

## White Wines

	Glass	Bottle
Pinot Grigio, Barone Fini, Italy	15.00	58.00
Riesling, Hosmer, New York	14.00	54.00
Sauvignon Blanc, Cape Mentelle, Australia	16.00	62.00
Sancerre, Domaine Michel Girard, France	20.00	78.00
Chardonnay, Newton, California	16.00	62.00
Chablis, Fevre, France	19.00	74.00
Rose, Chateau de L'Aumerade, France	15.00	58.00

## Red Wines

Pinot Noir, Smoke Tree, California	16.00	62.00
Merlot, Bianchi, California	15.00	58.00
Malbec, Portillo, Argentina	15.00	58.00
Zinfandel, Brazin, California	14.00	54.00
Cabernet Sauvignon, Matthew Joseph California	16.00	62.00
Rioja, Vaza, Spain	15.00	58.00

## Champagnes/Sparkling Wines

Moet & Chandon, Brut Imperial	25.00	125.00
Veuve Clicquot, Yellow Label, Brut NV	28.00	140.00
Veuve Clicquot, Rose, Brut NV		160.00
Dom Perignon		300.00
Marquis de la Tour, Brut, France	13.00	65.00
Col Vetoraz, Prosecco, Italy	14.00	70.00

## Port

Churchill's 10 Year Tawny	16.00	95.00
Fonseca Late Bottle Vintage	16.00	95.00
Sandeman 20 Year Tawny	25.00	150.00

## Specialty Cocktails

17.00

### The Pulitzer

Nolet's gin, St. Germain Elderflower liqueur, Fernet Branca, agave nectar

### Tequila Mockingbird

Sauza Blue tequila, agave nectar, fresh lime juice, minced ginger

### Dante's Inferno

Mezcal, blood orange liqueur, Aperol

### The Drunken Botanist

Sandeman Founder's Reserve port, absinthe, pineapple juice, habanero syrup, fresh mint

### The Hemingway

Barbancourt Five Star rum, lime juice, muddled mint, Champagne

### Autumn Mule

Tito's vodka infused with clove and ginger, peach puree, ginger beer

### F. Scotch Fitzgerald

Brown buttered Glenmorangie scotch, Campari, Carpano Antica

### Sleepy Hollow

Chai tea infused brandy, cranberry liqueur, pumpkin spiced agave nectar, Sparkling Wine

## The Bookmarks Punch

A refreshing blend of Passion Fruit Juices,  
Appleton Rum Estate VX,  
Grand Marnier,  
Crowned tableside with  
Moet & Chandon Champagne

19.00

## Infused Sparkling Cocktails

16.00

### Spiced Pomegranate

Pomegranate juice, Green Chartreuse,  
pumpkin spiced agave nectar, Sparkling Wine

### Honey Grapefruit

Freshly squeezed grapefruit juice,  
Pamplemousse liqueur, honey syrup, Sparkling Wine

### Blood Orange

Blood Orange puree, orange liqueur,  
Sparkling Wine

### Ginger Passion

Passion Fruit puree, ginger liqueur, Sparkling Wine

### Catcher in the Rye

A blend of Sagamore Rye Whiskey,  
angostura and lavender bitters  
aged in house

17.50

## Seasonal Signatures

16.00

### Hot and Smokey Cider

Mezcal, Van Gogh dutch caramel vodka, hot apple  
cider, garnished with freshly grated nutmeg

### Ciocolato Menta

Fernet Branca, white creme de cacao,  
green creme de menthe, milk

### Cranberry Pear Punch

Vanilla vodka, cranberry liqueur,  
cranberry and pear purees

### Like Water for Chocolate

Spicy hot chocolate, rum, Kahlua

## Beer

Abita Light 9 Duvel 14

Kelso Pilsner 9 Bell's Two Hearted 9

Sierra Nevada Seasonal 9

Sam Smith Oatmeal Stout 12

## Single Malt Scotch

Dalwhinnie, 15 Year, Highland 18.00

Glenmorangie, 10 Year, Highland 17.00

Lagavulin, 16 Year, Islay 20.00

Macallan, 12 Year, Highland 19.00

Macallan, 18 Year, Highland 55.00

Oban, 14 Year, Western Highland 20.00

## Bourbon and Rye

Knob Creek 18.00

Bulleit 17.00

Blanton's 18.00

Angel's Envy 18.00

Rittenhouse Rye 16.00

Sagamore Rye 15.00

Bulleit Rye 17.00

Knob Creek Rye 17.00

## Small Plates

### Artisanal Cheeses

Fig Marmalade, Apricot Jam 20.00

### Nuts & Olives

Cashew Nuts, Gourmet Olives,  
Wasabi Peas 11.00

### Roast Beef Sliders

Swiss Cheese,  
Sweet Pepper Relish 17.00

### Truffled Popcorn

Seasoned with our  
special spicy mix,  
drizzled with Truffle Oil 10.00

### Flat Bread Pizzas

Pesto, Arugula,  
Grated Parmesan 18.00  
with Prosciutto 17.00