



# WELCOME

Most of her life Danielle Dyer has wanted to have her own bar/lounge. She began her journey through several different jobs early in her life but her desire to do something that helps people guided her to home health. She started, like most, at the very bottom of the food chain but through drive and determination she eventually grew to own the company. She met her husband Steve Dyer in 2009 and they were married in 2012. After visiting Charleston in 2015, the thought of a classic craft cocktail lounge was now a shared dream between the new couple. Their previous business partner and friend, Peggy Baker, was intrigued by the concept and came out of retirement to join the Dyer's on this dream. They also realized that they needed to partner with someone who had industry experience, so Danielle reached out to a long time friend and previous bar manager, Randy Santerfeit and asked him to join in as a partner. The dream became a reality in 2020 and work began on Chartreuse Craft Cocktail Lounge.

A little bit about the joint; we are creating an atmosphere of camaraderie and community with hand crafted cocktails and desserts, all made from the finest ingredients. We will be serving you with the intention of "blowing you away" with stellar service and hospitality, in a swanky, classic and welcoming environment.

All of our handcrafted cocktails are made with fresh squeezed juices, house made cordials and high quality spirits, all because we love this and you, our guest, deserve this. Because some of our cocktails are a multiple step process, up to 8 steps in some recipes, your drinks will take longer than a typical gin and tonic. Our staff takes immense pride in their craft and knowledge and want to ensure you have the most satisfying and delicious cocktails that you can have. We invite you to ask questions, discover new cocktails, relax and enjoy the experience.

Thank you for being here, without you this doesn't work.





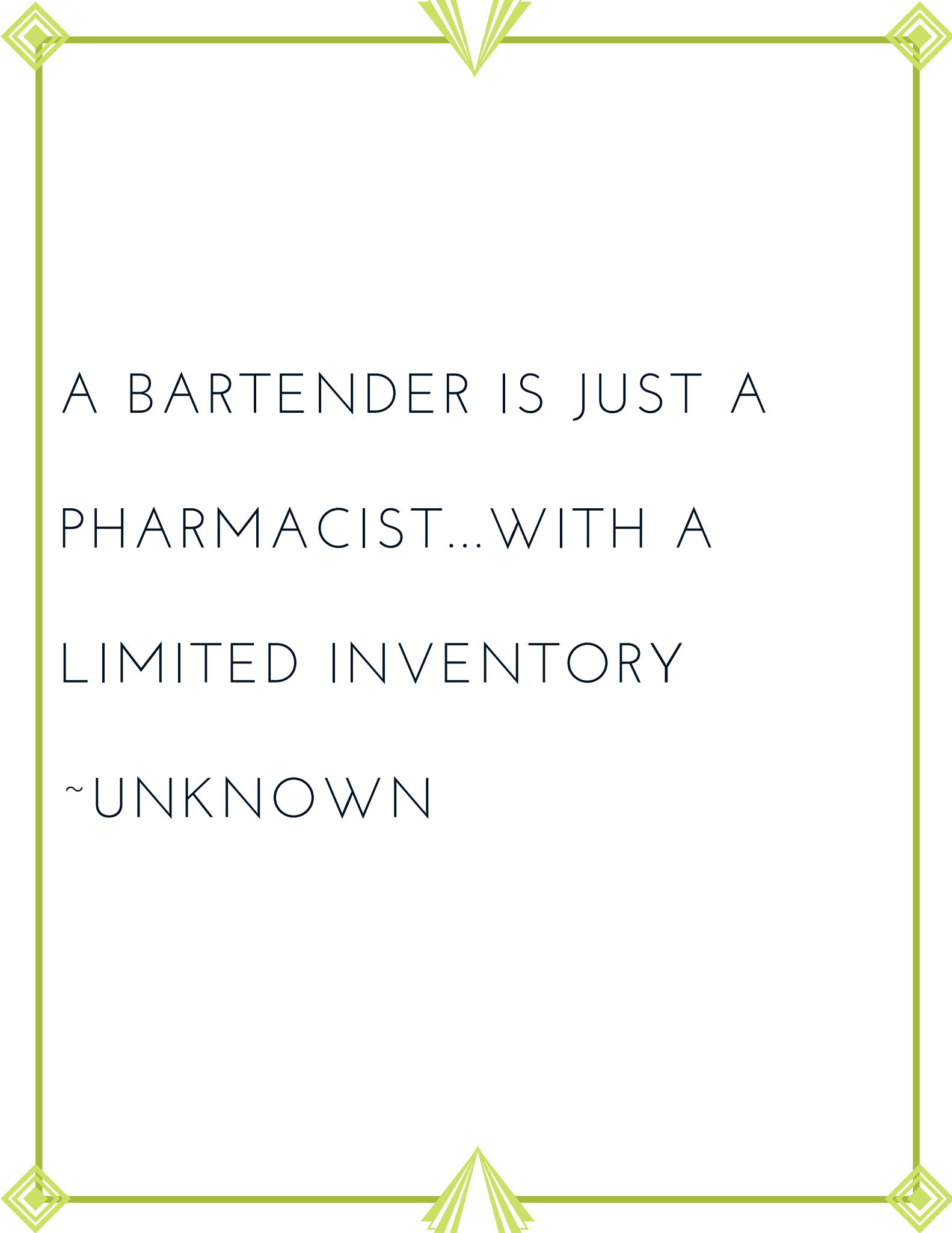
# HOUSE RULES

- Relax, Have Fun and Enjoy the Experience!
- We ask that you come smartly dressed... Smart Casual, Dapper, Business Casual, Spiffy, Chic.
- Treat others how you'd like to be treated. For those of you that treat yourself poorly, please continue reading...Our staff treats our guests with respect and we expect the same in return.
- As part of the experience we do not offer standing room. For those of you who may have waited outside, we appreciate your understanding and we hope the weather was nice.
- We love that you want to bring your friends, but if you are the cat's pajamas and want to bring more than 6, please know, we will do our best to accommodate but your wait might be more than normal and we ask that you do not split the check.
- Patience is a virtue. Lots of love and care go into our cocktails and take longer than making a gin and tonic, we appreciate your understanding. If your drink seems to be taking a long time just tell us and we will try to expedite.
- Do not snap fingers or whistle at a bartender or server. They are human beings, not dogs. They are here to serve you but not to be treated as servants.
- We are here to serve and educate. If you'd like to learn more about what you are drinking and the history of such things, feel free to ask questions.
- Respect the place. Treat it like you are at a friend's house, would you spit or pee on their floor? Well ok then, please don't do it here.
- Please report things to a staff member if and when things happen. Things such as spilling a drink, breaking a glass or the bathroom needing some love. We attempt to keep a diligent eye on such matters but occasionally your help is appreciated.
- Please keep hands and feet inside the ride at all times



# HOUSE RULES

- This one is an oldie but with a new twist. Remember the first rule...Please limit your politics, religion and covid talk.
- Our service areas are located at both ends of the bar; please avoid these areas as it is a high traffic area for the staff or you may be put to work. Never, ever, ever go behind the bar.
- All of our drinks are made with extreme care and accuracy. When you ask to modify these recipes, such as asking for less ice, it could change the presentation into a different glass and change the outcome. Please note; less ice does not mean more giggle juice...We promise our drinks are boozy!
- The large T.V. is for marketing purposes only, drinks, events etc. EXCEPT for the Browns Games (I know, I know) and Shark Week.
- Please don't bang your hand, fist or head on the bar or table unless you feel like leaving. Also no hooting, hollering, shouting or any other loud behavior, unless it's for the entertainment. Keep it classy.
- Buying someone a drink is 10 times better than a handshake. Be kind to each other.
- If you buy someone a drink and they do not accept that drink, they do not like you. If you buy someone a drink and they accept, they still might not like you.
- No swimming after midnight...unless skinny dipping.
- No animals allowed inside the building, unless it is a certified service animal.
- No minors will be admitted. Seriously, we love kids and babies, just not here.
- Any guest that seems zozzled upon arrival will be refused service and asked to leave.
- Drinks are not allowed to be carried in or out of this establishment, and No drugs allowed on the premises.
- The antique mirror behind the bar is not dirty, I promise... It's age spots
- No sleeping, this is not a hotel. If you or one of your guests has had a long day and passes out you will both be asked to come back when you are reenergized.



A BARTENDER IS JUST A  
PHARMACIST...WITH A  
LIMITED INVENTORY  
~UNKNOWN

# SEASONAL COCKTAILS



## CH-Cola

15

The Day Man

Bonal, Campari, Amaro Di Angostura, Lemon, Topo



## The Stowaway

15

Trader Dro

Raicilla, Fig, Braulio Amaro, Pineapple, Lemon



## Don't Get Cocchi Kid

15

J10

Apple Brandy, Rye, Sfumato Amaro, Chartreuse Vegetal



## Dr. Doom

15

Don Carlos

Bourbon, Maple, Allspice, Witcher Blend, Black Walnut

PLEASE LET US KNOW OF ANY ALLERGIES

# SEASONAL COCKTAILS



## Little Darling

15

J10

Vodka, Cherry Aperitivo, Pomegranate, Citrus, Alpine



## Midnight Butterfly

15

The Day Man

Tequila, Yellow Chartreuse, Citrus, Cardamom, Carpano Dry



## Not, Not A Dirty Martini

15

Trader Dro

Paranubes, Aquavit, Fino Sherry, Dill, Celery, Tuscan Oil



## Disaster Piece

15

Don Carlos

Bourbon, Guava, Alpine Amaro, Orange, Hellfire

# NEO CLASSICS



## Chartreuse Swizzle

20

Marco Dionysos, Starlight Room, 2003

Green Chartreuse, Pineapple, Lime, Falernum, Absinthe



## Smoking Jacket

15

Matty Clark, Dutch Kills, 2017

Gin, Sfumato Amaro, Ginger, Lemon, Topo



## Age of Aquarius

15

Devojka, Pink Panther, Montreal, 2018

Mezcal, Passionfruit, Campari, Lime, Honey



## Metamorphosis

15

Eastern Standard, Boston, 2009

Becherovka, Lemon, Honey

PLEASE LET US KNOW OF ANY ALLERGIES

# NEO CLASSICS



## Rum Trap

15

Trader Dro, 2019

Aged Rums, Punt E Mes, Cynar Amaro, Chocolate Bitters



## Dovetail

15

Andy Chu, The Everleigh, 2015

Tequila, Maraschino, Grapefruit, Lime, Peychaud's



## 1794

15

Dominic Venegas, The Range, 2004

Rye, Campari, Antica Formula, Chocolate Bitters



## Martina

15

Crettien & Weinstock, Lis Bar, 2019

Mezcal, Raicilla, Onion Brine, Celery Bitters, Onion



# CLASSIC COCKTAILS



## Scotch Cobbler

15

Jerry Thomas, Gentleman's Magazine, 1837

Blended Scotch, Cherry Aperitivo, Strawberry, Lemon



## Daiquiri

15

Jennings Cox, Early 1900's

Chartreuse Secret Recipe



## Caipirinha

16

National Drink of Brazil, 19th Century

Cachaca, Lime, Brown Sugar



## Eagle's Dream

15

Savoy Cocktail Book, 1930

Gin, Creme de Violette, Lemon, Egg White

PLEASE LET US KNOW OF ANY ALLERGIES

# CLASSIC COCKTAILS



## St. Charles Punch

15

Jerry Thomas, *How to Mix Drinks*, 1862

Cognac, 10 yr Port, Lemon, Orange Bitters



## Applejack Rabbit

15

Here's How, 1927

Apple Brandy, Lemon, Maple, Orange



## Bramble

15

Fred's Bar Soho, London, 1980's

Gin, Blackberry, Lemon, Orange Bitters



## Brooklyn

15

Harry Johnson's *Bartenders Manual* 1884

Rye, Carpano Antica, Amer, Maraschino

# TIKI COCKTAILS



## Mai-Tai Swizzle

15

Don the Beachcomber, 1930

Aged Rums, Lime, Falernum, Grapefruit, Absinthe



## Singapore Sling

15

The Raffles Hotel, 1950

Gin, Pineapple, Pomegranate, Cherry Aperitivo, Lime



## The Mastadon

15

Martin Cate, Smuggler's Cove, 2016

Bourbon, Maraschino, Passionfruit, Pineapple, Peychaud's



## Ancient Mariner

15

Beachbum Berry, 1994

Aged Rum, Grapefruit, Lime, Honey, Allspice

PLEASE LET US KNOW OF ANY ALLERGIES

# TIKI COCKTAILS



## Dro's Own Zombie

\*Limit 1 per guest

17

Trader Dro, 2019

Lots of Rum, Pineapple, Falernum, Fassionola, Absinthe



## Kong's Grog

15

Trader Dro, 2022

Jamaican Rum, Banana Brulee, Pineapple, Amaro di Angostura



## Rum Barrel

15

Don the Beachcomber, 1940

Lots of Rum, Honey, Mango, Grapefruit, Allspice, Herbatura



## Hurricane Patricia

15

Trader Dro, 2019

Tequila, Passionfruit, Lime, Pineapple, Pomegranate Amaro



## SUGGESTED FLIGHTS

4 Selections, 1/2 ounce each

**Sugarcane Distillates: Sugar makes the world go 'round.** 18

Dr. Bird, El Dorado 12 Yr, Clairin Communal, Rhum JM Blanc

**Agave Distillates: Mysterious miracle plant.** 20

Ocho Plata, Illegal Mezcal, Fortaleza Repo, Raicilla Tabernas

**American Whiskies: This is our liquid heritage.** 20

Hochstadter, Buffalo Trace, Old Forester '1920', Michters American

## FREE SPIRITED (N/A)

**Ginger at Home** 10

Ginger, Lime, Pineapple, Maple

**Whisked Away** 10

Matcha, Citrus, Passionfruit, Ginger, Bubbles

**Italian Soda** 10

Bitter Orange, Plum Bitter, Lemon, Soda





## DESSERT COCKTAILS

**Joe Camel** 15

Islay Scotch, Sweet Vermouth, Espresso Liqueur

**Pink Panthress** 15

Tequila, Contratto, Apricot E-D-V, Coconut, Grapefruit, Peychaud's

**Brandy Alexander** 15

Brandy, Cream, Dark Cacao, Vanilla, Chocolate Bitters

**Gator Bait Grog** 15

Alligator Bay Rum, Banana, Cream Sherry, Cinnamon, Pineapple, Egg

**Old Fashion French Toast**

Rye, Maple, Vanilla, Amaretto, Cinnamon, Nardini Amaro

## DESSERTS

Crème Brule 10

Cheesecake 9

Seasonal Tart 9

*Assorted Chocolate Truffles*

Coffee, Turtle, Key Lime, Raspberry 6

Orange, Caramel, Dark, White Almond 6

PLEASE LET US KNOW OF ANY ALLERGIES

## **BRANDY/ EU DE VIE/ PISCO/ COGNAC**

BARASOL PISCO, PERU	16
CAPEL PISCO, CHILE	10
CAMUS COGNAC VSOP, FRANCE	16
CYRIL ZANGS 'OO', EDV CIDRE	22
COBRAFIRE 'EVIL FORCE', FRANCE	21
COPPER AND KINGS APPLE BRANDY	16
HENNESY 'XO'	57
JELINEK KOSHER SLIVOVITZ, CZECH REP.	10
JELINEK PEAR WILLIAMS, CZECH REP.	10
LAIRDS APPLE BRANDY	15
MACCHU PISCO, PERU	12
PIERRE FERRAND 'AMBRE', FRANCE	20
REMY MARTIN 'XO', FRANCE	30/60

## **FORTIFIED WINE**

COSSART GORDON RAINWATER, MADEIRA	9
DOW'S 20 YEAR PORTO, PORTUGAL	13
FONESCA RUBY PORTO, PORTUGAL	9
GONZALEZ - BYASS PALO CORTADO, SPAIN	12
LUSTAU EAST INDIA CREAM SHERRY, INDIA	10
SANDEMAN FINE RICH, MADEIRA	10

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## APERITIF/DIGESTIF

### HERBAL

BENEDICTINE, FRANCE	12
CHARTREUSE (GREEN), FRANCE	20
CHARTREUSE (YELLOW), FRANCE	20
DRAMBUIE, SCOTLAND	12
HERBES DE MALLORCA	12
LIMONCELLO, ITALY	10
SALERS APERITIF, FRANCE	12
SUZE, FRANCE	10
YUZURI, JAPAN	12

### AMARI

AMARO AVERNA, SICILY	13
AMARO ALTA VERDE, ITALY	12
AMARO MELETTI, ITALY	12
AMARO NONINO, ITALY	13
AMARO SFUMATO RABARBARO, ITALY	12
BIGALLET CHINA-CHINA AMER, FRANCE	13
BRAULIO, MT. BRAULIO, ITALY	15
CARDAMARO, ITALY	13
FERNET BRANCA, ITALY	11
FRED JERBIS AMARO 16, ITALY	12
MONTENEGRO, BOLOGNA	12
NARDINI, VENETO	13
PASUBIO, PIEDMONT	13



## **BITTER**

AMARGO-VALLET, MEXICO	12
APEROL APERITIVO, ITALY	13
CAMPARI, ITALY	13
CAPPELLETTI, ELISIR NOVASALUS, ITALY	8
CAPPELLETTI, 'SPECIALINO', ITALY	9
CYNAR, ITALY	13
CARPANO APERITIVO, ITALY	10
CONTRATTO BITTER, ITALY	12
GRAN CLASSICO BITTER, SWITZERLAND	13
GRANADA-VALLET 'POMEGRANATE', MEXICO	12
MULASSANO BITTERS APERITIVO, ITALY	11
PEYCHAUDS APERITIVO, LOUISIANA	10
ST. GEORGE 'BRUTO', CALIFORNIA	13

## **ANISETTE/AQUAVIT/ABSINTHE**

BUTTERFLY, SWITZERLAND	18
COMBIER 'BLANCHETTE' FRANCE	18
NAIN ROUGE, DETROIT, MI	16
LARUSSE BLEU, SWEEDEN	27
LARUSSE VERT, SWEEDEN	31
LUCID ABSINTHE SUPERIEURE, FRANCE	18
RICARD PASTIS DE MARSEILLE, FRANCE	10
MELETTI ANISETTE, ITALY	9
MOLINARI SAMBUCA EXTRA, ITALY	11
SVOL 'SWEEDISH' AQUAVIT	13

# CANE DISTILLATES

## RUM

ALLIGATOR BAY SPICED RUM	12
DOCTOR BIRD 'FLORIDA RUM SOCIETY'	18
HAMPDEN '8 YEAR', JAMAICA	14/27
HAMPDEN 'GREAT HOUSE', 2021, JAMAICA	18/35
HAMPDEN 'GREAT HOUSE', 2022, JAMAICA	18/35
HAMPDEN 'PAPALIN', 7 YEAR, JAMAICA	17
HAMILTON, 'FLORIDA RUM SOCIETY'	13
HAMILTON BLACK, JAMAICA	13
PLANTATION '5 YEAR', BARBADOS	16
PRIVATEER 'LETTERS OF MARQUE', FRS	10/20
PRIVATEER 'QUEENS SHARE', SINGLE CASK	13
SCARLET IBIS, TRINIDAD	16
SMITH & CROSS, JAMAICA	13
WORTHY PARK 'SINGLE ESTATE', JAMAICA	17
VELIER 'PRIVATEER', MASSACHUSETTS	16

## RON

BRUGAL 1888, DOMINICAN REPUBLIC	19
EL DORADO '21 YEAR', GUYANA	13/27
HAMILTON 'SINGLE BARREL', GUYANA	23
RON DEL BARRILITO, PUERTO RICO	14
SOL TARASCO, MUSHROOM CHARANDA	14
TSO'OK, SERRANO MOUNTAIN, OAXACAN	12

## RHUM

CLAIRIN 'COMMUNAL', HAITI	12
CLAIRIN 'CASIMIR', HAITI	15
CLAIRIN 'CASIMIR' '23 MONTHS', HAITI	19
CLAIRIN 'LE ROCHER', HAITI	14
NEISSON 'BLANC', MARTINIQUE	16
NEISSON 'ELEVÉ SOUS BOIS', MARTINIQUE	21
NEISSON 'RESERVE SPECIALE', MARTINIQUE	25
PARANUBES, OAXACA	12
PERE-LABAT '59', ISLE DE MARIE GALANTE	12
RHUM JM '100 BLANC', MARTINIQUE	13
RHUM JM 'VO', MARTINIQUE	19
RIVERS, GRANADA	16
SAN ZANJ, HAITI	12
SAN ZANJ 'COGNAC FINISH', HAITI	15
URUAPAN CHARANDA AGRICOLA, MEXICO	12

## CACHAÇA

AVUA, BRAZIL	14
NOVO FOGO, BRAZIL	15

## ARRACK

BATAVIA ARRACK, INDONESIA	15
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AN ADDITIONAL CHARGE WILL BE ADDED FOR SMOKED

# AGAVE & BEYOND

## BLUE WEBER

ARTENOM 1414	19
ARTENOM 1579	16
CASA DRAGONES 'BLANCO'	24
CASA DRAGONES 'BLANCO', 'SIPPING'	24
CHACOLO 'ORANGE'	19/38
CLASE AZUL 'REPOSADO'	40
DON FULANO 'BLANCO'	13
DON FULANO 'REPOSADO'	14
EL TESORO 'AÑEJO'	20
EL TESORO 'PARADISO'	40
EL TESORO 'SINGLE BARREL'	22
FORTALEZA 'BLANCO', 'STILL STRENGTH'	18
FORTALEZA 'REPOSADO'	20
G4 'BLANCO'	16
KOMOS 'AÑEJO CRISTALINO'	29
LA GRITONA 'REPOSADO'	14
SIETE LEGUAS 'BLANCO'	16
TAPATIO 'BLANCO'	12
TAPATIO 110	19
TEQUILA OCHO PLATA 'LA CANADA'	14
TEQUILA OCHO AÑEJO 'LA LADERA'	19
TEQUILA OCHO PUNTAS 'STILL STRENGTH'	20
TROMBA 'BLANCO'	13
TROMBA 'AÑEJO'	23

## RAICILLA

LA VENENOSA SIERRA DEL TIGRE	18/36
LA VENENOSA 'TABERNAS'	12
PERLAS DE JALISCO '	13/26

## SOTOL

BALAM 'DURANGO'	18
FABRIQUEROS 'DURANGO'	16
SOTOLEROS MARIO Y CESAR	12/24
SOTOLEROS BIENVENIDO	13/26

## MEZCAL

5 SENTIDOS 'PECHUGA DE MOLE	18/35
5 SENTIDOS 'MADRECUIXE'	18/35
BOSSCAL 'CONEJO'	13/25
CABALLITO CHATO '46'	18
DEL MAGUEY 'WILD TEPEXTATE'	39
DELMAGUEY 'CHICHICAPA'	23
CUENTACUENTOS 'PAPALOTE'	26
CUENTACUENTOS 'COYOTE'	29
EL JOLGORIO 'PECHUGA'	20/39
FIDENCIO 'CLASSICO'	12
ILEGAL BLANCO	15
ILEGAL ANEJO '7YEAR'	17/34
SIETE MISTERIOS 'COYOTE'	39
VAGO 'ELOTE'	21

# WHISKEY/WHISKY/UISCE

## WORLD

SUNTORY 'HIBIKI', JAPAN	28
SUNTORY 'TOKI', JAPAN	15
NIKKA GRAIN WHISKY 'COFFEY STILL', JAPAN	18
KIKORI, JAPAN	13
CANADIAN CLUB '12 YEAR', CANADA	10
HIGH COAST 'HAV', SWEDEN	19
PAUL JOHN 'SINGLE MALT' GOA, INDIA	19
THE HAKUSHU '12 YEAR', 'SINGLE MALT'	31/62
THE YAMAZAKI '12 YEAR', 'SINGLE MALT'	26/52

## IRELAND

GREEN SPOT POT STILL	16
KILBEGGAN 'SINGLE GRAIN'	13
PADDY'S	13
REDBREAST '12 YEAR'	24
TEELING 'WONDERS OF WOOD'	24
THE SEXTON SINGLE MALT	15
YELLOW SPOT '12 YEAR'	16/32

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AN ADDITIONAL CHARGE WILL BE ADDED FOR SMOKED



## SCOTLAND

ABERLOUR '16', 'DOUBLE CASK'	30
ABERLOUR 'A'BUNADH'	36
ARDBEG 'CORRYVREKAN'	24
ARDBEG 'WEE BEASTIE'	15
BALVENIE '14 YEAR', 'CARRIBEAN CASK'	21
BENRIACH '10 YEAR', 'SPEYSIDE'	15
COMPASS BOX 'GLASGOW BARREL PICK'	16
COMPASS BOX 'ORCHARD HOUSE'	15
COMPASS BOX 'PEAT MONSTER'	20
COMPASS BOX 'THE SPANIARD'	20
GLENDRONACH '12 YEAR'	21
GLENGRANT '12 YEAR'	14
GLENMORANGIE 'THE LASANTA'	24
LAGAVULIN '16 YEAR'	26
LAPHROAIG '10 YEAR'	18
HIGHLAND PARK 'MAGNUS'	23
OLD PULTENEY '12 YEAR'	21
TALISKER 'STORM'	16



## BOURBON

1792 'SMALL BATCH'	16
ANGELS ENVY	18
BARRELL 'DOVETAIL 3 CASK'	24
BASIL HAYDEN'S	16
BERNHEIM '7 YEAR', 'WHEATED'	14
BLUE RUN 'REFELECTION'	22
BLUE RUN 'HIGH RYE'	22
CHICKEN COCK	24
EAGLE RARE	25
ELIJAH CRAIG 'BARREL PROOF'	32
FOUR ROSES 'SINGLE BARREL'	16
FOUR ROSES 'SMALL BATCH' SELECT'	17
HEAVEN HILL '7 YEAR'	18
JOHNNY DRUM	21
LAW'S 'FOUR GRAIN', 'CASK STRENGTH'	24
MELLOW CORN	10
OLD BARDSTOWN	21
OLD FORESTER 1920	20
RABBITHOLE	23
ROWAN'S CREEK	17
WILDERNESS TRAIL 'YELLOW LABEL'	16
WOODFORD 'RESERVE'	15
WOODFORD 'WHEATED'	15
WILLETT FAMILY 'POT STILL'	19



## RYE

ANGELS ENVY 'FINISHED RYE'	24
BARRELL 'CASK STRENGTH'	32
BLUE RUN 'EMERALD RYE'	22
CHICKEN COCK	20
CREAM OF KENTUCKY STRAIGHT 'RYE'	47
ELIJAH CRAIG	15
HIGH PLAINS 'RYE'	19
HIGH WEST 'DOUBLE RYE'	17
HOCHSTADTERS 'STRAIGHT RYE 100'	17
JACK DANIELS 'SINGLE BARREL', '4 YEAR RYE'	14
MICHTERS 'SINGLE BARREL'	16
PEERLESS KENTUCKY 'STRAIGHT RYE'	37
WHISTLEPIG 'PIGGYBACK' '6 YEAR'	16
WHISTLEPIG 'OLD WORLD' '12 YEAR'	38
WOODFORD 'RESERVE RYE'	16
WILD TURKEY 'RARE BREED'	17
WILDERNESS TRAIL 'RYE'	20
WILLETT FAMILY 'STRAIGHT RYE'	19

## WHISKEY

JACK DANIELS 'BOTTLED IN BOND'	13
JOHNNY SMOKING GUN	14
MICHTERS 'SOUR MASH'	17
MICHTERS 'AMERICAN'	17

## GIN/GINEBRE/GENEVER

APOSTOLES YERBA MATE, ARGENTINA	12
BLUECOAT, PHILADELPHIA	12
BOLS GENEVER, AMSTERDAM	14
DRUMSHANBO GUNPOWDER, IRELAND	15
HAYMANS 'LONDON DRY', ENGLAND	12
HAYMANS 'SLOE GIN', ENGLAND	12
MONKEY 47, GERMANY	27
NOLETS LONDON DRY, ENGLAND	18
RANSOM 'OLD TOM', OREGON	12
ST. GEORGE 'TERROIR', CALIFORNIA	12
ST. GEORGE 'BOTANIVORE', CALIFORNIA	12
THE BOTANIST, SCOTLAND	15

## LUXURY

CASA DRAGONES JOVEN, MEXICO	44/88
CLASE AZUL 'GOLD'	38/77
EL DORADO 25 YEAR, GUYANA	50/100
LOUIS XIII, FRANCE	98/198/396
NOLETS RESERVE, ENGLAND	95/190
RAISON PERSONNELLE 1.1, FRANCE	32/64
SAMAROLI, BARBADOS 2021	37/65



# GLOSSARY

**ABSINTHE:** A bitter, aniseed - flavored liquor distilled with anise, wormwood and fennel. Typically, high in alcoholic content raging from 55% - 75% abv. Absinthe ranges in color from green to pale yellow.

**AGRICOLE RHUM:** A style of rum originating in the French Caribbean islands. Rhum Agricole is distilled from fermented sugar cane juice as opposed to molasses resulting in intense flavors with notably grassy and funky flavor notes.

**AMARO:** A category of intensely flavored herbal liqueurs of mostly Italian origin. Amaro is the Italian word for "bitter" and as such is characteristically bitter to bittersweet with a broad range of complex flavors.

**APÉRTIF:** From the Latin root meaning "to open" An apéritif is an alcoholic spirit usually served before a meal to help stimulate appetite. These elixirs lean towards being dry and bittersweet with a broad range of expressions.

**BITTERS:** Bitters are intensely bitter, flavored spirits or tinctures originally intended to aid in digestion. There are cocktail bitters such as Angostura or Peychaud's which are used in very small amounts to accentuate or add depth of flavor to cocktails, or potable bitters such as amaro which can be used the same way or enjoyed by itself as a standalone libation.



# GLOSSARY

**BONDED/BOTTLED IN BOND:** Per the Bottled in Bond act of 1897; to be labeled “bottled in bond” a whiskey must be the product of a single distiller in a single season (Spring or Fall) and aged no less than four years in a federally bonded warehouse and bottled at 100 proof. No coloring or flavoring may be added.

**BOURBON:** Whiskey produced in the US, of at least 51% corn and aged in new, charred oak barrels.

**CARPANO ANTICA:** A proprietary vermouth known for its silky mouthfeel and ability to play well with others. Additionally, it is the only

**CHARTREUSE:** a French monastic herbal liqueur, produced in the Chartreuse Mountains under the supervision of Carthusian monks-although most employees of the distillery are laypeople.

According to legend, a French nobleman bequeathed the formula for a “long life” elixir to the Carthusian order in 1605. This first elixir, known as Elixir Vegetal de la Grande Chartreuse, is still sold today. It is intense and medicinal, and inspired the monks to create a more pleasant liqueur, first sold in 1840; now known as green Chartreuse.

There are two main styles, green Chartreuse and yellow Chartreuse. Both are based on a mix of 130 botanicals. The liqueurs are distilled, sweetened, and naturally colored according to a secret formula known only to a handful of monks. They are also aged for an undetermined amount of time.

Yellow Chartreuse is sweeter and lower in alcohol (43 as compared to 55 for green Chartreuse). Both styles are mostly drunk straight, as a digestive. Locally, yellow and green Chartreuse are sometimes mixed in a drink called an Episcopale.

~Words by David Wondrich and Noah Rothbaum



# GLOSSARY

**DEMERARA SYRUP:** A sweetener made by combining water with demerara sugar. Demerara sugar is a less processed sugar with large grains and rich molasses flavor.

**DOWN:** A spirit or cocktail that has been chilled with ice and strained into an empty rocks glass.


**EAU DI VIE:** A brandy made with any fruit except grapes.

**FALERNUM:** ('Fah-Learn-Um') A category of tropical syrup or liqueur made with the inclusion of citrus and spices. At Chartreuse make a scratch almond syrup then add rum, citrus peel, and various baking spices to create a symphony of flavor with notable hints of allspice and clove. A little falernum packs a lot of flavor and complexity into a cocktail its utilized in.

**FERNET:** A sub-category of amaro that tends to be higher proof, usually 80-90 proof.

**GENEVER:** A juniper based alcoholic spirit originally from Holland. Its name comes from the Dutch word for "juniper" and is the predecessor to Gin. In contrast to gin, genever puts an emphasis on the malt whereas gin removes it completely. If gin wanted to be whiskey, it would be genever.

**MEZCAL:** An alcoholic spirit made by harvesting the heart or 'pina' of the agave plant then roasting it in large fire built in a trench and covered with additional agave fibers, which after several days caramelizes the natural sugars in the pinas, after which natural yeasts begin fermentation creating the mash from which the mezcal is distilled. Although it is known for being characteristically smoky and vegetal, mezcal has a broad range of expressions, several of which can be found on our back bar! Tequila is a subcategory of mezcal.





# GLOSSARY

**NEAT:** A spirit poured straight from the bottle into an empty drinking glass, and nothing else added. A neat pour is a slightly larger pour as the intension is to sip the spirit, not rip it.

**ORGEAT:** A syrup traditionally made with almonds, sugar, water, and orange blossom and rose water and sometimes fortified for shelf stability.

**PASTIS:** A star anise flavored spirit traditionally made in France with less than 100g/l sugar and between 80-90 proof.

**PISCO:** A category of Peruvian or Chilean eau de vie, not typically wood aged, or very subtly wood aged.

**SIMPLE SYRUP:** A very basic sweetener made by mixing sugar and water.

Typically, in ratios of 1:1 or 2:1. Syrups are used in cocktails mostly to balance out the acidity of fresh citrus, preventing the libations from being bracingly tart.

**SPIRIT-FORWARD:** Refers to a cocktail in which the dominant flavor or flavors are spirit.

**UP:** A cocktail or spirit that has been chilled with ice and then strained into stemware.