

whiskey

BOURBON

Named for Bourbon County, Kentucky, production of Bourbon is not restricted to Kentucky. The mash bill requirement for Bourbon is at least 51% corn, double distilled, then aged for at least two years in new, charred oak barrels.

Blanton's • Frankfort, Kentucky
Basil Hayden's • Clermont, Kentucky
Buffalo Trace • Frankfort, Kentucky
Woodford Reserve • Shively, Kentucky
Maker's Mark • Loretto, Kentucky
Knob Creek • Clermont, Kentucky
Angel's Envy • Louisville, Kentucky
Four Roses Single Barrel • Lawrenceburg, Kentucky
Woodinville • Woodinville, Washington

RYE

Once nearly extinct, Rye has made a major comeback. The distilling process is almost identical to Bourbon, but as the name implies, the mash bill must be at least 51% rye..

Knob Creek • Clermont, Kentucky
High West Double Rye • Park City, Utah
High West Rendezvous Rye • Park City, Utah

IRISH

Irish whisky is distilled from fermented grains, uses unpeated malt and is triple distilled before aged in new cooperage for at least four years.

Redbreast • Dublin, Ireland
Jameson • Cork, Ireland
Tillamore Dew • Tillamore, Ireland

CANADIAN

Canadian whisky is vast and varied, with a long history of importing to the US. It is often shipped in bulk and bottled domestically, as is the case with Pendleton.

Crown Royal • Gimli, Manitoba, Canada
Pendleton • Hood River, Oregon

JAPANESE

Whisky production in Japan began around 1870, but the first commercial production was in 1924 upon the opening of the country's first distillery. Broadly speaking, the style of Japanese whisky is more similar to that of Scotch Whisky than other major styles.

Hatozaki Small Batch • Akashi City, Hyogo, Japan

COGNAC

Cognac is a variety of brandy named after the commune of Cognac, France. It is produced in the surrounding wine-growing region. Cognac production falls under French appellation d'origine contrôlée designation, with production methods and naming required to meet certain legal requirements. The brandy must be twice distilled in copper pot stills and aged at least two years in French oak barrels from Limousin or Tronçais. Cognac matures in the same way as whiskies and wines barrel age, and most cognacs spend considerably longer "on the wood" than the minimum legal requirement.

Courvoisier VS • Jarnac, France
Very Special, aged for at least two years in wood
Courvoisier VSOP • Jarnac, France
Very Special, aged for at least four years in wood
Torres 10 Brandy • Vilafranca del Penedis, Spain

scotch

There is great diversity amongst Scotch depending upon the location of the distillery, the source of water (Scots take great pride in their water), use of peat and each distillery's own unique tradition. From the peated styles of Lagavulin and Laphroig on Islay (pronounced "eye-luh") to the cask conditioned offerings of Balvenie in Speyside, Scotch truly has as vast a showing of style as any other spirit. Enjoy a wee dram, which we will serve to you neat unless you request otherwise.

single malt

A "single malt" whisky is the result of a single distillery and is produced solely with malted barley and no other grains. Around 1853, when Scotch became popular outside of Scotland, distillers began to blend malt whisky with lighter-grain whiskies to create a smoother, more palatable product that allows for more uniformity of a given brand.

HIGHLANDS

Glenmorangie • Tain, Ross-shire, Scotland • aged 10 years

One of the easiest-drinking Scotches; notes of honey & apricot, no peat

Oban • Oban, Scotland • aged 14 years

Oban Little Bay • Oban, Scotland

Oban means "Little Bay", the distillery is located 208 feet from the ocean

SPEYSIDE

Aberfeldy • Aberfeldy, Scotland • aged 12 years

Aberfeldy is the "mother Scotch" of Dewar's, which means the basis of the blend.

Macallan • Easter Elchies, Scotland • aged 12 years

The Glenlivet • Ballindalloch, Scotland • aged 12 years

The Glenlivet • Ballindalloch, Scotland • aged 18 years

Glenfiddich • Dufftown, Scotland • aged 12 years

Balvenie Doublewood • Dufftown, Scotland • aged 12 years

Aged in separate Sherry & Bourbon barrels, then expertly blended

Balvenie Caribbean Cask • Dufftown, Scotland • aged 14 years

Finished in Caribbean Rum barrels

Balvenie Single Barrel • Dufftown, Scotland • aged 15 years

Recently discontinued, finished in Sherry barrels

Balvenie Doublewood • Dufftown, Scotland • aged 17 years

ISLAY

Laphroaig • Isle of Islay, Scotland • aged 10 years

Fully peated

Lagavulin • Isle of Islay, Scotland • aged 16 years

Partially peated

BLENDED SCOTCH WHISKIES

Johnnie Walker Red Label • Kilmarnock, Scotland

Johnnie Walker Black Label • Kilmarnock, Scotland • aged 12 years

Dewars White Label • Aberfeldy, Scotland

RICHTHARD'S

amari & other italian bitters

“Amaro” is Italian for “bitter,” and although there is no legal classification for where and how it is produced, tradition dictates it is an aromatic, herbal, bittersweet liqueur, usually served as a digestif. Often these spirits have complicated and secret recipes, made the same over long periods of time.

Ramazotti

One of the oldest commercial amari available; known ingredients are bitter orange, cardamom, cloves, myrrh, star anise & sweet orange • Canelli, Italy • 30% ABV

Averna

From Sicily, it is well-balanced between sweet and bitter and is excellent in cocktails. Known ingredients are lemon & orange essential oils & pomegranate. Caltanissetta, Sicily • 29% ABV

Nonino

Our most elegant expression of amaro; known ingredients include bitter orange peel, cinchona bark, galangal, gentian, licorice, quassia, rhubarb root, saffron & tamarind. The sweetness and bitterness is well balanced • Fruili, Italy • 35% ABV

Braulio

Created by a chemist in the Italian Alps in 1875, the recipe contains traditionally foraged secret Alpine herbs and botanicals. Known ingredients are gentian, juniper, wormwood & yarrow • Valtellina, Italy • 21% ABV.

Cynar

Pronounced CHEE-nar. The name comes from Cynara, which is a compound found in artichokes. Artichoke leaves are a large part of the ingredient list to Cynar, including thirteen other carefully selected herbs • Milan, Italy • 16.5% ABV

Gran Classico

*An alternative to Campari, known ingredients include bitter orange, gentian, hyssop, rhubarb & wormwood, as well as the noticeable absence of red dye
Bern, Switzerland • 28% ABV*

Aperol

Bitter & sweet oranges, rhubarb, gentian are the confirmed ingredients of the 30 ingredients recipe. Best known for use in an aperol spritz • Milan, Italy • 11% ABV

Campari

*A closely-guarded recipe, the only confirmed ingredients are water & alcohol. Tasting notes include bright orange, light floral notes & herbal woodiness.
Milan, Italy • 24% ABV*