20% service charge will be added to all parties
CLASSIC INSPIRATIONS
Built from old formulas with a modern twist

WILDEST REDHEAD 19
monkey shoulder blended scotch, allspice honey, lemon, cherry heering
A comforting whiskey sour riff with warming baking spice

GIBSON 19
tanqueray 10 gin, carpano bianco vermouth, pickled onion
A martini with a treat, clean with botanical and grapefruit note

SMOKING HAND 19
glasgow blend scotch, campari, carpano antica sweet vermouth, mole bitters
Served on a rock, a smoky and elegant nightcap

LEOPARD PRINT 19
rejon blanco tequila, lime, pineapple, campari, agave, club soda
Ideal blend of agave notes with sweet pineapple and bitter orange

ODE TO THE EMPIRE STATE
Letting our local spirits shine

BATTLE ANNIE 19
writer’s tears irish whiskey, method vermouth, ginger, lemon, club soda
A highball to fight the chill, with cinnamon, ginger & pear notes

VICE VERSA 19
ny distilling dorothy parker gin, grapefruit, giffard pamplemousse, luxardo bitter, raventos rosé cava
Bubbly and floral with a dry, citrusy finish

NORTHERN SPY 19
neversink apple aperitif, lustau fino sherry, cardamom, orange bitters
An ideal start to the evening, winter flavors stirred and served up

PULLIN’ ME BACK IN 19
hudson “do the rye thing”, amaro sfumato, honey, angostura & mole bitters
This New York classic with an Italian twist will command attention

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WINTER LAYERS
Sip the season’s flavors

5 ISLAND SOUR 19
blood orange, lustau palo cortado, angostura bitters, orgeat, lemon *contains almond
Winter citrus shines with notes of almond and clove

TOWARDS THE SUN 19
christian drouin le gin, sorel, lemon, cinnamon
A base of Normandy apples supported by hibiscus & baking spice

TWILIGHT JAVA 19
cruzan blackstrap rum, coconut, cold brew, mr. black coffee liqueur, lustau cream sherry
if the espresso martini flew south for the winter

PROFESSOR SWEATER 19
rittenhouse rye, amaro abano, byrrh, spiced maple
Manhattan fans will love this rye tempered with bitter & maple

SPICE RACK
For those that crave a peppery kick

DEAR G&T 19
st. george chile vodka, nikka coffey gin, lime, jalapeno agave, fever tree cucumber tonic
The crisp standard with an added bonus of green pepper spice

XANTOLO 19
espolon reposado tequila, del maguey vida mezcal, aleppo spiced pineapple, lime
The category is: smoky & spicy

WHISKEY BUSINESS 19
wild turkey rye, ancho reyes, lemon, cinnamon, angostura bitters
A whiskey backbone with a smoke pepper pop

IONA COAST 19
glasgow blend scotch, creole shrubb, giffard piment d’espelette, orgeat, lime *contains almond
Inspired by the Mai Tai but jazzed up with Basque pepper & Islay peat

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ZERO PROOF
Unique mixes minus the alcohol

GARDEN PARTY
seedlip garden 108, chamomile, fever tree sparkling yuzu & lime
A crisp refresher with personality

EARLY BIRD
grapefruit, cardamom, orange blossom water
A juicy treat served over crushed ice

BUZZY TONIC
cold brew, cinnamon, fever tree indian tonic
A fizzy kickstart to your evening

BEER
Reissdorf Kolsch 10
Sixpoint “The Crisp” Pilsner 10
Five Boroughs “Tiny Juicy” IPA 10
Austin Eastciders Original Dry Cider 10

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## WINE

### SPARKLING
- **Conquilla Cava** Catalunya, sp, nv
- **Raventos Brut Rosé de Nit**, Catalunya, sp, 2018
- **Moët Imperial Brut**, Champagne, fr, nv
- **Ruinart Blanc de Blancs**, Champagne, fr, nv
- **Krug Grand Cuvée**, Champagne, fr, NV
- **Dom Perignon**, Champagne, fr, 2012

### WHITE
- **Pinot Grigio**, The Pinot Project, Veneto, it 2020
- **Sauvignon Blanc**, Blanchet, Pouilly-Fumé, fr 2018
- **Chardonnay**, Les Belles Roches, Burgundy, fr 2017

### ROSÉ
- **Pinot Noir**, the Vice, Napa Valley, usa 2019

### RED
- **Gamay**, Domaine du Clois du Fief, Beaujolais, fr 2019
- **Malbec**, Famille de Causses, Cahors, fr 2018
- **Cabernet**, the Vice, Napa Valley, usa 2018

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SNACKS

Spiced Nuts 9

Rock Shrimp Tempura 18
Garlic-Chili Sauce

Petite Abeille Sliders (2) 17
Wagyu Beef, Pancetta, Special Sauce

Croque Monsieur 17
Truffle Béchamel, Black Forest Ham, Gruyere

Filet Mignon Bites 21
Taztziki Sauce, Mint & Onion Jam, Migas

Wild Mushroom Croquettes (VG) 14
Truffle Garlic Aioli

Spicy Tuna Crispy Rice 19
Eel Sauce, Spicy Mayo

Avocado Toast (VG/GF) * 13
Pea Shoots, Aleppo Pepper

Smoked Wild Salmon Dip * 18
Everything Topping, Caviar, Filone

Nibble Plate 17
Soppressata, Mixed Olives, Gruyere

Macarons (4) 12

*Gluten Free Bread Available Upon Request

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.

*gluten free bread available
### SPIRITS and LIQUEURS

#### AMERICAN WHISKEYS

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Proof</th>
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<tbody>
<tr>
<td>Balcones Texas Rye</td>
<td>16</td>
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<tr>
<td>Blanton’s Single Barrel Bourbon</td>
<td>25</td>
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<tr>
<td>Buffalo Trace Bourbon</td>
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<tr>
<td>Elijah Craig Small Batch Bourbon</td>
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<tr>
<td>Lot 40 Canadian Rye</td>
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<tr>
<td>Michter’s US1 Straight Rye</td>
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<tr>
<td>Michter’s US1 Small Batch Bourbon</td>
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<tr>
<td>Russell’s Reserve 6 Rye</td>
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<td>Russell’s Reserve 10 Bourbon</td>
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<td>Woodford Reserve Bourbon</td>
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<td>Woodford Reserve Wheat Whiskey</td>
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<td>Whistlepig Straight 10 Rye</td>
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<td>Michter’s 10 Single Barrel Rye</td>
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<tr>
<td>Russell’s Reserve 13 Barrel Proof Bourbon</td>
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<tr>
<td>Old Rip Van Winkle 10 107 proof</td>
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#### SCOTCH, IRISH, JAPANESE

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<th>Whiskey</th>
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<td>Aberlour 12</td>
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<tr>
<td>Ardbeg 10</td>
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<tr>
<td>Balvenie 14 Caribbean Cask</td>
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<tr>
<td>Compass Box Spice Tree</td>
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<td>Glenlivet 12</td>
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<td>Highland Park 18</td>
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<td>Johnnie Walker Blue</td>
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<td>Lagavulin 16</td>
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<td>Macallan 12</td>
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<tr>
<td>Macallan 12 Double Cask</td>
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<td>Macallan 18</td>
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<td>Macallan Rare Cask</td>
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<td>Oban 14</td>
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<tr>
<td>Akashi White Oak</td>
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<td>Iwai Tradition Mars Whisky</td>
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<td>Redbreast 12 Year</td>
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<tr>
<td>Nikka from the Barrel</td>
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<tr>
<td>Kurayoshi 8 Malt</td>
<td>25</td>
</tr>
</tbody>
</table>

$3 upcharge for cocktails

20% service charge will be added to all parties
VODKA/ AQUAVIT

Grey Goose 18
Ketel One 17
St. George Chile 16
Aalborg Akavit Taffel 17
Lysholm’s Linie 15
Svöl Danish Style 15
Gamle Ode Dill 15

TEQUILA

Don Julio 1942 60
Don Julio Blanco 20
Patron Blanco 22
Patron Reposado 24
Don Julio Reposado 22
Don Julio Anejo 25
Espolón Blanco 16
Espolón Reposado 17
Espolón Anejo 18
Siete Leguas Reposado 19
Siete Leguas Anejo 20
Tequila Ocho Blanco 19
Tequila Ocho Reposado 20
Tequila Ocho Anejo 22

MORE AGAVE

Del Maguey Vida 16
Verde Momento 15
Amaras Cupreata 22
Del Maguey Chichicapa 18
Del Maguey Wild Jabalí 36
Estancia Raicilla 16
Fabriquero Sotol Durango 16

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$3 upcharge for cocktails

R(H)UM
Appleton Reserve 15
Appleton 12 16
Avua Amburana Cachaça 15
Paranubes 15
El Dorado 8 15
Banks 7 Golden Age 15
Banks Rum 5 Island Blend 15
Barbancourt 5 Star 8 Year 15
Novo Fogo Cachaça Prata 15
Rhum JM Blanc 15
Smith & Cross Jamaican 15
Santa Teresa Rum 1796 16

BRANDY
Bertoux American Brandy 15
Castarède Armagnac VS 15
G.E. Massenez Poire Williams 16
La Diablada Pisco 16
Laird’s Straight Apple Brandy 15
Lemorton Calvados Domfrontais 16
Macchu Pisco 15
Nardini Grappa Bian 16
Pierre Ferrand 1840 Formula 90 16
Remy Martin VSOP 18
Martell Cordon Bleu 40
Remy Martin XO 52
Aperol
Averna
Braulio
Cio Ciaro
Cocchi Americano
Cynar
Campari
Fernet Branca
Lillet
Luxardo Abano
Montenegro
Suze
Nonino
Aperol
Averna
Braulio
Cio Ciaro
Cocchi Americano
Cynar
Campari
Fernet Branca
Lillet
Luxardo Abano
Montenegro
Suze
Nonino
Amass Los Angeles Dry
Beefeater
Dorothy Parker
Fords
Fords Officer’s Reserve
Hendrick’s
Jensen’s Old Tom
Monkey 47
Old Duff Genever
Plymouth Gin
Tanqueray
Lockhouse Sakura
$3 upcharge for cocktails
20% service charge will be added to all parties
Dear Irving Tote Bag  $30
  material: 100% cotton

Dear Irving Pocket Square  $15
  material: 100% silk
  dimension: 8x8

Dear Irving Bandanas  $20
  material: 100% cotton
  dimension: 20x20

Dear Irving Scarves  $25
  material: 100% cotton
  dimension: 26x26

20% service charge will be added to all parties
BRANDED ACCESSORIES

Raines Law Room Tote Bag   $30
material: 100% cotton

Raines Law Room Pocket Square   $15
material: 100% silk
dimension: 8x8

Raines Law Room Bandanas   $20
material: 100% cotton
dimension: 20x20

Raines Law Room Scarves   $25
material: 100% cotton
dimension: 26x26

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