THE ARBELLA, flagship of the Winthrop Fleet, sailed from England to Salem in 1630, and gave birth to the Commonwealth of Massachusetts. During the voyage, the passengers and crew managed to consume the 10,000 gallons of wine that had been stowed on board as part of the ship's provisions.

For us the tale is as much about the wonderfully staggering consumption as it is about the journey, and we sincerely hope that amongst our offerings, you will find something that slakes your thirst for drink, but that maybe also, for a brief moment, will spark your wanderlust.

On each of the pages to follow, the light and refreshing cocktails are listed first and the stronger more aromatic cocktails are at the end.





Cucumber Infused Pisco, Ginger Beer, Sugar The oldest distillery in South American hails from Peru. Here we have the Peruvian version of bottle service; it is customary, in Peru, to bring a bottle of pisco, ginger ale, ice, bitters, and simple syrup. It allows you to build the cocktail yourself. We decided to do all the work for you with a refreshing twist

Dairmail \$14

Rum, Honey Syrup, lime juice, Prosecco As the story goes, the recipe was first printed in the 1930's in Cuba in a Bacardi Pamphlet, to celebrate the modern achievement of Airmail, which had revolutionized shipping and was known as "the quickest way to get it there" Take heed — it'll definitely get you where you are going

Oti punch \$13

Rhum, Lime juice, Sugar Cane Syrup "Each prepares his own death", is the saying in Martinique, and traditionally the ingredients are served separately to allow for each guest to prepare his own dink exactly to his or her taste. Taste the pungent, sweet glory of Agricole Rhum in (Almost) its natural habitat...

Coppled nb \$13

Dimplomatico Anejo, Lustau, demerara, falernum A coobler is an old type of cocktail, that was originally made using some sort of wine, sugar, and fresh fruit, and that brought into vogue two ingredients that were novel then — ice and straws. One of the most popular drinks during the second half of the 19th Century was the Sherry Cobbler. Our version add some aged rum to the sherry, for a bi

Sherry Cobbler. Our version add some aged rum to the sherry, for a bit of added depth and strength, as well as walnut biters, to push the nuttiness of the sherry forward and keep the drink a bit more on the dry and savory end of the spectrum

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Tequila, lime juice, Cointreau, L2N Red Wine topper In the summer, the streets of Queretaro are filled with carts that sell a classic treat — lime sorbet topped with red wine. Our not to that offering features a margarita masquerading as the lime sorbet. Double Trouble

pal o'mine \$16

Mezcal, Pineapple, yellow chartreuse, Absinthe There are few really great playmates for absinthe - Mezcal is one of them. Few fruits suit Mezacal as well as Pineapple. A pineapple is the emblem of the hospitality industry since people began to gather in public places, as opposed to private homes, to commune and drink together. Before individual cocktails came about, people often drank from a communal vessel, much like a punch bowl. We offer this drink with all that in mind, for the occasion calls for sharking a drink with a pal (or more)

DÖ funky dhicken \$14

Lollipop Rye, Lemon Puree, Beer, Tajin Rim Mexican lollipops are dissolved in rye whisky for a cocktail that has it all — sweet, salty, spicy, and sour. Ain't it funky, now?

🛛 sierra madre \$14

Pasilla Mezcal, Antica Formula, Chocolate bitters After de-seeding and de-veining dried Ancho Chillies, we allowed them to steep in Mezcal until the liquid turns dark and has the quiet heat and smoke of the peppers. We rounded out the drink by adding a bit of sweet vermouth and chocolate bitters, and it took us back to a trip to Oaxaca, home of both Mole sauce and Mezcal, so we named it after the imposing mountains, that for centuries, kept Oaxaca isolated, allowing it to develop such deep culinary traditions

Y la coqueta \$16

Mezcal, Ginger Syrup, Yuzu, Grenadine Because what's prettier than pink, and better than finding really geat playmates for Mezcal, like ginger and yuzu juice?



■ old school \$14

Peanut Butter infused bourbon, Jelly Ice A PB&J cocktail dressed up as a dessert, because you're a grown up now

doctors orders \$15

Bourbon, Chamomile, Lemon, Honey It could be a hot toddy, with the chamomile and the lemon; but it's spirit animal is really a Gold Rush, the Bees Knees of Bourbon drinks; so have it cold instead. In the end, it will cure whatever ails you.

Obridge and tunnel \$16

Absolute Elyx, Rose, Celery bitters Absolut Elyx, a single vineyard vodka! For every bottle of Elyx sold, Absolute will provide clean water for a week, to those who need it most. Thirsty yet?

Son of a preacher man \$15

Rye, Ginger, Carbonated A cleansing experience sure to expel any demons or forces of evil.

A chicago fire extinguisher \$15

Benriach heart of speyside, Luxardo Abano, Smoked Angostura Bitters There was a time when local establishments would hang glass containers filled with a saline solution throughout their place of business, that could be quickly plucked from where they hung and hurled at a fire to prevent it from spreading. We found a vessel that is reminiscent of those old "fire extinguishers" and, appropriately, use it to present a drink inspired by the aftermath of such an event — smoke.

7 sealbach \$16

Bourbon, Cointreau, Angostura Bitters, Peychaud's Bitters, Sparkling Wine A classic cocktail named after the hotel where the drink originated, Don't be fooled by the presentation; it packs a punch

Dopush the wood \$16

Bourbon, Cointreau, Angostura Bitters, Peychaud's Bitters, Sparkling Wine A classic cocktail named after the hotel where the drink originated, Don't be fooled by the presentation; it packs a punch.





eats - mangia - come ahi poke \$16 ORT Ahi Tuna marinated in soy sauce, ginger, and sesame oil, egg yolk k.f.c (korean fried chicken) \$13 Amish Chicken drummetes, Korean spicy and sweet glaze, peanuts LA REPUBLICA ITAL morcilla 12 Grilled Morcilla, piquillo, and onion escabeche, fried fingerling, smoked alioli mouless fumees 14 Smoked mussels, butter, sea salt, parsley salad, on toasted bread polpo 14 Grilled octopus, roasted fingerlings, spicy pesto, and 14 green olive chimichurri short rib bao 5 50 hour short rib, thai sate sauce, squash puree, pickled vegetables. cha gio 8 Fried egg rolls stuffed with pork, shrimp, and vegetables taro taco 6 Taro chip tortilla, tuna tartare, avocado, and jalapeno lamb chop 10 Lamb pop, mint, greek yogurt UNITED STATES OF AMERICA 14 - 08 - 2013 STATE OF HAWAII

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wine - du vin - vino

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SPARKLING NV Champagne Carnard Duchene Leonie Brut – Champagne, France NV Ti Amo Prosecco – Veneto, Italy 2014 Kir-Yianni Akakies Rose – Amyndion, Greece	GLASS BOTTLE \$19.00 \$95.00 \$11.00 \$55.00 \$14.00 \$65.00	
ROSÉ 2015 Chateau Pey La Tour – Bordeaux, France	\$10.00 \$49.00	
WHITE 2012 Craggy Range Chardonnay - Hawke's Bay, New Zealand 2015 Errazuriz Sauvignon Blanc — Aconcagua Costa, Chile 2013 Leitz Einz, Zwei Dry — Rheingau, Germany 2010 Bodegas Shaya "Habis" Verdejo — Rueda, Spain 2014 Tangent Albarino — San Luis Obispo, California 2013 Le Presqu'ile Chardonnay — Santa Maria Valley, California 2014 Wingut Leth Gruner Veltliner Classic — Fels am Wagram, Austria 2012 Bachelier 2012 Chablis Sanglie — Burgundy, France 2013 Chateau Villa bel-Air White Blend — Graves, France 2013 Sinskey Pinot Gris Late — Napa California 2014 Le Petit Broux Sancerre — Loire, France	\$13.00 \$65.00 \$11.00 \$55.00 \$12.00 \$60.00 \$17.00 \$85.00 \$13.00 \$65.00 \$132.00 \$64.00 \$98.00 \$9.00 \$82.00 \$65.00	
2014 Domaine Chamfort Rasteau – Rhone, France 2013 Colome Autentico Malbec – Salta, Argentina 2013 Bodegas Juan Gil Bluegray Priorat – Priorat, Spain 2013 Astrolabe Pinot Noir – Marlborough, New Zealand 2011 Chateau Lescalle Bordeaux Superieur – Bordeaux, France 2013 Route Stock Cabernet – Napa Valley, California 2013 Elvio Cogno Bricco Dei Merli Barbera d'Alba – Novelo, Italy	\$13.00 \$65.00 \$14.00 \$70.00 \$15.00 \$70.00 \$15.00 \$75.00 \$13.00 \$65.00 \$14.00 \$70.00 \$135.00	
 Arboleda Carmenere – Aconcagua, Chile JK Carriere Pinot Noir Provocateur – Willamette Valley, Oregon Frank Family Cabernet Sauvignon – Napa Valley, California Chateau Des Jacques Moulin a Vent Gamay – Beaujolais, France Angulo Innocenti Unisono Malbec Blend – Uco Valley, Argentina 	\$66.00 \$88.00 \$160.00 \$78.00 \$140.00	

		beer - cerveza - b	ière		
			Style	Coun	ry
		Sunner Kolsch	Kolsch	Germany	\$ 10
		Off Color Troublesome	Gose	IL, USA	\$ 7
		Lagunitas Day Time IPA	IPA	IL, USA	\$ 7
		Maine Weez	American Black Ale		
			ME, USA \$6		
		Bockor Cuvee des Jacobins	Flanders Red Ale	Belgium	\$ 12
		Reinaert Flemish Wild Ale	Belgian Pale Ale	Belgium	\$ 8
		La Trappe Isid'or	Trappist	Netherland	ls \$7
		Thistly Ginger Cider	Cider	Scotland	\$ 6
		Coedo shiro	Hefewizen	Japan	\$ 7
		Ballast Point Sculpin IPA	IPA	CA, USA	\$ 9
		DRAFT BEER			
BR	JSS	SELS Lagunitas Pilsner	Pilsner	IL, USA	\$6
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spirits - alcool - espiritu

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	1		WHISKEY
	CANADIAN	BOURBON	Scotch - single malt
	Wiser's 18yr \$15	Very Old Barton \$10	Ben Riach 12yr \$18
	Wistra Toyl VIC	High West \$10	Ben Riach 16yr \$25
	RYE	Old Grand-Dad \$10	Gelnfiddich 12yr \$16
١	Rittenhouse 100 \$10	Old Forester \$10	GlenDronach 15yr \$28
	Jim Beam 90 \$10	Ancient Age \$10	GlenDronach 17yr \$36
	Wild Turkey 101 \$12	Buffalo Trace \$10	Glenrothes Sherry \$15
	Templeton \$12	Blanton's \$15	Glenrothes 1998 \$26
	Journeyman Lost Feather \$12	Four Roses Singl Barrel \$12	Ardbeg 10 \$76
	FEW Spirits \$14	Belle Meade \$14	Lagavulin 16 \$26
	Grenbrier White \$12	Elijah Craig 12yr \$12	Balvenie 14yr \$19
	High West Double Rye		Balvenie 21yr \$52
	\$10	Scotch - blended	
	Wild Turkey101 \$72	Dimple Pinch \$12	Irish
	Whistle Pig 10yr \$18		Glendalough 8yr \$14
	Whistle Pig Boss Hog \$16		Glendalough 13yr \$25
	Whistle Pig Old World \$22		Red Breast \$18
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1	TEQUILA	Siete Leguas Reposado \$14	MEZCAL
	Chinaco Blanco \$10	Siete Leguas Anejo \$16	Pierde Almas Tequilana \$16
	Chinaco Reposado \$14	Don Julio 1942 \$30	Pierde Almas DobaDaan \$18
	Chinaco Anejo \$16	Pierde Almas \$16	Alipus San Andres \$12
	Ocho Blanco \$14	El Tesoro Paradiso \$30	Montelobos \$12
	Ocho Reposado \$17	Casa Noble Single Barrel \$25	Los Nahuales \$12
	Ocho Anejo \$18	Partrida Elegante \$65	7 Misterios Dobajey \$12
	Fortaleza Blanco \$14	Herradura Selec Suprema \$70	7 Misterios Coyote \$28
	Fortaleza Reposado \$16		7 Misterios Arroqueno \$28
	Fortaleza Anejo \$18		
	Siete Leguas Blanco \$12		
	RUM / CACHACA	Rhum Clement - 10yr \$18	PISCO
	El Dorado Silver \$15	Smith and Cross \$12	Barsol Pisco Acholado \$12
	El Dorado 8yr \$15	Depaz Blue Cane \$12	Barsol Pisco Quebranta \$12
	El Dorado 15yr \$15	Batavia Arrack \$12	La Diablada \$12
	Ron Diplomatico Reserva \$10	Novo Fogo - Silver \$12	Caravedo \$10
	Ron Diplomatico Gran Reserva	Novo Fogo Barrel	Campo de Encanto \$14
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Aged \$12

Rhum JM - Agricole Blanc \$12 Rhum JM - Vieux \$12

Campo de Encanto \$14

VODKA GIN St George Terroir \$10 CH Distillery \$10 CH Distillery \$10 Absolut \$10 Tanqueray \$10 Journeyman \$10 FEW Barrel Aged \$12 Russian Standard \$10 Tanqueray Ten \$10 Death's Door \$10 Nolets \$10 Nolet's \$10 The Botanist \$10 Death's Door \$10 Ketel One \$12 No.3 \$12 Grey Goose \$12 Absolut Elyx \$12 Hayman's Old Tom \$10 COGNAC/ARMAGNAC BRANDY WHISKEY A.E. Dor - Napoleon \$28 Senor Lustau Brandy Japanese A.E. Dor - Napoleon X.O. \$29 De Jerez \$12 Akashi White Oak \$12 Park VS \$16 Iwai \$10 Park VSOP \$17 Iwai Tradition \$15 Park XO \$29 Nikka - Taketsuru \$15 Jean-Luc Pasquet Coeur du Nikka - Pure Malt \$18 Grande Champagne \$15 Nikka Coffey Grain \$18 Maison Gelas Armagnac 8yr \$27 Armagnac Castarede Taiwanese Reserve de la Familie \$25 Kavalan Concertmaster \$10 Kavalan King Car Conductor \$10