Head Drinks Enthusiast Casey Letellier welcomes you to the Bar at 28 Springs. Explore our hand-crafted cocktails, our extensive selection of beer, our carefully curated wine collection, and our globe-spanning range of spirits. We celebrate the great conversation, the laughter, and the friendships formed over a well-made drink. Cheers!
We invite you to enjoy our classic American cocktails as an extension of your dining experience. A cocktail aperitif before your meal, giving your senses notice to start paying attention. At the close of your meal, to provide punctuation to the evening.

Our cocktails are both sized and priced in such a way that we hope more than one is a possibility. Every ingredient we use in our cocktails—every spirit, every liqueur—is something we are proud of. The ingredients will always be real. No mixes. No sweet-and-sour. No shortcuts.

At 28 Springs we have a passion for bourbon, the one uniquely American and specifically Southern spirit, and we celebrate it in all its glory! We offer thirty (and counting) exceptionally delicious bottlings, and we show off as many of them as we can in our signature cocktails.

Our signature cocktails include a range of classic American and imported cocktails, and a curated selection of contemporary cocktails. Order yours Nicely Equipped with one of our excellent house spirits for $6, or as a Deluxe Model with a carefully selected spirit upgrade for $8. A few models are Deluxe only, a few Nicely Equipped only, and a couple of them featuring some special ingredients go a little higher.

We make a huge variety of cocktails not listed on our menu, so feel free to ask for a favorite you don’t see here. We are also constantly exploring old recipes and experimenting with new recipes, so if you’re feeling adventurous, we are eager to share our latest discoveries with you.

**CLASSIC COCKTAILS**

**28 SPRINGS MANHATTAN**

*Bourbon, Cinzano sweet vermouth, Boker’s Bitters (up)*

*$6$ Nicely Equipped: Old Grand Dad Bonded 100  •  *$8* Deluxe Model: Knob Creek 9yr

The origin stories of the Manhattan date back as far as the 1860s, though the first printed documentation is from “The Flowing Bowl”, a cocktail manual published in 1891. Like apple pie and baseball, the Manhattan is an American icon that combines the home-grown and the imported: a stunning elixir of great American whiskey and Italian sweet vermouth married with aromatic bitters. The combination is subtle sweetness and perfume, a fusion of ingredients into a new whole that seems improbable when you taste the elements separately.

And within the Manhattan, there are so many possibilities. Start with either of the delicious variations above. Then come sit at the bar and ponder how you’d like to combine one of our seventy-something whiskies and twenty-odd bitters. That makes for about 1,500 possible combinations. And if you want to change up your vermouth, then we can easily make you more than 6,000 different Manhattans. But of course if you’d like to play with ratios, then that adds another four traditional options. And garnish makes a big difference. Will it be boozy cherries? A lemon or orange twist? That makes 70,000+ Manhattans. Hope you’re thirsty.
AVIATION COCKTAIL
$8 Deluxe Model: Plymouth gin, fresh squeezed lemon juice, Luxardo Maraschino, Rothman & Winter Creme de Violette, Scrappy’s Lavender Bitters (up)

That we are able to offer this cocktail in its original glory is a distinct pleasure, and a bit of a surprise, since two of the key ingredients have been extremely elusive. After a long hunt, we have at last located real creme de violette, the Austrian liqueur made with violets from the Alps and only recently available again in the United States after a gap of many decades. We also have tracked down an excellent Maraschino, the Italian liqueur distilled from marasca cherries. This first recorded recipe of this stunningly aromatic sky-blue beauty dates back to 1916, during the pioneering days of flight. A toast then: to the Wrights, Mr. Lindbergh, Ms. Earhart, Mr. Hughes, and all their illustrious company.

GIBSON
Gin, Noilly Pratt dry vermouth, house brined pearl onion (up)
$6 Nicely Equipped: Gordons • $8 Deluxe Model: Tanqueray

Why is this so different than a martini? Well, it isn’t. And it is. On one hand, yes, it is just a dry (but not too dry) gin martini with an onion instead of an olive. But once you’ve tried one, with the intriguing, understated warmth that the onion adds, you’ll never mistake it for a martini. One of the finest aperitif cocktails. If you’re not ravinous after sipping one of these, you may very well be dead. (Have your date check your pulse.)

MARGARITA
100% agave tequila, orange liqueur, fresh squeezed lime juice, agave nectar (rocks or up)
$6 Nicely Equipped: El Jimador Blanco, housemade triple sec • $8 Deluxe Model: Centenario Plata, Cointreau

Everyone knows this cocktail, but it is actually hard to find done right. Texas and Mexico vie for claims to the invention of the Margarita, so we can confidently call this American, even if perhaps not American. Like the original, we use 100% agave tequila and fresh squeezed lime juice. Opinions get strongly divided as to how this drink should be served: we’ll send this out “on the rocks” and without salt unless you say otherwise.

MOSCOW MULE
Vodka, housemade ginger beer, lime, simple syrup (rocks)
$6 Nicely Equipped: Sobieski • $8 Deluxe Model: Titos

Invented at the Chatham bar in New York in 1941, as a gimmick drink intended to get Americans to drink vodka, a spirit that at the time was considered kind of a strange foreign thing. But as occasionally happens with gimmics, they stumbled into greatness. This cocktail shows off what vodka does best in cocktails: more flavors are soluble in alcohol than in water, so the vodka serves to lift the flavors of the ginger beer, making the ginger taste more alive, fiery, and refreshing. From gimmick drink to part of the canon of cocktail classics.

(rocks) Served over ice cubes.
(gr) Served over one giant ice cube, hand made of distilled water and slow-frozen for 48 hours for clarity.
(up) Stirred or shaken with ice, then served without ice in our 1930’s cocktail glass. Or in the case of cocktails that include sparkling wine, a champagne flute. Or the Sazerac, which tradition dictates be served up in an Old Fashioned glass. We love tradition: it goes in an Old Fashioned glass.
(neat) Means a spirit served just the way it comes out of the bottle. This term doesn’t apply to cocktails: a cocktail requires ice at some point, either in its construction or serving.
OLD FASHIONED

Bourbon, housemade cane sugar syrup, orange peel, Berg & Hauck’s Aromatic Bitters (gr)

$6 Nicely Equipped: Old Grand Dad Bonded 100 • $8 Deluxe Model: Buffalo Trace

The favorite cocktail of FDR and Harry & Bess Truman. The simple ingredients in an Old Fashioned highlight the character of the bourbon without taking the reins. (This makes it a great cocktail for exploring your way through our collection of bourbons.) The cocktail world is awash with origin stories for the Old Fashioned: one credible version states that the name came from the Pendennis Club in Louisville, Kentucky in the 1880s, though the basic formula of the drink (spirit, sugar, water, bitters) goes back to the very genesis of the word “cocktail”, first defined in print in 1806.

SAZERAC

Rye whiskey, house cane sugar syrup, Peychauds and Angostura bitters, absinthe rinse (up)

$6 Nicely Equipped: Old Overholt Rye • $8 Deluxe Model: Bulleit Rye

The official cocktail of New Orleans—informally for a hundred years, and rather formally by an act of the Louisiana House of Representatives in June of 2008. Ours is built of rye whiskey, bitters, and a dash of absinthe. With absinthe only recently legal again (a very unscientific kerfuffle swept it off American shelves in 1912), you can now enjoy this cocktail in its original herbal, spicy glory.

SEELBACH COCKTAIL

$8 Deluxe Model: Old Grandad Bonded 100, Cointreau, Peychaud’s bitters, Angostura bitters, Marquis de Perlade sparkling wine (up)

This grand old gentleman of the cocktail world traces its roots all the way back to 1917 and the Seelbach Hotel in Louisville, Kentucky. Legend has it that a bartender spilled champagne into an Old Fashioned, and a guest tasted and loved the results. Makes a fun story, but it has some credibility issues. First, this careless bartender must have also spilled in Cointreau, that noble orange liqueur not being one of the standard components used in an Old Fashioned. Finally, this supremely clutzy bartender also seems to have added an inordinate amount of bitters—ten dashes instead of a standard two. My guess: the bartender wasn’t desperately incompetent and incredibly lucky; he was just darn good. The recipe was lost when the hotel had to shutter its bar during Prohibition. It was rediscovered in some old files in 1995, and we’re mighty glad to have it back.

WARD 8 (up)

Bourbon, fresh squeezed orange and lemon juice, housemade pomegranate syrup, Regan’s Orange Bitters

$6 Nicely Equipped: Old Grand Dad Bonded 100 • $8 Deluxe Model: Knob Creek 9yr

Invented in 1898 at the bar of the Locke-Ober restaurant in Boston, Massachusetts. This is an absolute world classic which we are determined to bring back to its rightful place in the pantheon of cocktail greats. Profoundly refreshing and elegant; both sweet and brightly acidic, with warm whiskey underpinnings.
**IMPORTED COCKTAILS**

**CORPSE REVIVER #2**
$10 Deluxe Model: Plymouth gin, Lillet Blanc, Cointreau, fresh lemon juice, absinthe rinse *(up)*

In the late 1800s there was a whole series of popular Corpse Reviver cocktails, but Corpse Reviver #2 is the one that has endured the test of time. The origin of the name is a little obscure, as the only thing the Corpse Reviver cocktails seem to have in common is being fairly strong. A pick-me-up after a previous evening’s indulgence? The name conveys nothing of the delicate floral sweetness of this lovely drink.

**FRENCH 73**
$10 Deluxe Model: Domaine Dupont calvados, fresh squeezed lemon juice, simple syrup, Marquis de Perlade sparkling wine *(up)*

This is our variation of the classic French 75, invented in 1915 at Harry’s New York Bar in Paris (famed for attracting literary and artistic expats, including Ernest Hemingway, Humphrey Bogart and Rita Hayworth). The original is named after the lightweight but hard-hitting French 75mm artillery piece. Ours is named for the 73 acres of apple trees at Domaine Dupont in Normandy, which owner and distiller Etienne uses to make his calvados.

**NEGRONI**
$8 Deluxe Model: Bombay Sapphire gin, Cinzano sweet vermouth, Campari *(rocks)*

A perfect bitter-sweet wake-up call to your appetite. This iconic Italian cocktail began as the Americano (Campari, sweet vermouth, soda). But the soda was swapped out for gin at the request of Count Camillo of Negroni one auspicious day in 1919, and behold, a classic was born. As improbable as it sounds, Count Negroni spent some time riding the rodeo circuit and gambling in the American West, so we are going to claim at least a little American influence on the Count’s impeccable taste.

**CONTEMPORARY COCKTAILS**

**1000 YELLOW DAISIES**
$8 Deluxe Model: Gordon’s gin, Lillet Blanc, Yellow Chartreuse, Aphrodite bitters *(28) (up)*

The name says it pretty well. The only question here is if 1000 is enough. So floral, bright, herbal and alive. A cocktail with a wonderful sense of optimism. Tastes right in winter but reminds you of spring.

**ALL DAY PERMANENT RED**
$8 Deluxe Model: Bulleit rye, Marie Brizzard Creme de Cassis, fresh squeezed lemon juice, housemade hybiscus syrup, Peychauds bitters *(28) (gr)*

A cocktail, named after a book (itself a tripped-out retelling of Homer’s Iliad), named after a lipstick color. This very red (surprised?) drink is so meta it could come across as smug...except that it is so delicious you won’t care!
CHOCOLATE / WHITE CHOCOLATE MARTINI
$8 Deluxe Model, Chocolate: Godiva chocolate liqueur, Kahlua, Sobieski vodka, cream (up)
$8 Deluxe Model, Godiva white chocolate liqueur, Kahlua, Sobieski Vanilia, toasted marshmallow (up)
There are times when dessert should be sipped. These are for those.

DREAMSICLE
$8 Deluxe Model: Lazzeroni amaretto, Sobieski Vanilia, housemade triple sec, fresh squeezed orange juice, cream (rocks)
The cocktail to indulge your barefoot inner 5-year-old.

PEAR ROSE
$10 Deluxe Model: Clear Creek Pear Eeu-de-vie, Cherry Heering, fresh squeezed lemon juice, housemade pomegranate syrup (28) (up)
When crafting a new cocktail, you aim to honor the components you choose, but also transcend them. This is a great example of that ideal. This cocktail was inspired by a stunning brandy made of perfectly ripe Barlett pears. A careful layering of supporting players gives it context, lift and depth. Sipping this cocktail is like fully understanding a pear for the first time.

OAXACA SOUR
$8 Deluxe Model: El Jimador Blanco, fresh squeezed lemon juice, housemade cane sugar syrup, Del Maguey mezcal, Rancho Zabaco “Heritage Vines” Zinfandel
The whiskey sour variation called the New York Sour was first noted in print in 1880. (In Chicago oddly enough.) The New York Sour is the basic, sturdy whiskey sour with a little float of big-bodied red wine, which adds depth and structure. And as a welcome side effect, makes a very pretty drink. We reimagined the New York Sour with tequila instead of whiskey, and we’ve added a splash of mezcal to give it a hint of smoke. Mezcal comes from the beautiful southern Mexico province of Oaxaca. Hence the name. (Pronounced: wah-HAH-ka. In case you were curious.)

MAYAN APOCALYPSE
$6 Nicely Equipped: Housemade lemoncello, fresh squeezed lemon juice, Bitterman’s Hopped Grapefruit Bitters, soda (28) (rocks)
We gave this drink its ominous-sounding name on December 20, 2012. Good news: the lack of Mayan calender post-December 21 seems to have turned out to be not a big deal after all. This is an ideal drink to toast failed predictions of doom.

MELON BALL
$8 Deluxe Model: Midori, Sobieski vodka, pineapple juice (rocks)
If you are the sort of person that feels like the seasons should be called Summer Is Coming and Summer Is Here, this might be your drink.
MEZCAL MULE
$8 Deluxe Model: El Jimador Blanco, Del Maguey Vida Mezcal, housemade tonic, fresh squeezed lime juice, agave nectar (28) (rocks)
Mezcal is a new love in our bar. It has all the wonderful herbal zippy brightness of tequila, but with an added smoky depth. It can be a little overwhelming on its own, but it is such a fun tool in cocktail creation when you need that extra layer of complexity. The mezcal and our housemade tonic compliment each other beautifully in this rustic and rugged Mule.

SCARLET O’HARA
$8 Deluxe Model: Bulliet Rye, cranberry juice, lime juice, pomegranate syrup, Bitterman’s Habanero Hellfire Shrub Bitters (28) (up)
A beautiful southern lady with attitude.

SPRING BROADWAY & MAIN
$8 Deluxe Model: Old Grand Dad Bonded 100, Yellow Chartreuse, Lillet Blanc, fresh squeezed lemon juice, Bitterman’s Hopped Grapefruit Bitters (28) (up)
The 28 Springs bartenders set out to create a cocktail to celebrate our amazing Mainstreet Siloam Springs organization. After much creative work, we ended up with not one, but four versions. Happily, the flavors seemed to lend themselves nicely to the seasons, so we just kept them all. Part of the proceeds of every drink go to Mainstreet Siloam Springs! A whole season of 28 Springs originals.
The Spring Broadway & Main is inspired by dandelions. Think bright, golden and happy. (Not pulling weeds.)

COFFEE COCKTAILS
Start with our rich, Columbian La Esperanza coffee, locally roasted by Onyx Coffee Lab. Add one of the spirits or liqueurs famous for being delicious with coffee. Finish with a dollop of fresh, lightly sweetened, whipped cream. Perfect with dessert. (Or as dessert.)

IRISH COFFEE 8
jameson whiskey or bailey’s irish cream

KENTUCKY COFFEE 8
maker’s mark bourbon

ITALIAN COFFEE 9
frangelico hazelnut liqueur

MEXICAN COFFEE 8
kahlua coffee liqueur

JAMAICAN COFFEE 8
gosling’s black seal rum

SWISS COFFEE 9
godiva dark chocolate liqueur

(28) A 28 Springs original.
(rocks) Served over ice cubes.
(up) Stirred or shaken with ice, then served without ice in our 1930’s cocktail glass. Or in the case of cocktails that include sparkling wine, a champagne flute. Or the Sazerac, which tradition dictates be served up in an Old Fashioned glass. We love tradition: it goes in an Old Fashioned glass.
(neat) Means a spirit served just the way it comes out of the bottle. This term doesn’t apply to cocktails: a cocktail requires ice at some point, either in its construction or serving.
WHISKEY FLIGHTS
With 70+ to choose from, exploring our whiskey collection can be a bit daunting. 1oz servings of any of our whiskies are available for half the price of our standard 2oz serving. Assemble your own flight! Or ask your bartender to customize a selection for you!

AMERICAN WHISKEY
BOURBONS:
- Ancient Ancient Age 10 Star $5
- Belle Meade $10
- Basil Hayden’s $8.5
- Blanton’s $11.5
- Booker’s $11
- Breckenridge $11 (!)
- Buffalo Trace $7
- Bulleit $6.5
- Eagle Rare 10 yr $7.5
- Elijah Craig 18 yr $12.5 (!)
- Elijah Craig 23 yr $34
- Evan Williams Single Barrel $6.5
- Four Roses Single Barrel $9.5
- Henry Mckenna 10 yr Bonded $8
- Hirsch Small Batch Reserve $9
- Jim Beam White Label 4 yr $5
- Jim Beam Black Label 8 yr $6.5
- Macafee Benchmark $4.5
- Maker’s Mark $7
- Maker’s 46 $9
- Mitchner’s Small Batch $10.5
- Old Forester Birthday Bourbon $10
- Old Granddad Bonded 100 $5.5 ($) ($)
- Old Granddad Birthday 114 $7
- Ridgemont Reserve 1792 $6.5
- Russell’s Reserve 10 yr $7
- Knob Creek 9 yr $7 (!)
- Knob Creek Single Barrel $9
- Stagg Jr. Barrel Proof 134.4 $15 (!)
- W.L. Weller Reserve 90 $6
- W.L. Weller 107 Antique $8 ($) (!)
- Wild Turkey 101 $6.5
- Wild Turkey Rare Breed $9 (!)
- Woodford Reserve $10

RYE:
- Anchor Old Potrero Straight Rye $13
- Bulleit Rye $6.5 ($) (!)
- Colonel E. H. Taylor Straight Rye $15
- Knob Creek Rye $8
- Old Overholt Rye $6
- Mitchner’s Small Batch Rye $10.5 (!)
- Rittenhouse Straight Rye $7
- Russell’s Reserve Rye $8
- Templeton Rye $11

CORN:
- Mellow Corn Bonded 100 $4

WHEAT:
- Bernheim Wheat $7.5
- Parker’s Heritage 8th Edition 13 yr $20

TENNESSEE WHISKEY:
- George Dickel No. 12 $5.5
- Jack Daniels Black Label $6.5

SPEYSIDE:
- Glenlivet 12 yr $9
- Macallan 10 yr Fine Oak $10
- Cragganmore 12 yr $12

SCHOTLAND, SINGLE MALT
ISLAY/ISLANDS:
- Ardbeg Uigeadail $14 ($) (!)
- Ardbeg 10 yr $13
- Laphroaig Quarter Cask $12
- Lagavulin 16 yr $18
- Talisker 10 yr $13

SCHOTLAND, BLENDS:
- Ballentines 17 $22 (!)
- Cutty Sark $6

WHISK(E)Y OF THE WORLD

SCOTLAND:
- Chivas Regal $9
- Famous Grouse $6
- Johnnie Walker Black $9
- Johnnie Walker Green $14
- Johnnie Walker Gold $19
- Johnnie Walker Blue $48

IRELAND:
- Bushmills Black Bush $9
- Jameson $7
- Powers Gold $8
- Redbreast $12 (!)

CANADA:
- Canadian Club Reserve 9 yr $5
- Crown Royal $7
- Crown Royal Special Reserve $9
COGNAC, BRANDY & GRAPPA
Clear Creek 2yr apple brandy $7
Clear Creek Pear eau de vie $10
Domaine Dupont calvados 9.5 (!)
Germain-Robin Craft brandy $13 (!)
Laird’s applejack $6
Martell XO Cordon Bleu cognac $25
Meukow VS cognac $8
Alexandra grappa $13
Paul Masson VSOP brandy $5
Remy Martin VSOP cognac $14
Salignac VS cognac $6

RUM & CAÇAHACA
10 Cane $8
Barbancourt Reserve 15 yr $11 (!)
Brugal Extra Viejo $6.5
Cruzan Black Strap $5
Cruzan Silver $4.5
Flor de Cana Extra Dry $5.5 ($) 
Flor de Cana Gold $5.5
Gosling’s Black Seal $7
Kraken Dark Spiced $6
Malibu Coconut $6
Mt. Gay Black Barrel $8
Pusser’s British Navy $8 (!)
Leblon Cachaca $8

TEQUILA & MESCAL
Casa Noble Reposado $11 (!)
Gran Centenario Plata $6.5 ($) 
Gran Centenario Anejo $7
El Jimador Blanco $5
Siembra Azul Reposado $8.5
Milagro Anejo $8
Patron Silver $11
Del Maguey Vida Mezcal $9.5
Illegal Reposado Mezcal $13 (!)
Los Nahuales Joven Mezcal $11.5

GIN
Beefeater $6
Boodles $8
Bombay Sapphire $8
Gordon’s $5
Hendrick’s $9
Monkey 47 Schwarzwald $17
Plymouth $7.5 ($) 
Rocktown Brandon’s (AR) $8
Tanqueray $7

VODKA
Grey Goose $9
Ketel One $8
Monopolowa $5.5
Sobieski $4.5
Sobieski Vanilia $5
Sobieski Cytron $5
Stolichnaya $7
Tito’s $6.5 ($) 

LIQUEURS & DIGESTIFS
Aperol $6
Bailey’s $7
Campari $7
Chambord $9
Chartreuse Green $12
Chartreuse Yellow $11 (!)
Cherry Heering $8
Cointreau $9
Drambuie $9
Fernet-Branca $7 (!)
Frangelico $8
Grand Marnier $10
Godiva White $7
Godiva Dark $7
Kahlua $6
Lazeronni Amaretto $6
Lucid Absinthe (1oz) $8
Housemade Lemoncello $6
Midori Melon $6
Marie Brizzard Parfait Amour $7
Pimm’s $6
Romana Sambuca $7.5
St. Germain Elderflower Liqueur $9
Wild Turkey American Honey $7

($) Head Drinks Enthusiast’s recommendation for exceptionally good sipping for the dollar
(!) Head Drinks Enthusiast’s recommendation for a profound spirit experience
(AR) Made in Arkansas
**WINE LIST**

**BUBBLES**
(SIP THE ORIGINAL OR EXPLORE!)

Anna de Codorniu, Cava, Brut Rosé, Méthode Traditionnelle, Catalonia, Spain ($)
Clos du Nouys, Brut, Méthode Traditionnelle, Vouvrey, France
La Gioiosa Prosecco, Charmat, Treviso, Italy
Jacques Copinet, Brut, Blanc de Blanc, Montgenost, Champagne, France ($)
Marquis de Perlade, Méthode Traditionnelle, Blanc de Blanc, Alace, France
Nicolas Feuillatte, Brut, Chouilly, Champagne, France
Nicolas Feuillatte, Brut Rosé, Chouilly, Champagne, France
Pierre Péters, Brut, Blanc de Blanc, Chouilly, Champagne, France (375ml) (!)
Shingleback Black Bubbles, Sparkling Shiraz, McLaren Vale, Australia (!)
Veuve Clicquot Yellow Lable, Brut, Reims, Champagne, France

**WHITE WINES**

**CHARDONNAY**
(BOLD, PEAR, VANILLA)

Bernardus, Monterey County, California, 2010
Cakebread Cellars, Napa Valley, California, 2010
Cakebread Cellars, Napa Valley, California, 2008 (375ml)
Decoy by Duckhorn, Sonoma, California, 2013
Domaine Roland Lavantureux, Petit Chablis, Burgundy, France, 2011 (!)
Girardin Les Perrieres, Meursault Premier Cru, Burgundy, France, 2010 (!)
J. Lohr “Riverstone,” Monterey, California, 2013
Jordan, Russian River, California, 2010
Laetitia, Arroyo Grande Valley, California, 2012 ($)
Montes Alpha, Colchagua, Chile, 2008
Presqu’ile, Santa Maria Valley, California, 2012 (!)
Red Tail Ridge “Sans Oak”, Finger Lakes, New York 2012 ($)
Talbott “Sleepy Hollow Vineyard”, Santa Lucia Highlands, CA, 2010

**SAUVIGNON BLANC**
(ZIPPY, CITRUS, MINERAL)

Domain Mardon, Quincy, Loire Valley, France, 2012 (!)
Honig, Napa Valley, California, 2012
Les Tuillières, Sancerre, Loire Valley, France, 2012
Phillippe Portier, Quincy, Loire Valley, France, 2012
Selaks, Marlborough, New Zealand, 2013
Sunday Mountain, Marlborough, New Zealand, 2013
PINOT GRIGIO & PINOT GRIS
(CRISP, FLORAL, GOOSEBERRY)
Nobilissima, Pinot Grigio, Veneto, Delle Venezie IGT Italy, 2013 22
Mercer Pinot Gris, Yakima Valley, Washington, 2013 26
Santa Margherita, Pinot Grigio, Valdadige, Italy, 2012 54

RIESLING
(BRIGHT, AROMATIC, COMPLEX)
Red Tail Ridge, Finger Lakes, New York 2012 ($) 24
Montinore, Sweet Riesling, Willamette Valley, Oregon, 2011 28
Selbach-Oster Kabinett, Mosel, Germany, 2011 40
St. Urbans-Hof Wiltinger Alte Reben, Kabinett Feinherb, Mosel, Germany 2012 (!) 32

OTHER FUN WHITES
(TASTE THE WORLD!)
Chateau Mayne Pargade, Semillon/Sauvignon Blanc, Bordeaux, France, 2011 20
Fâmega, Vinho Verde, Portugal, 2012 ($) 16
Jardin en Fleurs, Vouvray, Chenin Blanc, 2013 24
Laxas, Albarino, Arbo, Spain, 2011 (!) 29
Michele Chiarlo “Le Marne,” Gavi, DOCG, Piemonte, Italy, 2012 38
Montinore, Gewürztraminer, Willamette Valley, Oregon, 2011 21
Montinore, Müller Thurgau, Willamette Valley, Oregon, 2012 22
Mont Gravet, Colombard, Cotes de Gascogne, France, 2012 ($) 18
Caymus Conundrum, California, 2012 33

PINK WINES
DRY ROSÉ
(BRIGHT ACIDITY, FRESH BERRIES)
M. Chaputier Bila-Haut, Rosé of Grenache & Cinsaut, Roussillon, France, 2013 25
Charles & Charles, Rosé of Syrah, Columbia Valley, Washington, 2011 22
Crios, Rosé of Malbec, Mendoza, 2012 20
Genestet Les Folies, Rosé of Cabernet Franc, Bordeaux, France, 2011 20
Le Caprice de Clementine, Rosé of Grenache & Cinsaut, Provence, France 2013 ($) 23
Montes Cherub, Rosé of Syrah, Colchagua Valley, Chile, 2012 (!) 31
Red Tail Ridge, Rosé of Pinot Noir, Finger Lake, New York, 2013 27
Simi, Rosé of Cabernet Sauvignon, Alexander Valley, California, 2013 24

WHITE ZINFANDEL
(SWEET, FRUITY)
Montevina, Napa Valley, California, 2012 16 


YEP, A LOT OF PINK WINES HERE. That’s because we think these are such wonderful and versatile wines! Great on their own, great with dinner. If you’ve not yet ventured into the world of dry rosé, La Caprice de Clementine, a classic from Provence is a great place to start.

Incidently, legendary Man’s Man Earnest Hemmingway was a huge fan of rosé. So don’t let anyone give you any grief for drinking pink.
RED WINES

PINOT NOIR
(BRIGHT, SUBTLE, ELEGANT)
David Bruce, Santa Maria, California, 2010 48
Etude, Carneros, California, 2011 83
Lange Estate Winery and Vineyards, Willamette Valley, Oregon, 2010 39
Left Coast Cellars “Estate Grown,” Willamette Valley, Oregon, 2012 (!) 43
Lincourt, Santa Rita Hills, California, 2009 37
Montinore, Willamette Valley, Oregon, 2012 (!) 33
Meomi, Sonoma Coast, California, 2012 38
Olivier Leflaive Cuveé Margot, Bourgogne, Cote de Beaune, France, 2009 45
Sean Minor Four Bears, Central Coast, California, 2012 ($) 24
Underwood Cellars, Oregon, 2012 19

MERLOT
(SOFT, FULL, RICH)
Cakebread Cellars, Napa Valley, California, 2009 117
Francis Coppola, Oakville, California, 2012 29
Frans & Liz Roskam, Roskam Red, Bordeaux, France 2012 ($) 25
Keenan, Napa Valley, California, 2008 (!) 55
Northstar, Columbia Valley, Washington, 2007 108
Milbrandt, Washington, 2011 22
Simi, Sonoma, California, 2011 34
Stag’s Leap Wine Cellars, Napa Valley, California, 2009 78

MALBEC
(INTENSE FRUIT, PLUSH TANNINS)
Chateau du Cedre Heritage, Cahors, France 2010 ($) 25
Domaine Bousquet Reserve, Mendoza, Argentina, 2012 21
Lamadrid Grand Reserve, Agrelo, Argentina, 2011 (!) 42
Mercer, Horse Heaven Hills, Oregon 2010(!)($) 60

CABERNET SAUVIGNON
(Powerful, Full Bodied, Bold Tannins)
Honig, Napa Valley, California, 2011 75
Jordan, Alexander Valley, California, 2011 110
Justin, Paso Robles, California, 2012 51
Kunde, Sonoma County, California, 2010 (!) 39
Louis M. Martini, Sonoma County, California, 2009 40
Montes Alpha “Apalta Vinyard,” Colchagua Valley, Chile, 2008 33
Michael David Freakshow Cab, Lodi, California, 2011 34
Seven Falls, Wahluke Slope, Washington, 2011 ($) 25

NEVERMIND ALL THE SERIOUS FACES. Pinot Noir is a super fun and approachable grape, and need not require any holding out of your pinky while you sip. Two distinct styles in the United States: the fuller, fruit-focused style often associated with California (try Meiomi), and the brighter, more herbal and spice focused style, usually associated with Oregon (Montinore is a perfect example). And if you want to go back to the birthplace of Pinot Noir, try the fabulous Olivier Leflaive: all red wines from Burgundy are made from Pinot Noir, though that is often not mentioned on the label.
**SYRAH & SHIRAZ**  
(LEAN, COMPLEX, LEATHER + SPICE)

- Charles Smith, “K” Syrah, Wahluke Slope, 2012 (*)
- Jean Berteau Prestige, Côtes du Rhône, France, 2009 ($)
- Jean-Luc Columbo, Terres Brulees, Cornas, France 2010 (!)
- John Duval “Entity,” Barossa Valley, Australia, 2009 (!)
- M. Chapoutier Bila-Haut, Occultum, Côtes du Roussillon, France 2011 (!)
- M. Chapoutier Bila-Haut, Rectificando Invenies, Roussillon, France 2011 (!)(*)
- Montes Alpha “Apalta Vineyard,” Colchagua Valley, Chile, 2009
- Yalumba, South Australia, 2011

**ZINFANDEL**  
(ELEGANT FRUIT + MUSCLE)

- Dry Creek Vineyards, Sonoma County, California, 2008
- Earthquake, Lodi, California, 2012
- Rancho Zabaco “Heritage Vines,” Sonoma, California, 2012

**OTHER FUN REDS**  
(TASTE THE WORLD!)

- Araldica, Barbera, DOCG, Piedmont, Italy, 2011
- Albenza Barolo, Nebbiolo, DOCG, Piedmont, Italy, 2009
- Beronia Rioja Reserva, Tempranillo, Rioja, Spain 2008
- Villa da Filicaja, Sangiovese, Chianti Superiore, DOCG, Tuscany, Italy, 2010 ($)
- Chateau Petit Sicard St. Emilion, Bordeaux, France, 2009
- Domaine Jerome Gradassi Châteauneuf-du-Pape, France, 2010 (!)
- Domaine Du Rochouard, Cabernet Franc, Les Argiles à Silex, France, 2011 (!)
- Montes “Purple Angel” Carmenère, Calchaquía Valley, Chile, 2009
- Produttori del Barbaresco, Nebbiolo, DOCG, Piedmonte, Italy 2009 (!)
- Vicchiomaggio Vigna La Prima Gran Selezione DOCG, Tuscany, Italy 2010 (!)

**DESSERT WINES**  
(SWEET, CONCENTRATED GLORIOUS NECTAR)

- Michele Chiarlo “Nivole” Calamandrana, Italy, 2010 (375ml) (!)
- Marenco Moscato d’Asti DOCG, Piemonte, Italy, 2012
- Quady Electra Orange Muscat, Madera, California
- Quady Electra Red Black Muscat, Madera, California
- Vinsanto Reserva DOC, Chianti, Tuscany, Italy, 2001 (375ml) (!)
- Tokaji Aszu, 4 Puttonyos, Hungary (500ml)

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*SYRAH = SHIRAZ. It’s the same grape. The wine world of wine is full of confusing things like this. The French call it Syrah, and have been growing this grape darn near forever. Their style tends toward lean, expressive, and soil-driven. The Australians call it Shiraz, and they use this versatile grape to make a lush, fruit-forward style of wine. You really ought to try both...*

*DON’T IGNORE THIS SECTION! Dessert does not mean clunky and unsophisticated. It just means sweet. And sweet, when balanced with other flavors, can be *ka-pow* mind blowing.*

(*) Very limited availability  
($) Head Drinks Enthusiast’s amazing wine value recommendation  
(!) Head Drinks Enthusiast’s transcendent wine experience recommendation
Find something familiar, or go exploring! Our bottled beer and cider list features delicious choices from the USA and around the world. (12 oz bottles unless noted.)

**THE BIG NAME BEERS**
- Budweiser $3
- Blue Moon $4
- Coors Light $3
- Corona $4
- Dos Equis Amber $4

**NON-ALCOHOLIC BEERS**
- O’doul’s Amber $3
- St. Pauli NA $4.5

**GLUTEN FREE BEERS**
(DON’T LET SOME PESKY GLUTEN MAKE YOU GIVE UP ON BEER!)
- Estrella Damm Daura, Spain $5
- Foxtail, USA $4.5
- New Planet Pale Ale, USA $6
- Widmer Omission Pale Ale, USA $6

**Ciders (Also Gluten Free)**
(TASTE THE WORLD!)
- Angry Orchard Ginger, USA $4
- Aspall Demi-Sec Cider, England 500ml $10
- Crispin Natural Cider, USA $4
- Crispin Brownslane Cider, England (16oz can) $6 ($)
- Dupont Cidre Bouché Brut De Normandy, France 375ml $11 (!)
- Dupont Givre Ice Cider Vintage 2007, France 375ml $38 (!)
- de Christian Drouin Cidre Pays d’Auge, France 750ml $18
- JK Scrumpy Hard Cider, USA 22oz $9
- Magners, Ireland $5
- Original Sin Elderberry, USA $5
- Woodchuck Raspberry, USA $4

**TRAPPIST & TRAPPIST STYLE**
(STRONG, SPICY, PROFOUND)
- Abbaye des Rocs Brune, Belgium $7
- Chimay Trappist Ale Blue, Belgium $10
- Chimay Trappist Ale White, Belgium $9
- LaChouffe Belgian Strong, Belgium 750ml $15
- McChouffe Belgian Brown, Belgium 750ml $16
- Duvel Golden Strong Ale, Belgium $7 (!)
- Gouden Carolus Noel, Belgium $8
- Gouden Carolus Cuvee Van De Keizer Blauw, Belgium 750ml $17 (!)
- Gouden Carolus Tripel, Belgium $8
- Orval Trappist Ale, Belgium $8 (!)
- St. Bernardus Abt 12, Belgium $8
- Tripel Karmeliet, Belgium 750ml $16
- Unibroue Trois Pistoles, Belgian-style Strong, Canada 750ml $15

** SOURS & SOUR FRUIT BEERS**
(TART, FUNKY, LEAN)
- Hanssens Gueuze, Belgium 330ml $11
- Hanssens Oudbeitje, Belgium 330ml $19.5 (!)
- Liefmans Goudenband, Belgium 750ml $17
- Oud Beersel Oude Kriek Vielle, Belgium 750ml $22
- Oud Beersel Oude Gueuze, Belgium 750ml $22
- Petrus Barrel Aged Pale Ale, Belgium $9
- Tilquin Gueuze, Belgium 330ml $16
- Baladin Nora Sour Ale, Italy 750ml $22
- Boulevard Smokey Stack Series Love Child #4, USA 750ml $33
- New Belgium Lips of Faith Heavenly Feijoa, USA 22oz $18
- New Belgium Lips of Faith La Folie Flemish Sour, USA 22oz $21 (!)

There are so many different experiences in cider. From the clean simple crispness of a Magners, to the profound rustic complexity of Dupont Cidre Bouché Brut, made with ancient apple varieties specifically selected for cider making, and fermented entirely with the naturally occurring yeast from the orchards. And while ciders are often lumped in with beer on a drink list like this, they are related only in that their strengths are often similar.
FARMHOUSE STYLE ALES
(RUSTIC, PEPPEPY, DRY)
Dupont Avec les Bons Voeux, Belgium 750ml $14
Dupont Avril, Belgium 750ml $13
Dupont Posca Rustica, Belgium 750ml $16
Dupont Saison, Belgium $7 (!)
Castelain St. Amand French Country Ale, France 750ml $15
Boulevard Smokestack Series Saison Brett, USA 750ml $22
Boulevard Smokestack Series Tank 7 Saison, USA $6.5
Ommegang Hennepin Saison, USA $6 ($) Jolly Pumpkin Bam Bier, USA 750ml $15 (!)
Jolly Pumpkin Bam Noir, USA 750ml $15
Prairie Artisan Ales Prairie Ale, USA 16.9oz $16
North Coast Le Merle Saison, USA, 750ml $13

BELGIAN HYBRID
(AT THE INTERESTING EDGES OF BELGIAN TRADITION)
Chouffe Houblon Dobblen IPA, Belgium 750ml $17
Ommegang Three Philosophers, USA $7
Ommegang Seduction, USA 750ml $19

FRUIT BEERS
(FUN, SWEET-LEANING, DELICIOUS)
Lindemans Frambois, Belgium 750ml $16
Samuel Smith Organic Cherry Ale, England 550ml $8 (!)
Samuel Smith Organic Raspberry Ale, England 550ml $8
Abita Purple Haze Raspberry Wheat, USA $4
New Belgium Frambozen, USA $6.5

BROWN & SCOTTISH ALES
(MALTY, WARMING, RICH)
Samuel Smith Nut Brown, England $6
Belhaven Scottish Ale, Scotland (16oz can) $6
Abita Turbodog Brown, USA $4.5
Avery Ellie's Brown, USA $4
Sierra Nevada Tumbler Brown Ale, USA $5 ($)

STOUTS & PORTERS
(CHOCOLATE, TOAST, COFFEE)
Samuel Smith Taddy Porter, England $6
Young's Double Chocolate Stout, England 16oz (can) $7
Evil Twin Ashtray Heart Smoked Stout, Denmark $8
Porterhouse Wrasslers XXXX Stout, Ireland $7
Hitachino Nest Sweet Stout, Japan $7
Anchor Porter, USA $5.5 ($) Boulevard Bully Porter, USA $4.5
Green Flash Double Dark Stout, USA $6
Rogue Shakespeare Stout, USA 22oz $11
Tallgrass Buffalo Sweat Oatmeal Stout, USA 16oz (can) $7

PALE ALES & INDIA PALE ALES
(BRIGHT, FRESH, CITRUS)
Celt Bronze Bitter, England 500ml $8
Thornbridge Jaipur IPA, England 16oz $9
Evil Twin Bikini Beer, Denmark $7
Ommipollo Nebuchadnezzar IIPA, Sweden $13.5
Boulevard Smokestack Series Doublewide IIPA, USA $6.5
Breckenridge 471 Double IPA, USA $7
New Belgium Fat Tire $4
Marshall Atlas IPA, USA $6
Moylans Hopsickle Imperial Ale, USA 22oz $13
Prairie Artisan Ales Funky Galaxy Sour Black IPA, USA 16.9oz $17
Sierra Nevada Torpedo IPA, USA 16oz (can) $7 (!)

BUT WAIT, THERE’S EVEN MORE GREAT BEER ON PAGE 15

($) Head Drinks Enthusiast’s recommendation for greatness/value sweetspot
(!) Head Drinks Enthusiast’s seriously memorable beer experience recommendation
IMPERIAL STOUTS
(DARK, WARMING, FULL BODIED)
Samuel Smith Imperial Stout, England $6.5
Thornbridge St. Petersburg Imperial Stout, England 16oz $10
North Coast Old Rasputin, USA $9 (2011)
Prairie Artisan Ales Bomb!, USA $14 (!)

BARLEYWINES & OTHER AGE-WORTHY ALES
(SOFT, RICH, WARMING)
Harviestoun Old Engine Oil, Scotland $8
Anchor Christmas, USA $7 (2012) $9 (2011)
Anchor Old Foghorn Barleywine, USA $9
Avery Hog Heaven Barleywine, USA 22oz $11
Boulevard Smokestack Series Rye-On-Rye, USA 750ml $24
North Coast Old Stock Ale, USA $9 (2011)
Prairie Artisan Ales The Beer That Saved Chrismas, USA 16.9oz $18
Sierra Nevada Bigfoot Barleywine, USA $9 (2011) (!)
Uerige Doppelsticke, Germany $8 (!)

WHEAT BEERS
(CRISP, BRIGHT, REFRESHING)
Hoegaarden White, Belgium $5
1809 Berlinerweiss, Germany 16.9oz $8
Ayinger Brau-Weisse, Germany 12oz $5 (!)
Schneider Aventinus Weizenbock, Germany 16.9oz $7
Schneider Hopfen Weisse, Germany 16.9oz $7 (!)
Weihenstephaner Kristalweisse, Germany 16.9oz $7
Avery White Rascal Belgian-style Witbier, USA $4
Sierra Nevada Kellerweiss, USA $4.5

LIGHT LAGERS
(LEAN, FOCUSED, REFRESHING)
Pilsner Urquell, Czech Republic $5
Weihenstephaner Original Helles, Germany 16.9oz $6
Avery Joe’s Pilsner, USA (can) $4 ($) (!)

DARK LAGERS
(CLEAN MALTY RICHNESS)
Ayinger Oktober Fest-Märzen, Germany 16.9oz $6.5
Ayinger Celebrator Doppelbock, Germany $7 (!)
Schneider Aventinus Eisbock, Germany $8.5
Negra Modelo, Mexico $4
Aecht Schlenkerla Rauchbier, Smoked Urbock, Germany 16.9oz $7 (!)

IF THE COMMERCIALS ARE TO BE BELIEVED, THE MOST IMPORTANT ATTRIBUTE OF BEER IS FRESHNESS.
And sarcastic comments about “born on” dates aside, most styles of beer really are best when young. There are however, a few special kinds of beer that keep getting better with age. They tend to be strong, like Imperial Stouts and Barleywines, or sour, like the gueuze and lambic beers on the previous page.
A great place to start exploring how good aged beer can be is the Sierra Nevada Bigfoot Barleywine. It’s a beautiful beer fresh, but our carefully cellared stock from 2011 is softer, rounder and richer, and rewards slow thoughtful sipping.

($) Head Drinks Enthusiast’s recommendation for greatness/value sweetspot
(!) Head Drinks Enthusiast’s seriously memorable beer experience recommendation