

TABERNASH, CO.

# HECK'S

TAVERN

## MENUS

*Click the menu link below to be taken to that menu.*

*Breakfast*

*Lunch & Dinner*

*After Dinner Menu*

*Kids' Menu*

*Drink Menu*

*Wine List*

*Spirit List*

*Hours of Operation*

*Breakfast: 7:30 AM–10:30 AM | Lunch: 11 AM–5 PM | Dinner: 5 PM–9PM*

*Bar Open 11 AM–10 PM*

*Ext. 613 from your room or (970) 726-7013*

*Our Local Partners*

*Devil's Thumb Ranch Beef | Tabernash, CO*

*Sisu Family Farms | Granby, CO*

*Jumping Good Goat Dairy | Buena Vista, CO*

*Buckner Family Ranch | Longmont, CO*

*Bovine & Swine | Jackson Hole, WY*

*Bee Squared Apiaries | Berthoud, CO*

*MouCo Cheese Company | Fort Collins, CO*

*\*\$5 service charge will be added to all take-out orders from Heck's | Menu options and pricing subject to change*

*Your bill includes a 3% service fee that goes directly to staff.  
20% Service gratuity applied to parties of 7 or more | Split plate fee \$8 | All prices are subject to state and local taxes*

# BREAKFAST

## Entrées



**Two Farm Fresh Eggs Your Way\*** *V DF* | \$18

*Sunny Side Up, Over Easy, Over Medium, Over Hard, or Poached  
Breakfast Potatoes & Choice of Toast*

**Wagyu Chicken Fried Steak Benedict\*** | \$30

*Hand-Cut & Breaded Devil's Thumb Ranch Wagyu  
Biscuit, Sausage Gravy, Two Eggs, Potatoes*

**Little Sawmill Skillet\*** | \$22

*Bacon, Tomato, Smoked Gouda Cheese, Potatoes  
Caramelized Onions, Two Eggs Your Way, Green Onions*

**Nana Yager's Buttermilk Pancakes *V*** | One \$10 | Three \$26

*Fresh Berries & Warm Maple Syrup*

**Kendra's Garden Veggie Skillet\*** *V* | \$25

*Local Mushrooms, Red Onions, Bell Peppers, Tomatoes  
Spinach, Feta*

**Broken Barn Potato Huevos Skillet\*** | \$24

*Devil's Thumb Ranch Wagyu Chili, Potatoes, Two Eggs Your Way  
Cheddar Cheese, Sour Cream, Jalapeños*

**Cabin Creek French Toast *V*** | One \$13 | Two \$24

*Challa Bread, Cinnamon, Fresh Berries, Warm Maple Syrup*

## Omelets & Scrambles

*Available as scramble or omelet; served with potatoes and choice of toast.*

*Substitute egg whites or a biscuit-\$2 | Substitute fruit-\$3*



**Denver Omelet\*** *GF* | \$24

*Onions, Bell Peppers, Applewood Smoked Ham, Cheddar Cheese*

**Ram's Curl\*** *GF* | \$23

*Bacon, Cheddar Cheese*

**Double Pole\*** *GF* | \$24

*Spinach, Mushrooms, Sausage, Swiss Cheese*

**Punishment Hill\*** *GF* | \$26

*Smoked Chicken, Local Mushrooms, Caramelized Onions, Feta*

**Little Cabin\*** *V GF* | \$22

*Tomatoes, Mushrooms, Spinach*

**Red Quill\*** *GF* | \$23

*Bacon, Ham, Sausage, Smoked Gouda*

**Build Your Own Omelet\*** *GF* Choose up to Four Ingredients | \$28

*Bacon, Ham, Sausage, Onions, Bell Peppers, Tomatoes, Mushrooms, Spinach, Cheddar Cheese, Swiss Cheese, Smoked Gouda Cheese  
Each Additional Ingredient-\$2 Add Avocado-Market Price*

## Selections From Molly's Meadow



**Cinnamon Vanilla Oatmeal *VG GF*** | \$12

*Dried Fruit, Brown Sugar, Sweet Cream*

**Yogurt & Berries *V*** | \$16

*Vanilla Greek Yogurt, Honey Oat Granola*

**Smoked Salmon & Bagel** | \$20

*Spinach, Tomatoes, Red Onions, Capers, Lemon, Cream Cheese*

## Sides

**Wagyu Bacon, Applewood Smoked Bacon, Sisu Farms Sausage, or Ham\*** *GF* | \$10

**Biscuits & Sausage Gravy** | One \$8 | Two \$15

**Potatoes *VG*** | \$6

**Cup of Gravy** | \$3

**Toast *V*** | \$3

**Seasonal Fruit & Berries *VG GF*** | \$8

**Bagel & Cream Cheese *V*** | \$8

**Chef de Cuisine - Maggie Ruff**

*V - Vegetarian | VG - Vegan | GF - Gluten-Free | DF - Dairy-Free | Most Dishes Can Be Altered to Accommodate Allergies*

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# LUNCH & DINNER

## Starters

**Local Charcuterie & Artisanal Cheese Board for Two** | \$30  
*Colorado Honeycomb, House Pickles, Nuts, Preserves, Grilled Ciabatta*

**Southwest Wagyu Quesadilla** | \$23  
*Cheddar Cheese, Black Beans, Onion, Salsa Verde  
Jalapeño, Cotija*

**Blackened Wagyu Tips & Dip** | \$28  
*Caramelized Onion Dip, Shaved Parmesan, Chive Blossom  
Grilled Ciabatta, Petit Frisée Salad*

**Black Bean Hummus** *VG* | \$20  
*Grilled Pita, House Made Chips, Crudité*

**Wagyu Meatball Sliders** | \$22  
*Tomato Gravy, Provolone, Arugula, Black Pepper Aioli  
Brioche, Sweet Potato Fries*

**Summer Melon Burrata** | \$24  
*Shaved Shallot, Prosciutto, Citrus Mint Dressing, Colorado Honey  
Bourbon Smoked Salt & Sugar, Grilled Ciabatta Bread*

## Soups & Salads

**From The Cauldron** | \$10/12  
*Daily Soup Selection from the Chef*

**Devil's Thumb Ranch Wagyu Chili** | \$12/18  
*Wagyu Beef, Jalapeños, Cheddar Jack Cheeses  
Sour Cream, Cornbread*

**Fraser Valley Wedge Salad** *GF* | \$18  
*Smoked Blue Cheese, Bacon, Red Onion, Heirloom Baby Tomatoes  
House Ranch Dressing*

**The Ugly Tomato Salad** *GF* | \$20  
*Heirloom Tomato, Butter Lettuce, Marinated Artichoke  
Crisped Cotto Salami, Havarti, Red Onion, Citrus-Chile Olives  
Red Wine Vinaigrette*

**Summer Citrus Salad** *VG GF* | \$19  
*Baby Spinach, Summer Citrus, Lemon Candied Pistachios Cranberries,  
Pineapple Sage Vinaigrette*

**Lemon Caesar** | \$18  
*Baby Romaine, Rustic Croutons, Shaved Parmesan  
Heirloom Baby Tomatoes, Lemon Caesar Dressing*

**Thyme Roasted Peach Salad** *GF* | \$19  
*Watercress, Toasted Goat Cheese, Fennel, Shallot, Toasted Pecans  
Raspberry Champagne Vinaigrette*

*Add to any Salad: Grilled Chicken Breast \$8 | Grilled Shrimp \$9 | Cut of the Day\* \$13 | Steelhead Trout \$18*

## Entrée

**Devil's Thumb Ranch Wagyu Cheeseburger\*** | \$27  
*Cheddar Cheese, Lettuce, Tomato, Red Onion, House Pickles, Brioche Bun  
Add Wagyu Beef Bacon, Mushroom, or Avocado | Market price applies  
Substitute Beyond Meat Patty for an additional \$2*

**Devil's Thumb Ranch Patty Melt** | \$28  
*Cheddar, Swiss, Louie Sauce, Caramelized Onion, Marbled Rye*

**Devil's Thumb Ranch Wagyu Tacos** *GF* | \$26  
*Chipotle Crema, Onion, Micro Cilantro, Cotija  
Roasted Jalapeño, Guacamole*

**Vegan Crispy Chicken Sandwich** *VG* | \$24  
*Tomato, Red Onion & Frisée with Maple Dijon  
House Pickles, Grilled Ciabatta*

**Espresso Rubbed Elk Medallions** *GF* | \$62  
*Yukon Gold Mashed Potatoes, Bordelaise Wagyu "Butter"  
Local Mushrooms with Bacon Lardons*

**Mezcal & Agave Glazed Steelhead Trout** *GF* | \$48  
*Street Corn Esquites, Cumin Lime Crema, Cotija, Tajin*

**Herb Stuffed Rainbow Trout with Confit Garlic** *GF* | \$38  
*Pan Roasted Asparagus, Pine Nuts, Shallot, Confit Garlic  
Caper Dijon Aioli, Grilled Lemon*

**Wagyu Meatloaf** | \$39  
*Devil's Thumb Ranch Wagyu, Andouille, Tomato Gravy  
Mashed Potatoes, Garlic Green Beans*

**Smoked Heritage Chicken** | \$47  
*Bacon Beer Mac 'n' Cheese, Butter Braised Green Beans  
Bacon-Onion Marmalade*

**Spiced Confit Duck** *GF* | \$52  
*Buttered Red Rice, Apricot-Aloe Glaze with Aleppo Pepper  
Garlic Braised Leek*

**Pork Porterhouse with Grilled Peach** *GF* | \$58  
*10 oz bone in Pork Chop, Fresh Peaches, Sweet Corn Polenta  
Smoked Zucchini, Whiskey Agrodolce*

**Mushroom Pot Pie** *V* | \$38  
*Pearl Onion, Peas, Carrots, White Truffle Oil, Puff Pastry*

**Garden Pea Gnocchi** *VG GF* | \$30  
*Potato Gnocchi, Sundried Tomatoes, Pine Nuts, Pea Tendril Salad  
Garlic Oil, Vegan Parmesan, Micro Mint*

**Nana Yager's Sunday Pot Roast** | \$46  
*Braised Wagyu Beef, Mashed Potatoes, Pearl Onions, Carrots, Peas  
Buttermilk Biscuit Streusel*

## Sides

*Roasted Potatoes, Garlic, Rosemary, Parmesan* *V GF* | \$12  
*Asparagus, Apple, Shallot, Bacon, Maple Dijon Vinaigrette* *GF DF* | \$15

*Honey Roasted Carrots, Colorado Goat Cheese, Chamomile, Thyme, Garlic, Local Honey* *V GF* | \$18

*Bacon Beer Mac & Cheese, BBQ Panko* | \$14

*Green Beans & Mushrooms, Toasted Almonds, Thyme, Garlic* *VG* | \$15

### Chef de Cuisine - Maggie Ruff

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# AFTER DINNER *Menu*

## *Desserts*

**Elevated Smores** | \$20 for 2, \$40 for 4  
*Domestic Dark & White Chocolates, Gourmet Marshmallows  
Fruits, Assorted Cookies, Peanut Butter*

**Brownie Skillet *v*** | \$12  
*Warm Cast Iron Brownie, Chocolate Sauce  
Vanilla Ice Cream*

**Peach Goopy Butter Cake** | \$13  
*Moist Butter Cake, Fresh Peaches, Chantilly, Toasted Almonds*

**Pie of the Day** | \$11  
*Please Ask Server for Seasonal Flavors*

**Cherry Matcha Brownie *v GF*** | \$12  
*Gluten Free & Vegan Brownie, Cherry Compote  
Matcha Sauce*

## *Digestifs*

**Amaro Averna** | \$15

**Amaro Nonino** | \$15

**Green Chartreuse** | \$17

**Yellow Chartreuse** | \$17

**Blandy's Madeira 1988** | \$60

**Blandy's Madeira 1976** | \$65

**Blandy's Madeira 1975** | \$75

**Taylor Fladgate Vintage Porto 2003** | \$30

**Taylor Fladgate Vintage Porto 1985** | \$45

**Taylor Fladgate Vintage Porto 1994** | \$65

## *Café*

**Espresso** | \$3

**Double Espresso** | \$4

**Café Latte** | \$4

**Americano** | \$4

**Cappuccino** | \$5

**Macchiato** | \$5

*Chef de Cuisine - Maggie Ruff*

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# KIDS' MENU

## ALL DAY

### *Heck's Specialties (Choose One) | \$16*

*Each Served With Choice of Fries, Fruit, or Salad  
Choice of Ice Cream Sandwich or House-Baked Cookie for Dessert*

**Crispy Chicken Tenders**

**Grilled Cheese**

*Cheddar Cheese on Texas Toast*

**Peanut Butter & Jelly Sandwich**

*Grape Preserves, Challa Bread*

**Devil's Thumb Ranch Wagyu Burger with Cheese\***

*Cheddar Cheese*

**Kids' Mac & Cheese**

*Cheddar Classic Sauce*

## BEVERAGES

*Choice of Milk, Assorted Juices, or Assorted Sodas*

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# DRINK MENU

## BEER



### *On Tap | \$8*

All Good Amber | 6% | Bull & Bush Brewing

BruBrew IPA | 7.65% | Hideaway Park Brewery

Coors Banquet | 5% | Coors Brewing

Fat Tire | 5.2% | New Belgium Brewing

Milk Stout Nitro | 6% | Left Hand Brewing

Modelo Especial | 4.4% | Grupo Modelo

Upslope Citra Pale Ale | 5.8% | Upslope Brewing Company

Snowmelt Seltzer | 5% | Upslope Brewing Company

Stella Artois | 5% | Anheuser-Busch Brewing

Telluride Pilsner | 5.2% | Telluride Brewing

Voodoo Ranger 'Juicy Haze' IPA | 7.5% | New Belgium Brewing

White Rascal | 5.6% | Avery Brewing

### *Bottle/Can | \$7*

Cider | 6.8% ABV | Stem Ciders

Mountain Time Lager | 4.4% ABV | New Belgium Brewing

Modelo Especial | 4.4% ABV | Grupo Modelo

Athletic Lite | NA | Athletic Brewing Company

Athletic Hazy IPA | NA | Athletic Brewing Company

## SPECIALTY COCKTAILS



**\$17**

### **Cowgirl**

*Colorado Vodka Company, Fresh Lime Nectar, Raspberry Puree  
St. Germain, Topped with Sparkling Rosé*

### **Wagon Wheel**

*Empress 1908 Gin, Lemon Juice, Lillet Rosé, Apple Bitters  
Egg White*

### **Branding Iron**

*291 Whiskey, Grapefruit Liqueur, Fresh Lime Nectar  
Maraschino Cherry Liqueur*

### **El Charro**

*Arette Blanco, Fresh Lime Nectar, Orange Liqueur  
Tajin Spiced Rim*

### **The Old Palisade**

*Buffalo Trace, Demerara Syrup, Peach, Angostura bitters*

### **Barrel Race**

*Sazerac Rye, Carpano Antica Sweet Vermouth  
Angostura Bitters*

### **Ranch Creek Mule**

*Bacardi Gold, Chinola Passion Fruit, Lillet Servir Très Frais, Lime Juice, Ginger Beer*

## ZERO-PROOF



**\$7**

### **Alpenglow**

*Chamomile Tea Concentrate, Fresh Lavender Nectar  
Lemon Juice, Topped with Soda*

### **Ranch-ade**

*Kiwi, Watermelon, Blueberry, Strawberry, Blackberry  
or Raspberry Flavored Lemonade*

### **Mountain Breeze**

*Kiwi, Watermelon, Blueberry, Strawberry, Blackberry  
or Raspberry Flavored Seltzer Water*

### **Hibiscus Mule**

*Hibiscus Tea Concentrate, Ginger Beer  
Lime Juice*

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# WINE LIST

## WINES | BY THE GLASS

### SPARKLING

- Gruet | *Brut Sparkling* | New Mexico | \$14/52  
Taittinger Brut La Francaise | *Champagne* | Reims, France | \$27/108  
Bisot 'Jeio' | *Brut Prosecco* | Veneto, Italy | \$16/64  
Bisot 'Jeio' | *Brut Prosecco Rosé* | Veneto, Italy | \$16/64

### WHITE & ROSÉ

- Diatom Bar-M by Greg Brewer | *Chardonnay* | Santa Barbara, California | \$16/64  
Justin Girardin | *Chardonnay* | Bourgogne, France | \$19/76  
Nals Margreid Punggl | *Pinot Grigio* | Alto Adige, Italy | \$16/64  
Craggy Range | *Sauvignon Blanc* | New Zealand | \$15/60  
Domaine Louis Moreau | *Chablis* | Burgundy, France | \$19/87  
Dr. Loosen | *Riesling* | Mosel, Germany | \$14/56  
Villa Antinori | *Toscana* | Tuscany, Italy | \$15/60  
Miner Family Winery | *Viognier* | Paso Robles, California | \$14/56  
Entourage Rosé | *Rosé* | Cotes de Provence, France | \$17/65

### RED

- J.K. Carriere 'Provocateur' | *Pinot Noir* | Willamette Valley, Oregon | \$18/72  
Brewer-Clifton | *Pinot Noir* | Sta. Rita Hills, California | \$25/100  
Emmolo | *Merlot* | Napa Valley, California | \$18/72  
Clos Du Vall | *Cabernet Sauvignon* | Napa Valley, California | \$25/100  
True Grit | *Cabernet Sauvignon* | Mendocino County, California | \$18/72  
Loscano Vineyards Grand Reserve | *Malbec* | Mendoza, Argentina | \$16/64  
DAOU Family Estates 'Pessimist' | *Red Blend* | Paso Robles, California | \$16/64  
Villa Antinori | *Toscana Rosso* | Tuscany, Italy | \$17/68

# WINE LIST

## WINES | BY THE BOTTLE

### BUBBLES & PINK

- NV | Billecart-Salmon | *Brut Champagne* | Champagne, France | \$125
- NV | Laurent-Perrier La Cuvee | *Brut Champagne* | Champagne, France | \$170
- NV | Moët & Chandon Imperial | *Brut Champagne* | Champagne, France | \$150
- NV | Veuve Clicquot Brut 'Yellow Label' | *Champagne* | Champagne, France | \$140
- NV | Perrier-Jouët Blanc De Blancs Brut | *Champagne* | Champagne, France | \$280
- NV | Veuve Clicquot Rosé | *Rosé Champagne* | Champagne, France | \$160
- NV | Laurent-Perrier La Cuvee Rosé Brut | *Rosé Champagne* | Champagne, France | \$210
- NV | Moët & Chandon Brut Rosé Imperial | *Rosé Champagne* | Champagne, France | \$117
- 2013 | Perrier-Jouët Belle Epoque | *Rosé Champagne* | Champagne, France | \$625

### RED

- 2016 | Heitz Cellar Lot C- 91 | *Cabernet Sauvignon* | Napa Valley, California | \$195
- 2019 | Orin Swift 'Palermo' | *Cabernet Sauvignon* | Napa Valley, California | \$128
- 2022 | Faust | *Cabernet Sauvignon* | Napa, California | \$137
- 2018 | Long Meadow Ranch | *Merlot* | Napa Valley, California | \$130
- 2020 | County Line | *Pinot Noir* | Sonoma County, California | \$96
- 2021 | Ken Wright Cellars | *Pinot Noir* | Willamette Valley, Oregon | \$120
- 2020 | Orin Swift 'Abstract' | *Red Blend* | Napa Valley, California | \$110
- 2019 | The Prisoner Wine Company | *Red Blend* | Oakville, California | \$91
- NV | The Prisoner Wine Company 'Saldo' | *Zinfandel* | Oakville, California | \$96
- 2019 | Villa Antinori | *Chianti Classico Riserva* | Chianti, Italy | \$85
- 2013 | Campo Viejo | *Rioja* | Rioja, Spain | \$96
- 2019 | Torbreck Woodcutter's Shiraz | *Syrah-Shiraz* | Barossa Valley, Australia | \$130

### WHITE

- 2021 | Brewer-Clifton | *Chardonnay* | Sta Rita Hills, California | \$75
- 2019 | Frank Family Vineyards 'Carneros' | *Chardonnay* | Calistoga, California | \$130
- 2018 | Stag's Leap 'Hands of Time' | *Chardonnay* | Sonoma, California | \$113
- 2021 | ZD Wines | *Chardonnay* | Napa Valley, California | \$70
- 2021 | Inama Vin 'Soave Classico' | *Garganega* | San Bonifacio, Italy | \$50
- 2020 | Pascal Jolivet | *Sancerre* | Loire, France | \$89
- 2019 | Eva Fricke | *Riesling* | Rheingau, Germany | \$85

# SPIRIT LIST

## TEQUILA

Arette Blanco – \$12  
Arette Reposado – \$16  
Casamigos Blanco – \$15  
Casamigos Añejo – \$18

Del Maguey Vida Mezcal – \$15  
Don Julio Blanco – \$15  
Don Julio Reposado – \$17

Forteleza Blanco – \$19  
Forteleza Reposado – \$25  
Illegal Mezcal – \$22  
Los Vecinos Espadin Mezcal – \$15

## RUM

Appleton Estate – \$13  
Bacardi Gold – \$12  
Bacardi Rum Añejo 4 Yrs. – \$15  
Bacardi Rum Gran Reserva 10 Yrs. – \$17  
Bacardi Especial 16 Yrs. – \$24  
Bacardi Rum Limitada – \$24  
Captain Spiced – \$14

Diplomático Rum Exclusiva – \$18  
Diplomático Rum Planas – \$14  
Diplomático Rum Mantuano – \$14  
Frigate Reserve 8 Yr. – \$13  
Frigate Reserve 12 Yr. – \$13  
Havana Club Rum Añejo – \$13

Malibu – \$11  
Myers Original Dark Rum – \$14  
Montanya – \$13  
Pampero Aniversario – \$14  
Ron Zacapa 23 Centenario – \$23  
Santa Teresa 1796 – \$20

## VODKA

Belvedere – \$17  
Grey Goose – \$17

Grey Goose Citroén – \$16  
Ketel One – \$16

Tito's Handmade – \$15

## GIN

Beefeater – \$14  
Bombay Sapphire – \$15  
Botanist – \$16  
Empress 1908 – \$16

Hendrick's – \$16  
Idlewild Barrel Aged Gin – \$14  
Leopold Bros Navy Strength – \$17

Monkey 47 – \$22  
Nolet's – \$18  
Tanqueray – \$15

## BOURBON

1792 – \$16  
Angel's Envy – \$20  
Basil Hayden – \$18  
Basil Hayden 10 Yrs. – \$20  
Buffalo Trace Bourbon – \$14  
Eagle Rare Bourbon – \$15  
Elijah Craig Small Batch – \$15  
Fireball Cinnamon Whiskey – \$10

Four Roses Small Batch Select – \$18  
High West Bourbon – \$18  
Jack Daniel Gentleman Jack – \$17  
Jack Daniel's Single Barrel – \$18  
Laws Four Grain Straight – \$15  
Leopold's Small Batch – \$17  
Middle West – \$20  
Redemption – \$16

Slaughter House – \$17  
Stranahan's Sherry Cask – \$18  
Town Branch – \$16  
Widow Jane – \$22  
Wild Turkey Longbranch – \$16  
Wild Turkey Rare Breed – \$18

## RYE BOURBON

291 Rye Colorado 'White Dog' – \$17  
291 Colorado Small Batch Rye – \$16  
George Dickle Rye – \$18  
Angel's Envy Rye – \$24

High West Double Rye – \$22  
Laws Rye – \$19  
Sazerac Rye – \$17  
Woody Creek Rye – \$15

Wild Turkey 'Rare Breed' Rye – \$20

## SCOTCH & SINGLE MALT WHISKEY

Ardbeg 10 Yrs. – \$22  
Caol Ila 12 Yrs. – \$23  
Dewars "White Label" – \$14  
Dewars 12 Yrs. – \$15  
Flaming Heart – \$12  
Glenfiddich 12 Yrs. – \$15  
Glenmorangie 12 Yrs. Sherry Cask – \$17

Glenmorangie 10 Yrs. – \$15  
Glenkinchie 12 Yrs. – \$18  
Iwai Mars – \$15  
Johnnie Walker Red – \$12  
Johnnie Walker Black – \$15  
Kikori – \$12  
Lagavulin 8 Yrs. – \$16

The Macallan Double Cask 12 Yrs. – \$18  
Monkey Shoulder – \$12  
Oban 14 – \$18  
Stranahan's Single Malt Whiskey – \$16  
Talisker Storm Single Malt – \$22  
Talisker 10 – \$22

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# SPIRIT LIST

## AFTER DINNER DRINKS

Amaro Averna – \$15

Amaro Nonino – \$15

Limoncello – \$14

## RESERVES

### TEQUILA

Clase Azul Plata – \$35  
Clase Azul Reposado – \$32

Codigo 1530 Extra Anejo – \$50  
Don Julio 1942 – \$44

### BOURBON

291 E – \$24  
Blanton's – \$35  
E.H. Taylor Jr. Small Batch Bourbon – \$25

Kentucky Owl – \$25  
Weller Special Reserve – \$20

### RYE BOURBON

Whistlepig Rye 10 Yrs. – \$24

### SCOTCH WHISKEY

BenRiach 25 Yrs. Single Malt – \$70  
Dalwhinnie 15 Yrs. Single Malt – \$24  
Johnnie Walker Gold – \$36

Johnnie Walker Blue – \$60  
Talisker 18 Yrs. Single Malt – \$48

### IRISH WHISKEY

Jameson – \$16  
RedBreast Cask Strength – \$32

Redbreast 12 Yrs. – \$22  
RedBreast Lustau – \$32

### COGNAC ARMAGNAC

Germain Robin – \$40  
Hennessy VSOP – \$28  
Hennessy XO – \$80

Prunier XO – \$60  
Prunier VSOP – \$21  
Sauval XO – \$20

## AFTER DINNER DRINKS

Barros Porto Colheita 1964 – \$95  
Blandy's Madeira 1988 – \$60  
Blandy's Madeira 1976 – \$65  
Blandy's Madeira 1975 – \$75

Blandy's Madeira 1968 – \$88  
Taylor Fladgate Vintage Porto 2003 – \$30  
Taylor Fladgate Vintage Porto 1985 – \$45  
Taylor Fladgate Vintage Porto 1994 – \$65

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