

FOUNDATIONAL SPIRITS MENU

Spirits Director: Stewart Klair

Vodka

Rigby 9]
Titos 10]
Ketel One 10]
Grey Goose 11]
St George Citrus Vodka 10]

Gin

Dry Gins

Gordon's Gin 9]
Beefeater 9]
East London 10]

Floral Gins

Bombay Sapphire 11]
Hendrick's 12]

St. George Terroir Gin

Terroir is a forest in your glass—
with woodsy notes of Douglas fir,
California bay laurel, sage, and a
hint of citrus.

What John Muir would have carried
in his flask. — Tasting Table
12

Rhum

White Rums

Cruzan 9]
Bacardi 9]

Aged Rums

Bacardi Gold 10]
Ron Zacapa 23yr 12]

Spiced & Dark Rums

Captain Morgan 9]
Goslings 9]

Orange Liqueurs

Tripel Sec 8]
Cointreau 10]
Gran Marnier 12]

Tequila

Blanco

Sauza 9]
Espolon Blanco 10]

Reposado

Camarena Reposado 10]
Casamigos Reposado 14]
Don Fulano Reposado 14]

Anejo

Don Fulano Anejo 16]
Casamigos Anejo 16]

Mezcal

Rosaluna Joven 13]
Montelobos 14]

American Whiskey

Rye

George Dickel Rye 10]
Bulleit Rye 12]

Bourbon

Evan Williams Black 9]
Jim Beam 9]

Single Barrel Bourbon

Four Roses SB 14]

Wheated Bourbon

Makers Mark 12]

Angel Envy Rye

A superb rye whiskey finished in
Carribean Rum Casks for a complex
finish 14]

Irish & Canadian

Canadian Club 9]
Crown Royal 12]
Jameson 10]
Tulamore Dew 10]

Scotch Whisky

Peated

Laphroiaig 12]

Blended

Cutty Sark 9]
Johnny Walker Black 12]
Dewar's White 11]
Buchanan's Master 12]

Single Malt

Macallan 12 [16]
Lagavulin 16 [18]

Buichladdich (brook-laddy)

A beautiful light and fruity scotch
from 100% Scottish barley. Unpeated
and bottled at 50%abv
14]

Cognac, Brandy & Grappa

Cognac

Remy Martin VSOP 12]
Martell Cordon Bleu VS 12]
Hennessy 14]

Calvados

Chateau du Breuil 15yr 16]

Brandy

Christian Brothers 8]

Grappa

Nonino Grappa 12]

Vermouth & Bitters

Vermouth

Allesio Vermouth, Italy 10]
Lillet 10]
Martini Rossi Dry 10]

Bitters

Angostura
Peychaud's

Amaro & Apertivo

Amaro Montenegro 10]
Amaro Nonino 12]
Aperol 10]
Gran Classico (like Campari) 10]
Suze Genetian 12]
Fernet Branca 10]

Absinthe

St. George, CA 12]

St. George Absinthe Verte

A heady, herbaceous smack to the senses.
It opens with spicy black licorice and
then slowly evolves into citrus and grass
profiles with a dose of sarsaparilla [12]

Foundational Liqueurs

Fruity

Cherry Heering 10]
Maraska Marachino 10]
Chambord 12]

Floral

Creme de Violette 10]
St. Germaine 12]

Sweet

Drambuie 10]
Frangelico 10]
Kahlua 9]
Baily's Irish Cream 9]
St. George NoLa Coffee 12]
Disaronno 10]

Herbal

Benedictine 10]
Antica Sambuca 10]

Port

Fonseco 10yr Tawny Port 12]
Blandy's 5yr Bual Madeira 12]

Classic Cocktails

New Orleans Originals

Sazerac [12

2oz Rye Whiskey, 2 dash Peychaud's bitter,
2 dsh Angostura, 1 Sugar cube,
Absinthe Rinse, Lemon Zest

Vieux Carré [15

1oz Rye Whiskey, 1oz Cognac,
1oz sweet Vermouth, 1/8oz Benedictine
1 dash Peychaud's bitter,
1 dash Angostura, lemon zest & cherry

San Francisco Original

The Classic Gin Martini [16

4oz St. George Gin, 1/2oz dry vermouth
1 dsh Angostura, Lemon Zest & 2 olives

Italian Original

Negroni [12

1oz Beefeater, 1oz Campari,
1oz Vya Vermouth, Orange Zest

Detroit Original

The Last Word [17

1oz Gin, 1oz Chartreuse Verte,
1oz Maraschino liqueur, 1oz lime juice
served up

New York Original

Paper Plane [16

1oz Bourbon, 1oz Aperol,
1oz Amaro Nonino, 1oz lemon juice
Created by Sam Ross in 2008 and based on The Last Word

Hemingway Original

Death In the Afternoon [15

1 1/2oz St. George Absinthe,
4 1/2oz Sparkling Wine
*"Pour one jigger absinthe into a Champagne
glass. Add iced Champagne until it attains the
proper opalescent milkiness. Drink three to five
of these slowly" - Ernest Hemingway*

Often changing, never settled, please request spirits you'd like us to carry