

# Wine & Beverage Menu

## Fall Cocktails

### Fall Sangria Red Or White 8.00

Traditional Ruby Red Sangria Or Homemade White, With Fresh Fall Fruit Served Over Ice & Topped With Lime Soda

1/2 Carafes Available

### Spiced Apple Cider Long Island 8.50

A Fall twist On A Classic Cocktail

### Apple - Pom Margarita 8.50

Gold Tequila, Pom Liqueur, T-Sec, Apple Cider, Pomegranate Juice & An Apple Slice

### Aperol Spritz 8.00

Aperol, Prosecco & A Dash Of Soda, With A Orange Slice

### Forbidden Fruit 8.50

Crown Apple, Peach Schnapps, Cranberry, Pineapple, Sour & Spritzed With Lemon Lime Soda

### Cider Spritzer 8.00

Prosecco & Apple Cider With A Cinnamon Sugar Rim

### Kentucky Mulled Cider 8.50

Knob Creek Bourbon, Hot Apple Cider & a dash of Allspice Garnished with a Cinnamon Stick & A Lemon Wedge

### Pumpkin Pie Martini 8.50

Vanilla Vodka, Pumpkin Pie Cream Liqueur & A Dash Of Cream A Hint Of Cinnamon W/ A Graham Cracker Rim

### Cinnamon Maple Whiskey Sour 8.50

Bulleit Bourbon, Sour, Maple Syrup, & A Pinch Of Ground Cinnamon

### Caramel Apple Martini 8.50

Smirnoff Apple, Sour Apple Pucker, Butterscotch Schnapps In A Caramel Coated Martini Glass

### Flirtini Martini 8.50

Are You Flirting With Me? Raspberry Vodka, Chambord, T-Sec, Cranberry & Pineapple Juice

### Add A Little Flavor To Your Coffee/Tea

Choose From Toasted Almond Mocha, Hazelnut, French Vanilla, Caramel, Macadamia Nut, Pistachio, Dark Chocolate & Praline.

### Flavored Iced Teas

Strawberry, Blackberry, Or Raspberry

### Frosty Smoothies

Pina Colada / Strawberry / Raspberry

## SIGNATURE MARTINIS

### THE COSMOPOLITAN

Originally Or With Your Preferred Vodka, Triple Sec, & Cranberry Juice

Also Try It With A New Flavored Vodka  
Mango, Peach, Pear, Cherry, Raspberry, Orange & Citron

### PAMA MARTINI

Pama Pomegranate Liqueur & Stolli Vodka

### PINEAPPLE UPSIDE DOWN CAKE MARTINI

Vanilla Vodka, Pineapple Juice & Grenadine

### CREAMSICLE MARTINI

Vanilla Vodka, Amaretto, Triple Sec & Orange Juice

### CHOCOLATE MARTINI

Vanilla Vodka, Baileys & Godiva Liqueur With A Chocolate Drizzled Glass

### ESPRESSO MARTINI

Espresso, Kahlua, Vanilla Vodka & A Dash of Cream

### FRENCH KISS MARTINI

Grey Goose, Chambord, Crème de Cacao Light & Half & Half

### SOUR APPLE MARTINI

Sour Apple Pucker & Vodka

### WASHINGTON APPLE MARTINI

Crown Royal, Sour Apple Pucker & Cranberry Juice

### BLUE MOON DROP MARTINI

Absolut Citron, Fresh Lemon Juice & Blue Curaco

### SIMPLY SAPPHIRE MARTINI

Bombay Sapphire & Dry Vermouth

### DIRTY MARTINI

Your Choice Vodka With A Splash

## WINE BOTTLE LIST—WHITE WINES

### Bin No.

- 203 CHARDONNAY, Franciscan, Napa Valley \$ 36.00**  
Crisp Flavors Of Apple, Pear, & Honey, Creamy Finish.
- 204 CHARDONNAY, Fess Parker \$ 34.00**  
Santa Barbara County, Tropical Fruit Flavors  
Perfectly Balanced With Light Toasty Oak.
- 205 CHARDONNAY, Wente, Morning Fog \$ 34.00**  
Bursts With Aromatics From Citrus, Lemon Curd, Pear And Toasty Oak.  
Balanced By Hints Of Vanilla And Citrus On The Palate, Finishing  
With A Nice Acidity.
- 206 CHARDONNAY, Boen \$ 39.00**  
Sonoma, Monterey, Santa Barbara Chardonnay Opulent Flavors  
With A Silky, Alluring Texture, Flavors Of Apricot, Lemon-Cream  
Tart And Vanilla. The California Böen Chardonnay Is Elegant
- 212 SAUVIGNON BLANC, Groth \$ 36.00**  
Napa Valley Microclimate Wine With A Lush, Full Melon  
& Citrus Character. An Exciting Liveliness & Creaminess.
- 216 RIESLING, Willamette Valley Vineyards \$ 30.00**  
Oregon, Semi-Sweet, Aromas Of Pear & Pineapple, Light Citrus  
& Honeysuckle Notes With Stone Fruits
- 217 LATE H. RIESLING, Chat St. Michelle \$ 30.00**  
This Harvest Select Sweet Riesling Captures The Rich, Ripe Flavor  
Of Peach - And The Results Are Stunning Paired With More Fruit,  
Soft Cheese Or A Spicy Main Course.
- 218 MOSCHOFILERO, Domaine Skouras \$ 34.00**  
Nemea Region, Greece. Crisp & Bright Flavors Of Green Apple &  
Wet Stones. Nice Texture. Finish With Apple & White Flowers.

## ITALIAN WHITE WINES

### Bin No.

- 50 TREBBIANO D'ABRUZZO, Farnese \$ 29.00**  
Unoaked & Unfiltered, Floral Notes With Lime & Peach Fruit.  
Light, With A Sense Of Sweet N Tart On The Tip Of The Tongue.
- 52 PINOT GRIGIO, SAN ANGELO Banfi \$ 36.00**  
Light-Medium Body, Refreshing Citrus, Light Pear & A Clean Finish.
- 53 GAVI di GAVI, DOCG, Christina Ascheri \$ 34.00**  
100% Cortese Gavi, Fragrant, Very Fresh Bouquet, Dry,  
Pleasant, Harmonic Palate. Delicate & Pleasant Wine.
- 54 PINOT GRIGIO, SANTA MARGARITA \$ 45.00**  
Italy's Most Famous Pinot Grigio.
- 55 GRECO DI TUFO, Feudi Di San Gregorio \$ 34.00**  
Distinct Nose Fruit. Strong Minerality, Follow Soft Balsamic Notes.  
Green Apple, Jasmine, Cedar & Wild Honey Background.

## ITALIAN RED WINES

### Bin No.

- 1 CHIANTI CLASSICO, C. di Quercetto \$ 29.00**  
Intense With Ripe Blackberry & Oak. Clean Fruit & A Mineral Finish.
- 2 CHIANTI CLASSICO, Rocca Della Macie \$ 34.00**  
Up Front Black Cherry Aromas. Classic Rustic Finish.
- 3 CHIANTI CLASSICO RESERVA, Banfi \$ 36.00**  
Dry, Medium Body, Fresh Currant Berry, Tea, Herb & Spice To Finish.
- 4 SASYR, Rocca Della Macie \$ 30.00**  
Sangiovese & Syrah, Supertuscan Blend Medium Dark Cherry Color,  
Tart Plum & Raspberry On The Palate Delicate Tannins.
- 5 COL DI SASSO, Villa Banfi \$ 27.00**  
A 50/50 Blend Of Cabernet Sauvignon & Sangiovese.  
The Delicacy Of Chianti With The Texture Of Cabernet.
- 6 CENTINE, Castello Banfi \$ 29.00**  
Medium Dry, Medium Body, Dark Berry, Blackberry Plum  
With A Clean Soft Finish.
- 7 MONTPULCIANO D' ABRUZZO, Riserva, \$ 29.00**  
Cantina Miglianico, An Abundance Of Ripe, Red Fruit,  
Beautifully Balanced By The Solid Structure And Racy Acidity.
- 8 LACRYMA CHRISTI DEL VESUVIO, \$ 40.00**  
Dry, Light To Medium Body, Tangy Red Berry,  
Tea, Cherry Cola, Cedar & A Hot Spiced Finish.
- 9 ROSSO DI MONTALCINO, Castillo Banfi \$ 47.00**  
Dry, Medium To Full Body, Tight Dried Currant Cherry Earthy  
Dried Flowers With A Dried Finish.
- 10 BARBERA D'ALBA, Pio Cesare \$ 45.00**  
Dry, Medium To Full Body, Dark Berry, Black Plum Skin, Coffee  
With Spice To The Finish.
- 11 VITIANO, FALESCO \$ 29.00**  
Medium Dry, Medium Body, Soft Red Berries And A Round  
Mid Palate, Easy On The Finish.
- 12 MONTPULCIANO D' ABRUZZO, Farnese \$ 29.00**  
Ruby Red Intense Nose, Good Body, Fruity – Recalls Marasca  
Cherries & Plums, Well Balanced.

## (MORE) ITALIAN RED WINES

### Bin No.

- 13 CHIANTI CLASSICO, Toscolo \$ 36.00**  
Depth & Richness Are Evident In The Full Bouquet, Chewy  
Abundant Fruit, Silky Texture, Food Friendly.
- 15 RIPPASSO, Giuseppe Campagnola \$ 36.00**  
Spicy Bouquet With Intense Aromas Of Ripe Cherry And Jam.

## RED WINES

### Bin No.

- 100 CABERNET SAUVIGNON, J. Lohr \$ 34.00**  
Paso Robles CA, "Seven Oaks Estates" Medium Bodied,  
Plenty Of Oak, Soft Accessible Ripe Currant Flavors.
- 101 CABERNET SAUVIGNON, Estancia \$ 34.00**  
Medium-Bodied, Forward Fruit, Soft Finish.
- 102 CABERNET SAUVIGNON, Joel Gott \$ 36.00**  
Aromatics Of Mocha, Roasted Blue Fruits, Plums, & Cherry Spice.  
Sweet On The Palate, Well-Structured, Long Balanced Finish.
- 110 CABERNET SAUVIGNON, Sterling \$ 42.00**  
Napa Valley, Plenty Of Young Red Berry & Red Currant  
Aromas & Flavors, Big Spice Finish, Very Full On The Palate.
- 112 ZINFANDEL " LIAR'S DICE" \$ 38.00**  
Murphy-Goode, Dense Black Cherry, Raspberry Jam, And Currant Are  
Brought Together In Layers With Sweet Vanilla Notes.
- 113 ZINFANDEL, Klinker Brick, Old Vine \$ 38.00**  
Notes Of Bright Cherry And Raspberry, Notes Of Sweet Tobacco And  
Cocoa. Balanced And Complex Perfect For Both Summer Barbeques  
And Fall Fire Pits.
- 114 ZINFANDEL, Ridge, 3 valley \$ 40.00**  
Raisin, Date, Light Licorice & Black Pepper Spice. A Slight  
Bakers Chocolate In The Mid – Palate, Long Berry Finish.
- 121 MERLOT, Kendal-Jackson \$ 42.00**  
Aromas Of Fruit & Toasty Oak Interlace This Wine. Scents Of  
Sun-Ripened Plum & Vanilla Joined By Rich Mocha On The Palate.
- 129 PINOT NOIR, Belle Glos \$ 55.00**  
Clark & Telephone Opens With Bountiful Aromas Of Red Fruits ,  
Cranberry & Raspberry Jam, Laced With Clove, Cedar, And Holiday  
Baking spices. Bold And Complex Flavors And A Rich Texture.
- 131 PINOT NOIR, Elouan \$ 40.00**  
**Vegan**, The Result Of California Winemaker Joseph Wagner.  
Western Oregon Area. Harmonious And Elegant Flavors.
- 133 PINOT NOIR, Migration \$ 55.00**  
Russian River Valley, Hints Of Oak-inspired Pumpkin Pie Spice. Nutmeg  
& Clove Carry Through To The Light Clean & Snappy Finish.
- 134 PINOT NOIR, Stoller, Oregon \$ 45.00**  
Crafted Exclusively From Estate Fruit, Our Dundee Hills Pinot  
Noir Is Made In An Elegant, Approachable Style.
- 135 PINOT NOIR, Boen \$ 40.00**  
Sonoma, Monterey, Santa Barbara, Velvety Richness. Flavors Of Bright  
Cherry, Dried Herbs And Hints Of Vanilla, Is Supple And Sumptuous,  
To The Finish.
- 136 PINOT NOIR, Meiomi \$ 43.00**  
Sonoma, Monterey & Santa Barbara. Balanced & Bursting With Aromat  
ics, Mouthfeel & Depth Of Flavor Every Year Regardless Of Vintage.
- 149 SHIRAZ, Australia, Greg Norman \$ 35.00**  
Award Winning Wines, Great Balance & Structure, Depth  
Of Red Berry Fruit, Long Clean Finish.
- 151 CASHMERE, Cline \$ 34.00**  
A Silky Blend Of Mourvèdre, Grenache, And Syrah. Cline Cellars Is A  
Proud Sponsor Of Breast Cancer Network Of Strength's Ride  
To Empower.
- 153 PETITE SIRAH, Terra D Oro \$ 32.00**  
Spicy With Terrific Mineral Details & Refined Tannins. Powerful Nose Of  
Sweet Oak Vanilla & Bright, Juicy Fruit. Crisp Flavors Of Ripe Blueberry  
& Jammy Blackberry Cobbler, Warm Oaky Spice Note On The Finish.
- 155 SIENA, Ferrari Carano, Sonoma County \$ 39.00**  
A Blend Of Sangiovese 76% And A Little Malbec 26%. Select  
Grapes From Two Vineyards Create This Beautifully Balanced Wine.
- 157 PETIT PETIT, Michael David Winery \$ 34.00**  
A Blend Of Petite Sirah (85%) And Petit Verdot (15%) Jammy,  
Velvety & Loaded With Berry Fruit Flavors.
- 160 MALBEC RESERVA, Terrazas De Los Andes \$ 35.00**  
Argentina, Concentrated Fruits Like Raisins, Cherries & Licorice  
With Toasted Notes And Vanilla.
- 170 ELEMENTS BY ARTESA, \$ 39.00**  
Sonoma County 65%, Napa county 35% Blend Of Varietals  
Of Three Famous Wine Regions – Bordeaux, Rhone & Rioja.
- 171 RAYMOND LOT 7, California Varietal \$ 37.00**  
Field Blend, Cabernet, Carignan, Merlot, Mourvedre, Petit Sirah, Syrah  
& Zinf Make Up Aromas Of Ripe Red Fruit & Spice.

**PRIVATE SELECTION ITALIAN****Bin No.****iAA** AMARONE, Terre Di Valgrande **\$ 70.00**

Very Structured And Powerful, Elegant, Deep Garnet In Color, Characterized By Rich Aromas Of Walnut, Currant Jam, Dry, Velvety And Generous Body.

**iBB** AMARONE, Masi **\$ 95.00**

Fruity tastes, with hints of coffee and cocoa. Very well balanced.

**iT2** BRUNELLO DI MONTALICINO, Castello Banfi08', 09', 11', 12' 13' **\$ 190.00**

Massive Yet Elegant, With Great Depth & Complexity. Both The Aroma & Flavor Develop With Exposure To Air Revealing Layers Of Violets, Rose Petals, Cherries Raspberries, Tar, Leather, & Oak. An Italian Classic.

**iT3** SUMMUS, Castello Banfi **\$ 110.00**

Is An Extraordinary Blend Of Sangiovese (Used Regionally To Make The Famed Brunellodi Montalcino) Which Contributes Body; Cabernet Sauvignon, Fruit & Structure; And Syrah, Elegance, Character & A Fruity Bouquet.

**iT4** CUM LAUDE, Castello Banfi **\$ 85.00**

Our Newest Super Tuscan Cuvée, Cum Laude - Latin For "With Honors" - Combines The Four Red Varietals Cabernet Sauvignon, Merlot, Sangiovese & Syrah. Complex With Blackberry Notes, Plum Jam, Cherries And Licorice, Black Olive And Tobacco Sensations.

**i6** BAROLO, Pio Cesare **\$ 90.00**

The Bouquet Is Ethereal, With Hints Of Violets, Blackberry Jam, Licorice And Cloves. The Palate Is Dry And Austere With Lengthy Tannins. Full-Bodied, With Lovely Fruit, Soft Tannins And A Long Finish. Chewy, Yet Balanced And Pretty.

**i9** EXCELSUS, Castello Banfi **\$ 160.00**

Estate-Bottled, This Super Tuscan Integrates The Best French Grapes Of Merlot & Cabernet Sauvignon With The Extraordinary Montalcino Terroir. 60% Cabernet Sauvignon, 40% Merlot. Intense Ruby Red With Garnet Tones. Rich Bouquet Full & Round Taste With A Framework Of Very Fine Wood.

**i10** POGGIO ALLE MURA, Castello Banfi **\$ 160.00**

Estate-bottled from the splendid sun drenched vineyard adjacent to the Castello this Brunello encompasses a full body and complexity unique to the genre. a dense, full and generous Brunello. It presents classic aromas of blackberry, dried cherry, pressed rose, cola, tobacco and grilled herb.

**i15** LUCE, Tenuta Luce, Montalcino **\$ 270.00**

Luce is the icon wine of the Estate, which represents the harmonious balance between the elegant structure of Sangiovese and the fullness of Merlot, a rich, deep colour accompanied by an aromatic bouquet of fresh fruit and a smoothness distinguished by elegant tannins that, do not overwhelm the palate

**PRIVATE SELECTION****NAPA VALLEY - & CALIFORNIA - CABERNET SAUVIGNON****P1** CAYMUS, Cabernet Sauvignon 14 **\$ 250.00****P1s** CAYMUS, 2013 Special Selection **\$ 350.00****P1** CAYMUS, 2019 LITER BOTTLE **\$ 290.00****P2** QUINTESSA 14, **\$ 270.00****P4** OPUS ONE, -not currently available**P9** GROTH, Cabernet Sauvignon **\$ 85.00****P10** GROTH, RESERVE, Cabernet Sauvignon **\$ 155.00****P12** STAGS LEAP, Cabernet Sauvignon **\$ 90.00****P13** STAGS LEAP ARTEMIS, Cabernet **\$ 95.00****P15** SILVER OAK, ALEXANDER VALLEY **\$ 120.00****P17** BERINGER KNIGHTS VALLEY, Cabernet **\$ 80.00****P19** BURGESS, Cabernet, Napa Valley **\$ 80.00****NAPA VALLEY -& CALIFORNIA - MERLOT****Bin No.****P25** STAGS LEAP WINE CELLAR, Merlot **\$ 80.00****P27** PRIDE MOUNTAIN, Merlot **\$ 90.00****P28** CAKEBREAD, Merlot, Napa Valley **\$ 105.00****OTHER RED WINES – MERITAGE****Bin No.****P55** FLORAL SPRINGS, TRILOGY, NV **\$ 95.00****P56** FRANCISCAN, MAGNIFICAT, NV **\$ 80.00****P61** CHALK HILL ESTATE RED, 375ML Half Bottle **\$ 50.00****P62** CHALK HILL ESTATE RED, 750ML Bottle **\$ 100.00****THE PRISONER WINE COMPANY****Bin No.****P65** PRISONER RED, Red Blend **\$ 85.00****P66** CUTTINGS, Cabernet Sauvignon **\$ 95.00****WHITE WINE****Bin No.****PW7** CAKEBREAD, Sauvignon Blanc **\$ 55.00****PW9** GROTH, CHARDONNAY, Oakville **\$ 65.00****PW11** KENDAL JACKSON GRAND RESRV **\$ 50.00****SPARKLING WINE****ASTI SPUMANTE, Martini & Rossi** **\$ 32.00**  
187ML **\$ 12.00****BRACHETTO D'ACQUI, ROSA REGALE, Banfi** **\$ 44.00****CUVEE, Domaine Mumms** **\$ 35.00**  
187ML **\$ 12.00****CHANDON ROSE** **\$ 35.00****SCHRAMSBERG CREMANT, DEMI-SEC** **\$ 65.00****PROSSECO, Canella** **\$ 32.00**  
187ML **\$ 12.00****CHAMPAGNE****MOET & CHANDON CHAMPAGNE, White Star** **\$ 75.00****MOET & CHANDON, ROSE' IMPERIAL** **\$ 85.00****POMMERY BRUT ROYAL, REIMS FRANCE** **\$ 80.00****PERRIER JOUET GRAND BRUT,** **\$ 80.00**  
EPERNAY-FRANCE**PERRIER JOUET, BELLE EPOQUE, B.E.** **\$ 260.00**  
Painted Flower Bottle & Two Painted Glass Flutes**VEUVE CLICQUOT Yellow Label Brut** **\$ 85.00****CUVEE' DOM PERINGNON,** **\$ 250.00**  
MOET ET CHANDON**LOUIS ROEDERER,** **\$ 75.00**  
BRUT PREMIER CHAMPAGNE**LOUIS ROEDERER, CRISTAL CHAMPAGNE** **\$ 350.00**

## Featured Wines By The Glass Or Bottle

### WHITE WINES CHARDONNAY

KENDALL JACKSON	9.50 / 35.00
RAYMOND, California	8.00 / 27.00
LUCKY STAR, Chardonnay	8.00 / 27.00

### OTHER WHITE WINES

MATUA, Sauvignon Blanc,	8.00 / 27.00
MOSCATO FRIZZANTE,	9.25 / 35.00

ZENATO, PINOT GRIGIO	8.00 / 27.00
PACIFIC RIM, RIESLING	8.00 / 27.00

WHITE ZINFANDEL	7.00 / 22.00
M. Chap, Belleruche, ROSE'	8.50 / 29.00

### RED WINE - CABERNET SAUVIGNON

OBERON, Cabernet Sauvignon	10.25 / 39.00
JOSH, Cabernet Sauvignon	8.00 / 27.00

### OTHER RED WINES

RED DIAMOND, MERLOT	8.00 / 27.00
Z. ALEX BROWN. Uncaged	9.00 / 35.00

SANGIOVESE TOSCANA,	8.00 / 27.00
BANFI, CHIANTI, ITALY	8.00 / 27.00

DELOACH, PINOT NOIR	8.50 / 30.00
ZINFANDEL O.Z.V.,	8.50 / 30.00
SWEET WALTER RED	7.50 / 23.00

## Waters & Sodas

### FOUNTAIN DRINKS

Coke / Diet Coke / Sprite  
Ginger-Ale / Tonic / Soda  
Iced Tea / Lemonade



### Flavored Tea & Lemonade

Strawberry /Raspberry / Blackberry /  
Ask Your Server For Other Seasonal Flavors  
All above = Free refills

### BOTTLED SODAS

Root-Beer / Diet Root-Beer / Orange Soda

### BOTTLED WATERS

Panna Natural Water 14oz & Liter  
San Pellegrino Sparkling 16oz & Liter



San Pellegrino Essenza;  
Dark Morello Cherry & Pomegranate  
Lemon & Lemon Zest  
Tangerine & Wild Strawberry



### NON ALCOHOLIC SPECIALTIES

Blended Orange Ice Dream  
Virgin Strawberry Daiquiri  
Or Strawberry Smoothie



## Beer (Bottles)

### DOMESTIC BEER (BOTTLES)

Budweiser / Bud Light / Coors Light  
Michelob Ultra / Miller Lite



Samuel Adams & Seasonals

Yuengling - Lager

Killian's Irish Red

O'Doul's - Non-Alcoholic



### IMPORTED BEER BOTTLES)

Amstel Light (Holland)

Becks (Germany)

Corona (Mexico)

Guinness

Heineken (Holland)

Heineken Light (Holland)

Molson (Canada)

Peroni (Italy)



### CRAFT BEER (BOTTLES)

Blue Moon

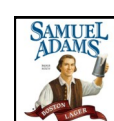
Deschutes IPA Fresh Squeezed

Dogfish IPA

Great Lakes -Dortmunder Gold & Seasonals

Leinenkugels Sunset Wheat & Seasonals

Stella Artois



### SELTZERS & CIDERS (BOTTLES OR CANS)

White Claw: Mango & Black Cherry

Truly Lemonade:

Mango, Strawberry, Black Cherry & Original

Angry Orchard Hard Ciders:

Peach Mango, Strawberry, Unfiltered & Crisp Apple

## Liquors & Cordials

### PREMIUM VODKAS

Grey Goose

Belvedere

Three Olives

Absolut

Ketel One

Stolichnaya

Tito's

### FLAVORED VODKAS

Three Olives Cherry

Three Olives Mango

Three Olives Berry

Three Olives Grape

Absolut Citron

Absolut Mandrin

Absolut APeach

### BOURBONS / WHISKEY'S

Woodford Reserve

Cleveland "The 87"

Jack Daniels Single barrel

Knob Creek

Maker's Mark

### SPECIAL RUMS

Pyrat

Cruzan Single Barrel

Cruzan Estate Diamond Lite

10 Cane

Myers Dark

### Single Malt Scotch

Macallan 12yr

Glenmorangie 12yr "Lasanta"

Glenlivet 12yr

Glenfiddich 12yr

### Cognac

Remy Martin vsop

Martell vs

Courvoisier vs

Hennessy vs