

HENRIETTA  
RED  
RESTAURANT & BARROOM

NASHVILLE



TENNESSEE

CHEF JULIA SULLIVAN / BEVERAGE DIRECTOR PAT HALLORAN

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## COCKTAILS | \$15 EACH

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### Little Deuce Coupe

*Wodka Vodka, Lemon, Grapefruit, Grenadine, Mint*

### Rebujito

*César Florido Fino Sherry, Lemon, Lime, Mint, Soda*

### Soft Cadence

*Azteca Azul Reposado Tequila, Lime, Byrrh, Giffard Abricot, Ginger*

### Night Manager

*Old Forester Signature Bourbon, Laird's Straight Apple Brandy, Lemon, Cynar, Honey*

### Civil Service

*Gordon's Gin, Lemon, Honey, Orgeat, Black Pepper*

### HR Gibson

*Gordon's Gin -or- Wodka Vodka, Dolin Dry Vermouth, Seasonal Pickle*

### Matchflame

*Old Forester Signature Bourbon, Faretti Biscotti, Cynar, Chocolate Bitters, Orange Bitters*

### Leader of the Bunch

*Fernet Branca, Dr. Bird Jamaican Rum, Cocchi Vermouth di Torino, Creme de Banane, Vanilla*

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## JELLO SHOTS | \$6 EACH *Limited Quantities Available*

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### Amaretto Sour

*Amaretto, Bourbon, Lemon, Raw Sugar*

### Firing Squad Special

*Blanco Tequila, Lime, Grenadine, Angostura Bitters*

### Bee's Knees

*Gin, Lemon, Honey*

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# HAPPY HOUR | 5-6<sup>PM</sup> EVERY DAY

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## OYSTERS | \$2 EACH

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### Chef's Choice

*Ask your server or bartender for today's selection!*

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## COCKTAILS | \$10 EACH

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### Vesper

*Gordon's Gin, Wodka Vodka, Cocchi Americano*

### Tommy's Margarita

*Azteca Azul Plata, Lime, Agave*

### Old Fashioned

*Old Forester Signature Bourbon, Demerara, Angostura Bitters, Orange Bitters*

### Daiquiri

*Plantation 3 Star Rum, Lime, Sugar*

### Gold Rush

*Old Forester Signature Bourbon, Lemon, Honey*

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## WINE & BEER

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**Cava** . . . . . 7  
*Spanish sparkling white wine - a perfect oyster pairing*

**Rosé** . . . . . 7  
*Crushable & dry*

**Rotating Draft** . . . . . 7  
*Ask your server or bartender for today's selection!*

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## DRAFT BEER

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Wiseacre, Tiny Bomb, Nashville, TN   6% . . . . .	8
Bearded Iris, Homestyle, IPA, Nashville, TN   6%. . . . .	10
Jackalope, Lovebird, Wheat Ale Ale, Nashville, TN   4.4%. . . . .	9
Shacksbury, Vermonter, Cider, Champlain Valley, VT   6.0% . . . . .	9

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## BOTTLED & CANNED BEER

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Bearded Iris <sup>+</sup> , Dreams of Tomorrow, Dark Lager, Nashville, TN   5.5%* . . . . .	11
<i>Brewed with oysters from Spring Creek, FL, this collaboration with Threes Brewing in Brooklyn</i>	
Duck-Rabbit, Milk Stout, Farmville, NC   5.7% . . . . .	8
Good People, IPA, Birmingham, AL   7.1%. . . . .	7

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## NON-ALCOHOLIC BEVERAGES

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### N/A BEER + WINE

Untitled Art, Italian Pils, N/A Pilsner, Waunakee, WI   0.0% (16oz Draft) . . . . .	8
Leitz, Eins-Zwei-Zero Sparkling Rosé, Rüdesheim, DEU. . . . .	16
Leitz, Eins-Zwei-Zero Chardonnay, Rüdesheim, DEU . . . . .	14

### N/A BUBBLY

Copenhagen Sparkling Tea Company   Lyserød 'Pink'. . . . .	16 / 70
<i>Oolong, Hibiscus, Silver Needle, Black Teas, and Riesling Must</i>	
Copenhagen Sparkling Tea Company   Lysegrøn 'Light Green' . . . . .	16 / 70
<i>Green Tea, White Tea, Lemon, and Riesling Must</i>	
Copenhagen Sparkling Tea Company   Blå 'Blue'. . . . .	16 / 70
<i>Jasmine, Darjeeling, White Tea, Green Tea, Lemon, and Riesling Must</i>	
Cane Sugar Coke or Sprite . . . . .	4
Casamara Club Como "Alpine Amaro" Soda . . . . .	5
Izze Soda   Blackberry . . . . .	4

### COFFEE & TEA

Crema Regular or Decaf . . . . .	5
High Garden Tea   Assam Black, Gunpowder Green, or Chamomile . . . . .	3.5

In accordance with Tennessee state law, all wines, cocktails, and distilled alcoholic spirits are subject to a 15% liquor by the drink tax and a 9.25% sales tax. All beers are subject to a 9.25% sales tax.

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# ONE BOTTLE LEFT

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## SPARKLING

- Xarel-lo<sup>+</sup> | Raventós i Blanc**, De Nit Rosado, Catalonia, ESP '20  
*Citrus, flowers, cassis, and that classic Raventós minerality.* . . . . . 90
- Champagne Agrapart & Fils**, 7 Crus Extra Brut, Champagne, FRA NV  
*Buttery pastries, green apple, and some vibrant orchard fruit.* . . . . . 180
- Champagne Jacquesson**, Cuvee 745, Champagne, FRA NV  
*Intellectual grower champ whose style is decided by the season, not the house* . . . . . 185

## WHITE

- Chardonnay | Thierry Hamelin**, 1er Cru 'Val Lingeau', Chablis, FRA '19  
*Flint-inflected white flowers and vanilla and a well-rounded, length character* . . . . . 136

## RED

- Malbec | Jouvés & Croissile**, Malbec de Soif, Cahors, FRA '22  
*A lighter take on a classic Malbec - plenty of dark fruit with a hint of funk* . . . . . 72
- Garnacha<sup>+</sup> | 4 Monos**, Cenicientos, Sierra de Gredos, ESP '15  
*If you gave these monkeys typewriters, they'd probably write Shakespeare.* . . . . . 101
- Merlot | Taub Family Vineyards**, Oakville Merlot, Napa Valley, CA '19  
*Strong red cherry, blueberry, and plum and a full-bodied tannic structure.* . . . . . 133

## ROSE

- Zweigelt | Christina**, Rosé, Carnuntum, ÖST '22  
*Light and luscious red berries, a little minerality, and a balanced acidity.* . . . . . 75

## SKIN CONTACT

- Malvasia<sup>+</sup> | Cordani**, Oracolo, Emilia-Romagna, ITA '20  
*Rich caramelized orange and apple with a slightly oxidated quality* . . . . . 78

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## SPARKLING

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- Xarel-lo<sup>+</sup> | Raventós i Blanc**, Conca del Riu Anoia BdB, Catalonia, ESP '21  
*The house that created Cava. It's still the best* . . . . . 14 / 65
- Bianco d'Allesandro | Delinquente**, Tuff Nutt Pet-Nat, South Australia, AUS '22  
*Tropical fruits and salty lemon jump from this crisp, clean, natty pet-nat* . . . . . 16 / 70
- Chenin Blanc | La Grange aux Belles**, Coup de Latte, Loire, FRA '22  
*An aperitif-y pet-nat full of ripe stone fruit, quince, and honey* . . . . . 16 / 70
- Cab. Sauv<sup>+</sup> | Mas de Daumas Gassac**, Frizant Rosé, Languedoc, FRA '22  
*Berries and supremely fresh tropical tones like guava and papaya* . . . . . 19 / 95
- Champagne Pierre Gerbais**, Cellier des Graines Extra Brut, Champagne, FRA NV  
*375ml split - perfect for two!* . . . . . 80
- Champagne Coutier**, GH Tradition Brut, Champagne, FRA, NV  
*A classic profile punching above its weight - brioche, toasted nuts, and bright apple* . . . . 98
- Champagne Charles Urban**, Rosé Brut, Champagne, FRA NV  
*Pink grower bubbles with bright notes of red berries and flowers* . . . . . 112
- Champagne Charles Urban**, Blanc de Noirs, Champagne, FRA NV  
*Firmly acidic with ripe red berries, almonds, and toast* . . . . . 113
- Champagne Laherte Freres**, Ultradition Extra Brut, Champagne, FRA NV  
*Citrus, pears, toast, and almonds* . . . . . 165
- Champagne Huré Frères**, Terre Natale Cuvée, Champagne, FRA '12  
*Richly-bodied, with notes of toasted nuts and peach* . . . . . 253

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## ROSÉ

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**Aglianico<sup>+</sup> | Chalmers**, Rosato, Victoria, AUS '21

*Dry and full of racy red fruit and white flowers, with a slight minerality.* . . . . . 14 / 65

**Gropello | Cantrina**, A Rosé is a Rosé is a Rosé Chiareto, Valtènesi, ITA '22

*Flowery, bright berries, and an undercurrent of herbaceousness - maybe a perfect rosé?.* 77

**Carignan | Lioco**, Rosé of Carignan, Mendocino, CA '22

*White strawberries, guava, and a surprising hit of tangerine.* . . . . . 17 / 85

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## SKIN CONTACT

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**Field Blend | Field Recordings**, Skin, Central Valley, CA '22

*Red apple, melon rinds, and white flowers with a luscious texture* . . . . . 17 / 55

**Moschofilero | Troupis**, Hoof and Lur, Mantinea, ELL '21

*Blood oranges and white peppercorns with a flowery bouquet and a hint of salt.* . . . . . 75

**Malvazija | Santei**, Vipaska Brdo, SLO '18

*Dried apricots, zesty citrus, and warm hard spices with wild edges and a nice grip.* . . . . . 78

**Pinot Grigio | Castello di Stefanago**, Macerato, Pavia IGT, ITA '21

*Herbaceous, candied ginger, with some tannic structure and a light saline finish.* . . 18 / 82

**Kisi | Nine Oaks**, Kakheti, SKV '19

*Notes of tea, orange flowers, and earthy honey - a classic Georgian amber profile.* . . . . . 90

**Vigonier, Marsanne, Rousanne | Le Petit Mort**, VMR Qvevri, Queensland, AUS '19

*161 days of skin contact, buried underground, results in a remarkably clean experience* . . 90

**Verdejo | DaTerra Vinticultores**, Camino de la Fronterra Blanco, Galicia, ESP '20

*Lean and crisp with a light minerality - a very seafood-friendly skin contact* . . . . . 99

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# WHITE

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- Falanghina | La Sibilla**, Campi Flegrei Falanghina, Campania, ITA '21  
*Smoky minerals, exceptional concentration, with a lightness on its feet* . . . . . 14 / 65
- Chardonnay | Spoken West**, Napa, CA '21  
*Buttered citrus with hints of mango and peach* . . . . . 65
- Malvasia | Birichino**, Malvasia Bianca, Monterey, CA '21  
*A total aroma bomb - apricot, white flowers, and orange blossom on a bone-dry body.* . . . 68
- Garganega+ | Anselmi**, San Vincenzo Soave, Veneto, ITA '18  
*Medium-bodied and light minerality with notes of white flowers and peaches* . . . . . 68
- Grüner Veltliner | Weszeli**, Langelois, Kampta, ÖST '20  
*Floral white spices, nutty depth, and a pleasing snap pea greenness* . . . . . 70
- Chenin Blanc | Jardin en Fleurs**, Vouvray Demi-Sec, Loire Valley, FRA '20  
*A crowd-pleaser Vouvray - pear, white flowers, and a hint of sweetness* . . . . . 70
- Smederevka<sup>+</sup> | Tikveš**, Belo, Vardar River Valley, MAK '21  
*Medium-bodied with floral peach and green apple notes* . . . . . 15 / 70
- Sauvignon Blanc | Gaspard**, Loire, FRA '21  
*Pink grapefruit, light tropical fruit, and some grassy tones* . . . . . 15 / 70
- Riesling | Andi Knauss**, La Boutanche, Württemberg-Remstal, DEU '20  
*Beach day on the Mosel River (1L)* . . . . . 73
- Vermentino | Mogoro**, Le Giare, Sardegna, ITA '21  
*Lemon, green apple mixed with flowers and lovely acid - a classic oyster pairing* . . 16 / 73
- Chenin Blanc | Les Vins de la Gabare**, Les Grandes Hermines, Anjou, FRA '20  
*A pure, organic expression of Chenin Blanc - bright citrus with some floral back notes* . . . 80
- Loureiro<sup>+</sup> | António Lopes Ribeiro**, Biotite, Vinho Verde, POR '20  
*Schisty slopes bring along a wonderful blend of acid and minerals.* . . . . . 80
- Roussanne | Stoplman**, Uni Blanc, Ballard Canyon, CA '21  
*Pinapple, white flowers, and a lovely acidity that lends itself to seafood* . . . . . 85



**Chardonnay | Cellier des Dames**, Mercury La Perrière, Burgundy, FRA '21  
*A stellar, classic expression of a white Burgundy - hazelnuts, brioche, and white flowers . . . 90*

**Timorasso | Vignetti Massa**, Derthona, Piedmont, ITA '21  
*The greatest Piedmontese grape you've never heard of . . . . . 90*

**Neuberger<sup>+</sup> | Milan Nestarec**, Forks and Knives White, Moravia, CZR '18  
*Highly acidic and more than a little funky - grapefruit, lime, and apple skins . . . . . 93*

**Prie Blanc | Ermes Pavese**, Blanc de Morgex ex la Salle', Valle d'Aoste, ITA '19  
*From Europe's highest-elevation vineyards - white flowers, minerality, lots of citrus . . . . 100*

**Melon | La Fay D'Homme**, Muscadet Sèvre-et-Maine Gorges, Loire Valley, FRA '18  
*Crisp and saline with a solid core of orchard fruit - a classic oyster wine . . . . . 110*

**Furmint | Oremus**, Mandolás, Tokaj, MAG '18  
*Almond skins, sharp lime, and a long, bone-dry finish with a hint of salt . . . . . 110*

**Chardonnay | Jean-Luc Mouliard**, Bas de la Chaux, Jura, FRA '19  
*Preserved citrus, limestone minerals, salted butter . . . . . 111*

**Riesling | Stargazer**, Palisander, Tasmania, AUS '21  
*Flowers and chamomile lead in to pink grapefruit and a bracing, structured acidity . . . . 112*

**Savagnin<sup>+</sup> | Jean-Luc Mouliard**, L'Étoile, Jura, FRA '17  
*Sous voile - salty and oxidized like a sherry with strong notes of dried fruit and nuts . . . . 130*

**Clairette | Dom. de Saje**, Chateauneuf-du-Pape Blanc, Rhône Valley, FRA '20  
*A classic blanc CdP - fresh flowers, crisp orchard fruit, and a saline-y undercurrent . . . . 140*

**Riesling | Christian Tschida**, Laissez-Faire, Burgenland, ÖST '21  
*An incredibly complex and developed Riesling from one of the kings of natty wine . . . . 200*

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## RED

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- Schiava | Peter Zemmer**, Vernatsch Schiava, Alto-Adige, ITA '21  
*Cranberry, pomegranate, and purple flowers - plush and mid-weight* . . . . . 16 / 72
- Malbec + Pinot Noir | Gen del Alma**, Jijiji Tupungato, Mendoza, ARG '21  
*Rhubarb, dark cherries, and a little carbonic zipppiness* . . . . . 16 / 72
- Gamay | Mary Taylor**, Marine Descombe, Beaujolais, Villages, FRA '21  
*Red fruit, crushed rock, and some rooty backnotes with a pleasant acidity.* . . . . . 16 / 72
- Rhône Blend | Julie Karsten**, Métaphysiques des Cuves, Rhône Valley, FRA '20  
*Loads of dark red fruits, with some structure and body to spare.* . . . . . 16 / 72
- Touriga Nacional+ | Mateus Nicolau de Almeida**, O Clarete, Duoro, POR '19  
*A Portuguese stab at Bordeaux - a perfect transitional Fall red; low tannins and brambly* . . 75
- Gamay | Chateau Cambon**, Beaujolais, FRA '19  
*Cru-quality, village value* . . . . . 75
- Red Blend | Booker Winery**, Harvey and Harriet, Paso Robles, CA '19  
*A big, bold, and supremely smooth and generous boutique wine* . . . . . 78
- Syrah, Grenache | Les Foulards Rouges**, Octobre, Languedoc, FRA '22  
*Lively, young, juicy, and full of fruit from a duo of ultra-minimal winemakers* . . . . . 85
- Pinot Noir | Cellier des Dames**, Mercurey, Burgundy FRA '19  
*A youthful Burgundy with bright notes of red fruit, blueberry, and hints of pepper.* . . . . . 90
- Tempranillo | Goyo García**, Clarete "Finca los Quemados", Castilla y Leon, ESP '20  
*Medium-bodied but wonderfully acidic, with hints of smoke and red berries* . . . . . 90
- Listan Prieto | Bichi**, Lote No 2, Baja California, MEX '19  
*Peppery, floral, and a little bit briny from Mexico's beloved cult natural wine maker.* . . . . 100
- Teroldego | Foradori**, Trentino Alto-Aldige, ITA '14  
*Mint, flowers, red berries, and a hint of salinity* . . . . . 108
- Gamay | Du Grappin**, Côte de Brouilly, Beaujolais, FRA '20  
*Black cherries and raspberries with some light grippy tannic structure.* . . . . . 119

**Tempranillo | Akutain**, Rioja Alta Reserva, La Rioja, ESP '17  
*A textbook Rioja - roses, dark fruit, and tobacco with a full body . . . . .* 140

**Cabernet Franc | Christian Tschida**, Kapitel I, Burgenland, ÖST '21  
*Red and black fruits, hints of smoke and leather; a natty lover's dream. . . . .* 150

**Petit Rouge | Danilo Thomain**, Enfer d'Arvier, Valle d'Aoste, ITA '20  
*Roses, fennel, and bright cherry. . . . .* 152

**Pinot Noir | Rémi Jeanniard**, 1er Cru Clos des Ormes, Burgundy, FRA '17  
*A fine bespoke suit from a humble master of his craft . . . . .* 160

**Nebbiolo | Vietti**, Castiglione Barolo DOCG, Piedmont, ITA '18  
*Tobacco, roses, red berries - it hardly gets more classically Barolo than this . . . . .* 174

**Nebbiolo | Virna Borgogno**, Barolo Sarmassa, Piedmont, ITA '16  
*Red berries and dry vanilla from one of the finest growing regions in Barolo . . . . .* 180

**Corvina | Marion**, Amarone della Valpolicella, Veneto, ITA '16  
*Dark red fruit, slight salinity, and bitter chocolate - a stellar example of Amarone. . . . .* 185

**Syrah | Vincent Paris**, Granit 60 Vielle Vignes, Rhône Valley, FRA '22  
*Rich blackberry, juicy red fruits, and a balanced acidity . . . . .* 200

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## LIQUOR | 2 oz

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### NORTH AMERICAN WHISKEY

Abasolo Ancestral Mex. Corn	16
Basil Hayden	13
Buffalo Trace	11
Chattanooga Rye	17
Chattanooga Whiskey 111	15
Crown Royale	11
Four Roses Single Barrel	14
Four Roses Small Batch	12
Gentleman Jack	12
George Dickel Rye	9
George Dickel Bourbon	12
Jack Daniels	10
Jack Daniels Rye	10
Johnny Drum	12
Legent Bourbon	15
Maker's Mark	15
McCarthy's Single Malt	19
Mellow Corn	9
Michter's Straight Bourbon	16
Noah's Mill	22
Old Dominick TN Whiskey	17
Old Forester Signature	9
Old Forester 1870 O. Batch	15
Old Forester 1897 BIB	22
Old Forester 1910	23
Old Forester 1920 Prohibition	29
Old Grand-Dad 100	10
Old Overholt 114	14
Rittenhouse Rye	9

### N. AM. WHISKEY, CONT.

Russell's Reserve Rye	17
Sazerac Rye	12
Uncle Nearest	21
Uncle Nearest Rye	21
Wild Turkey Rare Breed Rye	21
Wild Turkey 101 Rye	16
Woodford Reserve	12
Woodford Malt Whiskey	16
Woodford Wheat Whiskey	16
Woodinville Bourbon	15

### SCOTCH / IRISH / JAPANESE WHISKY

Aberlour A'bunadh	42
Aberlour 12	22
Caol Ila	18
Dalmore 15	52
Glenfiddich 12	17
Highland Park 12	17
Laphroaig 10	14
Monkey Shoulder	14
Powers	10
Red Breast 12	26
Slane Irish Whisky	9
Toki	17
Yellow Spot	35

### VODKA

Belvedere	14
Ketel One	11
Titos	10
Wodka	9

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## LIQUOR, CONT. | 2 oz

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### GIN

Beefeater	10
Bols Genever	11
Castle & Key	10
Condesa	12
Drumshambo Irish Gin	16
Gordon's	9
Hayman's London Dry	10
Hayman's Old Tom	10
Hayman's Royal Dock	10
Hendrick's	12
Martin Miller's Westbourne	12
Liba '1849' Alpine Gin	12
OP Anderson Aquavit	10
Plymouth	10
St. George Botanivore	12
St. George Terroir	12
Svöl Swedish Aquavit	15

### RUM

Appleton Estate Signature	10
Batavia Arrack	11
Clairin, Michel Sajous	13
Rhum Clement Agricole Aged	10
Cruzan Blackstrap	10
El Dorado 8	10
El Dorado 12	12
Gosling's Black Seal	9
Hampden Estate 8yr	18
Hampden Rumfire	10
John Emerald Spiced Rum	12
Lemon Heart 151	10

### RUM, CONT.

Liba 'Lafcadio' Botanical Rum	12
Maggie's Farm Pineapple	12
Novo Fogo Cachaça	11
Paranubes Aguardiente	16
Pere Labat 51 Agricole	10
Plantation 3 Star	10
Plantation 5yr	10
Plantation OFTD	10
Ron del Barrilito	14
Scarlet Ibis	10
Smith & Cross	10
Wray and Nephew	10

### AGAVE AND FRIENDS

Avión Cristalino	52
Azteca Azul Plata	9
Azteca Azul Reposado	11
Bahnez	9
Bahnez Pechuga de Pavo	30
Casamigos Blanco	17
Don Fulano 'Fuerte' Blanco	21
Don Fulano Añejo	28
Espolon Añejo	13
Flor del Desierto Sotol	17
Ocho Plata	17
Siete Leguas Reposado	26
Tapatio Blanco	13
Vago Elote	19
Vago Ensamble en Barro	22
Vago Espadin	19
Vida	13

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## LIQUOR, CONT. | 2 oz

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### AMARI

Amaro di Angostura	10
Bordiga St. Hubertus	16
Braulio	11
Cappelletti Amaro Pasubio	10
Cintrapazzo	15
Cynar / Cynar 70	10
Don Ciccio & Figli Amaro Sirene	14
Don Ciccio & Figli Ferro-Kina	15
Eda Rhyne Appalachian Fernet	14
Fernet Vallet	11
Forthave Amaro Marseille	19
Luxardo Bitter	10
Meletti	10
Montenegro	12
Nardini	12
Underberg	4

### SHERRY/SHERRY-ISH

Aurora Pedro Ximenez	8
Cruz del Mar Amontillado	10
Cruz del Mar Cream	10
Cruz del Mar Fino	10
PM Spirits Oloroso	8
Terres des Templiers Rancio	8

### VERMOUTH

Carpano Antica	9
Cocchi Vermouth di Torino	8
Dolin Dry	8
Dolin Blanc	8
Lustau Rosé Vermut	8
Matthiasson No. 6	25
Partida Creus MUZ	9
Punt e Mes	8

### FORTIFIED & MISTELLE

Broadbent Rainwater Madeira	8
Bonal	7
Byrrh	7
Cocchi Americano	8
Cocchi Rosa	8
Kopky Dry White Port	9
La Père Jules Pommeau	12
Lillet Rosé	8
Quinta do Tedo Rosé Port	10
Seppeltsfield Grand Tawny	10 13

### BRANDY

Cazottes Greengage Plum	40
Cazottes Mauzac NV	40
Cazottes Prunelart NV	40
Chateau Arton Armagnac Blanche	10
Chauffe Coeur Calvados	11
Claque-Pepin Fine Calvados	11
Clear Creek 8yr Apple Brandy	11
Clear Creek Blue Plum Brandy	19
Clear Creek Pear Brandy	11

## BRANDY CONT.

Cobrafire e-d-v de Raisin	13
Copper & Kings Floodwall Apple	13
Copper & Kings Immature Brandy	10
Cyril Zangs 00 Eau-de-Vie de Cidre	25
Daron Fine Calvados	16
Don Benedicto Pisco	10
Fanny Fougerate P. Cigüe	28
High Wire Watermelon	25
Laird's Straight Apple Brandy	10
Laird's Cask Strength	11
Laird's Jersey Lightning	11
Laird's Tenth Generation	16
Laird's 7yr Apple Brandy	15
Laird's 12yr Apple Brandy	45
Menorval XO Calvados	16
Nardini Bassano Grappa	11
Papolle Bas Armagnac Hd'A	26
Pierre Ferrand Ambre	12
Pierre Ferrand 1840	14
Rhine Hall Mango Brandy	17
Toutain Calvados Hors d'Age	34
Träkál	11

## CORDIALS

Aperol	10
Bénédictine	10
Bordiga Centum Herbis	15
Campari	11
Cazottes Wild Quince	31
Chartreuse, Green	18
Chartreuse, Yellow	18

## CORDIALS CONT.

Chartreuse, Green	18
Chartreuse, Yellow	18
Chartreuse, Green (VEP)	37
Chartreuse, Yellow (VEP)	37
Cherry Heering	11
Clement Creole Shrub	11
Dolin Genepy des Alpes	11
Don Ciccio & Figli Limoncello	14
Don Ciccio & Figli Nocino	14
Drambuie	17
Giffard Creme de Cassis	12
G. Marnier Louis-Alexandre	27
Hayman's Sloe Gin	10
Kronan Swedish Punsch	10
Lazzaroni Amaretto	10
Licor 43	10
Maggie's Farm Coffee	10
Meletti Dry Anisette	15
Salers	10
Suze	10
St. George Absinthe	20
Tempus Fugit Banane	12
Tempus Fugit Noyaux	14
Varnelli Fantasia Punsch	12
Végétal de Grande-Chartreuse	39
Zirbenz	14

Please alert your server to any allergies or dietary restrictions.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.  
A 20% service fee will be added to parties of 5 or more. A \$25 corkage fee will be added per outside 750ml bottle of wine.

NASHVILLE  TENNESSEE  
CHEF JULIA SULLIVAN / BEVERAGE DIRECTOR PAT HALLORAN