

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

Buckner Family Ranch | Longmont, CO

Bee Squared Apiaries | Berthoud, CO

Jumping Good Goat Dairy | Buena Vista, CO

Bovine & Swine | Jackson Hole, WY

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* | \$21
Sunny Side Up, Over Easy, Over Medium, Over Hard, or Poached
Breakfast Potatoes & Choice of Toast

Little Sawmill Skillet | \$23
Bacon, Tomato, Smoked Gouda Cheese, Potatoes
Caramelized Onions, Two Eggs Your Way, Green Onions
Nana Yager's Buttermilk Pancakes *V* | One \$8 | Three \$18
Fresh Berries & Warm Maple Syrup

Broken Barn Potato Huevos Skillet | \$25
Devil's Thumb Ranch Wagyu Chili, Potatoes, Two Eggs Your Way
Cheddar Cheese, Sour Cream, Jalapeños
Cabin Creek French Toast *V* | One \$11 | Two \$21
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, fruit, or a biscuit-\$2



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* | \$29
Bacon, Tomatoes, Avocado, Smoked Gouda Cheese

Little Cabin *V DF GF* | \$23
Tomatoes, Mushrooms, Spinach
Build Your Own Omelet *GF* | \$28
Choose up to 4 ingredients
Bacon, Ham, Sausage, Onions, Bell Peppers, Tomatoes, Mushrooms
Spinach, Cheddar Cheese, Swiss Cheese, Smoked Gouda Cheese
Add Avocado-\$4

Selections From Molly's Meadow



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

Yogurt & Berries *V* | \$15
Vanilla Greek Yogurt, Honey Oat Granola

Honey Smoked Salmon & Bagel | \$20
Spinach, Tomatoes, Red Onions, Capers, Cream Cheese

Sides

Wagyu Beef Bacon, Applewood Smoked Bacon, Sisu Farms Sausage, or Ham *GF* | \$9
Biscuits & Sausage Gravy | One \$10 | Two \$17
Potatoes *VG* | \$6
Seasonal Fruit *VG GF* | \$6
Toast *V* | \$2
Bagel & Cream Cheese *V* | \$7

Chef de Cuisine - Maggie Ruff

V - Vegetarian | VG - Vegan | GF - Gluten-Free | DF - Dairy-Free | Most Dishes Can Be Altered to Accommodate Allergies
**These items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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

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 & Frisee 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

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

** These items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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

TABERNASH, CO.
HECK'S
TAVERN

AFTER DINNER *Menu*

Desserts

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

v - Vegetarian | VG - Vegan | GF - Gluten-Free |

Most Dishes Can Be Altered to Accommodate Allergies

**These items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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

Chef de Cuisine - Maggie Ruff

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

** These items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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

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*

*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*

WINE LIST

WINES | BY THE GLASS

SPARKLING

- Gruet | *Brut Sparkling* | New Mexico | \$14/52
- Taittinger Brut La Francaise | *Champagne* | Reims, France | \$27/108
- Bisol 'Jeio' | *Brut Prosecco* | Veneto, Italy | \$16/64
- Bisol '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 | Billetcart-Salmon | *Brut Champagne* | Champagne, France | \$125
- NV | Laurent-Perrier La Cuvee | *Brut Champagne* | Champagne, France | \$170
- NV | Moet & Chandon Imperial | *Brut Champagne* | Champagne, France | \$150
- NV | Veuve Clicquot Brut ‘Yellow Label’ | *Champagne* | Champagne, France | \$140
- NV | Perrier-Jouet 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 | Moet & Chandon Brut Rosé Imperial | *Rosé Champagne* | Champagne, France | \$117
- 2013 | Perrier-Jouet 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

*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*

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

*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*