine Vsop Cognac infused with coconut oil, Mr Black Cold Brew Coffee Liqueur, a dash of crème de cacao, topped up with some fresh cold brew coffee.



CLASSIC WITH STYLE

"There is no bad whisky. There are only some whiskies that aren't as good as others."
- Raymond Chandler

16.00

OLD FASHIONED BY KOJI

Delicately crafted by muddling sugar with bitters, adding whisky and a twist of citrus rind. Koji's very own fig and vanilla infused Buffalo Trace Bourbon, cardamon bitters, demerara brown sugar, orange peel & fig.

CLASSIC WITH STYLE

SAZERAC This old timer was invented sometime around 1870 at the Sazerac Coffee House on Royal Street in New Orleans. Originally drunk with cognac but over time changed to rye whisky. Delightfully stirred Sazerac Rye, sugar, peychauds bitters - poured into a cold absinthe rinsed glass.	16.50	KOJI PISCO Our classic refreshing Pisco Sour based on the 1916 creation from the Morris Bar in Lima – Peruvian Pisco from the Quebranta grape infused with shiso leaf, Japanese plum sake, fresh yuzu juice, lime juice & egg white.	16.00
MANHATTAN The quintessential rye cocktail. Legend says it was created for Jennie Churchill (mother of Winston) around 1874. Two to three parts best rye whisky to one part sweet vermouth, original Sazerac Rye, Golfo Tinto Vermouth, Angostura bitters and a cherry garnish.	16.00	PENICILLIN Created by Sam Ross in the mid-2000s at New York City's famous Milk & Honey bar, the Penicillin is widely considered as one of the 21st century's greatest success stories. Blended Scotch, honey-ginger syrup & lemon juice. Topped up with a float of peaty Islay Ardberg 10yr Scotch.	15.00
BOULEVARDIER Buffalo Trace Bourbon, Golfo Tinto Vermouth & Campari with an orange twist. Created for the nephew of Alfred Vanderbilt in the 1920s by Harry MacElhone at Harrys New York Bar, Paris.	15.50	BRAMBLE Born out of Soho's very own Fred's Club, London in the 1980s. The Bramble is best described as a the perfect spring cocktail. Portobello Gin, lemon juice, crème de mure served in a rock glass over crushed ice with blackberry garnish.	15.00
HEMINGWAY CLASSIC DAQUIRI Created for Ernest Hemingway by the legendary Costantino Vert, the head bartender at La Floridita Havana Cuba. Copalli Rum, fresh pink grapefruit juice, maraschino liqueur, freshly squeezed lime juice & sugar syrup. Shaken hard, the perfect aperitif.	15.50	BRANDY CRUSTA Invented by an Italian bartender in the 1850s plying his trade in New Orleans. Forgotten for many years but arguably equally as prevalent as other New Orleans classics such as the Sazerac. Hine by Hine Vsop, maraschino liqueur, orange Curaçao & lemon juice. Sugar rimmed coupette glass with a dry lemon wheel.	15.00
OLD CUBAN Havana Club Seleccion de Maestros triple barrel aged rum, fresh mint and lime. Topped with Angostura bitters & Phillipe Gonet Champagne. "I'm part Cuban, so anything with a good beat like Rumberos de Cuba gets me good Oona Chaplin	17.50 ing."	PALOMA Paloma is Spanish for 'dove'. Believed to be created by the Legendary Don Javier Delgado Corona, owner of La Capilla, in Tequila, Mexico. Arette Blanco tequila, a splash of lime, agave & grapefruit soda.	15.00

CLASSIC WITH STYLE

RIFFS & ORIGINALS

"Everybody should believe in something, I believe I'll have another drink." - Source Unknown

OKINAWA PUNCH

15.50

Exotic & multi-layered. El Dorado 5yr rum, blended with Awamori (an alcoholic beverage indigenous and unique to Okinawa, Japan), a touch of creme de cacao, Px sherry, pineapple syrup and a dash of lime.

RIFFS & ORIGINALS

KOJI FIZZ 15.00

Long and refreshing - the addition of fresh raspberries turns this simple fizz into a 'tart affair'. Beefeater Gin, fresh raspberries, fresh lemon & yuzu, champagne syrup, egg white & soda.

DETOX MARGARITA 16.00

A detox riff on the classic margarita, Arette Blanco Tequila, awamori, fresh cucumber & bell pepper juice, Thai basil infused Noilly Prat with a splash of lime juice.

SMOKED RUM 16.50

A slow sipping concoction brewed with El Dorado 5yr Rum, Hine by Hine Vsop Cognac, a dash of Mr Black Cold Brew Coffee Liqueur, fresh cold brew coffee, Curaçao, bitters & lastly served smoked with apple wood chips.

SAKURA MARTINEZ 16.00

A floral & precise twist on the all-time classic Martinez, inspired by Kioto's Sakura trees. Kinobi gin blended with Mancino Sakura Vermouth, a splash of maraschino liqueur and citrus bitters.

TEQUILA GINGER 15.00

Our riff on the classic Margarita, less dry and more exotic. Arette Blanco Tequila, freshly squeezed lime juice, homemade ginger syrup, pineapple juice & agave syrup.

ADAM & EVE 17.50

Two cocktails in one. Silky Sazerac Rye whisky blended with homemade Wignac Cider milk-punch, then layered with a classic calvados cocktail. This marriage is one to nurse and enjoy.

CHAMPAGNE COCKTAILS

"I only drink Champagne on two occasions, when I am in love and when I am not."

- Coco Chanel



18.50

Considered one of Marilyn Monroe's favourites.
Tanquery 10 Gin, fresh lemon juice, lavender syrup, peychauds bitters, kafir lime leaf,
Philippe Gonet Reserve Champagne,
topped with lavender & yuzu foam.
Sexy, zesty and refreshing.

CHAMPAGNE COCKTAILS

GIN N CHAMPAGNE

An elegant & traditional blend of Phillipe Gonet Champagne, Fifty Pounds London Dry Gin, elderflower & a slither of fresh cucumber, simple & delicate. "Champagne offers a minimum of alcohol and a maximum of companionship." David Niven

THE BELLINI 18.00

18.00

18.00

Late 1940s, Harry's Bar, Venice, Italy... the Bellini was born. Phillipe Gonet Champagne, fresh peach, crème de peche stirred until 'bubbly'.

THE CLASSIC CHAMPAGNE COCKTAIL

One of the oldest cocktails around, dating back to the mid 1800s. Demerara sugar cube douched in Angostura bitters, small measure of cognac topped up with Phillipe Gonet Champagne.

FRENCH 75 18.00

A 1926 classic - a mix of P<mark>ortobello Roa</mark>d Gin, fresh lemon, and a drop of sugar syrup, charged with Phillipe Gonet Champagne. Stylish & always a favourite...

"One holds a bottle of red wine by the neck, a woman by the waist, and a bottle of Champagne by the derrière." Mark Twain

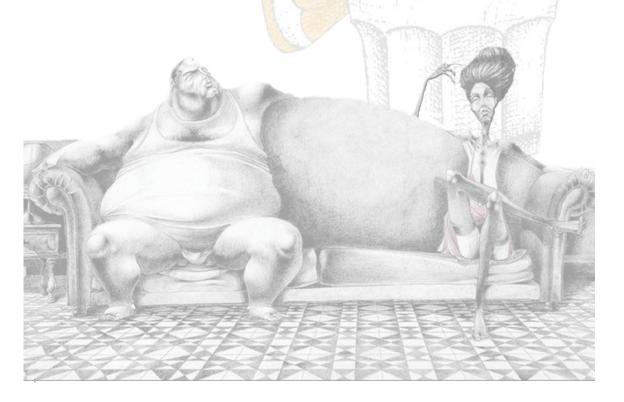
VINTAGE COCKTAILS

"Beautiful things don't ask for attention." - James Thurber

VINTAGE NEGRONI

40.00

Thought to have been invented in 1919 at Caffè Casoni in Florence. The story goes that Count Camillo Negroni asked his friend and bartender Fosco Scarselli to strengthen his favourite cocktail, the Americano. Stock Dry Gin, Campari, Vermouth Buton Rosso Antico. Bottles range from the 1950s - 1970s.



VINTAGE COCKTAILS - Classic Cocktails using authentic vintage spirits

SILVER BULLET

35.00

Prince Philip's favourite drink before playing a round of golf. The recipe for the Silver Bullet first appeared in the famed Savoy Cocktail Book of 1930 and was so named due to its incredibly clean and fresh flavour. Gordons Special Dry Gin, Bella Trieste Doppio Kummel, fresh lemon juice and touch of champagne sugar. Bottles range from the 1950s - 1970s.

MARTINEZ

27.50

Of all the cocktails proudly wearing the 'classic' badge, the Martinez is perhaps the most deserving. Often named the Father of the Martini, this is an old, old drink. The big question is: Which came first, the Martini or the Martinez? The answer is quite simple: the Martinez.

Stock dry Gin, Martini sweet Vermouth, maraschino liqueur, Angostura bitters. Bottles range from the 1950s - 1970s.

ROB ROY

27.50

The Rob Roy was invented in 1894 by a bartender who worked at New York City's Waldorf-Astoria Hotel. Inspired by an 1984 opera based on the Scottish Folk hero Robert Roy MacGregor, the Classic Rob Roy was formed. Similar to a Manhatan yet prepared exclusively with Scotch whisky. Johnny Walker Red Label, Rosso Antico Demi Sec, Angostura Bitters. Bottles range from the 1950s - 1970s.

THE GODFATHER

27.50

If you ask Disaronno, the history of the Godfather is pretty straight forward. The Italian amaretto liqueur producer claims the cocktail was a favourite of Marlon Brando in the 1970s. Amaretto Di Saronno & Haigs Dimple 15 y.o. Bottles range from the 1950s – 1970s.

PIMMS CUP

35.00

Pimm's No. 1 Cup was created in 1840 by a bartender named James Pimm at an oyster bar in London's financial district. A staple drink for some of those very British summer events. Pimms no. 1, Sicilian lemonade, mint, cucumber, orange slice. Bottles range from the 1950s - 1970s.

NON-ALCOHOLIC COCKTAILS

PASSION FRUIT MARTINI Mix of fresh passion fruit and passion fruit purée, a touch of vanilla syrup shaken with a dash of pineapple and passion fruit juice.	9.50
MANGO PASSION Mango & passion fruit purée, vanilla syrup & fresh mango.	9.50
SIMPLY GREEN Freshly muddled cucumber & bell pepper juice, freshly squeezed lemon juice, Symmetry tonic and elderflower topped up with a float of ginger beer.	10.00
LAVENDER BLUSH Symmetry botanical 'Gin' shaken with lavender syrup, and lemon juice topped up with soda, then layered with Koji's very own refreshing coat of yuzu and lavender foam.	10.00
RASPBERRY LYCHEE BLOSSOM Raspberry & lychee fruit purée, freshly squeezed lemon juice, fresh mint.	9.50
SYMMETRY 'GIN' & TONIC A vibrant and refreshing botanical 'gin', served with tonic water.	9.50
LOW-ALCOHOLIC COCKTAILS	
YUZU SAKE COLLINS, 6% ABV Light alternative to gin & tonic. Enhanced with the spicy, fresh and earthy aroma of Yuzu sake, fresh raspberries, eucalyptus sugar syrup and tonic.	12.50
HUGO, 9% ABV A simple blend of elderflower cordial, sparkling wine, fresh mint, lime and splash of soda. A good way to kick off your aperitivo hour in style.	12.50

GIN



GIN

JAPAN NIKKA COFFEY 13.50 Vibrant botanicals including amanatsu, kabosu, shikuwasa and yuzu, as well as sansho pepper. Garnish: lemon peel & apple. ELEGANT LAST GIN 11.50 This craft gin is distilled in the heart of Tokyo using the surplus Sake Kasu from Chiyomusubi, a sake brewery in Tottori, Japan. The nose provides a sweetness of sap, woody notes, citrus, herbal and & a spicy gin character. A wonderful marriage of cardamon, pepper spice and citrus flavours with Juniper peaking out with an elegant touch of heat on the finish. Garnish: ginger & lemon peel. KI NO BI 13.50 Floral and aromatic with refreshing yuzu notes. Subtly earthy, oaky elements develop, joined by a kick of ginger. Garnish: bamboo leaf & lemon peel. WA GIN 16.00 Wa Gin is an original Japanese craft gin based upon the spirits distilled from sake which has been stored for 10 years. Seven high quality botanicals such as spicy and woody scented fine juniper berries, lemon peel, orange peel citrus fruits and cinnamon in this gin. Garnish: orange twist & dried lemon. MASAHIRO OKINAWA 13.40 Capturing the tropical climate of the Southern Japanese island perfectly, this botanical list features a variety of local ingredients. Shequasar, guava leaves and Balinese long pepper. The recipe also includes goya, cucumber-shaped bitter melon from Okinawa, and a type of hibiscus called roselle. Garnish: dried hibiscus & cucumber. **IRELAND GUNPOWDER IRISH GIN** Oriental botanicals, gunpowder tea and Irish curiosity is the origin of this intercontinental

gin. Exotic botanicals from across the globe such as meadowsweet, kaffir lime, orris root,

cardamon, caraway seed, star anise, oriental grapefruit & gunpowder tea.

Garnish: grapefruit wedge.

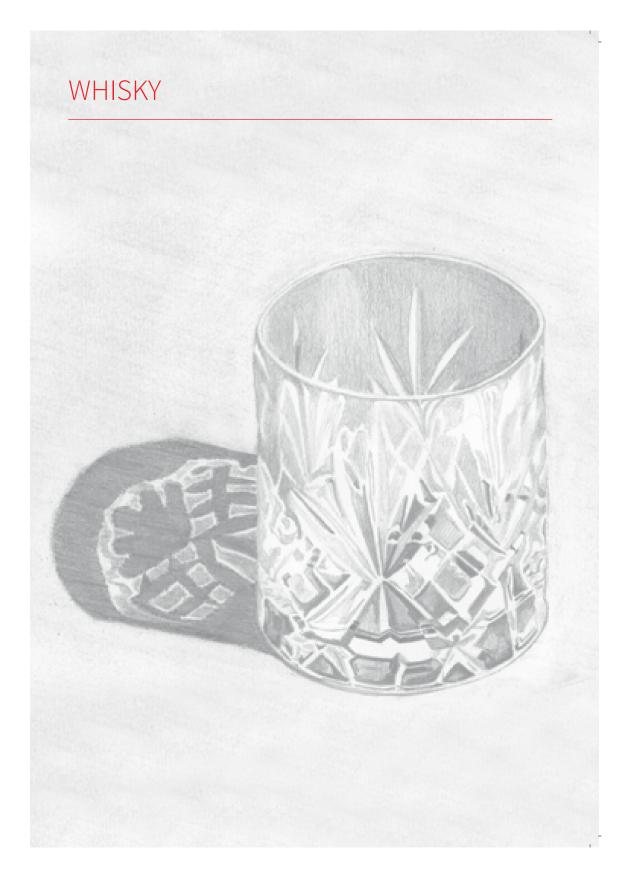
GIN

AMERICA	
LEOPOLDS Small Batch American gin, made using hand-zested pummelos. Only 50 cases produced a year resulting in limited production. Garnish: grapefruit peel & dried lime.	13.50
NO. 209 Quite forward on the citrus front, as juniper takes a back seat with a well constructed mix of aromatic botanicals - orris root, liquorice, pummelo, coriander and angelica. Garnish: grapefruit wedge & fresh raspberries.	10.50
BROOKLYN Vibrant and characterful gin from New York, made using hand-cracked juniper and fresh citrus peels. Big, well-rounded with citrus notes at its core. Garnish: dried lime & a fresh orange wedge.	11.00
AVIATION Aviation gin offers a Dutch style, distilled from rye and flavoured with juniper, lavender, anise, sarsaparilla, orange peel and cardamom. Garnish: lemon wedge & star anise.	10.00
G' VINE NOUAISON G' Vine is batch distilled using a neutral grape spirit with fresh whole-fruit botanicals in France's Cognac region. Finished with a zesty mix of juniper and ginger. Garnish: cardamom & dried lime.	11.50
CITADELLE A fabulous gin made with 19 different botanicals including moroccan coriander, french juniper, mexican oange peel and chinese liquorice. Garnish: orange peel & dried lime. SPAIN	9.50
GIN MARE Gin Mare is made with botanicals including arbequina olive, rosemary, thyme, basil and mandarin. A fabulous spanish ain inspired by	10.00

mediterranean flavours. Garnish: rosemary & orange wedge.

GIN

GERMANY MONKEY 47 15.00 A fairly unusual gin from the Black Forest in Germany, The 47 comes from the number of botanicals that go into this gin. Complex to no end with woody, vegetable aromas under pinned by fresh grassy citrus notes and botanical sweetness - "like a pine forest after the rain". Garnish: orange wedge & blackberries. ELEPHANT 12.50 Made in Germany & inspired by Africa. Using rare African botanicals 'EG' dontates 15% of its profits to two Elephant conservation charities. Garnish: slice of green apple. **ENGLAND SAPLING** 9.50 Sapling plant a tree for every bottle sold. A more sustainable & climate positive approach to the ever expanding spirits market. Clean, creamy & refreshingly smooth, Sapling's precise characteristics provide a delightful martini. Garnish: rosemary & orange twist. PLYMOUTH NAVY STRENGTH 10.50 Plymouth gin orginal is distilled using the same blend of seven exotic botanicals, soft Dartmoore water and pure grain alcohol since 1793. Garnish: lemon & lime wedge. PORTOBELLO ROAD 8.50 It's an old-style London Dry Gin, containing traditional botanicals and spices that date back to the gins of yesteryear. Garnish: grapefruit peel. TANQUERAY NO. 10 11.50 A wonderful small batch London dry gin made in pot still number 10. Tanqueray Number 10 is citrussy and full-bodied. Garnish: grapefruit wedge. FIFTY POUNDS 10.50 11 botanicals in total; Juniper, angelica root, coriander, liquorice root, grains of paradise, lemon and orange rind. The remaining three botanicals are kept incredibly secret. Garnish: lime wedge & mint.



JAPANESE WHISKY

NIKKA DISTILLERY

COFFEY GRAIN This japanese whisky uses two Coffey stills at the Miyagikyo distillery, both of which were in fact imported from Scotland to Japan in 1963. Its safe to say that grain whisky and bourbon fans will not be disappointed.	MP
COFFEY MALT While most distilleries use their Coffey stills only to make grain whisky, Nikka use the two Coffey stills at their Miyagikyo distillery to create malt whisky too. A cross between a single malt and a bourbon. Notes of chocolate, caramel, and espresso.	MP
MIYAGIKYO NAS Firm, lively. Malted barley is at the heart of the palate, coated in herbaceous, liquorice, spiced (ginger, cinnamon) and chocolate tones. Very elegant, fresh tobacco leaves and coconut.	MP
MIYAGIKYO 12 y.o. A nose of butterscotch and vanilla with a fruity and caramel taste. Smooth with sherry character.	MP
YOICHI NAS A Non-Age-Statement single malt produced by the Yoichi Distillery, the first distillery established by Nikka in 1934. Plenty of fruit notes with a good helping of peat at its core.	MP
YOICHI 10 y.o. Yoichi is the jewel in Nikka's crown, their 10-year-old offers notes of vanilla and fruit. One batch received 93 points in Jim Murray's Whisky Bible.	MP
TAKETSURU NAS A Non-Age-Statement expression of Nikka Taketsuru Pure Malt whisky, It features plenty of whisky from the Miyagikyo distillery, as well as a percentage of malt matured in Sherry casks to give it a rich and spiced nose.	MP
TAKETSURU 17 y.o. This wonderful 17 year old blended malt was named for Nikka's founder, the whisky-pilgrim Masataka Taketsuru. Spicy and rounded with vanilla, blood orange and hints of chocolate.	MP

JAPANESE WHISKY

SUNTORY DISTILLERY

HIBIKI 17 y.o.

This Japanese blend was awarded an "Editor's Choice" from Whisky Magazine. Hibiki 17 year old is a superb and well respected whisky From Suntory. Sweet and rich, there are crisp notes of mixed peels, raisin and custard.	
HIBIKI 21 y.o. Hibiki 21 was named World's Best Blended Whisky at the 2013 World Whiskies Awards and was awarded 96 points in Jim Murray's 2014 Whisky Bible. Dr. Whisky quotes 'Unbelievably balanced, and dangerously drinkable'.	MP
HAKUSHU 10 y.o. Delicate spices, sherry, wood & almond notes, finishing off with a scent of Cinnamon and vanilla. Velvety and green, a true representation of this Every rare 10 y.o. Hakushu.	MP
HAKUSHU 12 y.o. Strong fruit on the palate, but by no means a sweet whisky. Still rich, herbaceous and grassy, with a waft of smoke along the <mark>wa</mark> y.	MP
HAKUSHU 18 y.o. A fantastic 18 year old Japanese whisky from the Ha <mark>kushu dist</mark> illery - a malty, fruity whisky of real quality. Patisserie swee <mark>t with not</mark> es of baked goods.	MP
(AMAZAKI 12 y.o. /amazaki is Suntory's flagship single malt whiksy, fr <mark>om Ja</mark> pan's first & oldest malt distillery. A wonderfully elegant and smooth single malt. Good body with plenty of nut oils and zest, a pleasant floral character with a little tropical fruit, rooty note and winter spice.	MP
AMAZAKI 18 y.o. An award winning Japanese single malt, Yamazaki's legendary 18 year old earned a Gold at the 2007 International Spirits Challenge and a Double Gold at the 2005 San Francisco World Spirits Competition. Kirin	MP
Yamazaki OP	

MP

JAPANESE WHISKY

Award-winning single Oloroso Sherry cask matured whisky from Taiwan, bottled without chilled filtration or artificial colouring.

Yamazaki

Fuji Gotemba

Kirin

TAIWAN WHISKY Eigashima Shuzou

KAVALAN DISTILLERY

KAVALAN SOLIST 58.6%

CHICHIBU DISTILLERY

CHIBIDARU 2010 A sought-after bottle of Chichibu single malt whisky matured in quarter casks, which are notably smaller than astandard cask. This whisky was distilled in 2010 and bottled in 2014, with production limited to 6,200 bottles.	MP
CHICHIBU LONDON EDITION Only 929 bottles of Chichibu London Edition were bottled in this exclusive release. Matured exclusively in ex-bourbon barrels authentically expressing the distillery's spirit; floral, honeyed and aromatic with marked complexity	MP
ICHIROS MALT & GRAIN A blend from the king of independent Japanese distillers, Ichiro Akuto. In addition to whisky from his own stocks, this includes Hanyu, Karuizawa and his own Chichibu distillery.	MP
MARS MALTAGE COSMO A blended malt whisky from the little-known Japanese distillery Shinshu, as well as whiskies from several undisclosed Scottish distilleries.	MP
MARS KOMAGATAKE SHERRY & AMERICAN OAK 2011 A limited edition from Mars' Shinshu distillery. This whisky has been aged in ex-sherry and bourbon casks for three years before bottling at a punchy 57%.	MP

Chichibu

MP

BOURBON WHISKY

BUFFALO TRACE DISTILLERY

BUFFALO TRACE 40% ABV Buffalo Trace Old Fashioned	8.50 15.00
EAGLE RARE 10 y.o. 45% ABV Eagle Rare 10 Old Fashioned	11.50 16.50
BLANTON'S SINGLE BARREL 46.5% ABV Blantons Old Fashioned	20.50 25.50
GEORGE STAGG JR. 65% ABV George Stagg Junior Old Fashioned	320.00 325.00
GEORGE T. STAGG app. 15 y.o. 69.1% ABV George T. Stagg Old Fashioned	300.00 305.00
OLD RIP VAN WINKLE 10 y.o. 53.5% ABV Old Rip Van Winkle Old Fashioned	30.00 35.00
PAPPY VAN WINKLE SPECIAL RESERVE 12 y.o. 45.2% ABV Special Reserve Van Winkle Old Fashioned	35.00 40.00
50ML E.H. TAYLOR, Jr. SMALL BATCH 50% ABV Taylor Jr. Old Fashioned	27.00 32.00

BOURBON WHISKY

HEAVEN HILL DISTILLERY 50ML ELIIJAH CRAIG SMALL BATCH 47% ABV 13.00 Eliijah Craig Small Batch Old Fashioned 18.00 50ML ELIIJAH CRAIG BARREL PROOF 68% ABV 32.00 Eliijah Craig Barrel Proof Old Fashioned 37.00 **WOODFORD RESERVE DISTILLERY** 50ML WOODFORD RESERVE 43.2% ABV 10.00 Woodford Reserve Old Fashioned **15.00 NOAH MILL DISTILLERY** 50ML NOAH MILL 57.2% ABV 22.50 Noah Mill Old Fashioned 27.50 **FOUR ROSES DISTILLERY** 50ML Four Roses Small Batch 45% ABV 9.00 Four Roses Old Fashioned **15.00 BARTON DISTILLERY** 50ML 1792 SMALL BATCH 46.85% ABV 11.50 1792 Old Fashioned 16.50

RYE WHISKY

WILD TURKEY DISTILLERY		
RUSSELL'S RESERVE RYE 52% Russell's Old Fashioned		22.00 27.00
BUFFALO TRACE DISTILLERY		
50ML SAZERAC RYE 45% ABV Sazerac Old Fashioned		12.00 17.00
50ML SAZERAC 18 y.o. 45% ABV Sazerac 18 Old Fashioned		85.00 90.00
50ML THOMAS H. HANDY SAZERAC 64.8% Thomas H. Handy Old Fashioned	•	180.00 185.00
HIGH WEST DISTILLERY		
50ML HIGH WEST RENDEZVOUS 46% ABV High West Old Fashioned		23.00 28.00
WHISTLEPIG DISTILLERY		
50ML WHISTLEPIG 10 y.o. 50% ABV Whistle Pig Old Fashioned		23.50 28.50

WHISKY

SCOTLAND

SPEYSIDE

GLENFARCLAS 12 y.o. 43% ABV MACALLAN 12 y.o. SHERRY OAK 40% ABV MACALLAN 18 y.o. SHERRY OAK 43% ABV MACALLAN RARE CASK 43% ABV	15.00 18.50 39.00 65.00
HIGHLAND	
GLENMORANGIE 12 y.o. NECTAR DOR (SAUTERNES CASK) 46% ABV GLENDRONACH 18 y.o. 46% ABV OLD PULTENEY 21 y.o. 46% ABV	18.00 47.00 85.00
ISLAY	
LAGAVULIN 16 y.o. 43% ABV ARDBERG 10 y.o. 46% ABV	22.00 13.00
ISLANDS	
HIGHLAND PARK DARK 17 y.o. 52.9% ABV	54.00
TALISKER 10 y.o. 45.8% ABV	12.50
LOWLAND	
AUCHENTOSHAN 21 y.o. 43% ABV	50.00
IRELAND	
MIDLETON VERY RARE 40% ABV	65.00
GREEN SPOT ANS 40% ABV	13.00 25.00
BLUE SPOT 7 y.o. CASK STRENGTH 58.9% ABV YELLOW SPOT 15 y.o. 40% ABV	23.00
RED SPOT 20 y.o. 46% ABV	30.50



Artwork by Adolfo Arenas Alonso.

An optional 12.5% service charge, which is given to the staff, will be added to all prices.