

FOUNDATIONAL SPIRITS MENU

Vodka

Rigby 9]
Titos 11]
Ketel One 12]
Grey Goose 13]
St George Citrus Vodka 10]
Chopin 14]

Gin

Dry Gins
Gordon’s Gin 9]
Beefeater 10]
East London 10]
Floral Gins
Bombay Sapphire 12]
Hendrick’s 13]

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. 13]
What John Muir would have carried
in his flask. — Tasting Table

Rhum

White Rums
Cruzan 9]
Bacardi 10]
Aged Rums
Bacardi Gold 10]
Ron Zacapa 23yr 12]
Spiced & Dark Rums
Captain Morgan 10]
Goslings 9]

Orange Liqueurs

Tripel Sec 8]
Cointreau 12]
Gran Marnier 14]

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

Tequila

Blanco
Sauza 9]
Espolon Blanco 10]
Don Fulano Blanco 12]
Casamigos Blanco 14]
Reposado
Camarena Reposado 10]
Casamigos Reposado 15]
Don Fulano Reposado 14]
Clase Azul Reposado 25]

Anejo

Don Fulano Anejo 16]
Casamigos Anejo 16]
Don Julio 1942 Anejo 25]

Mezcal

Rosaluna Joven 13]
Montelobos 14]

American Whiskey

Rye

George Dickel Rye 10]
Bulleit Rye 13]

Bourbon

Evan Williams Black 9]
Jim Beam 10]
Angels Envy 14]
Basil Hayden 16]

Single Barrel Bourbon

Four Roses SB 15]

Wheated Bourbon

Makers Mark 14]

Kentucky Owl Confiscated Bourbon

Pays tribute to the barrels seized from C.M.
Dedman just ahead of Prohibition. Drinkers
will enjoy notes of oak, caramel, mesquite
banana bread and dark chocolate. 20]

Irish & Canadian

Canadian Club 9]
Crown Royal 12]
Jameson 11]
Tulamore Dew 11]

Scotch Whisky

Peated
Laphroiaig 12]
Blended
Cutty Sark 9]
Johnny Walker Black 13]
Dewar’s White 12]
Buchanan’s Master 14]
Single Malt
Macallan 12yr. 18]
Lagavulin 16yr. 20]

The Balvenie Doublewood 14yr.

An exceptional single malt whisky with
traditional smooth, honeyed character
with notes of toffee and a hint of fruit,
with a warm, lingering finish. 15]

Cognac, Brandy
& Grappa

Cognac
Remy Martin VSOP 12]
Martell Cordon Bleu VS 12]
Hennessy 16]
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 11]
Gran Classico (like Campari) 10]
Suze Genetian 12]
Fernet Branca 12]

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 13]

Foundational Liqueurs

Fruity

Cherry Heering 10]
Maraska Marachino 10]
Chambord 12]

Floral

Creme de Violette 10]
St. Germaine 12]

Sweet

Drambuie 10]
Frangelico 11]
Kahlua 11]
Baily’s Irish Cream 11]
St. George NoLa Coffee 12]
Disaronno 12]

Herbal

Benedictine 10]
Antica Sambuca 10]

Port

Grahams 10yr. Tawny Port 12]
Fonseca 20yr. Tawny Port 18]
Blandy’s 5yr. Bual Madeira 12]

Classic Cocktails

Idyllwild Original
Chef’s Martini 18]

Filthy Gin or Vodka Martini with
Housemade Chef’s Brine and Goat Cheese
stuffed Olives

New Orleans Originals

Sazerac 14]

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

Vieux Carré 16]

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

Italian Original

Negroni 14]

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

Detroit Original

The Last Word 18]

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

New York Original

Paper Plane 17]

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 16]

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