

Gin

Puritan \$10

*Plymouth, Dry Vermouth, Yellow Chartreuse,
Reagan's No. 6 Orange Bitters*

Marks Caper \$12

Hendrick's, Dry sherry, Caper Berry Juice

Caricature \$9

*Juniper Organic Green, Campari, Sweet Vermouth,
Ruby Red Grapefruit Juice*

Corpse Reviver 2 \$9

*Plymouth, Lillet Blanc, Cointreau, Lemon,
Pernod Absinthe*

Aviator \$10

*Juniper Organic Green, Luxardo Maraschino,
St. Germain Elderflower, Egg White*

Passion Fruit

Ramas Gin Fizz \$12

*Plymouth, Passion Fruit, Orange Flower Water,
Egg White, Cream*





vodka

Tuscan Pear \$11

*Hangar One Spiced Pear, Limoncello,
Domaine de Canton Ginger, Lemon*

Terrys Espresso \$10

*Tito's, Fresh Espresso, Cointreau,
Chocolate Syrup*

The Jimmy O. \$10

Tito's, Kiwi-WhitePepper Soda, Kumquats

Rosemarys Puppy \$9

*Rosemary Infused Vodka, Ruby Red
Grapefruit, Black Sea Salt*

The Bolshevik \$10

Beet Infused Vodka, Lime, Basil

Whisk(e)y

Tiffany \$12

*Laphroaig Quarter Cask, Sweet Vermouth, Grand Mariner,
Fee Brother's Cherry Bitters*

Perfect Manhattan

\$9

*Old Overholt, Sweet &
Dry Vermouth, Fee
Brother's Old Fashioned
Aromatic Bitters*

Whiskey Daisy \$9

*Bulleit, Yellow
Chartreuse, Lemon, Lime*

Summer on Sligo

\$10

*Buffalo Trace Bourbon,
Thai Basil, Lime*



*Introducing
Shawhan
Whiskey*

**THE SHAWHAN
DISTILLERY
COMPANY.**

Distillery & Warehouse
WESTON, MO.

General Offices
501-502 Bairo Bldg.
KANSAS CITY,
MO.

De la Louisianne \$9

*Rittenhouse Rye Bottled in Bond, Sweet Vermouth,
Benedictine, Peychaud's Bitters, Absinthe*

Sazerac \$9

*Rittenhouse Rye Bottled in Bond, Kubler Absinthe,
Peychaud's & Angostura Bitters, Sugar*

Dark and Stormy \$9

Goslings Black Seal, Homemade Ginger Beer, Lime

Classic Mai Tai \$10

Cruzan Aged Rum, Orange Curacao, Orgeat Syrup, Lime

Planters Punch \$9

Bacardi Silver, Orange Juice, Lime, Housemade Grenadine

Papa Doble \$9

Bacardi Silver, Luxardo Maraschino, Grapefruit, Lime

Commodore \$10

Bacardi Silver, Chambord, Homemade Grenadine, Egg White, Lemon

Rum Slinger

\$10

*Cruzan Aged,
Sailor Jerry Spiced,
Lime,
Sweet Vermouth,
Angostura Bitters,
Hot Ginger Ale*



Rum

food

Truffled Popcorn \$2

Housemade Potato Chips \$2

choose your salt: toasted nori, smoked paprika, or curry

On the Spot Guac \$4

tortilla chips

Charcuterie \$12

*jamón Serrano aged 18 mos., bresola aged 90 days,
crespone salami, palachios chorizo*

Cheese \$10

*chef's selection of five artisanal cheeses
with accompaniments*

Chicago Style Dog \$6

*relish, sport peppers, onion, tomato, cucumber,
celery salt, pickle and Absolutely no ketchup*

Spanish Ham and Cheese \$8

serrano ham, idiazabal manchego

Labster Mini \$8

heirloom tomatoes, fresh herbs