

COCKTAILS

Fleuri 75

Hendricks Gin, St. Germain Liqueur,
Champagne, Grapefruit Bitters and Fresh Lime

Palm Court Lychee

Buckeye Vodka, Lychee Juice, Fresh Lemon and Champagne

Kentucky Mule

Barrel Strength Four Roses Bourbon, Fresh Lime,
Gosling's Ginger Beer and Fresh Mint

The NP

Four Roses Single Barrel Bourbon, Sparkling Wine,
Ginger Simple Syrup, Fresh Lemon and Angostura Bitters

Basil Gimlet

Basil Infused Vodka and Muddled Fruit

Barrel Aged Negroni

Beefeaters Gin, Campari and Sweet Vermouth

Maple and Citrus Old Fashion

OYO Whiskey, Local Maple Syrup
and Cara Cara Oranges

Blackberry Collins

Campari, OYO Honey Vanilla Vodka,
Fresh Lime, Blackberry and Orange

All \$10 each

BEERS BY THE BOTTLE

Budweiser/Bud Light/Miller Lite/Yuengling Lager
\$4

Rivertown Hop Bomber/Sierra Nevada
Corona/Heineken/Stella Artois/Guinness
Amstel Light/Blue Moon/ Yuengling Black & Tan
Weiherstephaner Hefeweizen/Newcastle
Moerlein Lager/Moerlein OTR Pale Ale
\$5

Stone I.P.A. \$6

Cane & Ebel Red Rye Ale \$8

Dogfish Head 90 Minute IPA \$8

KY Bourbon Barrel Ale \$9

Delirium Tremens Belgium Ale \$9

Chimay White/Chimay Blue \$10

WINE

WHITE

Jean-Marc Brocard Chardonnay \$12

Spellbound Chardonnay \$9

Giesen Sauvignon Blanc \$9

Albola Pinot Grigio \$9

Von Schleinitz Riesling \$10

Trullo Riesling \$9

Beringer White Zinfandel \$7

RED

Nelms Road Cabernet Sauvignon \$13

Tortoise Creek Cabernet Sauvignon \$8

Robert Hall Merlot \$11

Michael Sullberg Reserve Merlot \$8

Cline Syrah \$9

Louis Latour Pinot Noir \$12

Terrazas Malbec \$11

ROSÉ

Domaine du Salvard \$10

FOOD

Fried Kale

Vietnamese Vinaigrette

9

Charcuterie Board

Smoked Duck, Lamb Pate, Liver Mousse,
Baked Marrow and Pickles

12

Palm Court Mini Burgers

Roasted Portobella, Red Wine Reduction
and Onion Jam

9

Maine Lobster Salad

Organic "Fried" Egg, Parsley, Crème Fraîche
and Caviar Cream

12

Roasted Bone Marrow

Grilled Crostini and Frisée

10

Chicken Wings

Cholula and Smoked Butter

11

Tuna Crudo

Crisp Nori, Tangerine-Miso Aioli,
Pickled Ginger and Candied Yuzu

10

Fried Pork Skin

Sour Cream and Sriracha

5

BOURBON/WHISKEY

Hand Selected Four Roses \$11
Woodford Reserve \$10
Wild Turkey 101 \$7.75
Knob Creek \$10
Crown Royal \$8.25
Bulleit Rye/Bulleit BBN \$7
Makers Mark/Makers Mark 46 \$7/\$8
Buffalo Trace \$8
Bookers/Bakers \$14
Basil Hayden \$12
Blantons \$14
Tualmore Dew \$8
Jameson \$8

TEQUILA

Don Julio Blanco \$9.39
Patron Anejo/Resposado/Silver \$10.56/\$9.39/\$10
1800 \$7.75
Jose Cuervo \$6.25

SINGLE MALT SCOTCH

Lagavulin \$19
Laphroaig 10yr \$11
Macallan 12/18/25 \$12/\$18/\$65
Oban 10 yr \$15
Gledfiddich 12 yr \$8.5
Glenlivet 12 yr \$8.75
Glenmorangie \$12.5
Talisker 10yr \$12

VODKA

Chopin \$9
Grey Goose \$8.5
360 Chocolate/Orange \$7
Tito's \$7.25
Belvedere \$9
Stoli/Blueberry/Raspberry/Vanilla \$6.25
Ketel 1 \$7.5
Absolut/Citron \$6.25
Buckeye \$6.25
Firefly Sweet Tea \$6.25
Hangar Lime \$8.5

GIN

Hendricks \$7.25
Boodles \$6.75
Tanqueray/Tanqueray Ten \$6.75/\$11
Beefeater \$5.75
Bombay/ Bombay Sapphire \$6/7.25

RUM

Leblon Cachaca \$4.7
Myers \$6.75
Malibu \$5.75
Pyrat \$9
Captain Morgan/Sailor Jerry \$6.75
Goslings \$6.75